

Sushi Rolls

URAMAKI 4 OR 8 ST.

Ask for the special roll of the week...

VEGAN MAKI ROLL

Avocado | Takuan | Appel
Togarashi | Yuzu mayo | Teriyaki

11/19

SALMON TORCH ROLL

Zalm | Spicy Mayo | Kataifi
Jalapeño | Unagi | Cheese

12/22

CHICKEN ROLL

Karaage | Mesclun | Spicy Mayo
Unagi | Cheese

12/22

CALIFORNIA MAKI ROLL

Crab | Avocado | Cucumber
Tobiko | Kewpie mayo

12/22

HOTATE MAKI ROLL

Coquille | Avocado | Komkommer
Wasabi Mayo | Caviar

13/23

SPICY TUNA ROLL

Tuna | Cucumber
Spicy mayo | Tempura crunch

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

Sashimi & Nigiri

NIGIRI SELECTION

SALMON 2 PCS.

Salmon nigiri

7

FLAMED SALMON 2 PCS.

Torched salmon nigiri

8

YELLOWFIN TUNA 2PCS.

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.

Salom sashimi

18

HAMACHI 6 PCS.

Hamachi sashimi

20

YELLOWFIN TUNA 6PCS.

Tuna sashimi

24

SASHIMI PLATTER MORIAWASE 12 PCS.

Salmon | Tuna
Hamachi | Salmon tataki

36

SASHIMI MORIAWASE DELUXE 20 PCS.

Selected by the chef

58

A little piece of Kita at home...

KITA'S OLIVE OIL

250ml

12

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



www.restaurantkita.nl

Shared Dishes

BREAD RUSTIQUE 🌿	Cream butter KITA's Olive Oil	7
PATA NEGRA	Iberico ham Salsa	15
<hr/>		
EDAMAME 🌿	Salty or Spicy	8
GYOZA 🌿	Kimchi Mayo	11
CHICKEN GYOZA	Spicy mayo	12
GAMBA'S	Tempura Kimchi mayo	14
FRIED MUSSELS	Remoulade Lime Fennel	14
TUNA TATAKI	Dill soya Passion fruit Furikake	15
CRISPY SPICY TUNA 3PCS.	Fried nigiri Spicy tuna	15
PANI PURI 3PCS.	Tuna Tartar Ginger Chili	15
SHRIMP CROQUETTES	Lemon Parsley mayonnaise	16
FRIED OYSTERS 3PCS.	Spinazie Yuzu Hollandaise	16
PALING RÖSTI 2PCS.	Creme fraiche Citrus Apple Cream cheese	16
BEEF TATAKI	Sesame dressing Garlic Daikon	16
CHICKEN KARAAGE	Deep-fried chicken Korean chili	16
DIMSUM SHRIMP	Yellow curry Coconut Spinach	17
GRAVAD LAX SALMON	Miso Furikake Soya Daslook	17
SCALLOPS 2PCS.	Kimchi Cheddar	18
WAGYU NIKI TORI 2PCS.	Garlic soya	18
IBERICO RIBS	Corn foam Chili popcorn Radish	19
STEAMED BUNN 2PCS. 🌿	Pulled mushroom Asian vegetables Hoi sin	19
GARLIC BEEF	Wafu sauce Garlic chips	21
PEKING EEND	Hoisin Pancakes	24

TACO'S ONE BITES 3PCS.

AVOCADO 🌿	Chipotle Feta	12
PULLED CHICKEN	Unagi Puffed corn	14
SALMON	Mango salsa Yuzu gel	14
TUNA	Aji Panca Guacamole	14
BEEF TERIYAKI	Truffle Parmesan	14

 These dishes are vegetarian

09.2024@willaertsgroup

SKEWERS 3PCS.

BABA GHANOUSH 🌿	Eggplant Honey Miso Roquefort	12
YAKITORI CHICKEN	Curry Mayo Sweet and Sour	12
PORKBELLY	Yakiniku Nashi pear	12
BEEF	Unagi Kimchi	14

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 OESTER 'OESTERIJ' 3 OF 6 PCS. Pearl of apple Roasted cucumber foam Leche de Tigre	19/37
BAERI CAVIAR 10/30GR. <i>Supplement smoked salmon 50gr. +8 100gr. +16</i>	60/115

Starters

VEGAN TARTAAR 🌿	Tomato Watermelon	14
BISQUE	Lobster soup	15
GAMBA PIRI PIRI	Garlic oil Red pepper	17
CARPACCIO*	Truffle Arugula Parmesan	18
STEAK TARTAAR <i>*Supplement Truffle + 9</i>	Oriental Smoked bavette	18

Chef's Menu ORDER PER TABLE

3-COURSE MENU	45
4-COURSE MENU	55
5-COURSE MENU	65

Ask the sommelier for matching wines...

Main Courses

KITA PLATTERS P.2.P

SEA BASS IN SALT CRUST Served with green vegetables	39 P.P.
ENTRECOTE USA 600gr.	49 P.P.
TOMAHAWK Grass-fed grazing cattle 1000gr.	55 P.P.
CREEKSTONE World's best steak 450gr.	59 P.P.

FISH & SEAFOOD *SERVED WITH FRENCH FRIES

SALMON MISO*	Bimi Sesame soya	29
TURBOT*	Pumpkin Yellow curry Almond	32
GRILLED TUNA	Noodles Bundle mushroom Bok choy	34
GRILLED LOBSTER	Spinach Potato Mouseline	49
SOLE*	Baked in butter 550gr.	58

MEAT SERVED WITH ANTICUCHO & FRIES

ROASTED CHICKEN	Teriyaki Yuzu Truffle	27
HOUSESTEAK	200gr.	29
PICANHA	250gr.	33
TOURNEDOS	200gr.	34
BAVETTE North American	250gr.	38
RIBEYE	300gr.	45
WAGYU A5 GRADED	100gr.	75

VEGETARIAN

SMOKED BURRATA 🌿	Truffle Tomato	18
TRUFFLE RISOTTO 🌿	Parmesan truffle oil	22
CAULIFLOWER BBQ 🌿	Beurre Noisette Parmesan	22

SIDE DISHES

GREEN SALAD 🌿	5	DIPPING SAUCES	
BIMI-WAFU 🌿	7	RED WINE	5
Japanese broccoli		HOLLANDAISE 🌿	5
NOODLES KNOFLOOK 🌿	8	BEARNAISE 🌿	5
Soya Chili Garlic		GARLIC	5
		TRUFFLE	5
FRIES		TRUFFLE 🌿	7
OLD SKOOL 🌿	5	Truffle Parmesan	
Mayo			