KITA

HENDRIK-IDO-AMBACHT / ENGLISH MENU

SUSHI ROLLS · SASHIMI · NIGIRI

URAMAKI · 4 OR 8 PIECES

VEGETARIAN MAKI ROLL — 12 / 22
Avocado · cucumber · chilli mayonnaise · tortilla flakes · red chilli

SALMON TORCH ROLL — 14 / 25
Salmon · cucumber · avocado · chives · Kewpie mayonnaise · unagi · tobiko

SPICY CHICKEN ROLL — 14 / 25
Karaage chicken · cucumber · spicy mayonnaise · unagi · spring onion · red chilli

CALIFORNIA MAKI ROLL — 14 / 25
Crab · avocado · cucumber · chives · Kewpie mayonnaise

TROPICAL SALMON ROLL — 14 / 25
Salmon · cucumber · mango salsa · passion fruit · crispy onion · tobiko

SPICY TUNA ROLL — 14 / 25
Tuna · cucumber · avocado · spicy mayonnaise · unagi · togarashi · jalapeño · tobiko

RAINBOW ROLL — 14 / 25
Crab · salmon · tuna · kingfish · avocado · Kewpie mayonnaise

SALMON DRAGON ROLL — 14 / 27
Salmon · crab · ebi fry prawn · Kewpie mayonnaise · unagi · spring onion

EBI TEMPURA ROLL — 14 / 27
Ebi fry prawn · kimchi · unagi · cucumber · avocado

CLASSIC DRAGON ROLL — 14 / 27
Ebi fry prawn · avocado · unagi · Kewpie mayonnaise · tobiko

KINGFISH ROLL — 14 / 27
Hamachi · cucumber · togarashi · jalapeño

KITA MAKI ROLL — 15 / 28
Beef · ebi fry prawn · cucumber · unagi · truffle mayonnaise · crispy onion · Parmesan

NIGIRI SELECTION

SALMON · 2 PCS — 7
Salmon nigiri

FLAMED SALMON · 2 PCS — 8
Torched salmon nigiri

YELLOWFIN TUNA · 2 PCS — 8
Tuna nigiri

KINGFISH · 2 PCS — 8
Kingfish 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

KINGFISH · 6 PCS — 20
Kingfish sashimi

YELLOWFIN TUNA · 6 PCS — 24
Tuna sashimi

SASHIMI PLATTER MORIAWASE · 12 PCS — 36
Salmon · tuna · kingfish · salmon tataki

SASHIMI MORIAWASE DELUXE · 20 PCS — 58
Chef’s selection

SUSHI PLATTERS

KITA SUSHI PLATTER — 75
16 uramaki · 6 sashimi · 4 nigiri · chef’s selection

KITA DELUXE SUSHI PLATTER — 165
40 uramaki · 12 sashimi · 8 nigiri · chef’s selection

A LITTLE PIECE OF KITA AT HOME

KITA’S OLIVE OIL · 250 ML — 12

KITA

HENDRIK-IDO-AMBACHT / ENGLISH MENU

TO START WITH · STARTERS · SHARED DISHES

TO START WITH

RUSTIC BREAD 7
Butter · KITA's olive oil

EDAMAME 9
Salted or spicy

PATA NEGRA 15
Ibérico ham · salsa

CECINA DE LEÓN 15
Lightly smoked beef · tomato salsa

TUNA & CHIPS 19
Crème fraîche · capers · chives

OYSTERS & CAVIAR

CREUSES BLANCHE NORMANDE · 3 / 6 PCS 13 / 26

OESTERIJ NO. 3 · 3 / 6 PCS 18 / 36

GOLD BEACH · 3 / 6 PCS 18 / 36

KITA OYSTER "OESTERIJ" · 3 / 6 PCS 19 / 38
Watermelon & red chilli · basil sorbet & cucumber · ginger & lemongrass

BAERI CAVIAR · 10 / 30 G 60 / 115
Smoked salmon supplement: 50 g +8 / 100 g +16

STARTERS

SMASHED AVOCADO 14
Feta · passion fruit · vegetables · basil

BISQUE 15
Lobster soup

GAMBA PIL PIL 17
Garlic oil · red chilli · parsley

SMOKED BURRATA 18
Truffle · tomato

CARPACCIO 18
Truffle · rocket · Parmesan

STEAK TARTARE 24
Classic · toast

CARPACCIO / TARTARE EXTRAS
Truffle +9 · duck liver +9

SHARED DISHES

STIR-FRIED MUSSELS 14
Yellow curry · lemongrass · red chilli

CRISPY SPICY TUNA · 3 PCS 15
Fried nigiri · spicy tuna

TAKOYAKI PULPO 17
Tonkatsu sauce · bonito · Kewpie mayonnaise

TEMPURA PRAWNS 16
Kimchi mayonnaise

JUICY CORN RIBS 16
Kimchi mayonnaise · togarashi · Cajun

PRAWN CROQUETTES 16
Lemon · parsley mayonnaise

FRIED OYSTERS · 3 PCS 16
Spinach · yuzu hollandaise

CHICKEN NEMS · 4 PCS 16
Chicken spring rolls · chilli garlic sauce · mint

BEEF TATAKI 17
Sesame · garlic · daikon

SCALLOPS · 2 PCS 18
Kimchi · cheddar

EEL & PORK BELLY 18
Pork belly · carrot · furikake · ginger

NEW STYLE SASHIMI 19
Salmon · yuzu ponzu · sesame oil · daikon

CHICKEN KARAAGE 19
Fried chicken · sesame · chilli mayonnaise

IBÉRICO RIBS 19
Corn foam · chilli popcorn · radish

GARLIC BEEF 21
Wafu sauce · garlic crisps

PEKING DUCK 24
Hoisin · pancakes

KITA

HENDRIK-IDO-AMBACHT / ENGLISH MENU

SKEWERS · DUMPLINGS · TACOS · CHEF'S MENU

SKEWERS · 3 PCS UNLESS STATED

PORK BELLY 14
Yakiniku · nashi pear

YAKITORI CHICKEN 13
Curry mayonnaise · umami

BEEF 14
Unagi · kimchi

WAGYU NIKI TORI · 2 PCS 18
Garlic soy

DUMPLINGS

GYOZA 11
Kimchi mayonnaise

CHICKEN GYOZA 13
Spicy mayonnaise

RENDANG CHICKEN 17
Rendang spice paste · bok choy · garlic crumble

PRAWN 18
Curry · coconut · spinach

ONE-BITE TACOS · 3 PCS

AVOCADO 12
Chimichurri · feta

PULLED CHICKEN 15
Unagi · puffed corn

SALMON 15
Mango salsa · yuzu gel

TUNA 15
Spicy garlic furikake · guacamole

BEEF TERIYAKI 15
Truffle · Parmesan

LOBSTER 18
Mango salsa · guacamole

CHEF'S MENU · ORDERED PER TABLE

3-COURSE MENU 49

4-COURSE MENU 55

5-COURSE MENU 65

WINE PAIRING

ASK OUR SOMMELIER
For matching wines to complement your menu.

DINING AT KITA

MADE TO SHARE
Our international menu combines Japanese influences with classic favourites. Choose a selection of dishes to enjoy together.

ALLERGENS & DIETARY REQUIREMENTS

PLEASE ASK OUR TEAM
For allergen information, dietary requirements and vegetarian options, please speak to our staff or scan the QR code on the original Dutch menu.

KITA

HENDRIK-IDO-AMBACHT / ENGLISH MENU

MAIN COURSES · SIDES · SAUCES

KITA PLATTERS · FOR TWO

SEA BASS · PER PERSON 39
Salt-crusted · served with vegetables and potato mousseline

SURF & TURF · PER PERSON 45
Lobster · bavette · vegetables · potato mousseline

USA ENTRECÔTE · PER PERSON 49
Puro Beef · South American · 600 g · vegetables · potato mousseline

TOMAHAWK · PER PERSON 55
Grass-fed pasture-raised beef · 1000 g · vegetables · potato mousseline

CREEKSTONE · PER PERSON 59
World's best steak · 450 g · vegetables · potato mousseline

FISH & SEAFOOD · SERVED WITH FRIES

MISO SALMON 29
Tenderstem broccoli · sesame soy

SEA BREAM 34
Fennel · potato mousseline · lobster sauce

GRILLED TUNA 34
Noodles · shimeji mushrooms · bok choy

GRILLED LOBSTER 49
Spinach · potato mousseline

DOVER SOLE · 550 G 58
Pan-fried in butter

MEAT · SERVED WITH FRIES

KITA WAGYU BURGER 29
Beef · caramelised onion · bacon · cheddar

ROASTED CHICKEN 27
Teriyaki · yuzu · truffle

HOUSE STEAK · 200 G 35

PICANHA · 250 G 36

TOURNEDOS · 200 G 39

BAVETTE · 250 G 38
Puro Beef · South American

RIBEYE · 300 G 45
Puro Beef · South American

WAGYU A5 GRADED · 100 G 75

VEGETARIAN

TRUFFLE RISOTTO 22
Parmesan · truffle oil

PLANT-BASED COD 28
Plant-based cod · yellow curry · vegetables

SIDE DISHES

OLD-SCHOOL FRIES 5
Mayonnaise

STICKY RICE 6
Steamed rice

SPINACH SALAD 7
Nori · sesame dressing

POTATO MOUSSELINE 7

TENDERSTEM BROCCOLI WAFU 8
Japanese broccoli

NOODLES 8
Soy · chilli · garlic

TRUFFLE FRIES 8
Truffle · Parmesan

SWEET POTATO 12
Tempura · miso mayonnaise

DIPPING SAUCES · EACH 5
Red wine · hollandaise · Béarnaise · garlic · truffle · pepper sauce