

## APPETIZER

### FROM GRILL

Eda mame	5	Gyoza shrimp or pork	6
Crab cake	8	Asparagus beef	8
Spring roll	6	Soft shell crab	8
Kitaro tempura	10	Shrimp sampler	9
Scallop Sampler	9	Yellow tail cheek	9
Chicken lettuce wrap	9	Wild Jalapeno	7

### FROM SUSHI BAR

Cucumber Rock & Roll	8	Korean spicy Sashimi	12
Maui tartar	11	Seared Fatty Salmon	9
Tuna flight	12	Summer Roll	8
Gecko	7	Crunch tartar	9
Sashimi sampler	12	Crunch snow ball	7
Seared tuna/Super white tuna			11
Oven baked sake roulade			11
Oyster in shell	7		

## RI CE & NOODLE

### KITARO FRIED RICE

Vegetable 7 Chicken 8 Beef 9 Shrimp 10

### YAKISOBA

Vegetable 8 Chicken 10 Beef 12 Shrimp 12

### UDON

Vegetable 9 Chicken 11 Beef 13 Shrimp 13

## NOODLE SOUP

Nabe yaki udon noodle soup	14
Shrimp tempura udon noodle soup	13
Spicy seafood soup	18
Spicy beef soup	16

## CHILDREN'S MENU

Served with clear soup, shrimp appetizer & fried rice

Tempura chicken nuggets	8
Ninja teriyaki chicken	10
Samurai teriyaki NY steak	12
Geisha shrimp	13
Kid's filet mignon	14

## LUNCH SPECIAL

Served Monday to Friday 11:30 am to 2:30 pm

**FROM GRILL** Served with soup or salad, sautéed vegetable, tempura, fried rice

Teriyaki chicken bento box	10
N.Y. Steak bento box	13
Filet Mignon bento box	14
Hibachi jumbo shrimp bento box	13
Sea scallop bento box	14
Scotland salmon bento box	13

### FROM SUSHI BAR

SUSHI Special 4 sushi + California + miso	13
SASHIMI Special 4 sashimi + spicy tuna+miso	13
Any 2 Classic Maki	10
Any 2 House Maki	20
Any 2 Signature Maki	25

## SOUP & SALAD

Clear soup	2	Miso soup	2
House green	5	Seaweed salad	6
Squid Salad	7	Octopus Salad	7
King crab salad	9	Spicy cucumber salad	7
Spicy tuna seaweed salad	10	Cucumber salad	5

## GRILL ENTRÉE

Served with clear soup, salad, vegetable, udon & fried rice

### Steak & Chicken

Short Ribs	24
Chicken Hibachi, Teriyaki and Spicy	17/18
N.Y. Steak/Japanese Seared Steak	23
Filet Mignon	25

### Seafood

Australian Lobster (16 oz)	58
Jumbo Shrimp Tempura	18
Scotland Salmon	21
Hibachi Jumbo Shrimp	22
French Garlic/Golden Shrimp	24
Sea Scallop	23
Yellow Fin/Super White Tuna	23
Japanese seared style	24
Halibut	25
Chilean Sea Bass	28

### Grill Combinations

Chicken & Steak	22
Chicken & Shrimp	21
Shrimp & Scallop	24
Asian spicy garlic shrimp & scallop	24
Lobster & shrimp	32
Lobster & scallop	33

KITARO 2GO 630.257.2205

**FOOTBALL SPECIAL** Monday & Sunday Any 2 Classic Maki for \$10 & all 22oz Beer Buy 1, get 1 half off

**THURSDAY LADYS NIGHT** 25% off house wine by bottle and selected house & signature maki

1224 State St. Lemont, IL 60439 | WWW.GOKITARO.COM | Mon~Thu 11:30~9:30 | Fri 11:30~10 | Sat 2~10 Sun 2~9

Happy Hours 2:30~5 Order any house/signature make, 2nd half price | Karaoke Fri/Sat 9:30 pm ~ 12 am

## SUSHI ENTRÉE

Served with miso soup and house green

<b>KITARO Supreme</b>	<b>37</b>
6 Sushi, 6 Sashimi and your choice of any maki	
<b>Sashimi Special</b>	
(A) 9PCS 18 (B) 12PCS 22 (C) 15PCS	26
<b>Sushi Special</b> Chef's choice of 5 Sushi & your choice of	
(A) Classic maki 18 (B) House maki 22 (C) Signature 26	
<b>Chirashi</b> Assorted fish over sushi rice	<b>22</b>
<b>SUSHI Bento Box Speical</b>	<b>22</b>
3 sushi, 3 sashimi, Gecko, and crunchy California	

## SUSHI | SASHI MI

<b>TUNA</b>	<b>3</b>	<b>BLACK TOBIKO</b>	<b>3</b>
<b>WHITE TUNA</b>	<b>3</b>	<b>WASABI TOBIKO</b>	<b>3</b>
<b>S.W. TUNA</b>	<b>3</b>	<b>CITRUS TOBIKO</b>	<b>3</b>
<b>SEA BREAM</b>	<b>3.5</b>	<b>RED TOBIKO</b>	<b>3</b>
<b>FATTY SALMON</b>	<b>4</b>	<b>SWEET SHRIMP</b>	<b>4</b>
<b>O.TORO</b>	<b>MP</b>	<b>SEA EEL</b>	<b>3</b>
<b>SALMON</b>	<b>2.75</b>	<b>FRESH WATER EEL</b>	<b>3</b>
<b>SMOKED SALMON</b>	<b>3</b>	<b>SURF CLAM</b>	<b>2.5</b>
<b>YELLOW TAIL</b>	<b>3.25</b>	<b>SQUID</b>	<b>2.5</b>
<b>FATTY YELLOW TAIL</b>	<b>3.5</b>	<b>KING CRAB</b>	<b>4</b>
<b>RED SNAPPER</b>	<b>2.5</b>	<b>SALMON ROE</b>	<b>4</b>
<b>SCALLOP</b>	<b>3.5</b>	<b>MASSAGO</b>	<b>2.5</b>
<b>OYSTER</b>	<b>3</b>	<b>MACKEREL</b>	<b>2.5</b>
<b>EGG OMELET</b>	<b>2</b>	<b>OCTOPUS</b>	<b>3</b>
<b>SEA URCHIN</b>	<b>MP</b>	<b>EBI SHRIMP</b>	<b>2.5</b>

## SIGNATURE MAKI

<b>HANGOVER <sup>NEW</sup></b>	<b>18</b>
Tuna, salmon, super white tuna, snaper, avocado, cucumber, cilantro, jalapeno in soy paper, drizzled with chili oil and fresh lime	
<b>HEAT <sup>NEW</sup></b>	<b>17</b>
Baked super white tuna over snow crab, shrimp tempura, topped with massago	
<b>LOBSTER HOT MAMA <sup>NEW</sup></b>	<b>18</b>
Extra spicy tuna over lobster tempura, avocado, cucumber and jalapeno	
<b>LEMONSTER</b>	<b>18</b>
Spicy tuna, scallops and avocado over octopus, tempura shrimp and cucumber, drizzled with wasabi mayo and unagi sauce	
<b>MAGIC TUNA</b>	<b>16</b>
Spicy tuna over crispy sushi rice, topped with thin sliced jalapeno, black tobiko, drizzled with wasabi mayo and unagi sauce	
<b>AVATAR</b>	<b>16</b>
Super white tuna over Spicy tuna, tempura asparagus and cucumber, drizzled with unagi and wasabi mayo, topped with tobikos, served with sprint mix	
<b>CRUNCHY MUFFY</b>	<b>16</b>
Mozzarella cheese over shrimp tempura, crunch, cream cheese and unagi sauce	
<b>DRAGON FEST</b>	<b>16</b>

Eel over soft shell crab, cucumber, avocado, red tobiko

<b>GREEN DRAGON</b>	<b>16</b>
Snow crab, shrimp, asparagus, cucumber, avocado topped with eel, avocado, unagi sauce, wasabi mayo, wasabi tobiko	
<b>GREEN TURTLE</b>	<b>16</b>
Tiger shrimp over crunchy, eel and avocado, drizzled with wasabi mayo, unagi sauce and topped with wasabi tobikos.	
<b>GOLDEN LOBSTER</b>	<b>18</b>
Eel over lobster tempura, avocado, cucumber, spicy mayo, topped with citrus tobiko and unagi sauce	
<b>GODZILLA</b>	<b>16</b>
Shrimp tempura, cream cheese, avocado, asparagus, masago mayo, topped with crunch, unagi sauce, wasabi mayo	
<b>KING KONG</b>	<b>16</b>
Shrimp tempura, lightly battered minced tuna, salmon, snow crab, avocado, drizzled with spicy mayo and unagi sauce	
<b>KITARO CRUNCH</b>	<b>16</b>
Lightly battered spicy tuna, cream cheese, avocado, asparagus, shrimp, tobiko, crunch wrapped in a soy paper, drizzled with wasabi mayo and unagi sauce	
<b>KOBE BEEF</b>	<b>16</b>
Tender KOBE beef, lettuce, asparagus and jalapeño	
<b>OCEAN DRIVE</b>	<b>16</b>
Tuna, yellowtail, avocado, green pepper, cilantro wrapped in soy paper, drizzled with chili oil & lime	
<b>PEPPER JACK</b>	<b>18</b>
Spicy tuna, cucumber, avocado, jalapeno, topped with tempura crunch, pepper jack, drizzled with wasabi mayo and unagi sauce	
<b>RAINBOW DRAGON</b>	<b>16</b>
Lightly battered spicy tuna, cream cheese, cucumber, avocado, crabmeat, topped with assorted fish fillet, citrus tobiko, drizzled with citrus mayo	
<b>SALMON OBSESSION</b>	<b>16</b>
Fresh salmon, orange tobiko over spicy salmon tempura, cream cheese, cucumber, avocado, crab, drizzled with chili sauce	
<b>SHREK 2011</b>	<b>16</b>
Mozzarella cheese over avocado, cucumber, snow crab and soft shell crab, drizzled with spicy mayo and unagi sauce	
<b>SPICY TATAKI</b>	<b>16</b>
Seared spicy tuna, chili tobiko over soft shell crab, cucumber, avocado, masago, spicy mayo, drizzled with chili oil, unagi sauce	
<b>VEGAS ROLL</b>	<b>16</b>
Kani kama, cream cheese, lightly tempura battered, topped with spicy tuna, crab mix, wakame & potato chips, drizzled with unagi sauce	
<b>YELLOW TAIL ESCAPE</b>	<b>16</b>
yellow tail over spicy tuna, cucumber, topped with red tobiko, slice of jalapeno, drizzled with Ponzu sauce.	

## HOUSE MAKI

<b>LEMONT QUEEN <sup>NEW</sup></b>	<b>15</b>
Avocado over spicy albacore, cucumber, cilantro and jalapeno, drizzled with chili oil and lime juice, topped with beet chips	
<b>2009 ROLL</b>	<b>14</b>
Avocado over tuna, salmon and crab, topped with tobikos and wasabi mayo	
<b>CALIFORNIA SUNSET</b>	<b>13</b>
Salmon over snow crab, cucumber avocado	
<b>CATERPILLAR</b>	<b>13</b>
Avocado over snow crab drizzled with black, red tobiko and sweet soy	
<b>CORONA</b>	<b>14</b>
S.W. tuna over spicy tuna and crunchy, drizzled with lime, wasabi mayo	
<b>DRAGON</b>	<b>14</b>
Eel over shrimp tempura, cucumber, avocado, topped with massgo	
<b>MEXICAN ROLL</b>	<b>13</b>
Avocado over salmon, cilantro, jalapeno, drizzled with lime & chili sauce	
<b>KITARO MONSTER</b>	<b>14</b>
Shrimp tempura, crab, avocado, crunchy, drizzled with spicy mayo & unagi sauce	
<b>RAINBOW</b> Assorted fish over spicy tuna	<b>13</b>
<b>RED DRAGON</b> Tuna over soft shell crab	<b>14</b>
<b>RED PHOENIX</b> Spicy tuna over snow crab	<b>14</b>
<b>SCARY SPIDER</b>	<b>14</b>
Black and white rice over soft shell crab, cucumber, avocado, cream cheese, topped with black and red tobiko	
<b>SCALLOP VOLCANO</b>	<b>13</b>
Baked mixed scallop over crab, avocado	
<b>SEX &amp; THE CITY</b>	<b>14</b>
Spicy salmon over crunchy snow crab	
<b>SHRIMP VOLCANO</b>	<b>13</b>
Baked mixed shrimp, crab over crab, avocado	
<b>SMOKEY BEAR</b>	<b>14</b>
Smoked salmon over shrimp tempura, cream cheese	
<b>SNOOPY</b>	<b>14</b>
Baked shrimp over California maki, drizzled with spicy mayo and mixed nuts	
<b>SPRING VEGETABLE</b>	<b>11</b>
Spring mix, cucumber, avocado, asparagus, oshinko and shitake mushroom wrapped in soy paper	
<b>WHITE SOX</b>	<b>14</b>
S.W. tuna over spicy tuna, shrimp tempura with black tobiko	

## CLASSIC MAKI

<b>Alaskan</b>	<b>6</b>	<b>California</b>	<b>6</b>
<b>Eel</b>	<b>5</b>	<b>Futo</b>	<b>6</b>
<b>Philadelphia</b>	<b>7</b>	<b>Salmon</b>	<b>5</b>
<b>Salmon skin</b>	<b>6</b>	<b>Shrimp tempura</b>	<b>8</b>

Spicy octopus	7	Spicy salmon	6
Spicy scallop	7	Spicy shrimp	6
Spicy snow crab	6	Spicy SW tuna	6
Spicy tuna	6	Spicy yellow tail	7
Spider	9	Tuna	5
Tuna Avocado	6	Yellow tail	6
Avocado <input type="checkbox"/>	5	Tempura Pumpkin <input type="checkbox"/>	5
Cucumber <input type="checkbox"/>	4	Sweet Potato <input type="checkbox"/>	5
Vegetable <input type="checkbox"/>	5	Temp asparagus <input type="checkbox"/>	4

cooked ingredient only    vegetable only

Brown and black rice available