

Sushi Rolls

URAMAKI 4 OF 8 ST.

Ask for the special roll of the week...

VEGAN MAKI ROLL

Avocado | Takuan | Apple
Togarashi | Yuzu mayo | Unagi

11/19

SALMON TORCH ROLL

Salmon | Spicy Mayo | Kataifi
Jalapeño | Unagi | Cheese

12/22

CHICKEN ROLL

Karaage | Mesclun
Spicy Mayo | Unagi

12/22

CALIFORNIA MAKI ROLL

Crab | Avocado | Cucumber
Tobiko | Kewpie mayo

12/22

HOTATE MAKI ROLL

Scallop | Avocado | Cucumber
Wasabi Mayo | Caviar

13/23

SPICY TUNA ROLL

Tuna | Cucumber | Tempura crunch
Spicy mayo | Aji Panca

14/24

EBI TEMPURA ROLL

Shrimp | Avocado | Mayo
Cucumber | Tobiko

14/24

RAINBOW ROLL

Salmon | tuna | Hamachi
Avocado | Cucumber

14/24

DRAGON TUNA ROLL

Tuna | Cucumber | Takuan | Ebi | Spicy mayo
Teriyaki | Spring onion | Tempura crunch

14/24

KITA MAKI ROLL

Beef | Ebi | Takuan | Cucumber
Truffle mayo | Teriyaki | Spring onion

15/28

Sushi Platters

KITA SUSHI PLATTER

16 PCS. Uramaki | 6 PCS. Sashimi | 4 PCS. Nigiri
Selected by the chef

75

KITA DELUXE SUSHI PLATTER

40 PCS. Uramaki | 12 PCS. Sashimi | 8 PCS. Nigiri
Selected by the chef

165

Sashimi & Nigiri

NIGIRI SELECTION

SALMON 2 PCS.

Salmon nigiri

7

FLAMED SALMON 2 PCS.

Torched salmon nigiri

8

YELLOWFIN TUNA 2 ST.

Tuna nigiri

8

HAMACHI 2 PCS.

Hamachi nigiri

8

NIGIRI PLATTER MORIAWASE 8 PCS.

Selected by the chef

30

NIGIRI MORIAWASE DELUXE 15 PCS.

Selected by the chef

54

SASHIMI SELECTION

SALMON 6 PCS.

Salmon sashimi

18

HAMACHI 6 PCS.

Hamachi sashimi

20

YELLOWFIN TUNA 6 PCS.

Tuna sashimi

24

SASHIMI PLATTER MORIAWASE 12 PCS.

Salmon | Tuna
Sea bream | Salmon tataki

36

SASHIMI MORIAWASE DELUXE 20 PCS.

Selected by the chef

58

A little piece of Kita at home...

KITA'S OLIVE OIL 12
250ml

12



allergenen kaart / english menu



www.restaurantkita.nl



Shared Dishes

MENNO'S BREAD 🌿	Cream butter Hummus	7
PATA NEGRA	Iberico ham Salsa	15
EDAMAME 🌿	Salty of Spicy	8
GYOZA 🌿	Kimchi Mayo	11
CHICKEN GYOZA	Spicy mayo	12
GAMBA'S	Tempura Kimchi mayo	14
BAKED MUSSELS	Remoulade Lime Venkel	14
PANI PURI	Tuna tartare Ginger Chili	15
TUNA TATAKI	Dill soya Passionfruit Furikake	15
CRISPY SPICY TUNA	Fried nigiri Spicy tuna	15
EEL	Porkbelly Carrot Furikake Ginger	16
SHRIMP CROQUETTES	Lemon Parsley mayonnaise	16
BAKED OYSTERS 3 pcs.	Spinach Yuzu Hollandaise	16
BEEF TATAKI	Sesame dressing Garlic Daikon	16
CHICKEN KARAAGE	Fried Chicken Korean chili	16
HA KOU	Shrimp Yellow curry Coconut	17
IBERICO RIBS	Corn foam Chili popcorn Radish	18
SCALLOPS 2 PCS.	Kimchi Cheddar	18
GRILLED RED MULLET	Tomato Salsa Pancetta Balsamico	18
WAGYU NIKI TORI	Garlic soya	18
STEAMED BUNN 2 PCS. 🌿	Pulled paddo Asian vegetables Hoi sin	19
GARLIC BEEF	Wafu sauce Garlic chips	21
PEKING DUCK	Hoisin Pancakes	24

TACO'S ONE BITES 3 PCS.

AVOCADO 🌿	Chipotle Feta	12
PULLED CHICKEN	Unagi Puffed corn	14
SALMON	Mangosalsa Yuzu gel	14
TUNA	Aji Panca Guacamole	14
LOBSTER	Aji Amarillo Passionfruit	18

🌿 These dishes are vegetarian

03.2024@willaertsgroup

SKEWERS 3 PCS.

BABA GHANOUSH 🌿	Aubergine Garlic Sesame	12
YAKITORI CHICKEN	Kerrie Mayo Sweet and sour	12
BEEF	Unagi Kimchi	14
BLACK TIGER GAMBA	Miso Coconut Sereh	22

Oysters & Caviar

CREUSES BLANCHE NORMANDE 3 OF 6 PCS.	13/24
OESTERIJ N°3 3 OF 6 PCS.	18/35
IRISH MÓR 3 OF 6 PCS.	19/36
KITA OYSTER 'OESTERIJ' 3 OF 6 PCS. Watermelon Red pepper Basil sorbet Cucumber Ginger Sereh	19/37
ASETRA CAVIAR 10/30GR. Supplement smoked salmon 50gr. +8 100gr. +16	60/115

Starters

VEGAN TARTAAR 🌿	Tomato Watermelon	14
BISQUE	Lobstersoup	15
CARPACCIO*	Truffle Arugula Parmesan	18
GAMBA PIRI PIRI	Garlic oil Red peper	17
STEAK TARTAAR * Supplement Truffle + 9	Oriental Smoked bavette	18

Chef's Menu CAN BE ORDERED PER TABLE

3-COURSE MENU 45	WINEARRANGEMENT 3 COURSES 24
4-COURSE MENU 55	WINEARRANGEMENT 4 COURSES 32
5-COURSE MENU 65	WINEARRANGEMENT 5 COURSES 40

Main Courses

KITA PLATTERS P.2.P

SEA BASS IN SALT CRUST Served with green vegetables	39 P.P
CREEKSTONE PLATTER World's best steak 450gr.	48 P.P
TOMAHAWK Grass-fed grazing beef 1000gr.	55 P.P

FISH & SEAFOOD *SERVED WITH FRIES

SEA BREAM FILLET	Unami Ponzu Beurre blanc	26
COD*	Fennel Asparagus Yuzu Beurre Blanc	32
GRILLED TUNA	Noodles Bundle mushroom Bok choy	34
GRILLED LOBSTER*	Spinach Potato Mousseline	49
SOLE*	Fried in butter 550gr.	58

MEAT *SERVED WITH CHIMICHURRI, ANTICUCHO & FRIES

HOUSESTEAK*	200gr.	29
PICANHA*	250gr.	31
LAMB FILLET	Parsnip Asparagus Garlic gravy Fries	34
TOURNEDOS*	200gr.	34
RIBEYE*	300gr.	45
WAGYU A5 GRADED*	100gr.	75

VEGETARIAN

SMOKED BURRATA 🌿	Truffle Tomato	18
ASPARAGUS 🌿	Cornets Puffed egg	19
REDIFINE BEEF 🌿	Bok choy Curry Cepes Soya	22

SIDE DISHES

NOODLES GARLIC 🌿	5
Soya Chili Garlic	
GREEN SALAD 🌿	5
ROASTED VEGETABLES 🌿	7
Asparagus Wafu sauce	

FRIES

OLD SKOOL 🌿	5
Mayo	

DIPPING SAUCES

RED WINE	5
HOLLANDAISE 🌿	5
BEARNAISE 🌿	5
GARLIC	5
TRUFFLE	5

TRUFFLE 🌿	7
Truffle Parmesan cheese	