Kitajima

BEVERAGES

SOFT DRINK COKE, DIET COKE, SPRITE, LEMONADE, ICED TEA	4.5
ICED GREEN TEA	4.5
ARNOLD PALMER	4.5
ROY ROGERS	5
HOT TEA	3.5
PERRIER	5
SHIRLEY TEMPLE	5
THAI ICED TEA	6





BOTTLED BEER

	SMALL	LARGE
KIRIN	6	9
KIRIN LIGHT	6	9
ASAHI	6	9
CHANG	6	9
SAPPORO	6	9
SAPPORO BLACK		10

SAKE BOMB 9

DRAFT BEER

	16oz	PITCHER
ASAHI	8	25

SAKE

BLACK & GOLD		39
KUROSAWA		21
HAKUTSURU JUNMAI GINJO		19
NIGORI		19
STRAWBERRY NIGORI		19
KUBOTA		19
PEACH SAKE		16
HOT SAKE	SMALL 7	LARGE 10
COLD SAKE	SMALL 9	LARGE 17

WHITE WINE

	GLASS	BOTTLE
PLUM WINE	7	
HOUSE CHARDONNAY	7	21
PREMIUM CHARDONNAY	10	30

RED WINE

	GLASS	BOTTLE
HOUSE MERLOT	7	21
HOUSE CABERNET	7	21

A gratuity of 18% will be added for parties of 6 or more

APPETIZERS

SALTED EDAMAME 6

GARLIC EDAMAME 9.5
Steamed edamame sauteed with garlic and butter.

EGG ROLLS 8
Stuffed with vegetable served with sweet n' sour sauce.

GYOZA 8
Deep-fried pork dumplings served with ponzu sauce.

SESAME CHICKEN 9
Deep-fried boneless chicken served with spicy mayo.

DYNAMITE JALAPENO 13
Deep-fried jalapeno, cream cheese and spicy tuna. Topped with masago.

SOFT SHELL CRAB 13
Deep-fried soft shell crab topped with masago and ponzu sauce. Served with spring mixed.

MIXED TEMPURA 10
Two pieces of shrimp and four pieces assorted vegetables tempura.

SHRIMP TEMPURA 13
Five pieces of shrimp tempura.

CHICKEN SATAY 12
Chicken skewers marinated with Thai Spices. Served with peanut sauce.

BAKED GREEN MUSSEL 10
Baked green mussel served with masago, kanikama, and spicy mayo sauce.

SPRING ROLL 7
Steamed shrimp, kanikama, and vegetables wrapped in rice paper.

SALMON COLLAR 16

YELLOWTAIL COLLAR 16


Garlic Edamame


Baked Green Mussel


Sesame Chicken


Shrimp Tempura


Chicken Satay

SIGNATURE DISHES

SHRIMP BOAT 9
Two pieces of shrimp topped with crab meat, quail egg, masago with a hint of ponzu and tobasco sauce.

YELLOWTAIL CARPACCIO 18
Yellowtail sashimi topped with carpaccio sauce, sliced jalapenos, and masago.

SPICY ALBACORE LOVER 18
Albacore sashimi topped with fried onions, sliced jalapenos, and Japanese chili powder.


Spicy Albacore Lover


Yellowtail Carpaccio


Shrimp Boat

SOUP

		Cup	Bowl
TOM YUM Thai hot and sour soup with straw mushrooms, cilantro, and green onions.	(Chicken)	8	16
	(Shrimp)	10	18
TOM KHA GAI Thai hot and sour coconut soup, straw mushrooms, cilantro, and green onions.	(Chicken)	9	18
	(Shrimp)	12	20
7 SEA SOUP A variety of seafood in uniquely hot and sour lemon grass broth with straw mushrooms, cilantro, lime juice, and basil			20
WONTON SOUP Seasoned ground pork stuffed in wonton. Clear broth with chicken, shrimp, and mixed vegetables.		8	15
MISO SOUP		3.5	


Tom Kha Gai


Miso Soup


Thai Beef Salad


Japanese Ceviche


Seaweed Salad


Larb Salad


Poke Salad

SALAD

THAI BEEF SALAD 16
Grilled beef served on mix salad with Thai spicy lime sauce.

LARB SALAD 16
A choice of ground meat mixed with dried chili, onions, lime dressing. Served with vegetables.

SASHIMI SALAD 18
Mixed green topped with assorted fish and ponzu sauce.

SALMON SKIN SALAD 14
Mixed green topped with baked salmon skin. Served with ponzu sauce.

POKE SALAD 18
Mixed green topped with tuna, crab meat, and octopus. Served with poke sauce.

CUCUMBER SALAD 7
Cucumber served with house miso sesame dressing.

HOUSE SALAD 5.5
Salad served with house ginger dressing.

SEAWEED SALAD 8

JAPANESE CEVICHE 18
Assorted fish, onions, jalaepno, orange, and cilantro with lemon juice.

DINNER COMBINATION 20

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)	

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

NOODLES

Choice of Chicken. Additional $1 for Beef or Pork. Additional $3 for Shrimp

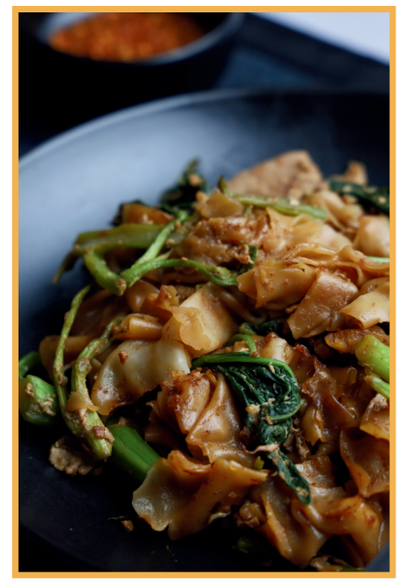
PAD THAI 17
Stir fried rice noodles with choice of meat, egg, bean sprouts, green onions, and crushed peanuts.

PAD SEE EW 16
Stir fried flat rice noodles with choice of meat, Chinese broccoli, egg, and sweet black soy sauce.

DRUNKEN NOODLES 16
Stir fried rice noodles with choice of meat cooked with fresh chili, garlic, onions, bell peppers, and basil.

TEMPURA U-DON 18
Udon noodle soup served with mixed tempura on the side.


Pad Thai


Pad See Ew

RICE DISHES

KAPOW 16
Choice of meat cooked with onions, bell peppers, Thai chili, and basil.

THAI FRIED RICE 16
Fried rice with choice of meat, onions, tomatoes, egg, and green onions.

PINEAPPLE FRIED RICE 16
Fried rice with choice of meat, onions, tomatoes, egg, curry powder, and pineapple.

CHIRASHI * 21
An assortment of sashimi served over sushi rice.

SALMON POKE * 18
Salmon, ika sansai, avocado, cucumber, and kanikama served over sushi rice.

TUNA POKE * 18
Tuna, ika sansai, avocado, cucumber, and kanikama served over sushi rice.

BEEF TERIYAKI BOWL 13

CHICKEN TERIYAKI BOWL 13

UNA DON * 21
Broiled eel over rice

* Served with Miso soup and salad


Chicken Teriyaki Bowl


Salmon Poke

CURRY

Served with Steamed Rice

YELLOW CURRY 17
Thai Yellow Curry served with potatoes, carrots, and choice of chicken or beef.

RED CURRY 17
Thai Red Curry served with bamboo shoots, Thai basil, bell peppers, onions, and choice of chicken or beef.

GREEN CURRY 17
Thai Green Curry served with bamboo shoots, bell peppers, onions, Thai basil, and choice of chicken or beef.

MASSAMAN CURRY 17
Rich taste of Massaman Curry with peanut, coconut milk, potato, carrots, and choice of chicken or beef.


Massaman Curry

KIDS BOAT 12

Chicken or Beef Teriyaki, Chicken Nuggets, and French Fries
Served with Miso Soup and Rice
*10 years old and under *Dine in only

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SUSHI


Yellowtail


Tuna


Fresh Water Eel


Salmon

	Nigiri (2pcs)	Sashimi (6pcs)
ALBACORE	6.75	18
YELLOWTAIL	6.75	18
TUNA	6.75	18
FRESH WATER EEL	6.75	
SCALLOP	7	
SWEET SHRIMP	M/P	
SQUID	6	
EGG CUSTARD	5.5	

	Nigiri (2pcs)	Sashimi (6pcs)
SALMON	6.75	18
SPICY ALBACORE	7	19
JAPANESE SCALLOP	7.5	18
HALIBUT	7.5	20
OCTOPUS	6	17
SHRIMP	6	
SMELT EGG	7	

KITAJIMA SUSHI SPECIAL

TOKYO COMBO * 36
8 pieces sushi (Chef's choice), 9 pieces sashimi (Chef's choice), Spicy Tuna Hand Roll.

SUSHI DINNER * 30
8 pieces sushi (Chef's choice), choice of Spicy Tuna or California Roll.

KITAJIMA COMBO * 34
8 pieces sushi (Chef's choice) and choice of any special roll.

15 PIECES SASHIMI 38

* Served with Miso Soup and Salad


Sashimi


Kitajima Boat

KITAJIMA BOAT 75

10 PCS SUSHI (Chef's Choice)
12 PCS SASHIMI (Chef's Choice)
CRUNCHY & RAINBOW ROLL

*Dine in only

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

HOUSE SPECIAL ROLLS



ANGIE ROLL 16.5
In: Lobster
Out: Soy Paper, Yellowtail
Sauce: Eel



BAKED ALASKAN ROLL 16
In: Spicy Tuna
Out: Salmon
Sauce: Spicy Mayo and Eel



GOLDEN CALIFORNIA ROLL 16
In: Kanikama
Out: Salmon
Sauce: Eel, Siracha, and Spicy Mayo



KAMIKAZE ROLL 16
In: Spicy Tuna and Shrimp Tempura
Out: Tuna Tataki, Red Onion
Sauce: Mustard Ponzu



KITAJIMA ROLL 17
In: Spicy Kanikama and Scallop
Out: Salmon, Albacore, Fried Onions
Sauce: Eel, Ponzu, and Chili Oil



POPCORN LOBSTER ROLL 17
In: Lobster
Out: Soy paper
Sauce: Eel



SUNDAY ROLL 16
In: Kanikama, Albacore
Out: Albacore, Fried Onions
Sauce: Ponzu



RED DRAGON ROLL 16
In: Spicy Tuna, Shrimp Tempura
Out: Tuna
Sauce: Eel



SUNSHINE ROLL 16
In: Kanikama
Out: Chopped assorted fish
Sauce: Siracha, Ponzu, and Sesame Oil



TRUST ME ROLL 16
In: Spicy Tuna
Out: Eel
Sauce: Eel



VALENTINE ROLL 16
In: Lobster
Out: Tuna and Salmon
Sauce: Eel



VOLCANO ROLL (BAKED) 18
In: Kanikama
Out: Scallops
Sauce: Spicy Mayo and Eel



WASHINGTON ROLL 15
In: Kanikama
Out: Salmon
Sauce: Ponzu



SUPER VOLCANO ROLL 18 (BAKED)
In: Kanikama
Out: Lobster, Smelt Egg, Crunchy
Sauce: Spicy Mayo and Eel



PARADISE ROLL 17
In: Kanikama, Tuna, Salmon, and Yellowtail
Out: Cucumber
Sauce: Ponzu

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HOUSE SPECIAL ROLLS



BEIJING ROLL 18
In: Kanikama, Spicy Tuna, and Shrimp Tempura
Out: Soy Paper, Albacore, Jalapenos
Sauce: Ponzu



OC ROLL 17
In: Kanikama, Scallop, Shrimp Tempura, and Salmon
Out: Soy Paper
Sauce: Ponzu and Eel



BANGKOK ROLL 19
In: Eel, Kanikama, Spicy Tuna, and Shrimp Tempura
Out: Soy Paper
Sauce: Eel, Siracha, and Spicy Mayo



SPIDER ROLL 15
In: Kanikama, Softshell crab
Out: Masago
Sauce: Eel



SALMON LEMON ROLL 16
In: Vegetables
Out: Salmon, Thin Sliced Lemons
Sauce: Ponzu



ROYAL FLUSH ROLL 16
In: Kanikama and Shrimp Tempura
Out: Spicy Tuna
Sauce: Spicy Mayo and Eel



TUSTIN ROLL 17
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	8
LOBSTER HAND ROLL	8.5
SALMON HAND ROLL	7
SALMON SKIN HAND ROLL	7
SCALLOP HAND ROLL	8.5
SPICY TUNA HAND ROLL	7
SPIDER HAND ROLL	10
TUNA HAND ROLL	7
VEGETABLE HAND ROLL	6

CLASSIC ROLLS

CALIFORNIA ROLL	9
CRUNCHY ROLL	13
SPICY TUNA ROLL	11
TUNA ROLL	9
CUCUMBER ROLL	7
VEGETABLE TEMPURA ROLL	10
VEGETABLE ROLL	9
SALMON SKIN ROLL	12
PHILADELPHIA ROLL	12
CALIFORNIA EEL ROLL	16
CATERPILLAR ROLL	16
RAINBOW ROLL	16

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DESSERT

ICE CREAM Green Tea or Vanilla	5
TEMPURA ICE CREAM Green Tea or Vanilla	9
MOCHI ICE CREAM Vanilla, Mango, Green Tea,or Strawberry	3
MANGO STICKY RICE (Seasonal)	13



Contact Us

ADDRESS

658 El Camino Real,
Tustin, CA. 92780

PHONE NUMBER

(714) 832-8110

SPECIAL EVENTS AND CATERING

OUR RESTAURANT IS AVAILABLE FOR PRIVATE EVENTS: BIRTHDAY PARTY, BUSINESS LUNCHES, 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 - 8:30PM

SATURDAY:
DINNER: 4:30PM - 8:30PM

SUNDAY:
DINNER: 4:00PM - 8:00PM