

Savour unforgettable taste sensations from the

Land of the Rising Sun. An authentic taste of popular

Japanese cold and hot dishes prepared as tradition

demands, using the finest fresh ingredients.

A varied selection of fresh sushi, sashimi, maki and

tempura, created by expert sushi chefs.

KAITO SPECIAL COMBOS

All our combinations are served with Miso soup



ALL NIGIRI* € 15

Your Selection of 10 Pieces of Nigiri

SUSHI DELUXE* € 20

Your Selection of 8 Pieces of Nigiri, 1 Maki, 1 Temaki

SASHIMI DELIGHT* € 22

Your Selection of 15 Pieces of Sashimi

SUSHLAND SASHIMI FUJIYAMA* €. 29

Your Selection of 8 Pieces of Nigiri, 1 Maki, 9 Pieces of Sashimi

ALL TEMAKI* € 19

Your Selection of 5 Temaki

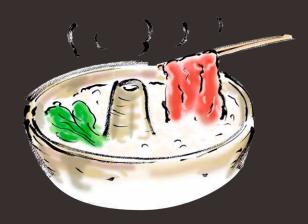
If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

* Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.),
seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products.

SOUPS, NOODLES, RICE AND SALAD



MISOSHIRU € 5

Miso Soup, Diced Tofu, Leeks, Wakame

TORI SOBA €. 6

Soba Noodle Soup, Chicken, Leeks, Wakame

TEMPURA UDON € 7

Udon Noodle Soup, Shrimp Vegetable Tempura

YAKI SOBA € 6

Stir-Fried Soba Noodles, Vegetables, Chicken, Soy Sauce

YAKI MESHI €. 6

Fried Rice, Chicken, Eggs, Vegetables, Soy Sauce

SAKURA € 4

Shredded Cabbage, Carrot and Sweetcorn Salad, Miso Dressing

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NIGIRI 2 pcs



SAKE* € 4

Salmo

EBI€3

Cooked Shrimps

TAI* € 4

Red Snapper

 $AAMACHI* \in A$

Japanese Amberjack

ΓAKO€4

Octopus

UNAGI€5

Roasted Glazed Eel

AMA EBI* € 6

Raw Shrimps

MAGURO* € 4

Yellowfin Tuna

SASHIMI 5 pcs

SAKE* € 8

Salmon

EBI € 8

Cooked Shrimps

TAI* € 9

Red Snapper

HAMACHI* € 10

Japanese Amberjack

TAKO € 11 Octopus

UNAGI €. 11

Roasted Glazed Eel

AMA EBI* € 14

Raw Shrimps

MAGURO* € 11

Yellowfin Tuna



TEMAKI



KANI KAPPA € 5

Surimi Crab, Cucumber

SAKE ABOKADO* € 6

Smoked Salmon, Avocado

CHUUKARA TAI* €. 6

Red Snapper, Spicy Sauce, Leeks

IKURA* € 7

Salmon Roe, Asparagus

SAKE-KAWA* € 6

Crunchy Seared Salmon Skin and Masago

CHUUKARA MAGURO* € 7

Yellowfin Tuna, Spicy Sauce, Leeks

MAKI

SAKE MAKI* € 5 Salmon

KAPPA MAKI € 4

Cucumber

KANI MAKI € 5

Surimi Crab

TAI MAKI* € 5

Red Snapper

KABOCHA MAKI€4

Pumpkin

MAGURO MAKI* € 6

Yellowfin Tuna



FUTOMAKI



KAITO CALIFORNIA € 8

Shrimps, Mayo, Avocado, Cucumber, Tamago, Sesame Seeds

YASAI MAKI € 7

Asparagus, French Beans, Carrots, Bell Pepper, Tamago, Cream Cheese

EBI TEMPURA MAKI € 10

Tempura Prawns, Avocado, Cucumber, Mayo

CHUUKARA SAKF* € 9

Salmon, Spicy Sauce, Cucumber, Roasted Sesame Seeds

KAITO RAINBOW* € 10

Surimi Rolls topped with a Sashimi Chef's Selection

DRAGON ROLL* €. 10

Tempura Prawns, Roasted Glazed Eel, Cream Cheese, Avocado

TEMPURA

YASAI TEMPURA € 8

Batter-Fried Selected Vegetables, Tentsuyu Sauce

FBI TEMPURA €. 9

Batter-Fried Prawns, Tentsuyu Sauce

TEMPLIRA MORIAWASE € 10

Batter-Fried Prawns, Japanese Amberjack, Vegetables, Tentsuyu Sauce

TIGEREYE TEMPURA* € 10

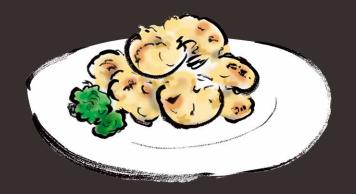
Batter-Fried Rolls, Japanese Amberjack, Cream Cheese, Salmon Roe

YASAI MAKI TEMPLIRA € 7

Batter-Fried Vegetable Rolls, Cream Cheese

SAMURAI TEMPURA* € 10

Batter-Fried Rolls, Salmon, Japanese Amberjack, Surimi Crab, Masago Roe, Cream Cheese



TERIYAKI



SAKF TFRIYAKI* €.14

Grilled Salmon, Teriyaki Sauce, Steamed Rice, Sautéed Vegetables

TORI TERIYAKI € 13

Grilled Chicken, Teriyaki Sauce, Steamed Rice, Sautéed Vegetables

GYU NIKU TERIYAKI* € 20

Angus Tenderloin, Teriyaki Sauce, Steamed Rice, Sautéed Vegetables

DESSERTS



MATCHA TEA ICE CREAM € 5

Homemade Green Tea Ice Cream

KAITO MATCHA FRUIT € 6

Homemade Green Tea Ice Cream, Seasonal Fresh Fruit

LYCHEE € 5

Lychee and Mint Salad

BANANA TEMPURA € 7

Batter-Fried Banana, Homemade Vanilla Ice Cream

ICF CREAM TRAY € 5

Selected Homemade Ice Cream

FRUIT TEMPTATION € 5

Seasonal Fresh Fruit Mosaic

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BY THE GLASS SELECTION	1
Laurent Perrier Brut Reims-France	€ 16
Prosecco Valdobbiadene Superiore di Cartizze DOCG, Marsuret Veneto-Italy	€ 11
Pinot Grigio Friuli DOC, Jermann Friuli Venezia Giulia-Italy	€ 13
Sauvignon Friuli DOC, Tenuta Villanova Friuli Venezia Giulia-Italy	€ 9
Takara Plum Wine Japan	€ 6
CHAMPAGNE	
Laurent Perrier Brut Reims-France	€ 70
Laurent Perrier Cuvée Rosé Reims-France	€ 99
SPARKLING WINES	
Franciacorta Cuvée Prestige, Ca' del Bosco Lombardy-Italy	€ 66
Prosecco Valdobbiadene Superiore di Cartizze DOCG, Marsuret Veneto-Italy	€ 45
WHITE WINES	
Chablis Premier Cru Montmains les Vieilles Vignes, Pascal Bouchard Burgundy-France	€ 59
Pinot Grigio Friuli DOC, Jermann Friuli Venezia Giulia-Italy	€ 52
Sauvignon Isonzo del Friuli DOC, Tenuta Villanova Friuli Venezia Giulia-Italy	€ 36
Zeltinger Himmelreich Riesling Kabinett, Markus Molitor Mosel-Germany	€ 44
ROSÉ WINES	6
Whispering Angel, Château d'Esclans Côtes de Provence-France	€ 52
Rosa Vittoria Langhe DOC Rosato, Castello Santa Vittoria Piedmont-Italy	€ 30

PLUM WINE



Takara Plum Wine

Japar

€ 30

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Nikka Days	4 cl	€	12
Suntory Toki	4 cl	€	14

SAKE

Honjozo No Karakuchi	cold	€	9
Daiginjo Extra	cold	€	11
Junmai Shu	cold	€	8
Hot	large carafe	€	16
	small carafe	€	12

BEERS

Asahi	Japan	33 cl	€	8
Heineken	Netherlands	33 cl	€	7
Kirin	Japan	50 cl	€	8
Stella Artois	Belgium	33 cl	€	7

MINERAL WATER

Premium still water	75 cl	€	4
Premium sparkling water	75 cl	€	4

ORIENTAL TEAS

Director's Blend Gunpowder	€ 4.5
The Forbidden City Jasmine Blossom	€ 45

