

 **2 pcs NIGIRI**

-  **SAKE***
Salmon
-  **EBI**
Cooked Shrimps
-  **TAI***
Red Snapper
-  **HAMACHI***
Japanese Amberjack
-  **TAKO**
Octopus
-  **UNAGI**
Roasted Glazed Eel
-  **AMA EBI***
Raw Shrimps
-  **MAGURO***
Yellowfin Tuna

 **5 pcs SASHIMI**

-  **SAKE***
Salmon
-  **EBI**
Cooked Shrimps
-  **TAI***
Red Snapper
-  **HAMACHI***
Japanese Amberjack
-  **TAKO**
Octopus
-  **UNAGI**
Roasted Glazed Eel
-  **AMA EBI***
Raw Shrimps
-  **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

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

海渡

Kaito

SUSHI BAR


Blue
\$ 5


Orange
\$ 6


Red
\$ 7


Pink
\$ 8


Yellow
\$ 9


Green
\$ 14

 **FUTOMAKI**

-  **KAITO CALIFORNIA**
Shrimps, Mayo, Avocado, Cucumber, Tamago, Sesame Seeds
-  **YASAI MAKI**
Asparagus, French Beans, Carrots, Bell Pepper, Tamago
-  **EBI TEMPURA MAKI**
Tempura Prawns, Avocado, Cucumber, Mayo
-  **CHUUKARA SAKE***
Salmon, Spicy Sauce, Cucumber, Roasted Sesame Seeds
-  **KAITO RAINBOW***
Crab Surimi, Chef's Selection Sashimi, Flying Fish Roe
-  **DRAGON ROLL***
Tempura Shrimps, Roasted Glazed Eel, Cream Cheese, Avocado, Salmon Trout Ikura Roe

 **TEMAKI**

-  **KANI KAPPA**
Surimi Crab, Cucumber
-  **SAKE ABOKADO***
Smoked 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

TEMPURA



YASAI TEMPURA \$ 8
Batter-Fried Selected Vegetables, Tentsuyu Sauce



EBI TEMPURA \$ 10
Batter-Fried Prawns, Tentsuyu Sauce



TEMPURA MORIAWASE \$ 11
Batter-Fried Prawns, Japanese Amberjack, Vegetables, Tentsuyu Sauce




TIGEREYE TEMPURA* \$ 11
Batter-Fried Rolls, Japanese Amberjack, Cream Cheese, Salmon Roe




YASAI MAKI TEMPURA \$ 7
Batter-Fried Vegetable Rolls, Cream Cheese

SAMURAI TEMPURA* \$ 11
Batter-Fried Rolls, Salmon, Japanese Amberjack, Surimi Crab, Masago Roe

TERIYAKI



SAKE TERIYAKI* \$ 14
Grilled Salmon, Teriyaki Sauce, Steamed Rice, Sautéed Vegetables



TORI TERIYAKI \$ 13
Grilled Chicken, Teriyaki Sauce, Steamed Rice, Sautéed Vegetables



GYU NIKU TERIYAKI* \$ 21
Angus Tenderloin, Teriyaki Sauce, Steamed Rice, Sautéed Vegetables

OTSUMAMI



SUKANPI TATAKI* \$ 8
Scampi, Sesame Oil Seaweed Salad, Passion Fruit



YAKITORI \$ 7
Grilled Jidori Chicken and Leeks Skewers, Teriyaki Sauce



YASAI TAMAGOMAKI \$ 5
Japanese Vegetable Omelette Rolls, Nori



EBI SUNOMONO \$ 8
Steamed Shrimps, Cucumbers, Nori, Rice Vinegar Soy Dressing



AGE DASHI TOFU \$ 4
Deep-Fried Tofu, Dashi Sauce, Sesame Seeds Spinach



TAKO SUNOMONO \$ 10
Steamed Octopus, Cucumbers, Nori, Rice Vinegar Soy Dressing

SOUPS, NOODLES, RICE AND SALAD



MISOSHIRU \$ 5
Miso Soup, Diced Tofu, Leeks, Wakame



YAKI SOBA \$ 6
Stir-Fried Soba Noodles, Vegetables, Chicken, Soy Sauce



TORI SOBA \$ 6
Soba Noodle Soup, Chicken, Leeks, Wakame



YAKI MESHU \$ 6
Fried Rice, Chicken, Eggs, Vegetables, Soy Sauce



TEMPURA UDON \$ 7
Udon Noodle Soup, Shrimp Vegetable Tempura



SAKURA \$ 4
Shredded Cabbage, Carrot and Sweetcorn Salad, Miso Dressing

DESSERTS



MATCHA TEA ICE CREAM \$ 5
Homemade Green Tea Ice Cream



KAITO MATCHA FRUIT \$ 7
Homemade Green Tea Ice Cream, Seasonal Fresh Fruit



LYCHEE \$ 6
Mint Lychee Salad



BANANA TEMPURA \$ 8
Batter-Fried Banana, Homemade Vanilla Ice Cream



ICE CREAM TRAY \$ 6
Selected Homemade Ice Cream

FRUIT TEMPTATION \$ 5
Seasonal Fresh Fruit Mosaic

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.

A 15% service charge is automatically added to all purchases. Prices are subject to change. Your check may reflect applicable VAT or additional tax for certain ports or itineraries. Certain food may be frozen and are defrosted with the utmost care, preserving the nutritional value. All pictures shown in this menu are for reference only.