



2 pcs
NIGIRI



SAKE*
Salmon



EBI
Cooked shrimp



TAI*
Red snapper



HAMACHI*
Japanese amberjack



TAKO
Octopus



UNAGI
Roasted glazed eel



AMA EBI*
Raw shrimp



MAGURO*
Yellowfin tuna



5 pcs
SASHIMI



SAKE*
Salmon



EBI
Cooked shrimp



TAI*
Red snapper



HAMACHI*
Japanese amberjack



TAKO
Octopus



UNAGI
Roasted glazed eel



AMA EBI*
Raw shrimp



MAGURO*
Yellowfin tuna



MAKI



SAKE MAKI*
Salmon



KAPPA MAKI
Cucumber



KANI MAKI
Surimi crab



TAI MAKI*
Red snapper



KABOCHA MAKI
Pumpkin



MAGURO MAKI*
Yellowfin tuna

HOW TO ENJOY THE KAITO SUSHI BELT EXPERIENCE

- 1 Choose plates from the belt or order straight from our menu.
- 2 The colours of the plates tell you how much each one costs.
- 3 When you're done, we'll count up your plates to work out the bill.



Blue
\$5



Orange
\$6



Red
\$7



Pink
\$8



Yellow
\$9



Green
\$10

海渡

KAITO
SUSHI BAR

HOW TO ENJOY THE DINING PACKAGE

Select any four plates from the belt, plus
one dish from each section of our menu:
Soup, Noodles & Salad, Entrées, Tempura and Desserts.

\$49

SOUP, NOODLES AND SALAD



CLAM MISO SOUP \$7

White miso, littleneck clams, silken tofu, scallion, daikon

CHILLED NOODLE SALAD \$9

Ginger, rice noodles, tomatoes, mushrooms, tomato dressing

TEMPURA UDON \$7

Udon noodle soup, shrimp and vegetable tempura

YAKI MESHI \$6

Fried rice, chicken, eggs, vegetables, soy sauce

ENTRÉES



MISO BLACK COD \$18

Crispy rice, wasabi, edamame, soy-glazed bok choy

TERIYAKI FILET MIGNON* \$21

Center-cut filet, steamed rice, sautéed vegetables, teriyaki

CHICKEN YAKITORI \$16

Grilled skewers, steamed rice, sautéed vegetables, teriyaki

KAITO STIR-FRIED NOODLE BOWL \$14

Stir-fried vegetables, flat rice noodles

TEMPURA

TEMPURA \$11

Lightly battered deep-fried seafood & vegetable medley, lotus root, shiso leaves, tentsuyu



FUTOMAKI



KAITO CALIFORNIA
Shrimp, mayo, avocado, cucumber, tamago, sesame seeds



YASAI MAKI
Asparagus, green beans, carrots, bell pepper, tamago, cream cheese



EBI TEMPURA MAKI
Tempura prawns, avocado, cucumber, mayo



CHUUKARA SAKE*
Salmon, spicy sauce, cucumber, sesame seeds



KAITO RAINBOW*
Crab surimi, chef's selection sashimi, flying fish roe



DRAGON ROLL*
Tempura shrimp, roasted glazed eel, cream cheese, avocado, salmon trout ikura roe



TEMAKI



KANI KAPPA
Surimi crab, cucumber



SAKE ABOKADO*
Salmon, avocado



CHUUKARA TAI*
Red snapper, spicy sauce, leeks



IKURA*
Salmon roe, asparagus



SAKE KAWA*
Crispy salmon skin, Masago roe



CHUUKARA MAGURO*
Yellowfin tuna, spicy sauce, leeks

DESSERTS



KAITO MATCHA FRUIT \$7

Homemade green tea ice cream, seasonal fresh fruit

TAPIOCA \$7

Tapioca pearls, coconut milk, mango, water chestnuts, crushed ice

BANANA TEMPURA \$8

Batter-fried banana, homemade vanilla ice cream

BABINKA \$6

Coconut & vanilla-scented layered pancake, mango coulis