



JAZZ

at KITANO

Music • Restaurant • Bar

BREAKFAST

FULL AMERICAN & JAPANESE BUFFET

MONDAY – SUNDAY 7AM – 10:30AM

(A LA CARTE MENU 7AM – 11:00AM)

LUNCH

MONDAY – SUNDAY 11:30AM – 2:30PM

DINNER

MONDAY - SUNDAY 5PM – 11PM

SUNDAY JAZZ BRUNCH

SEATING AT 12PM

MUSIC CHARGE

MON OPEN JAM SESSION

8PM - 11:30PM

\$15 MINIMUM PER PERSON

TUE EMERGING ARTIST SERIES

8PM - 11:00PM

\$15 MINIMUM PER PERSON

WED & THU

8PM & 10 PM SHOW

\$20 COVER + \$20 MINIMUM PER SET PER PERSON

FRI & SAT

8PM & 10 PM SHOW

\$35 COVER + \$20 MINIMUM PER SET PER PERSON

SMALL PLATES

SOUP OF THE DAY 10

FRESH FIGS WITH BLUE CHEESE 12

HONEY AND BALSAMIC DRIZZLE

(SEASONAL)

FRENCH ONION SOUP 10

SEARED TUNA 16

WASABI, PICKLED GINGER, AND WHITE SOY

VEGETABLE SPRING ROLLS 14

SWEET CHILI SAUCE

SCALLOPS 16

CELERY ROOT PUREE,

GRAPEFRUIT VINAIGRETTE, AND DILL

GRILLED OCTOPUS SALAD 18

CHICKPEAS, VEGETABLE JULIENNE, AND LIME

MAC AND CHEDDAR CHEESE 14

TOPPED WITH GRUYERE

BRUSCHETTA WITH SHRIMP 16

TOMATO, GOAT CHEESE,
AND BASIL ON RUSTIC TOAST

SALADS

KITANO SALAD 12

SLICED MOZZARELLA, SLICED TOMATOES, GREENS, BLACK OLIVES,
HERB OIL AND BALSAMIC REDUCTION

SPINACH AND GOAT CHEESE SALAD 12

CITRUS SEGMENTS, CARAMELIZED WALNUTS, FETA CHEESE
CHERRY TOMATOES, AND BALSAMIC VINAIGRETTE

COBB SALAD 17

GRILLED CHICKEN, ROMAINE, BACON, AVOCADO, TOMATO, CUCUMBER,
CRUMBLLED BLUE CHEESE, HARD BOILED EGG, AND BLUE CHEESE DRESSING

CAESAR SALAD 14

ROMAINE HEARTS, SHAVED REGGIANO, HERB CROUTONS
ADD CHICKEN 5, SALMON 6, GRILLED SHRIMP 7

3-COURSE PRIX FIXE MENU 45

AVAILABLE: MON – THU, 5:00PM – 7:00PM

LAST ORDER 7:00PM

APPETIZER

CHOICE OF ONE

SOUP OF THE DAY

HOUSE SALAD

MAIN COURSE

CHOICE OF ONE

GRILLED ATLANTIC SALMON

ZUCCHI SPIRALS

CHICKEN MILANESE

DESSERT

CHOICE OF ONE

MANGO MOUSSE CAKE

CHOCOLATE MOUSSE CAKE

ICE CREAM

COFFEE OR TEA

SUSHI AVAILABLE 6:00PM-9:45PM TUE-SUN

SUSHI ROLLS (6 PC.)

VEGETABLE ROLLS 14

CALIFORNIA ROLLS 14

SALMON AND AVOCADO ROLLS 16

SPICY TUNA ROLLS 18

EDAMAME 10

ENTREES

PAN SEARED SNAPPER WITH ONIONS, ARTICHOKE, OLIVES 31
EXTRA VIRGIN OLIVE OIL, LEMON, TOMATO, BASIL, AND CAULIFLOWER MASH

GRILLED ATLANTIC SALMON 26
GINGER-SOY, SAUTEED SPINACH, AND MASHED POTATOES

CHICKEN MILANESE WITH ALMOND FLOUR 22
ROASTED RED PEPPER COULIS, FETA CHEESE, AND MESCLUN GREENS

LIME-CHILI MARINATED GRILLED PORK CHOP 23
GRILLED TOMATOES, JAPANESE RICE, AND CHEF'S SELECTION OF VEGETABLES

SKIRT STEAK WITH CHIMICHURRI SAUCE 27
ASPARAGUS, ROASTED GARLIC POTATO PUREE, AND NATURAL JUS

ZUCCHINI SPIRALS WITH PUTANESCA SAUCE 14
OLIVES, ANCHOVIES, CAPERS, SUNDRIED TOMATOES, AND OREGANO
ADD SHRIMP 7. CHICKEN 6, SCALLOPS 8

SEAFOOD FETTUCCINE 27
SCALLOPS, SHRIMP, CALAMARI, AND SPICY TOMATO SAUCE

CRISPY PAN SEARED DUCK BREAST 30
WITH PORT WINE REDUCTION
WILD RICE WITH HERBS AND PEPPER

SANDWICHES

GRILLED HALF POUND NATURAL ANGUS BURGER 19
SHERRY BRAISED ONIONS, AGED WHITE CHEDDAR, AND ARUGULA

TUNA STEAK SANDWICH 18
GRILLED TUNA, RED ONIONS, PICKLED GINGER, ARUGULA, AND BASIL AIOLI

DESSERTS

NEW YORK CHEESECAKE 10

MANGO MOUSSE CAKE

CHOCOLATE MOUSSE CAKE

FRESH SEASONAL BERRIES WITH VANILLA ICE CREAM

PEAR TART WITH VANILLA ICE CREAM

CHOCOLATE, VANILLA, AND STRAWBERRY ICE CREAM