

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!





TOKYO

5 COURSE BUSINESS DINNER

BEVERAGE

SOFT DRINKS INCLUDED

SOUP OR SALAD

CHOOSE FROM CLEAR SOUP, MISO SOUP, OR GARDEN SALAD

JAPANESE TAPAS

To be shared for your table

EDAMAME^v

JAPANESE POPCORN. SOYBEAN AND SEA SALT

CRAB RANGOON

HOMEMADE CRAB RANGOON WITH SNOW CRAB, CREAM CHEESE, ONION, CELERY, WRAPPED AND DELICATELY FRIED

MAKI

To be shared for the table

FIRECRACKER

SPICY TUNA, CREAM CHEESE, FRESH JALAPENO, DELICATELY FRIED, SPICY MAYO, SWEET SOY, 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 DRIVE OR KITARO MONSTER

DESSERT

CRÈME BRÛLÉE^{GF}

HOMEMADE CREAMY CUSTARD TOPPED WITH CARAMELIZED SUGAR

\$95.00 PER PERSON

Menu pricing subject to change, 7% tax and 20% gratuity will be added to the final bill

**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.*

Updated: 09/01/2023