

House Fried Rice

Wok-fried rice topped with sliced cucumber, tomatoes and scallions

Chicken ~ \$16
Beef ~ \$17
Shrimp ~ \$18
Mixed ~ \$19

Stir Fry Noodles

Wok-stir fried with choice in protein; blistered tomatoes, bean sprouts and scallions

Chicken ~ \$16
Beef ~ \$17
Shrimp ~ \$18
Mixed ~ \$19

Red Hot Sea Bass

Creamy red curry sauce \$48
on seared sea bass

Crab Fried Rice

Wok-seared, topped with \$16
cilantro, nori and lime

**Pan Seared Faroe Island Salmon**

Sushi grade salmon, pan seared in a garlic butter served on sweet potato mash, grilled asparagus, topped with house made lemongrass pesto, crispy onions and scallions \$26

Single

Vegetable Medley \$16
Fried Tofu \$17
Chicken \$17
New York Steak \$24
Filet Mignon \$27
Shrimp \$25
Salmon \$25
Twin Lobster \$MP

Japanese Teriyaki dishes are served with Mixed Vegetables, Salad, Soup; with choice of Fried Rice or Noodles

Steak Yaki-Udon Noodle

Slices of angus beef, \$16
carrots, onions, stir-fry sauce, nori, benishoga topped with a sunny side up egg

Garlic Pepper Eggplant

Choice in protein mixed with homemade garlic sauce, eggplant and bell peppers

Chicken ~ \$16
Beef ~ \$17
Shrimp ~ \$18
Mixed ~ \$19

Rendang

Slow braised beef short rib, \$24
curry spice, coconut milk, topped with crispy onion, cilantro and a side of steamed rice

Mongolian Beef

Wok-seared NY strip steak \$18
tossed in a sweet and savory sauce, topped with thai chili and scallions

Honey Garlic Chicken

Fried tempura chicken in a \$17
honey garlic sauce with a side of steamed rice

Fried Whole Fish

(Seasonal)
Fried whole fish on cilantro lime fried rice with lemon \$MP
(Striped bass or Red snapper)

Yakisoba Noodle

Wok-stirred noodles with \$16
cabbage, onions, carrots, drizzle of Japanese mayo, katsu sauce, topped with a sunny side-up egg, nori, bonito flakes, pickled ginger and scallions

Combo

Chicken & Shrimp \$25
Chicken & NY Strip \$26
Shrimp & NY Strip \$27
Chicken & Lobster \$35
NY Strip & Lobster \$38
Shrimp & Lobster \$38
Filet Mignon & Lobster \$42
Shrimp & Fillet Mignon \$30
Chicken & Fillet Mignon \$28

Red Curry

Coconut milk, red curry spice served with mixed vegetables, steamed rice, topped with cilantro

Chicken ~ \$16
Beef ~ \$17
Shrimp ~ \$18
Mixed ~ \$19

Beef Rib

Huge beef rib braised \$MP
first then fried, topped with fried jalapeno, cilantro, sweet and savory sauce for dipping.

**Japanese Pork Katsu**

Panko-breaded pork loin \$18
served on sweet potato fries, topped with sunny side-up egg, nori, pickled ginger, scallions, bonito flakes, katsu sauce and Japanese mayo

Wagyu Burger

Burger topped with pork \$20
belly, cheese, crispy onions, white truffle steak sauce, sunny side up egg and a side of fries

**JUNIOR PLATES**

(12 and Under)

Chicken Teriyaki \$14
NY Strip Teriyaki \$15
Shrimp Teriyaki \$16



KITA
Modern Japanese



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2815 Mountaineer Blvd
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(304) 205-5200

APPETIZERS

Hamachi Collar

Served with mixed artisan greens, grilled lemon, brown butter ponzu sauce \$MP

Grilled Ika Sugatayaki

Grilled whole squid marinated with house seasoning, ponzu sauce for dipping \$15

Vegetable Spring Roll

Mixed vegetables wrapped in a wonton, served with Thai chili sauce \$8

Fried Wonton

House stuffed cream cheese wontons topped with house made chili mango sauce \$8

Brisket Spring Rolls

Spring roll stuffed with brisket, mushrooms, caramelized onions, topped with parmesan cheese; served with black vinegar sauce for dipping \$8

Seaweed Salad \$8

Kimchi Salad \$8

Creamy Ginger Salad

Mixed asian greens, fresh cut onions, carrots, cucumbers, cherry tomato's tossed with house made creamy ginger dressing and crispy onions \$8

Homemade Crab Cakes

Blue crab pan fried golden served on spring mix with cilantro, grilled lime, lime aioli \$14

Sea Salt Edemame

Wok-seared edamame with sea salt (premium house seasoning, garlic, butter, bonito flakes) \$8

Shrimp Tempura

Six fried tempura shrimp served with tetsuya sauce for dipping \$16

BBQ Spare Ribs

St. Louis style ribs marinated in a sweet and tangy sauce \$15

Crispy Pork Belly

Fried pork belly served on tonkatsu grits and cherry tomatoes; topped with soy glaze, crispy onions and scallions \$15

Korean Fried Chicken Wings

Five Korean style wings tossed in a sweet and sour gochujang sauce \$14

Fried Gyoza

Pork dumplings fried topped with scallions and a tongarashi spicy ponzu sauce for dipping \$8

Fried Calamari

Fried cuts of squid topped with cilantro, fried jalapenos and sweet chili sauce for dipping \$15

Pork Belly Bao Buns

Two steamed bao buns with kimchi slaw, pickles, sweet and spicy sauce and scallions \$10

SOUP AND SALAD

Steak

8 oz Filet Mignon \$49

12 oz New York Strip \$40

18 oz Cowboy Ribeye \$51

Steaks are served with 2 sides of choice:

Crinkle fries, sweet potato mash, mac and cheese, creamy ginger salad, grilled broccoli

Miso \$3

Clear Onion \$3

Tonkatsu Ramen

Grilled pork belly, corn, bamboo shoots, scallions and bean sprouts; served with in house pork ramen \$17

Kita Favorites

Grilled Scallops \$15

Grilled Lamb Chops \$20

Grilled Corn \$6

Grilled Asparagus \$6

Grilled Eggplant \$6

Grilled Kalbi-don \$28

(Kalbi-don is served with a sunny side up egg and a side of rice)

Shrimp Tempura Udon

Dashi broth, Udon noodles, golden brown shrimp tempura \$17

Skewers (2 pcs)

Grilled Steak \$10

Grilled Chicken \$7

Grilled Shrimp \$12

Grilled Vegetable \$12

ROBATA GRILL



A LA CARTE SUSHI

Your choice of sushi (2pcs) or Sashimi (3pcs) \$MP

Tuna



Salmon



Yellowtail



Saba



Uni

(Sea Urchin)



Albacore Tuna



Squid

(Ika)



Inari

(Tofu)



Masago



Shrimp



Crab

Stick



Scallop



Ikura



Sweet Shrimp



Smoked Salmon



Eel



Escolar



Octopus



Surf Clam



SUSHI COMBO

Chirashi Don

15 pieces of assorted sashimi, shrimp, tamago over a bed of sushi rice \$35

Tekka-Don or Unagi-Don

A bed of sushi rice topped with tuna or eel \$35

KITA'S Pressed Aburi

Blow torched pressed sushi with a choice of salmon or mackerel with eel sauce \$16

Omakase Nigiri

7 Pieces of chef's choice nigiri with topping and tamago \$38

KITA'S Special

20 pieces of sashimi, 7 pieces of nigiri, 2 special chef's rolls \$120

Sashimi Sampler

3 pieces of tuna, 2 pieces of salmon, 2 pieces of yellowtail \$18

Sashimi A

3 pieces of tuna, 3 pieces of salmon, 3 pieces of yellowtail, 3 pieces of white fish and 3 pieces of eel \$35

Sashimi B

20 pieces of chef's choice sashimi \$60



MAKIMONO

California Roll

Crab stick, avocado, cucumber and masago \$6

Crunch Roll

Shrimp tempura, avocado, mayo and masago \$8

Spider Roll

Fried soft-shell crab, carrot, avocado, cucumber, mayo and masago \$11

Spicy Salmon Roll

Salmon roll with spicy mayo \$8

Spicy Yellowtail Roll

Yellowtail roll with spicy mayo \$8

Spicy Tuna Roll

Tuna roll with spicy mayo \$8

Rainbow Roll

California roll topped with tuna, salmon, white fish, shrimp and avocado \$11



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



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APPETIZERS

Hanabi

Pressed crispy rice topped with spicy tuna, scallions and masago \$16

Tiradito

Sliced whitefish topped with aji amarillo, yuzu, red onion, heirloom tomatoes, chive oil, micro cilantro \$16



Kobachi

Cube cut tuna, avocado, seaweed crackers with spicy togarashi blend \$16

Beef Tataki

Beef seared rare and sliced paper thin served with ponzu sace \$17

Tuna or Hamachi (Yellowtail Tataki)

Seared served with daikon, garlic chips, micro shisho \$15-\$17

Yellowtail Jalapeno

Yuzu soy, green aioli, garlic chips, scallions, jalapeno and orange garnish \$17



Mountain Mamma

Crispy rice cake, crab delight, avocado, spicy mayo and eel sauce \$16

Salmon Crudo

Ponzu, orange, citrus oil, tobiko and micro wasabi \$16

Salmon Belly

Thin sliced salmon belly, topped with ponzu sauce, citrus oil, orange and masago \$17

KITA SPECIALTY ROLLS

Surf and Turf Roll

Panko shrimp, bacon, scallop delight, avocado, asparagus, topped with seared ribeye \$18

Hurricane Roll

Tuna, spicy mayo, cucumber, topped with yellowtail, jalapeno, yuzu sauce \$12

Burro Roll

Tuna, salmon, yellowtail, avocado, scallions, wrapped in a tortilla with eel sauce and spicy mayo \$17

Cajun Tuna Roll

Tempura shrimp, crab delight, avocado topped with avocado and seared cajun tuna \$16

Citrus Salmon Roll

Crab delight, red onion, cucumber topped with salmon, lemon slice, balsamic vinegar and citrus sauce \$16

Crunchy Ebi Roll

Tempura shrimp, cucumber, avocado, tempura flakes, cream cheese topped with steamed shrimp \$16

West Virginia Roll

Shrimp, avocado, crab delight, topped with spicy mayo, eel sauce and tempura flakes \$15

Fiesta Roll

Crab delight, avocado, scallions, topped with yellowtail, jalapenos, sweet salsa, jalapeno sauce \$16

Fry Me a River Roll

A variety of fish, salmon, cream cheese, fried in a spring roll wrapper topped with eel sauce, mayo, wasabi aioli sauce \$15

Garden Roll

Cucumber, mango, scallions, carrot, pepper, micro cilantro, shitake mushrooms topped with avocado and balsamic sauce \$14

Mango Madness Roll

Smoked salmon, cream cheese, avocado, mango, topped with shoestring potatoes and mango sauce \$15

Naruto Roll

Salmon, tuna, yellowtail, rice, kaware wrapped in cucumber sheet, topped with ponzu sauce and tosasu \$15

B.F.F. Roll

Tuna, avocado, scallions topped with tempura salmon and sweet chili sauce \$16

Panther Roll

Tempura soft shell crab, cream cheese, cucumber, avocado, crab delight topped with eel and truffle sauce \$17

Black and Yellow Roll

Salmon, avocado, cucumber, cream cheese topped with eel, eel sauce and mango \$16

Tempura Bagel Roll

Salmon, avocado, cream cheese, tempura fried, topped with eel sauce and spicy mayo \$15

The Ultimate Roll

Crab delight, avocado, jalapeno, scallions, topped with yellowtail, strawberries and jalapeno sauce \$16

Lobster Roll

Butter garlic lobster, tamago, asparagus, wrapped in goma soy paper topped with avocado, eel and mango sauce \$MP

Lobster Lover Roll

Lobster, panko, asparagus, lettuce topped with avocado and steamed shrimp \$MP

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