

SUSHI & SASHIMI

SIGNATURE ROLLS 8 PCS.

KINGS ROLL 27

King crab | Avocado
Mango salsa | Aji Amarillo

CHICKEN SATAY 22

Cucumber | Fried leek
Spicy Pecil | Unagi

CHICKEN CHEESY 22

Pulled chicken | Mozzarella | Shiso
Unagi | Spicy mayo | Aji Panca

KITA MAKI 39

Wagyu | Tuna | Caviar
Avocado | Chipotle | Unagi

COCKTAIL ROLLS 8 PCS.

MOET&CHANDON MAKI ROLL 26

Salmon | Champagne | Caviar
Cucumber | Avocado | Raspberry

PORNSTAR ROLL 26

Pornstar | Tuna
Cucumber | Passion fruit

CLASSICS ROLLS 8 PCS.

BIGAN ROLL 19

Mango | Tekuan | Cucumber
Avocado | Aji Amarillo mango

SALMON TORCH 22

Salmon | Avocado | Cucumber
Unagi | Spicy mayo | Sweet potato

CALIFORNIA MAKI 22

Crab | Avocado
Cucumber | Tobiko

SPICY TUNA 24

Tuna | Cucumber
Spicy mayo | Aji Panca

DRAGON TUNA 24

Ebi | Spicy Mayo
Unagi | Cucumber

NIGIRI SELECTION

NIGIRI PLATTER 8 PCS. 30

Tuna | Hamachi
Salmon | Mackerel

NIGIRI MORIAWASE 14 PCS. 52

7 seasonal fishes
Selected by the head chef

SASHIMI SELECTION

SASHIMI PLATTER 12 PCS. 27

Tuna | Hamachi
Salmon | Mackerel

SASHIMI MORIAWASE 21 PCS. 47

7 seasonal fishes
Selected by the head chef



Allergen card

START

BREAD RUSTIC	Butter Salmon tapenade	7
CECINA DE LEON	Spanisch ham Salsa	15

DISHES TO SHARE

EDAMAME	Salted or Spicy	7
PIEMENTO DE PADRON	Salted	9
CHICKEN GYOZA	Spicy mayo	14
FRIED OYSTERS	Spinach Yuzu Hollandaise	16
PANI PURI	Asian Tuna	18
CRISPY GAMBA'S	Kimchi mayo	21
TUNA TATAKI	Soya vinaigrette Nori wasabi	21
IBERICO RIBS	Corn foam Chili popcorn Radish	22
BRIOCHE EEL	Caviar Unagi	24
PEKING PANCAKE	Hoisin Pancakes	24
VONGOLE	Miso Smoked Butter	26
LAMB CHOPS	Black garlic Garlic jus	26
GARLIC ENTRECOTE	Wafu sauce Garlic chips	26
KING CRAB	Thermidor	36

SKEWERS 3 PCS.

CHICKEN	Texmex	16
BEEF	Chimichurri	16
PULPO	Black garlic Crutomat	22
SALMON	Miso	26
WAGYU NIKI TORI	Mushroom soy	52

TACO'S ONE BITES 3 PCS.

PULLED CHICKEN	Unagi Puffed corn	16
SWEET POTATO	Avocado Sushi marinade	16
SALMON	Mango salsa Yuzu gel	18
TUNA	Aji panca Guacamole	22

OYSTERS 3 OR 6 PCS.

CREUSES BLANCHE NORMANDE		12/24
OESTERIJ N°3		16/31
UMAMI		18/36
PLATEAU AFRODISIACUM	12 PCS. Chef's selection	68

CAVIAR

BAERI CAVIAR	10/30gr.	50/95
RUSSIAN ASETRA CAVIAR	10/30gr.	60/115
IMPERIAL CAVIAR	10/30gr.	75/145
KITA FULL HOUSE	3x 10gr.	155
Supplement Smoked Salmon	50gr. + 8 100gr. +16	

COLD STARTERS

BEEF TATAKI	Ponzu Truffle Crispy garlic	16
STEAK TARTAR	Smoked Bavette	18
CARPACCIO*	Truffle Rucola Parmesan	17
TIRADITO TUNA	Mango chutney Tobiko	21

* Supplement Truffle + 9

HOT STARTERS

BISQUE	Lobster	15
MISO SOUP	Vongole Shiitake	15
SCALLOP	Kimchi Cheddar	18

FISH & SEAFOOD SERVED WITH FRIES

COD	Shiitake 5 Spices Chicory Pumpkin	34
GRILLED TUNA	Ponzu Served with Soba Noodles	34
TARBOTINE	Antiboise	39
GRILLED LOBSTER	Aji amarillo	49
DOVER SOLE	Butter	55

Kita Platter

LOBSTER & RIB-EYE P.2.P.	49 P.P.
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MEAT SERVED WITH CHIMICHURRI, ANTICUCHO & FRIES

FLANKSTEAK USA	250gr.	34
TOURNEDOS	160/200gr.	36/38
ENTRECOTE USA	250gr.	39
COTES DE BOEUF P.2.P	800gr.	99
RIBEYE	300gr.	45
WAGYU A5 GRADED	100gr.	75

SAUCES

TRUFFLE GRAVY	5
HOLLANDAISE	5
BEARNAISE	5

SIDES

EDAMAME SALTED OR SPICY	7
SOBA CHILI NOODLES	5
GREEN VEGGIES	5

VEGA & VEGAN

AVOCADO	Mole Tortilla crunch	16
STEAK TARTAR VEGAN	Tomato Watermelon	19
RENDANG JACKFRUIT	Coconut Curry Collezione pasta	21
BBQ CABBAGE	Hoisin Quinoa	22

FRIES

OLD SKOOL FRIES	Mayo	5
LOADED FRIES	Truffle Parmesan	7
SPICY FRIES	Wasabi nori crackers Spicy mayo	8