

## Sushi Rolls

### URAMAKI 4 OR 8 ST.

#### VEGETARIAN MAKI ROLL

Bimi Tempura | Cucumber  
Takuan | Fried Onions | Unagi

11/19

#### SALMON TORCH ROLL

Zalm | Spicy Mayo | Kataifi  
Jalapeño | Unagi | Cheese

12/22

#### CHICKEN ROLL

Karaage | Cucumber | Spicy Mayo  
Teriyaki | Spring Onion

12/22

#### CALIFORNIA MAKI ROLL

Crab | Avocado | Cucumber  
Tobiko | Kewpie mayo

12/22

#### PEKING DUCK MAKI ROLL

Cucumber | Takuan | Hoisin  
Furikake Crunch | Spring Onion

14/24

#### SPICY TUNA ROLL

Tuna | Cucumber |  
Spicy Mayo | Bonito Flakes

14/24

#### EBI TEMPURA ROLL

Shrimp | Kimchi | Unagi  
Cucumber | Avocado

14/24

#### RAINBOW ROLL

Salmon | Tuna | Hamachi  
Avocado | Cucumber

14/24

#### RAINBOW ROLL

Crab | Salmon | Tuna | Hamachi  
Avocado | Kewpie Mayo

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 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



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## Shared Dishes

<b>BREAD RUSTIQUE</b> 🌿	Cream butter   KITA's Olive Oil	7
<b>PATA NEGRA</b>	Iberico ham   Salsa	15
<b>CECINA DE LEON</b>	Lightly Smoked Beef   Tomato Salsa	15
<b>EDAMAME</b> 🌿	Salty or Spicy	8
<b>FRIED MUSSELS</b>	Yellow Curry   Lemongrass   Red Chili Pepper	14
<b>CRISPY SPICY TUNA</b> 3PCS.	Fried nigiri   Spicy tuna	15
<b>PANI PURI</b> 3PCS.	Crab   Yuzu   Herring Roe	15
<b>GAMBA'S</b>	Tempura   Kimchi mayo	16
<b>SHRIMP CROQUETTES</b>	Lemon   Parsley mayonnaise	16
<b>FRIED OYSTERS</b> 3PCS.	Spinazie   Yuzu Hollandaise	16
<b>BEEF TATAKI</b>	Sesame dressing   Garlic   Daikon	17
<b>TUNA TATAKI</b>	Dill soya   Passionfruit   Furikake	17
<b>SALMON TANDOORI</b>	Charred salmon   Curry mayo   Cucumber	18
<b>SCALLOPS</b> 2PCS.	Kimchi   Cheddar	18
<b>EEL UNAGI</b> 2PCS.	Pork Belly   Carrot   Furikake   Ginger	18
<b>WAGYU NIKI TORI</b> 2PCS.	Garlic soya	18
<b>CHICKEN KARAAGE</b>	Fried chicken   Sesame   Yakniku Sauce	19
<b>IBERICO RIBS</b>	Corn foam   Chili popcorn   Radish	19
<b>GARLIC BEEF</b>	Wafu sauce   Garlic chips	21
<b>PEKING DUCK</b>	Hoisin   Pancakes	24

## TACO'S ONE BITES 3 PCS.

<b>AVOCADO</b> 🌿	Chimichurri   Feta	12
<b>PULLED CHICKEN</b>	Unagi   Puffed corn	14
<b>SALMON</b>	Mango salsa   Yuzu gel	14
<b>TUNA</b>	Aji Panca   Guacamole	14
<b>BEEF TERIYAKI</b>	Truffle   Parmesan	14

## SKEWERS 3 PCS.

<b>PORKBELLY</b>	Yakiniku   Nashi peer	12
<b>YAKITORI CHICKEN</b>	Curry mayo   Sweet & sour	13
<b>BEEF</b>	Unagi   Kimchi	14

 These dishes are vegetarian

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## DUMPLINGS

<b>GYOZA</b> 🌿	Kimchi Mayo	11
<b>CHICKEN GYOZA</b>	Spicy mayo	12
<b>CHICKEN LEMONGRASS</b>	Sereh sesame vinaigrette   Kataifi   Corn pops	17
<b>RENDANG</b>	Boemboe Rendang   Bokchoy   Garlic Crumble	17
<b>SHRIMP</b>	Yellow Curry   Coconut   Spinach	18

## Oysters & Caviar

<b>CREUSES BLANCHE NORMANDE</b> 3 OF 6 PCS.	13/26
<b>OESTERIJ N°3</b> 3 OF 6 PCS.	18/36
<b>GOLD BEACH</b> 3 OF 6 PCS.	18/36
<b>KITA OESTER 'OESTERIJ'</b> 3 OF 6 PCS. Watermelon   Red chili Basil sorbet   Cucumber Ginger   Sereh	19/38
<b>BAERI CAVIAR</b> 10/30GR. <i>Supplement smoked salmon 50gr. + 8 100gr. +16</i>	60/115

## Starters

<b>VEGAN TARTARE</b> 🌿	Tomato   Curry   Yuzu gel	14
<b>BISQUE</b>	Lobster soup	15
<b>GAMBA PIL PIL</b>	Garlic oil   Red chili   Parsley	17
<b>CARPACCIO*</b>	Truffle   Arugula   Parmesan	18
<b>STEAK TARTARE</b> <i>*Supplement Truffle + 9</i>	Oriental   Smoked bavette	19

## Chef's Menu ORDER PER TABLE

<b>3-COURSE MENU</b>	45
<b>4-COURSE MENU</b>	55
<b>5-COURSE MENU</b>	65

*Ask the sommelier for matching wines...*

## Main Courses

### KITA PLATTERS P.2.P

<b>SEABASS IN SALT CRUST</b> Served with green vegetables	39 P.P.
<b>SURF &amp; TURF</b> Lobster   Bavette	45 P.P.
<b>ENTRECOTE USA</b> 600gr.	49 P.P.
<b>TOMAHAWK</b> Grass-fed pasture beef 1000gr.	55 P.P.
<b>CREEKSTONE</b> World's best steak 450gr.	59 P.P.

### FISH & SEAFOOD \*SERVED WITH FRIES

<b>SALMON MISO*</b>	Bimi   Sesame soy	29
<b>PAN-SEARED COD*</b>	Caramelized chicory   Sereh beurre blanc	34
<b>GRILLED TUNA</b>	Noodles   Beech mushroom   Bok choy	34
<b>GRILLED LOBSTER</b>	Spinach   Potato mousseline	49
<b>DOVER SOLE*</b>	Pan-fried in butter   550gr.	58

### MEAT SERVED WITH ANTICUCHO & FRIES

<b>KITA GOLD BURGER</b>	Beef   Caramelized onion   Bacon   Cheddar	25
<b>ROASTED CHICKEN</b>	Teriyaki   Yuzu   Truffle	27
<b>HOUSESTEAK</b>	200gr.	29
<b>PICANHA</b>	250gr.	33
<b>TOURNEDOS</b>	200gr.	38
<b>BAVETTE</b> North American	250gr.	38
<b>RIBEYE</b>	300gr.	45
<b>WAGYU A5 GRADED</b>	100gr.	75

### VEGETARIAN

<b>SMOKED BURRATA</b> 🌿	Truffle   Tomato	18
<b>TRUFFLE RISOTTO</b> 🌿	Parmesan   Truffle oil	22
<b>GRILLED VEGETABLES</b> 🌿	Carrot   Brussels Sprout   Potato   Beurre Blanc	22

### SIDE DISHES

<b>OLD SKOOL FRIES</b> 🌿	Mayo	5
<b>SPINACH SALAD</b> 🌿	Nori   Sesame dressing	7
<b>RICE</b> 🌿	Baked	7
<b>BIMI-WAFU</b> 🌿	Japanese broccoli	8
<b>NOODLES</b> 🌿	Soy   Chili   Garlic	8
<b>TRUFFLE FRIES</b> 🌿	Truffle   Parmesan cheese	8

### DIPPING SAUCES

<b>RED WINE</b>	5
<b>HOLLANDAISE</b> 🌿	5
<b>BEARNAISE</b> 🌿	5
<b>GARLIC</b>	5
<b>TRUFFLE</b>	5