

海渡

kai to

sushi bar







Kaito Dining Experience is included in the Dining Experience package. If you have purchased the package, you may replace a dish from the Dining Experience selection with one from the à la carte menu of the corresponding section for 50% of the listed price. You can also order any additional dish at full price.

KAITO DINING EXPERIENCE

€ 28

MISOSHIRU

Miso Soup, Diced Tofu, Leeks, Wakame

SAKE ABOKADO TEMAKI*

Smoked Salmon, Avocado

MAGURO SASHIMI*

Yellowfin Tuna

TAKO NIGIRI

Octopus

SUKANPI TATAKI*

Scampi, Sesame Oil Seaweed Salad, Passion Fruit

HAMACHI SASHIMI*

Japanese Amberjack

EBI NIGIRI

Cooked Shrimp

TIGEREYE TEMPURA*

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

MATCHA TEA ICE CREAM

Homemade Green Tea Ice Cream

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.

15% restaurant gratuities automatically added to all purchases.

All pictures shown in this menu are for reference only.

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

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KAITO SPECIAL COMBOS

All our combinations are served with Miso soup



SASHIMI DELIGHT* | € 22
Your Selection of 15 Pieces of Sashimi



SUSHI AND SASHIMI FUJIYAMA* | € 29
Your Selection of 8 Pieces of Nigiri, 1 Maki, 9 Pieces of Sashimi



ALL TEMAKI* | € 19
Your Selection of 5 Temaki

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OTSUMAMI



SUKANPI TATAKI* | € 7
Scampi, Sesame Oil Seaweed
Salad, Passion Fruit



YASAI TAMAGOMAKI | € 4
Japanese Vegetable Omelette Rolls, Nori



AGE DASHI TOFU | € 3
Deep-Fried Tofu, Dashi Sauce,
Spinach with Sesame Seeds



YAKITORI | € 6
Grilled Jidori Chicken and Leeks Skewers,
Teriyaki Sauce



EBI SUNOMONO | € 7
Steamed Shrimps, Cucumbers,
Nori, Rice Vinegar Soy Dressing



TAKO SUNOMONO | € 8
Steamed Octopus, Cucumbers, Nori,
Rice Vinegar Soy Dressing

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SOUPS, NOODLES, RICE AND SALAD



MISOSHIRU | € 4
Miso Soup, Diced Tofu, Leeks,
Wakame



TORI SOBA | € 5
Soba Noodle Soup, Chicken, Leeks,
Wakame



TEMPURA UDON | € 6
Udon Noodle Soup,
Shrimp Vegetable Tempura



YAKI SOBA | € 5
Stir-Fried Soba Noodles, Vegetables,
Chicken, Soy Sauce



YAKI MESHU | € 5
Fried Rice, Chicken, Eggs,
Vegetables, Soy Sauce



SAKURA | € 3
Shredded Cabbage, Carrot and
Sweetcorn Salad, Miso Dressing

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NIGIRI

2 pcs



SAKE* | € 4
Salmon



EBI | € 3
Cooked Shrimps



TAI* | € 4
Red Snapper



HAMACHI* | € 4
Japanese Amberjack



TAKO | € 4
Octopus



UNAGI | € 5
Roasted Glazed Eel



AMA EBI* | € 6
Raw Shrimps



MAGURO* | € 4
Yellowfin Tuna

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SASHIMI

5 pcs



SAKE* | € 7
Salmon



EBI | € 7
Cooked Shrimps



TAI* | € 8
Red Snapper



HAMACHI* | € 9
Japanese Amberjack



TAKO | € 10
Octopus



UNAGI | € 10
Roasted Glazed Eel



AMA EBI* | € 13
Raw Shrimps



MAGURO* | € 10
Yellowfin Tuna

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TEMAKI



KANI KAPPA | € 4
Surimi Crab, Cucumber



SAKE ABOKADO* | € 5
Smoked Salmon, Avocado



CHUUKARA TAI* | € 5
Red Snapper, Spicy Sauce, Leeks



IKURA* | € 6
Salmon Roe, Asparagus



SAKE-KAWA* | € 5
Crunchy Seared Salmon Skin
and Masago



CHUUKARA MAGURO* | € 6
Yellowfin Tuna,
Spicy Sauce, Leeks

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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

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FUTOMAKI



KAITO CALIFORNIA | € 7

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



YASAI MAKI | € 6

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



EBI TEMPURA MAKI | € 9

Tempura Prawns,
Avocado, Cucumber, Mayo



CHUUKARA SAKE* | € 8

Salmon, Spicy Sauce, Cucumber,
Roasted Sesame Seeds



KAITO RAINBOW* | € 9

Surimi Rolls topped with a Sashimi
Chef's Selection



DRAGON ROLL* | € 9

Tempura Prawns, Roasted Glazed Eel,
Cream Cheese, Avocado

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TEMPURA



YASAI TEMPURA | € 7
Batter-Fried Selected Vegetables,
Tentsuyu Sauce



EBI TEMPURA | € 8
Batter-Fried Prawns, Tentsuyu Sauce



TEMPURA MORIAWASE | € 9
Batter-Fried Prawns,
Japanese Amberjack, Vegetables,
Tentsuyu Sauce



TIGEREYE TEMPURA* | € 9
Batter-Fried Rolls, Japanese Amberjack,
Cream Cheese, Salmon Roe



YASAI MAKI TEMPURA | € 6
Batter-Fried Vegetable Rolls,
Cream Cheese



SAMURAI TEMPURA* | € 9
Batter-Fried Rolls, Salmon,
Japanese Amberjack,
Surimi Crab, Masago Roe, Cream Cheese

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TERIYAKI



SAKE TERIYAKI* | € 12
Grilled Salmon, Teriyaki Sauce, Steamed Rice,
Sautéed Vegetables



TORI TERIYAKI | € 11
Grilled Chicken, Teriyaki Sauce, Steamed Rice,
Sautéed Vegetables



GYU NIKU TERIYAKI* | € 18
Angus Tenderloin, Teriyaki Sauce, Steamed Rice,
Sautéed Vegetables

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DESSERTS



MATCHA TEA ICE CREAM | € 3
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



ICE CREAM TRAY | € 5
Selected Homemade Ice Cream



FRUIT TEMPTATION | € 5
Seasonal Fresh Fruit Mosaic

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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.

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SUSHI BAR & TERRAZZO

WINE AND SPIRITS

BY THE GLASS SELECTION



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

Rosa Vittoria Langhe DOC Rosato, Castello Santa Vittoria

Piedmont-Italy

€ 8

Takara Plum Wine

Japan

€ 6

CHAMPAGNE



Bruno Paillard, Brut

Reims-France

€ 95

Laurent Perrier Brut

Reims-France

€ 63

Laurent Perrier Cuvée Rosé

Reims-France

€ 99

JAPANESE WHISKY

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

SPARKLING WINES



Franciacorta Cuvée Prestige, Ca' del Bosco

€ 66

Lombardy-Italy

Prosecco Valdobbiadene Superiore di Cartizze DOCG, Marsuret

€ 45

Veneto-Italy

WHITE WINES



Chablis Premier Cru Montmains les Vieilles Vignes, Pascal Bouchard

€ 59

Burgundy-France

Pinot Grigio Friuli DOC, Jermann

€ 52

Friuli Venezia Giulia-Italy

Sauvignon Isonzo del Friuli DOC, Tenuta Villanova

€ 36

Friuli Venezia Giulia-Italy

Zeltinger Himmelreich Riesling Kabinett, Markus Molitor

€ 44

Mosel-Germany

ROSÉ WINES



Rosa Vittoria Langhe DOC Rosato, Castello Santa Vittoria

€ 30

Piedmont-Italy

Whispering Angel, Château d'Esclans

€ 52

Côtes de Provence-France

PLUM WINE



Takara Plum Wine

€ 30

Japan

MINERAL WATER

Premium still water

75 cl

€ 4

Premium sparkling water

75 cl

€ 4

ORIENTAL TEAS

Director's Blend Gunpowder

€ 4

The Forbidden City Jasmine Blossom

€ 4

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Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.
15% Beverage gratuities automatically added to all Guests without a beverage package and items excluded from respective package.

