

GROUP & EVENT DINING

KITARO SURF & TURF & SUSHI

KITARO Surf & Turf & Sushi, Munster, IN. is a 4,000 sq. ft. restaurant that has seating for 140, large bar for 35, patio dining for 40, and a private dining room that will seat 50. You will find the atmosphere modern and alive with energy! Our bar offers full-service beverages, fine wine, sake and handcrafted cocktails.

Our menu includes a large selection of top-quality steaks, seafood and sushi. Ingredients are sourced at their peak and are thoughtfully prepared to enhance their natural flavor. We believe that we have created the best of both modern Asian cuisine and an upscale steakhouse for your dining pleasure.

From our bar and patio to the semi-private dining room, Kitaro offers a warm, welcoming atmosphere for social gatherings and business meeting alike.

Your personal event coordinator will ensure no detail is overlooked. Our private dining space features complimentary audiovisual capabilities in addition to separate music, lighting, and temperature controls. Your meeting will be every bit as flawless as your dining experience!





KYOTO

LUNCH MENU

JAPANESE TAPAS

Select two of the following to be shared for your table

EDAMAME^v

JAPANESE POPCORN. SOYBEAN AND SEA SALT

PORK GYOZA

PAN FRIED JAPANESE PORK DUMPLINGS

SPRING ROLLS^v

CRISPY VEGETABLE SPRING ROLLS

LUNCH ENTRÉE

Choose one

HIBACHI CHICKEN

GRILLED TENDER CHICKEN BREAST. HIBACHI, TERIYAKI STYLE

SALMON

SUSHI GRADED NORWAY SALMON FILET GRILLED IN HIBACHI OR TERIYAKI STYLE

SUSHI SPECIAL A^{*}

CHEF'S CHOICE 4 PIECES NIGIRI AND A CALIFORNIA MAKI

DESSERT

MOCHI ICECREAM

STRAWBERRY AND MANGO JAPANESE MOCHI ICE CREAM

BEVERAGE

COFFEE, TEA AND SOFT DRINKS INCLUDED

WINE & SAKE PRICING AND PAIRINGS AVAILABLE UPON REQUEST

\$25.⁹⁵ PER PERSON

Menu pricing subject to change and not inclusive of alcohol, tax and gratuity

*Contain (or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.



KOBE

LUNCH MENU

JAPANESE TAPAS

Select two of the following to be shared for your table

BRUSSELS SPROUTS^v

FLASH-FRIED BRUSSELS SPROUTS TOSSED IN SWEET LEMON CHILI SAUCE

CRAB RANGOON

HOME-MADE CRAB RANGOON WITH SNOW CRAB, CREAM CHEESE, ONION, CELERY, WRAPPED AND DELICATELY FRIED

PORK GYOZA

PAN FRIED JAPANESE PORK DUMPLINGS

MAKI

Select two of the following to be shared for your table

CALIFORNIA

CRAB, AVOCADO AND CUCUMBER

KITARO MONSTER

SHRIMP TEMPURA, SNOW CRAB, AVOCADO, SPICY MAYO AND SWEET SOY

PHILADELPHIA

SMOKED SALMON, AVOCADO AND CREAM CHEESE

LUNCH ENTRÉE

Choose one

PETITE NEW YORK STRIP STEAK

5 OZ. NEW YORK STRIP STEAK

POKE LUNCH BOWL^R

TUNA, SALMON, AVOCADO, CUCUMBER, SPRING MIX, SEAWEED SALAD, CORN, RADISH, RICE WITH POKE SAUCE

SALMON

SUSHI GRADED NORWAY SALMON FILET GRILLED IN HIBACHI OR TERIYAKI STYLE

DESSERT

MOCHI ICECREAM

STRAWBERRY AND MANGO JAPANESE MOCHI ICE CREAM

BEVERAGE

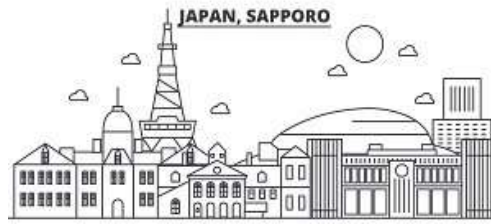
COFFEE, TEA AND SOFT DRINKS INCLUDED

WINE & SAKE PRICING AND PAIRINGS AVAILABLE UPON REQUEST

\$34.⁹⁵ PER PERSON

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DINNER MENU

SOUP OR SALAD

CHOOSE FROM CLEAR SOUP, MISO SOUP OR GARDEN SALAD

JAPANESE TAPAS

Select two of the following to be shared for your table

EDAMAME^v

JAPANESE POPCORN. SOYBEAN AND SEA SALT

PORK GYOZA

PAN FRIED JAPANESE PORK DUMPLINGS

SPRING ROLLS^v

CRISPY VEGETABLE SPRING ROLLS

DINNER ENTRÉE

Choose one

HIBACHI CHICKEN

GRILLED TENDER CHICKEN BREAST. HIBACHI, TERIYAKI OR ASIAN SPICY STYLE

NIGIRI TEN^{*}

SUSHI GRADED NORWAY SALMON FILET GRILLED IN HIBACHI OR TERIYAKI STYLE

SALMON

SUSHI GRADED NORWAY SALMON FILET GRILLED IN HIBACHI OR TERIYAKI STYLE

DESSERT

MOCHI ICECREAM

STRAWBERRY AND MANGO JAPANESE MOCHI ICE CREAM

BEVERAGE

COFFEE, TEA AND SOFT DRINKS INCLUDED

WINE & SAKE PRICING AND PAIRINGS AVAILABLE UPON REQUEST

\$38 PER PERSON

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DINNER MENU

JAPANESE TAPAS

Select two of the following to be shared for your table

BRUSSELS SPROUTS ^v

FLASH-FRIED BRUSSELS SPROUTS TOSSED IN SWEET LEMON CHILI SAUCE

CRAB RANGOON

HOME-MADE CRAB RANGOON WITH SNOW CRAB, CREAM CHEESE, ONION, CELERY, WRAPPED AND DELICATELY FRIED

PORK GYOZA

PAN FRIED JAPANESE PORK DUMPLINGS

MAKI

Select two of the following to be shared for your table

BACON BOMB

SHRIMP TEMPURA, BACON, AVOCADO, BLUE CHEESE, TEMPURA CRUNCH, TOBIKO, WITH SPICY MAYO, SWEET SOY AND SRIRACHA

FIRE CRACKER

SPICY TUNA, CREAM CHEESE, FRESH JALAPEÑO, DELICATELY FRIED, SPICY MAYO, SWEET SOY AND HINT SRIRACHA, TOPPED WITH TEMPURA CRUNCH

RAINBOW DRAGON ^{*}

TUNA, SALMON, SUPER WHITE TUNA, TEMPURA SPICY TUNA, CREAM CHEESE, SNOW CRAB, CUCUMBER, AVOCADO, CITRUS MAYO AND RED TOBIKO

DINNER ENTRÉE

Choose one, served with choice of miso soup, clear soup or house green

DOUBLE BONED PORK CHOP

DOUBLE BONE THICK PORK CHOP GRILLED TO YOUR SATISFACTION

HIBACHI SHRIMP

JUMBO SHRIMP SAUTÉED AND SPIKED WITH A SQUEEZE OF LEMON

SEARED TUNA

8 OZ. FLASH SEARED SESAME PEPPER ENCRUSTED YELLOW FIN TUNA, AVOCADO, PURPLE ONION AND CHERRY TOMATO SERVED WITH CITRUS SOY

DESSERT

MOCHI ICECREAM

STRAWBERRY AND MANGO JAPANESE MOCHI ICE CREAM

BEVERAGE

COFFEE, TEA AND SOFT DRINKS INCLUDED

WINE & SAKE PRICING AND PAIRINGS AVAILABLE UPON REQUEST

\$48 PER PERSON

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SEOUL

5 COURSES SUSHI MENU

SOUP & SALAD

MISO SOUP

JAPANESE SOY PASTE SOUP WITH SEAWEED, MUSHROOM AND GREEN ONION

SUNOMONO

CUCUMBER, SEAWEED, CRAB AND JAPANESE VINEGAR DRESSING

JAPANESE TAPAS

Select two of the following to be shared for your table

PORK GYO ZA

PAN FRIED JAPANESE PORK DUMPLINGS

YELLOW TAIL CHEEK

GRILLED YELLOW TAIL CHEEKS WITH TERIYAKI SAUCE AND MASSAGO

MAKI

To be shared for the table

DRAGON

EEL, SHRIMP TEMPURA, CUCUMBER, AVOCADO, MASSAGO AND SWEET SOY

KNUCKLEHEAD

LOBSTER TEMPURA, KING CRAB, AVOCADO, CUCUMBER, TEMPURA CRUNCH, SPICY MAYO AND SWEET SOY

OCEAN DRIVE[®]

TUNA, YELLOWTAIL, AVOCADO, GREEN PEPPER, CILANTRO WRAPPED IN SOY PAPER, WITH CHILI OIL AND LIME JUICE

RAINBOW DRAGON[®]

TUNA, SALMON, SUPER WHITE TUNA, TEMPURA SPICY TUNA, CREAM CHEESE, SNOW CRAB, CUCUMBER, AVOCADO, RED TOBIKO WITH CITRUS MAYO

MAIN ENTRÉE

KITARO NIGIRI & SASHIMI[®]

CHEF'S CHOICE NIGIRI & SASHIMI SPECIAL

DESSERT

MOCHI ICECREAM

STRAWBERRY AND MANGO JAPANESE MOCHI ICE CREAM

BEVERAGE

COFFEE, TEA AND SOFT DRINKS INCLUDED

WINE & SAKE PRICING AND PAIRINGS AVAILABLE UPON REQUEST

\$54.⁹⁵ PER PERSON

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YOKOHAMA

5 COURSES BUSINESS DINNER MENU

JAPANESE TAPAS

Select two of the following to be shared for your table

BRUSSELS SPROUTS ^v

FLASH-FRIED BRUSSELS SPROUTS TOSSED IN SWEET LEMON CHILI SAUCE

CRAB RANGOON

HOME-MADE CRAB RANGOON WITH SNOW CRAB, CREAM CHEESE, ONION, CELERY, WRAPPED AND DELICATELY FRIED

PORK GYOZA

PAN FRIED JAPANESE PORK DUMPLINGS

MAKI

To be shared for the table

KITARO MONSTER

SHRIMP TEMPURA, SNOW CRAB, AVOCADO, SPICY MAYO AND SWEET SOY

LEMON SALMON ^R

SALMON, LEMON, SNOW CRAB AND AVOCADO, PONZU SAUCE, ORANGE TOBIKO

RAINBOW DRAGON ^R

TUNA, SALMON, SUPER WHITE TUNA, TEMPURA SPICY TUNA, CREAM CHEESE, SNOW CRAB, CUCUMBER, AVOCADO, CITRUS MAYO AND RED TOBIKO

DINNER ENTRÉE

Choose one, served with choice of miso soup, clear soup or house green

PETIT NEW YORK STEAK

8 OZ. ANGUS BEEF BONELESS STRIP SIRLOIN, WOOD GRILLED TO PERFECTION. \$10 EXTRA TO UPGRADE TO 16 OZ. STEAK

SEA SCALLOPS

GIANT SEA SCALLOPS SEARED WITH GARLIC BUTTER, TENDER AND GOLDEN, GRACED WITH TOASTED SESAME SEEDS

SASHIMI 15 ^R

CHEF'S CHOICE OF FIFTEEN FRESH CUTS SASHIMI

DESSERT

CRÈME BRÛLÉE ^{GF}

HOMEMADE CREAMY CUSTARD TOPPED WITH CARAMELIZED SUGAR

BEVERAGE

COFFEE, TEA AND SOFT DRINKS INCLUDED

WINE & SAKE PRICING AND PAIRINGS AVAILABLE UPON REQUEST

\$58.⁹⁵ PER PERSON

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5 COURSES CORPORATE BUSINESS DINNER

SOUP OR SALAD

CHOOSE FROM CLEAR SOUP, MISO SOUP OR GARDEN SALAD

JAPANESE TAPAS

Select two of the following to be shared for your table

BRUSSELS SPROUTS^v

FLASH-FRIED BRUSSELS SPROUTS TOSSED IN SWEET LEMON CHILI SAUCE

CRAB RANGOON

HOME-MADE CRAB RANGOON WITH SNOW CRAB, CREAM CHEESE, ONION, CELERY, WRAPPED AND DELICATELY FRIED

PORK GYOZA

PAN FRIED JAPANESE PORK DUMPLINGS

MAKI

To be shared for the table

FIRE CRACKER

SPICY TUNA, CREAM CHEESE, FRESH JALAPEÑO, DELICATELY FRIED, SPICY MAYO, SWEET SOY AND HINT SRIRACHA, TOPPED WITH TEMPURA CRUNCH

KNUCKLEHEAD

LOBSTER TEMPURA, KING CRAB, AVOCADO, CUCUMBER, TEMPURA CRUNCH, SPICY MAYO AND SWEET SOY

OCEAN DRIVE^R

TUNA, YELLOWTAIL, AVOCADO, GREEN PEPPER, CILANTRO WRAPPED IN SOY PAPER, WITH CHILI OIL AND LIME JUICE

MAIN ENTRÉE (CHOICE OF)

CHILEAN SEA BASS

CHILEAN SEA BASS GRILLED WITH GARLIC BUTTER

FILET MIGNON

10 OZ. TENDER AND JUICY THICK CUT SEASONED AND GRILLED

KITARO SUPREME^R

CHEF'S CHOICE 4 NIGIRI, 4 SASHIMI AND CHOICE OF MINI OCEAN DR. OR KITARO MONSTER

DESSERT (CHOICE OF)

CRÈME BRÛLÉE^{GF}

HOMEMADE CREAMY CUSTARD TOPPED WITH CARAMELIZED SUGAR

CHOCOLATE TRUFFLE

ZABAIONE CREAM CENTER, SURROUNDED BY CHOCOLATE GELATO AND CARAMELIZED HAZELNUTS, TOPPED WITH COCA POWDER

\$74.⁹⁵ PER PERSON

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RECEPTION MENU

SALAD

GARDEN SALAD ^V 40

ORGANIC SPRING GREENS, LETTUCE, CARROTS, WHITE AND PURPLE CABBAGE AND CHERRY TOMATO, SERVED WITH HOMEMADE GINGER DRESSING

SEAWEED SALAD

SEASONED SEAWEED, MIXED GREEN, DRIZZLED WITH WASABI YUZU DRESSING

SEARED STEAK 75

24 OZ. THINLY SLICED N.Y. STEAK, LIGHTLY SEARED, MIXED GREENS, AVOCADO WITH CITRUS SOY.

SEARED TUNA ^R 75

24 OZ. FLASH SEARED SESAME PEPPER ENCRUSTED YELLOW FIN TUNA, AVOCADO, PURPLE ONION AND CHERRY TOMATO SERVED WITH CITRUS SOY

TAPAS

EDA MAME/GARLIC SPICED EDA MAME ^V 22/25

SOYBEAN AND SEA SALT OR TOSSED IN GARLIC SPICED SAUCE

PORK GYOZA 28

24 PAN FRIED JAPANESE PORK DUMPLINGS

BRUSSELS SPROUTS ^V 28

FLASH-FRIED BRUSSELS SPROUTS TOSSED IN SWEET LEMON CHILI SAUCE

CHICKEN LETTUCE WRAPS 42

TUNA GOAT CHEESE ^R 40

12 TUNA, CRISPY RICE, FUJI APPLE, GOAT CHEESE, SUN DRIED TOMATO

CRAB RANGOON 42

24 HOME-MADE WITH SNOW CRAB, CREAM CHEESE, ONION, CELERY, WRAPPED AND DELICATELY FRIED

SPRING ROLL ^V 32

24 CRISPY VEGETABLE SPRING ROLLS
MINI CUTS OF TERIYAKI CHICKEN, VEGETABLES, SERVED WITH FRESH LETTUCE

WILD JALAPENO 32

12 SNOW CRAB STUFFED JALAPEÑO, DELICATELY FRIED, WITH SWEET SOY

SUSHI TRAY

NINJA \$60 (56 PIECES)

2 ALASKAN ^R SALMON, AVOCADO AND CUCUMBER

2 CALIFORNIA SNOW CRAB MEAT, AVOCADO AND CUCUMBER

2 SPICY TUNA ^R SPICY TUNA, GREEN ONION

2 PHILADELPHIA SMOKED SALMON, CREAM CHEESE AND AVOCADO

2 SHRIMP TEMPURA AVOCADO, CUCUMBER AND MASSAGO

CATCH 8 \$108 (62 PIECES)

DRAGON EEL, SHRIMP TEMPURA, CUCUMBER, AVOCADO, MASSAGO AND SWEET SOY

RAINBOW ^R TUNA, SALMON, SUPER WHITE TUNA, SNOW CRAB, AVOCADO AND CUCUMBER

LEMON SALMON ^R SALMON, LEMON, SNOW CRAB AND AVOCADO, PONZU SAUCE, ORANGE TOBIKO

MAGIC TUNA ^R SPICY TUNA OVER CRISPY SUSHI RICE, TOPPED WITH THINLY SLICED JALAPEÑO, BLACK TOBIKO, DRIZZLED WITH WASABI MAYO AND SWEET SOY

KITARO MONSTER SHRIMP TEMPURA, SNOW CRAB, AVOCADO, SPICY MAYO AND SWEET SOY

KNUCKLEHEAD LOBSTER, KING CRAB, AVOCADO, CUCUMBER, SPICY MAYO AND SWEET SOY SAUCE

OCEAN DRIVE ^R TUNA, YELLOWTAIL, AVOCADO, GREEN PEPPER, CILANTRO WRAPPED IN SOY PAPER, WITH CHILI OIL AND LIME JUICE

FIRE CRACKER SPICY TUNA, CREAM CHEESE, FRESH JALAPEÑO, DELICATELY FRIED, SPICY MAYO, SWEET SOY AND HINT SRIRACHA, TEMPURA CRUNCH

DESSERT

MOCHI ICECREAM 24

12 JAPANESE MOCHI ICE CREAM GREEN TEA, STRAWBERRY AND MANGO

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