Sushi Rolls

URAMAKI 4 OR 8 PCS.

VEGETARIAN MAKI ROLL 11/19
Bimi tempura | Cucumber
Takuan | Crispy fried onions | Unagi

TORCHED SALMON ROLL 12/22
Salmon | Spicy mayo | Kataifi
Jalapeño | Unagi | Cheese

CHICKEN ROLL 12/22
Karaage | Cucumber
Spicy mayo | Teriyaki | Scallions

CALIFORNIA MAKI ROLL 12/22
Crab | Avocado | Cucumber
Tobiko | Kewpie mayo

PEKING DUCK MAKI 14/24
Cucumber | Takuan | Hoisin
Furikake crunch | Scallions

SPICY TUNA ROLL 14/24
Tuna | Cucumber
Spicy mayo | Bonito flakes

EBI TEMPURA ROLL 14/24
Shrimp | Kimchi | Unagi
Cucumber | Avocado

RAINBOW ROLL 14/24
Crab | Salmon | Tuna | Hamachi
Avocado | Kewpie mayo

DRAGON TUNA ROLL 14/24
Tuna | Cucumber | Takuan | Ebi | Spicy mayo
Teriyaki | Scallions | Tempura crunch

KITA MAKI ROLL 15/28
Beef | Ebi | Takuan | Cucumber
Truffle mayo | Teriyaki | Scallions

Sushi Platters

KITA SUSHI PLATTER 75
16 PCS. Uramaki | 6 PCS. Sashimi | 4 PCS.
Nigiri Chef's selection

KITA DELUXE SUSHI PLATTER 165
40 PCS. Uramaki | 12 PCS. Sashimi | 8 PCS.
Nigiri Chef's selection

Sashimi & Nigiri

NIGIRI SELECTION

SALMON 2 PCS. 7
Salmon nigiri

TORCHED SALMON 2 PCS. 8
Torched salmon nigiri

YELLOWFIN TUNA 2 PCS. 8
Tuna nigiri

HAMACHI 2 PCS. 8
Hamachi nigiri

NIGIRI PLATTER MORIAWASE 8 PCS. 30
Chef's selection

NIGIRI MORIAWASE DELUXE 15 PCS. 54
Chef's selection

SASHIMI SELECTION

SALMON 6 PCS. 18
Salmon sashimi

HAMACHI 6 PCS. 20
Hamachi sashimi

YELLOWFIN TUNA 6 PCS. 24
Tuna sashimi

SASHIMI PLATTER MORIAWASE 12 PCS. 36
Salmon | Tuna
Hamachi | Salmon tataki

SASHIMI MORIAWASE DELUXE 20 PCS. 58
Chef's selection

A little taste of Kita at home...

KITA'S OLIVE OIL 12
250 ml

www.restaurantkita.nl

allergen list / English menu

KITA
HENDRIK IDO AMBACHT

Shareable Plates

RUSTIC BREAD	Kita's Butter	7
PATA NEGRA	Ibérico ham | Salsa	15
CECINA DE LEON	Lightly smoked beef | Tomato salsa	15
EDAMAME	Salted or Spicy	8
SWEET POTATO	Tempura | Miso Mayonnaise	12
FRIED MUSSELS	Yellow curry | Lemongrass | Red chili	14
CRISPY SPICY TUNA 3 PCS.	Seared nigiri | Spicy tuna	15
TAKOYAKI OCTOPUS	Tonkatsu sauce | Bonito | Kewpie	17
SHRIMP	Tempura | Kimchi Mayonnaise	16
SPRING ROLL 4 PCS.	Peking duck | Hoisin | Scallions	16
SHRIMP CROQUETTES	Lemon | Parsley mayonnaise	16
FRIED OYSTERS 3 PCS.	Spinach | Yuzu hollandaise	16
BEEF TATAKI	Sesame | Garlic | Daikon	17
SCALLOPS 2 PCS.	Kimchi | Cheddar	18
EEL PORK BELLY	Pork belly | Carrot | Furikake | Ginger	18
WAGYU NIKI TORI 2 PCS.	Garlic soy	18
NEW-STYLE SASHIMI	Salmon | Yuzu ponzu | Sesame oil | Radish	19
CHICKEN KARAAGE	Fried chicken | Sesame | Yakiniku sauce	19
TUNA & CHIPS	Crème fraîche | Capers | Chives	19
IBÉRICO RIBS	Corn foam | Chili popcorn | Radish	19
GARLIC BEEF	Wafu sauce | Garlic chips	21
PEKING DUCK	Hoisin | Mini pancakes	24

ONE-BITE TACOS 3 PCS.

AVOCADO	Chimichurri | Feta	12
PULLED CHICKEN	Unagi | Puffed corn	15
SALMON	Mango salsa | Yuzu gel	15
TUNA	Spicy garlic furikake | Guacamole	15
BEEF TERIYAKI	Truffle | Parmesan	15
LOBSTER	Mango salsa | Guacamole	18

SKEWERS 3 PCS.

Pork Belly	Yakiniku | Nashi pear	12
Yakitori Chicken & Beef	Curry mayo | Sweet & sour Unagi | Kimchi	13 14

These dishes are vegetarian

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DUMPLINGS

GYOZA	Kimchi Mayo	11
CHICKEN GYOZA	Spicy mayo	13
CHICKEN	Lemongrass Sesame Vinaigrette | Kataifi | Corn Pops	17
RENDANG	Rendang Spice Paste | Bok Choy | Garlic Crumble	17
SHRIMP	Curry | Coconut | Spinach	18

Oysters & Caviar

Creuses Blanche Normande 3 or 6 pcs.	13/26
Oesterij No. 3 3 or 6 pcs.	18/36
Gold Beach 3 or 6 pcs.	18/36
KITA Oyster 'Oesterij' 3 or 6 pcs. Watermelon | Red pepper | Basil sorbet | Cucumber | Ginger | Lemongrass	19/38
Baeri Caviar 10/30g. *Add smoked salmon 50g + 8 100g +16*	60/115

Starters

Smashed Avocado	Feta | Passion fruit | Vegetables | Basil	14
Bisque	Lobster soup	15
Gamba Pil Pil	Garlic oil | Red pepper | Parsley	17
Carpaccio*	Truffle | Arugula | Parmesan	18
Steak Tartare* ** Add truffle + 9* ** Duck liver + 9*	Asian-style | Spicy tapioca | Crackers	21

Chef's Menu ORDERED PER TABLE

3-COURSE	MENU	49
4-COURSE	MENU	55
5-COURSE	MENU	65

Ask the sommelier for wine pairings..

Main Courses

KITA Platters P.P.

Sea Bass in a Salt Crust Served with green vegetables	39 p.p.
Surf & Turf Lobster | Bavette	45 p.p.
US Ribeye Puro Beef, South American, 600g.	49 p.p.
Tomahawk Grass-fed pasture-raised beef 1000g.	55 p.p.
Creekstone World's best steak 450g.	59 p.p.

Fish & Seafood *SERVED WITH FRIES

Miso Salmon *	Bimi | Sesame soy	29
Dorado *	Fennel | Potato mousseline | Lobster sauce	34
Grilled Tuna	Noodles | Shimeji mushrooms | Bok choy	34
Grilled Lobster *	Spinach | Potato mousseline	49
Dover Sole *	Pan-seared in cultured butter | 550g.	58

Meat SERVED WITH FRIES

KITA Burger	Beef | Caramelized onion | Bacon | Cheddar	25
Roasted Chicken	Teriyaki | Yuzu | Truffle	27
HOUSE STEAK	200 g	29
PICANHA	250 g	33
TOURNEDOS	200 g	38
BAVETTE	Puro Beef (South American) 250 g	38
RIBEYE	Puro Beef (South American) 300 g	45
WAGYU A5 (GRADED)	100 g	75

VEGETARIAN

SMOKED BURRATA	Truffle | Tomato	18
TRUFFLE RISOTTO	Parmesan | Truffle Oil	22
GRILLED VEGETABLES	Hummus | Carrot | Yogurt | Feta | Cashew	22

SIDE DISHES

OLD-SCHOOL FRIES	Mayo	5
SPINACH SALAD	Nori | Sesame Dressing	7
MOUSSELINE	Potato	7
BIMI-WAFU	Japanese Broccoli	8
NOODLES	Soy Sauce | Chili | Garlic	8
TRUFFLE FRIES	Truffle | Parmesan Cheese	8

DIPPING SAUCES

RED WINE	5
HOLLANDAISE	5
BEARNAISE	5
GARLIC	5
TRUFFLE	5
ANTICUCHO	5