

# Kitajima

## BEVERAGES

SOFT DRINK	3.5
COKE, DIET COKE, SPRITE, LEMONADE, ICED TEA	
ICED GREEN TEA	4
ARNOLD PALMER	3.5
ROY ROGERS	3.5

HOT TEA	3.5
PERRIER	4
SHIRLEY TEMPLE	3.5
THAI ICED TEA	5



### BOTTLED BEER

### DRAFT BEER

	SMALL	LARGE
KIRIN	6	8.5
KIRIN LIGHT	6	8.5
ASAHI	6	8.5
CHANG	6	8.5
SAPPORO	6	8.5
SAPPORO BLACK		9

	16oz	PITCHER
ASAHI	7	24

### SAKE

BLACK & GOLD	35
KUROSAWA	19
HAKUTSURU JUNMAI GINJO	16
NIGORI	16
STRAWBERRY NIGORI	16
KARATAMBA	16
PEACH SAKE	16
HOT SAKE	SMALL 6    LARGE 8
COLD SAKE	SMALL 8    LARGE 14

SAKE BOMB 9

### WHITE WINE

### RED WINE

	GLASS	BOTTLE
PLUM WINE	6	
HOUSE CHARDONNAY	6	19
PREMIUM CHARDONNAY	9	30

	GLASS	BOTTLE
HOUSE MERLOT	6	21
HOUSE CABERNET	6	21

# APPETIZERS

- SALTED EDAMAME** 5
- GARLIC EDAMAME★** 8  
Steamed edamame sauteed with garlic and butter.
- EGG ROLLS** 7  
Stuffed with vegetable served with sweet n' sour sauce.
- GYOZA** 7  
Deep-fried pork dumplings served with ponzu sauce.
- SESAME CHICKEN** 8  
Deep-fried boneless chicken served with spicy mayo.
- DYNAMITE JALAPENO** 10  
Deep-fried jalapeño peppers, cream cheese and spicy tuna. Topped with masago.
- SOFT SHELL CRAB** 12  
Deep-fried soft shell crab topped with masago and ponzu sauce. Served with spring mixed.
- MIXED TEMPURA** 8  
Two pieces of shrimp and four pieces assorted vegetables tempura.
- SHRIMP TEMPURA★** 11  
Five pieces of shrimp tempura.
- CHICKEN SATAY** 9  
Chicken skewers marinated with Thai Spices. Served with peanut sauce.
- BAKED GREEN MUSSEL** 8.5  
Baked green mussel served with masago, kanikama, and spicy mayo sauce.
- SPRING ROLL** 6  
Steamed shrimp, kanikama, and vegetables wrapped in rice paper.



Garlic Edamame



Baked Green Mussel



Sesame Chicken



Shrimp Tempura



Chicken Satay

## SIGNATURE DISHES



Tuna Tartar

- TUNA TARTAR** 16  
Tuna topped with sliced avocado, jalapenos, and seaweed salad. Spicy ponzu sauce.

- SHRIMP BOAT** 8.5  
Two pieces of shrimp topped with kanikama, quail egg, masago with a hint of ponzu and tobasco sauce.



Yellowtail Carpaccio

- YELLOWTAIL CARPACCIO** 17  
Yellowtail sashimi topped with carpaccio sauce, sliced jalapenos, and masago.

- SPICY ALBACORE LOVER** 17  
Albacore sashimi topped with fried onions, sliced jalapenos, and Japanese chili powder.



Spicy Albacore Lover



Shrimp Boat

Actual presentation may vary from pictures. Kanikama = Imitation Crab Meat



# SOUP

Cup Bowl

**TOM YUM** (Chicken) 7 14.5  
 Thai hot and sour soup with straw mushrooms, cilantro, and green onions. (Shrimp) 9 16.5

**TOM KHA GAI★** (Chicken) 8 15.5  
 Thai hot and sour coconut soup, straw mushrooms, cilantro, and green onions. (Shrimp) 10 17.5

**7 SEA SOUP** 16  
 A variety of seafood in uniquely hot and sour lemon grass broth with straw mushrooms, cilantro, lime juice, and basil

**WONTON SOUP** 7 13.5  
 Seasoned ground pork stuffed in wonton. Clear broth with chicken, shrimp, and mixed vegetables.

**MISO SOUP** 3



Tom Kha Gai



Miso Soup

# SALAD

**THAI BEEF SALAD** 15  
 Grilled beef served on mix salad with Thai spicy lime sauce.

**LARB SALAD** 15  
 A choice of ground meat mixed with dried chili, onions, lime dressing. Served with vegetables.

**SASHIMI SALAD** 16  
 Mixed green topped with assorted fish and ponzu sauce.

**SALMON SKIN SALAD** 11  
 Mixed greens topped with baked salmon skin. Served with ponzu sauce.

**POKE SALAD** 15  
 Mixed green topped with tuna, kanikama, and octopus. Served with poke sauce.

**CUCUMBER SALAD** 6  
 Cucumber served with house miso sesame dressing.

**HOUSE SALAD** 4  
 Salad served with house ginger dressing.

**SEAWEED SALAD** 8

**JAPANESE CEVICHE★** 16  
 Assorted fish, onions, jalapeño peppers, orange, and cilantro with lemon juice.



Thai Beef Salad



Japanese Ceviche



Seaweed Salad



Larb Salad



Salmon Skin Salad



Poke Salad

# DINNER COMBINATION 17

Pick 2 items. Served with Miso Soup, Salad, and Steamed Rice

\*No substitutions \*No double item

Chicken Teriyaki	Gyoza (4 pcs)	Beef Teriyaki	Tonkatsu
Salmon Teriyaki	California Roll	Mixed Tempura	Spicy Tuna Roll
Vegetable Roll	Sesame Chicken	Sashimi (6 pcs chef's choice)	

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# NOODLES

Choice of Chicken, Beef, or Pork. Additional \$3 for Shrimp

**PAD THAI**★ 15  
Stir fried rice noodles with choice of meat, egg, bean sprouts, green onions, and crushed peanuts.

**PAD SEE EW** 14  
Stir fried flat rice noodles with choice of meat, Chinese broccoli, egg, and sweet black soy sauce.

**DRUNKEN NOODLES** 14  
Stir fried rice noodles with choice of meat cooked with fresh chili peppers, garlic, onions, bell peppers, and basil.

**TEMPURA UDON** 16  
Udon noodle soup served with mixed tempura on the side.

**TOM YUM NOODLE SOUP** 13  
Served with ground pork, fish balls, chicken, shrimp, bean sprouts, green onions, and crushed peanuts.



Pad Thai



Pad See Ew

## RICE DISHES

**KAPOW** 13  
Choice of meat cooked with onions, bell peppers, Thai chili, and basil.

**THAI FRIED RICE**★ 13  
Fried rice with choice of meat, onions, tomatoes, egg, and green onions.

**PINEAPPLE FRIED RICE** 13  
Fried rice with choice of meat, onions, tomatoes, egg, curry powder, and pineapple.

**CHIRASHI** \* 18  
An assortment of sashimi served over sushi rice.

**SALMON POKE** \* 16  
Salmon, ika sansai, avocado, cucumber, and kanikama served over sushi rice.

**TUNA POKE** \* 16  
Salmon, ika sansai, avocado, cucumber, and kanikama served over sushi rice.

**BEEF TERIYAKI BOWL** 11

**CHICKEN TERIYAKI BOWL** 10

**UNA DON** \* 18  
Broiled eel over rice.

\* Served with Miso soup and salad



Chicken Teriyaki Bowl



Salmon Poke

## CURRY

Served with Steamed Rice

**YELLOW CURRY**★ 15  
Thai Yellow Curry served with potatoes, carrots, and choice of chicken or beef.

**RED CURRY** 15  
Thai Red Curry served with bamboo shoots, Thai basil, bell peppers, onions, and choice of chicken or beef.

**GREEN CURRY** 15  
Thai Green Curry served with bamboo shoots, bell peppers, onions, Thai basil, and choice of chicken or beef.

**MASSAMAN CURRY** 15  
Rich taste of Massaman Curry with peanut, coconut milk, potato, carrots, and choice of chicken or beef.



Green Curry

## KIDS BOAT

9

Chicken or Beef Teriyaki, Chicken Nuggets, and French Fries

Served with Miso Soup and Rice

\*11 years old and under \*Dine in only

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# SUSHI



Yellowtail



Tuna



Fresh Water Eel



Salmon

	Nigiri (2pcs)	Sashimi (6pcs)		Nigiri (2pcs)	Sashimi (6pcs)
ALBACORE	6	16	SALMON★	6.25	16
YELLOWTAIL★	6.25	16	SPICY ALBACORE	6	16
TUNA	6.25	16	JAPANESE SCALLOP	7	15
FRESH WATER EEL	6		HALIBUT	6.5	17
IKURA	6.5		OCTOPUS	5.25	15
SCALLOP	6		SHRIMP	5	
SWEET SHRIMP	M/P		SMELT EGG	5.75	
SQUID	5		UNI	M/P	
EGG CUSTARD	4.5				

## KITAJIMA SUSHI SPECIAL

**TOKYO COMBO \*** 32  
8 pieces sushi (Chef's choice), 9 pieces sashimi (Chef's choice), Spicy Tuna Hand Roll.

**SUSHI DINNER \*** 29  
10 pieces sushi (Chef's choice), choice of Spicy Tuna or California Roll.

**KITAJIMA COMBO \*** 32  
8 pieces sushi (Chef's choice) and choice of any special roll.

**15 PIECES SASHIMI** 32

\* Served with Miso Soup and Salad



Sashimi



Kitajima Boat

## KITAJIMA BOAT 69

Chef's choice of sushi, sashimi, and rolls.

\*Dine in only



# HOUSE SPECIAL ROLLS



**ANGIE ROLL 15.5★**

In: Lobster  
Out: Soy Paper, Yellowtail  
Sauce: Eel



**BAKED ALASKAN ROLL 14**

In: Spicy Tuna  
Out: Salmon  
Sauce: Spicy Mayo and Eel



**GOLDEN CALIFORNIA ROLL 13.5**

In: Kanikama  
Out: Salmon  
Sauce: Eel, Sriracha, and Spicy Mayo



**KAMIKAZE ROLL 14**

In: Spicy Tuna and Shrimp Tempura  
Out: Tuna Tataki, Red Onion  
Sauce: Mustard Ponzu



**KITAJIMA ROLL 16★**

In: Spicy Kanikama and Scallop  
Out: Salmon, Albacore, Fried Onions  
Sauce: Eel, Ponzu, and Chili Oil



**POPCORN LOBSTER ROLL 14.5**

In: Lobster  
Out: Soy paper  
Sauce: Eel



**SUNDAY ROLL 14.5**

In: Kanikama, Albacore  
Out: Albacore, Fried Onions  
Sauce: Ponzu



**RED DRAGON ROLL 14**

In: Spicy Tuna, Shrimp Tempura  
Out: Tuna  
Sauce: Eel



**SUNSHINE ROLL 14**

In: Kanikama  
Out: Chopped assorted fish  
Sauce: Sriracha, Ponzu, and Sesame Oil



**TRUST ME ROLL 15**

In: Spicy Tuna  
Out: Eel  
Sauce: Eel



**VALENTINE ROLL 15**

In: Lobster  
Out: Tuna and Salmon  
Sauce: Eel



**VOLCANO ROLL (BAKED) 15**

In: Kanikama  
Out: Scallops  
Sauce: Spicy Mayo and Eel



**WASHINGTON ROLL 13.5**

In: Kanikama  
Out: Salmon  
Sauce: Ponzu



**SUPER VOLCANO ROLL 16 (BAKED)**

In: Kanikama  
Out: Lobster, Smelt Egg, Crunchy  
Sauce: Spicy Mayo and Eel



**PARADISE ROLL 15★**

In: Kanikama, Tuna, Salmon, and Yellowtail  
Out: Cucumber  
Sauce: Ponzu

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# HOUSE SPECIAL ROLLS



**BEIJING ROLL 16** ★

**In:** Kanikama, Spicy Tuna, and Shrimp Tempura

**Out:** Soy Paper, Albacore, Jalapeño

**Sauce:** Ponzu



**OC ROLL 16**

**In:** Kanikama, Scallop, Shrimp Tempura, and Salmon

**Out:** Soy Paper

**Sauce:** Ponzu and Eel



**BANGKOK ROLL 17**

**In:** Eel, Kanikama, Spicy Tuna, and Shrimp Tempura

**Out:** Soy Paper

**Sauce:** Eel, Sriracha, and Spicy Mayo



**SPIDER ROLL 12.5**

**In:** Kanikama, Softshell crab

**Out:** Masago

**Sauce:** Eel



**SALMON LEMON ROLL 13.5**

**In:** Vegetables

**Out:** Salmon, Thin Sliced

Lemons

**Sauce:** Ponzu



**ROYAL FLUSH ROLL 14**

**In:** Kanikama and Shrimp Tempura

**Out:** Spicy Tuna

**Sauce:** Spicy Mayo and Eel



**TUSTIN ROLL 16** ★

**In:** Spicy Tuna, Kanikama, Shrimp Tempura

**Out:** Tuna and Albacore

**Sauce:** Eel, Spicy Sesame Oil, and Sesame Cream

**ADD:**  
 Soy Paper 1  
 Jalapeño Slices 2  
 Avocado Slices 2  
 Fresh Wasabi 3  
 Fried Onions 2  
 Onions 2

## HAND ROLLS

CRUNCHY HAND ROLL	7
EEL HAND ROLL	7
LOBSTER HAND ROLL ★	7.5
SALMON HAND ROLL	6
SALMON SKIN HAND ROLL	6
SCALLOP HAND ROLL	7
SPICY TUNA HAND ROLL	6.5
SPIDER HAND ROLL	8.5
TUNA HAND ROLL	6
VEGETABLE HAND ROLL	5

## CLASSIC ROLLS

CALIFORNIA ROLL	8
CRUNCHY ROLL	12
SPICY TUNA ROLL	9.5
TUNA ROLL	8
CUCUMBER ROLL	6
VEGETABLE TEMPURA ROLL	8
VEGETABLE ROLL	8
SALMON SKIN ROLL	9
PHILADELPHIA ROLL	11
CALIFORNIA EEL ROLL	14
CATERPILLAR ROLL	15

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

# DESSERT

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<b>ICE CREAM</b> Green Tea or Vanilla	4
<b>TEMPURA ICE CREAM</b> Green Tea or Vanilla	7
<b>MOCHI ICE CREAM</b> Vanilla, Mango, Green Tea, or Strawberry	3
<b>MANGO STICKY RICE (Seasonal)</b>	12



## Contact Us

### ADDRESS

658 El Camino Real,  
Tustin, CA. 92780

### PHONE NUMBER

(714) 832-8110

### WEBSITE

[www.kitajimasushi.com](http://www.kitajimasushi.com)

### SPECIAL EVENTS AND CATERING

OUR RESTAURANT IS AVAILABLE FOR PRIVATE EVENTS: BIRTHDAY PARTY, BUSINESS LUNCHESES, DINNERS, AND MORE. WE WOULD LOVE TO DISCUSS HOW TO BE A PART OF YOUR NEXT EVENT.



## Business Hours

### MONDAY:

CLOSED

### TUESDAY - WEDNESDAY:

LUNCH: 11:30AM - 2:00PM

DINNER: 4:30PM - 8:00PM

### THURSDAY - FRIDAY:

LUNCH: 11:30AM - 2:00PM

DINNER: 4:30PM - 9:00PM

### SATURDAY:

DINNER: 4:30PM - 9:00PM

### SUNDAY:

DINNER: 4:00PM - 8:00PM