

KITSU **sushi&noodle**

82A Victoria road
Royal Tunbridge Wells
TN1 2PW
Tel: 07425 900 016

**CASH ONLY & BRING YOUR OWN
ALCOHOL**

Find us on



NIGIRI



MAKI



		2PC	4PC				
n1	ebi nigiri - cooked prawn - (C)	3.80	7.40	m1	sake maki - salmon	6pc	4.20
n2	mackerel nigiri	3.60	6.80	m2	tekka maki - tuna	6pc	4.60
n3	sake nigiri - salmon	3.90	7.70	m63	toro maki - fatty blue fin tuna	6pc	6.50
n4	tekka nigiri - tuna	4.60	8.90	m7	futo maki - crabstick, cucumber and omelette (C)	4pc	4.80
n5	hamachi nigiri - yellowtail kingfish	5.60	10.9	m8	tempura sake maki - salmon, mayo & chilli spice	6pc	4.80
n6	tako nigiri - cooked octopus - (C)	3.60	6.90	m12	kappa n kani maki - cucumber & crabstick (C)	6pc	3.50
n9	unagi nigiri - grilled eel (C)	5.10	9.90	m13	spicy tekka maki - tuna, spring onion, chilli sauce	6pc	4.90
n10	Ikura gunkan - salmon roe	5.50	10.70	m17	kani maki - crabstick (C)	6pc	3.30
n11	kani nigiri - imitation crabstick (C)	2.50	4.80	m18	fuji maki - (full size) prawn, crabstick, cucumber, omelette, avocado & oshinko (C)	8pc	8.80
n12	masago gunkan - small fish roe	3.90	7.50	m21	unagi maki - teriyaki grilled eel (C)	6pc	5.90
n14	ebi tempura nigiri - tempura prawn & mayo (C)	4.20	8.00	m23	temp. sake avocado maki - salmon, mayo, chilli spice	6pc	5.30
n15	tuna mayo gunkan - mayo, sesame (C)	3.30	6.40	m26	spicy sake maki - salmon, spring onion, chilli sauce	6pc	4.50
n16	spicy tekka gunka - s.onion chilli sauce, sesame	4.70	9.20	m30	tempura tekka maki - tuna, mayo & chilli spice	6pc	5.40
n17	spicy sake gunkan - s.onion chilli sauce, sesame	3.90	7.60	m37	tempura Philly maki - salmon, cream cheese	6pc	5.60
n19	seared sake nigiri - sesame s.onions & teriyaki	4.00	7.70	m38	hamachi maki - hamachi	6pc	5.20
n20	seared tekka nigiri - sesame s.onions & teriyaki	4.70	9.10	m39	spicy hamachi maki - hamachi, s.onion, chilli sauce	6pc	5.50
n21	surf clam nigiri - surf clam, (hokkigai)	3.70	7.10	m47	tempura tekka avocado maki - tuna, mayo, chilli spice	6pc	5.70
n22	bream nigiri - sea bream	4.60	8.90	m3	kappa maki - cucumber (V)	6pc	3.30
n23	spicy mayo crab gunkan - sp.mayo snow crab, roe	4.80	9.30	m4	oshinko maki - pickle radish (daikon) (V)	6pc	3.50
n24	scallop nigiri	5.30	10.20	m19	yasai maki - (full size), lettuce, oshinko, cucumber and mayo (V)	8pc	6.50
n7	tomago nigiri - japanese omelette (V)	2.90	5.60	m27	tomago maki - japanese sweet egg (V)	6pc	3.60
n8	Inari nigiri - sweet tofu skin (V)	2.90	5.60	m24	avocado maki - avocado (V)	6pc	3.60
n13	avocado mayo nigiri & mayo (V)	3.00	5.80	m28	Inari maki - sweet tofu skin (V)	6pc	3.50
n18	asparagus nigiri - teriyaki sauce (V)	3.30	6.40	m62	sweet potato maki - sweet potato (V)	6pc	3.50

SPECIAL ROLL



m10	spider UM - tempura soft shell crab, fish roe	8pc	8.70
m14	green dragon roll UM - tempura prawns,avocado, fish roe & mayo	8pc	9.70
m15	dragon roll UM - tempura prawns, fish roe	8pc	8.70
m16	golden dragon UM - tempura prawns, cucumber,aonori seaweed, fish roe	8pc	8.90
m20	sea dragon UM - tempura prawns with aonori seaweed,mayo, bonito flakes (C)	8pc	9.20
m32	philly smoke salmon UM - smoked salmon,avocado, cream cheese, sesame, spring onions	8pc	8.90
m45	spicy crab temp.prawn UM - snow crab, avocado, prawn,seared salmon, sesame, spicy mayo, teriyaki, roe	8pc	11.70
m48	seared philly avocado tuna UM - seared salmon,tuna, cream cheese, avocado, sesame, teriyaki, fish roe	8pc	9.40
m53	volcano roll - tempura salmon, spicy mayo sauce,fish roe, chilli, salmon, spring onions, chilli strips (H)	6pc	8.60

URAMAKI



m5	ebi katsu spicy UM - chilli spice, chilli sauce sesame, spicy mayo (C)	4pc	5.30
m6	california UM - crabstick, cucumber omelette, avocado & fish roe	6pc	5.50
m9	tuna mayo cucumber UM -cooked tuna, mayo, sesame (C)	6pc	4.40
m11	sake avocado UM - salmon avocado, sesame	6pc	5.40
m22	unagi UM - grilled eel, japanese egg,sesame (C)	6pc	6.80
m25	salmon skin avocado UM - deep fried salmon skin, sesame, mayo, chilli spice (C)	6pc	4.50
m29	chicken teriyaki UM - grilled chicken salad, sesame, teriyaki (C)	6pc	5.10
m31	chicken katsu UM - chicken katsu, salad, sesame, tonkastu, mayo (C)	6pc	5.10
m33	philadelphia roll UM - salmon, cream cheese, sesame	6pc	5.40
m35	spicy sake avocado UM -salmon, spring onion chilli sauce, sesame	6pc	5.50
m40	tekka avocado UM – tuna, sesame	6pc	5.90
m41	unagi avocado UM - grilled eel, sesame (C)	6pc	6.80
m42	spicy crab avocado UM - spicy mayo snow crab, sesame, fish roe	6pc	8.40
m43	green bean UM - aonori seaweed, sesame, miso	6pc	4.70
m44	hamachi avocado UM - yellowtailkingfish, sesame	6pc	6.90
m46	spicy tekka avocado UM -tuna, spring.onion, chilli sauce,sesame	6pc	5.90
m34	asparagus UM - aunori & teriyaki (V)	6pc	4.60
m36	avocado & cream cheese UM - avocado cream cheese, sesame & aonori seaweed (V)	6pc	4.90
m49	bream avocado UM - bream,avocado, sesame	6pc	5.50

SASHIMI

raw or seared



		5PC	7PC			
s1	salmon sashimi	7.90	10.90	s6	mix sashimi - 4 salmon, 2 tuna, 2 octopus, 2 mackerel, 2 ebi	15.40
s2	tuna sashimi	8.90	11.80	s7	sashimi salad - 2 tuna, 2 salmon, 2 octopus, 2 ebi mix salad, fish roe, house wasabi dressing	10.40
s3	salmon & tuna sashimi	8.20	11.10	s8	seared peppercorn salmon - peppercorn salmon with teriyaki sauce	11.90
s4	mackerel sashimi	5.70	7.70	s9	seared peppercorn tuna - peppercorn tuna with teriyaki sauce	12.70
s5	hamachi sashimi - yellow tail kingfish	10.50	14.50	s10	chirashi sushi - 2 of each tuna salmon ebi, hamachi tomago surf clam, ikura roe on sushi rice	15.80
s11	surf clam sashimi	5.70	7.40	s17	3 piece sashimi - 3 each of salmon, tuna and hamachi	14.10
s12	bream sashimi	8.90	11.80	s19	kitsu sashimi - 3pc each of salmon, tuna, hamachi & bream sashimi, 2 x ebi, surf clam, tomago	19.80
S18	scallop sashimi	10.60	14.70	s20	toro fatty blue fin tuna sashimi (3PC)	11.00

TEMAKI HANDROLL



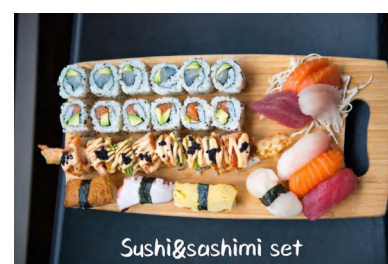
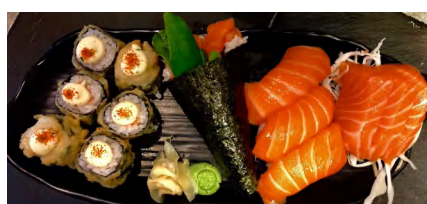
t1	california temaki - crab stick, cucumber, avocado, japanese omelette, fish roe	4.40
t2	sake avocado temaki - salmon & avocado, salad leaves, sesame	4.40
t4	tekka avocado temaki - raw tuna, avocado, salad leaves, sesame	4.90
t3	unagi temaki - grilled eel, sesame, salad leaves (C)	5.60
t5	spicy tekka avocado temaki - spicy tuna, avocado, salad leaves, sesame	5.10
t6	spicy sake avocado temaki - spicy salmon, avocado, salad leaves, sesame	4.60
t7	softshell crab temaki - tempura soft shell crab, mayo, salad leaves, sesame	5.60
t8	yasai temaki - salad leaves, oshinko, cucumber, avocado, mayonnaise (V)	3.90
t9	salmon skin temaki - salad leaves, deep fried salmon skin, mayo, chilli spice, sesame	3.90
t10	philadelphia temaki - salmon, avocado, sesame, salad leaves & cream cheese	4.60
t11	spicy crab temaki - snow crab, spicy mayo, salad leaves, fish roe	4.90
t12	tuna mayo temaki - cooked tuna, mayo, salad leaves, cucumber, sesame (C)	3.90
t13	ebi avocado temaki - cooked prawn avocado salad leaves, sesame (C)	4.40
t14	toro avocado temaki - fatty blue fin tuna avocado salad leaves, sesame	7.30

SUSHI SET

Platter to share



st1	matsu sushi (C)	ebi, kani, tamago, tako, nigiri, & unagi maki 3pc and avocado maki 3pc & tuna mayo temaki (C)	11pc	13.90
st2	ume sushi	tekka, sake, hamachi, ebi, unagi nigiri & california maki	11pc	14.80
st3	salmon lover	tempura salmon maki, & sake avocado temaki & 3pc sake nigiri & 3pc salmon sashimi	13pc	15.20
st4	sakura set	sake, tekka, hamachi, ikura, tako, ebi, unagi nigiri & california maki	13pc	16.00
st5	maki set	california maki, tuna maki & spicy salmon maki	18pc	13.10
st6	temaki - hand roll set	each of: salmon avocado, unagi, california, spicy tuna	4pc	15.40
st8	ichiban set	dragon roll, spicy tuna maki, tempura salmon maki, california maki & 2pcs of salmon and tuna nigiri	28pc	22.90
st9	mixed sushi	chef choice 7pc mix nigiri, futo maki, california roll, kappa maki 3pc & sake maki 3pc	23pc	19.50
st11	mix nigiri set	2pc ofsalmon, tuna, spicy tuna, ebi, tako & inari nigiri	12pc	18.90
st12	spicy maki set	spicy tuna avocado uramaki, spicy salmon maki and spicy hamachi maki (H)	18pc	13.90
st13	raw nigiri set	2pc of salmon, tuna, bream, hamachi, nigiri, 2pc spicy raw fish gunkan	10pc	17.90
st14	raw uramaki set	sake avocado, tekka avocado, hamachi avocado	18pc	16.60
st15	tuna lover	tempura tuna maki, & tuna avocado temaki, & 3pc tuna nigiri & 3pc tuna sashimi	13pc	16.90
st16	sushi & sashimi set	chef choice 7pc nigiri, tempura bream maki, salmon avocado UM, spicy crab & tempura prawn UM, 2pc sashimi of tuna, salmon & bream	35pc	35.50
st17	ueno sushi & sashimi	6pc nigiri, 3pc of oshinko & kappa maki, 2 salmon & 2 tuna sashimi	16pc	19.40
st7	vegetarian maki set	6pc of 5 maki roll - avocado, kappa, inari, oshinko, asparagus (V)	30pc	16.50
st10	mixed vegetarian sushi	2pc tomago nigiri, 2pc inari nigiri 2 pc avocado nigiri & kappa maki, oshinko maki (V)	18pc	12.60



Please inform your server for dietary and allergy requirements.
 (H) hot (V) vegetarian (C) cooked (UM) ura-maki

SIDES

ks1	prawn spring roll (4) - deep fried king prawns served with sweet chilli sauce	6.30
ks3	ebi katsu (3) - deep fried king prawns coated in bread crumbs served with aunori , mayo and tonkatsu sauce	5.50
ks5	nippon duck roll - inari, spring onion & cucumber wrapped in pancakes (V) (V) (V)	4.90
ks6	chinese greens - seasonal chinese greens with oyster sauce and sesame oil	5.30
ks7	edamame - soy bean pods: lightly salted or with chilli garlic salt stir fried (V)	4.40
ks8	agedashi tofu - light coat of cornflour & deep fried served with tempura dashi, spring onions, bonito flakes, nori	4.90
ks11	chicken katsu - chicken coated in bread served with tonkatsu sauce	6.30
ks12	scallop katsu - scallops coated in bread crumbs served with sweet chilli sauce	8.80
ks13	chicken gyoza (5) - veg, chicken(5)deep fried served with sweet chilli sauce or grilled with gyoza sauce	6.40
ks14	yasai gyoza (5) - cabbage, carrots, garlic, soy(5)deep fried served with sweet chilli sauce or grilled with gyoza sauce (V)	5.90
ks15	duck spring roll (5) - roast duck with cabbage & carrots deep fried served with sweet hoi sin sauce	6.40
ks16	spicy salt pepper squid - with carrots & onions, garlic & tossed in salt pepper spice	7.10
ks17	spicy salt king prawn - with carrots, onion, spring onions, garlic & tossed in salt pepper spice	7.80
ks18	fried squid katsu - deep fried coated in bread crumbs,with tonkatsu, mayo and aunori seaweed	7.70
ks20	spicy salt soft shell crab - with carrots, onion, spring onions, garlic & tossed in salt pepper spice	8.90
ks21	takoyaki (4) - deep fried octopus balls with tonkatsu sauce,mayo,aonoriko, bonito flakes)	5.80
ks22	miso aubergine (V) – miso aubergine with sesame	6.40
ks23	Kimchi (V)(H) korean pickled veg	3.50

SALAD

sd11	wakame salad (V) cabbage, wakame seaweed, edamame beans, tossed in sesame honey vinaigrette dressing, sesame	5.90
sd12	cabbage salad (V) - cabbage, sesame dressing, sesame	5.20
sd13	mix salad (V) - salad leaves, cucumber, avocado, house wasabi dressing	5.50
sd14	green bean salad (V) - green long bean, wakame seaweed, miso sause, sesame	5.70

SKEWERS STICKS

bite size meat or vegetables on skewers, with choice of teriyaki or sweet chilli sauce

ys1	chicken - 3 skewer of grilled chicken smothered in choice of sauce	6.10
ys2	beef - 3 skewer of grilled Ribeye smothered in choice of sauce	8.80
ys4	yasai vegetable - 3 skewer of grilled vegetables (V) smothered in choice of sauce	5.20

TEMPURADEEP

FRIED IN BATTER SERVED WITH DASHI SOYA GRATED DAIKON AND GINGER

tm1	mixed - 2 king prawns, 2 salmon & 2 vegetables	7.90
tm2	ebi king prawn - 5 king prawns	8.70
tm3	salmon - 5 slices of salmon	7.10
tm4	soft shell crab - soft shell crab 5 pcs	9.10
tm5	yasai vegetable - 6 slices of vegetables (V)	6.50

FRIED RICE WITH MISO SOUP

fr1	chicken - with sliced grilled chicken, mixed vegetables & garnished with spring onions	7.60
fr2	seafood - with scallop, squid, king prawns, crabstick and mixed vegetables & garnished with spring onions	8.90
fr3	kitsu fried rice - with king prawns, mixed vegetables &grilled chicken garnished with spring onions	9.10
fr4	braised pork - with marinated pork, mixed vegetables & garnished with spring onions	7.90
fr5	yasai vegetable - with mixed vegetables, fried tofu & garnished with spring onions (V)	6.60
fr6	salmon - salmon pieces with mixed vegetables garnished with spring onions	7.80
fr7	kimchi - with korean kimchi, king prawns, mixed vegetables &grilled chicken garnished with spring onions (H)	10.50

TERIYAKI DISHES

on japanese rice or on yakisoba noodles with teriyaki sauce served with miso soup

tr1	beef – grilled ribeye with chinese greens & spring onions teriyaki sause	11.20
tr2	salmon - salmon, with chinese greens & spring onions teriyaki sause	8.80
tr3	chicken - grilled chicken with chinese greens & spring onions teriyaki sause	8.10

CHILL BASE SAUCE DISHES

on rice or noodles in a spicy sweet hot chilli garlic sauce
(HOT)

- ch1 **ebi king prawn** - king prawns, courgettes, carrots, cabbage & peppers 9.80
- ch2 **beef** - ribeye, courgettes, carrots, cabbage & peppers 11.20
- ch3 **chicken** - grilled chicken with carrots, cabbage courgettes and peppers 9.20
- ch5 **yasai** - with mixed vegetables and fried tofu (V) 8.50

YAKI NOODLES

stir fried thin egg yakisoba noodles or thick white udon noodles

y1 SEAFOOD (soba or udon)

king prawn, squid, scallop, crabstick, carrot, cabbage beansprouts, onions, garnished with spring onions

tonkatsu sauce 9.50

teriyaki sauce 9.30

y2 CHICKEN (soba or udon)

grilled chicken, onions, cabbage, carrot, beansprouts, garnished with spring onions

tonkatsu sauce 8.60

teriyaki sauce 8.40

y3 YASAI VEGETABLE (soba or udon)(V)

mixed vegetables and fried tofu garnished with spring onions

tonkatsu sauce 7.50

teriyaki sauce 7.30

y4 togarashi rice noodles (H)

sliced grilled chicken, king prawns, peppers, onions, carrots, cabbage, beansprouts, mixed chilli spice 8.90

y5 BEEF (soba or udon)

grilled sliced ribeye, onions, cabbage, carrot, beansprouts, garnished with spring onions

tonkatsu sauce 11.20

teriyaki sauce 11.00

y6 Braised PORK (soba or udon)

marinated pork with red onions, cabbage, carrots, beansprouts, garnished with spring onions

tonkatsu sauce 8.90

teriyaki sauce 8.70

SOUP NOODLES

pork stock base or seaweed base ramen or udon noodles.

ramen = egg wheat noodles / udon = thick wheat noodles

- sp1 **seafood** - king prawns, squid, scallop, crabstick, seasonal greens garnished with spring onions, bamboo and wakame 9.50
- sp7 **beef** - grilled ribeye, seasonal greens garnished with spring onions, bamboo, wakame 11.50
- sp3 **chicken** - grilled chicken, seasonal greens, garnished with spring onions, bamboo and wakame 8.90
- sp4 **pork** - marinated braised pork, seasonal greens garnished with spring onions, bamboo and wakame 9.90
- sp5 **yasai (seaweed base soup)** - grilled mix vegetables, fried tofu, seasonal greens, garnished with spring onions, bamboo and wakame (V) 7.90
- sp2 **seafood chilli** - spicy chilli soup with king prawns, squid, scallop, crab stick, seasonal greens garnished with spring onions bamboo and wakame 10.40
- sp6 **chicken chilli** - spicy chilli soup with grilled chicken, greens, garnished with spring onions, bamboo, wakame 9.40
- sp8 **yasai chilli (V) (H)** - spicy chilli soup with mix vegetables, fried tofu, seasonal greens, garnished with spring onions, bamboo, wakame 8.40
- sp9 **pork chill (H)** - spicy chill soup with marinated braised pork, seasonal greens garnished with spring onions, bamboo and wakame 10.30
- sp10 **beef chill (H)** -grilled ribeye, seasonal greens garnished with spring onions, bamboo, wakame 12.00
- sp11 **curry chicken ramen or udon soup (H)** -grilled chicken, pak choi in a coconut curry soup base, garnished with spring onions, bamboo 9.90
- sp12 **curry seafood ramen or udon soup (H)** - grilled king prawns, squid, scallops, crab stick, pak choi in a coconut curry soup base, garnished with spring onions, bamboo 11.20

DON WITH MISO SOUP

with japanese rice, chinese greens, served with miso soup

- dn1 **unagi don** - grilled eel served with japanese omelette, Chinese greens, shredded nori & teriyaki sauce
- small size 13.50
- large size 21.00
- dn2 **chicken katsu don** - deep fried bread crumb chicken, japanese omelette with tonkatsu sauce 8.80
- dn4 **braised pork don** - braised marinated pork with seasonal 9.20

CURRY DISHES

deep fried breadcrumb meat/veg with japanese curry, on Japanese rice

c1	chicken	8.80
c2	prawn	9.50
c3	vegetable	7.90
c4	braised pork	9.20

BENTO BOX

portable box set meal filled with a variety of bite size food

bn1 kitsu bento

king prawn tempura and vegetable tempura, tuna sashimi (2) **15.80**
prawn spring roll (3), sake nigiri (1) kappa maki (3) rice & miso soup

bn2 tempura bento

king prawn, salmon strip and mixed vegetable deep fried in **15.50**
light batter, nippon duck roll, sake nigiri (1) kappa maki (3), rice & miso soup

bn3 katsu bento

king prawn, chicken breast and scallop deep fried in **13.50**
bread crumb, vegetable katsu (3), california maki (2), rice & miso soup

bn4 kai-sen bento

king prawn salmon & scallop in teriyaki sauce, takoyaki(2), **13.80**
ebi nigiri (1), sake make (3), rice & miso soup

bn5 yasai bento

agedashi tofu and mixed vegetables tempura in dashi stock, **11.70**
oshinko maki (3) rice & miso soup

bn6 sushi 'N' sashimi bento

chef choice 4pc nigiri, 3 salmon sashimi, 2 tuna sashimi, **15.80**
california maki(3) tempura sake maki (3) & miso soup

EXTRA

sd1	plain japanese rice	2.60
sd2	egg fried rice	3.20
sd3	plain noodles, plain blanched or stir fried	3.20
sd4	miso soup	1.80
sd5	curry sauce	2.80
sd7	sweet chilli, teriyaki, tonkatsu sauce	0.70
sd8	wasabi	0.70
sd9	gari - pickle ginger	0.70
sd15	extra soy sauce sachet	0.20

DRINK

corkage fee apply to alcohol

dr1	smoothie (flavours check with staff)	3.50
dr4	aloe vera juice	3.20
dr5	small mineral water - still or sparkling	2.00
dr6	large mineral water - still or sparkling	3.60
dr7	can soft drink	2.00
dr8	green tea or jasmine tea - free refill	1.00
dr9	orange juice tropicana	2.50
dr20	appletiser – apple	3.00
dr22	bottle green – elderflower & pomegranate	3.00
dr21	ramune – japanese marble soda pop	3.00

corkage wine per bottle 3.00

corkage beer per bottle 1.00

BRING YOUR ALCOHOL ONLY

NO SOFT DRINKS

PLEASE

(H) hot (V) vegetarian (C) cooked

allergies and intolerances

if you have a food allergy, intolerance or sensitivity, please let us know before you order. they will be suggest the best dishes for you.

we take care of all customer's request. please understand our dishes are prepared in areas where allergenic ingredients are present. we can not guarantee our dishes are 100% free of these ingredients.

please note

whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some remain.