


2015

MICHELIN GUIDE RECOMMENDED

Kajitsu 

Japanese 

Step down from this tree-lined street and into the sunken entrance to Kokage by Kajitsu, with its own menu and specialty tea offerings. Then, proceed to the bright and textured second-floor restaurant, Kajitsu, for a truly unique vegan cuisine rooted in Buddhist tradition.

Straw-colored walls, stone floors, and outdoor views create a rather calm and very quiet ambience. Bare wood tables support the minimalist look and enhance the metallic platters, delicate glass bowls, and hand-glazed pottery used to present each course.

Chef Hiroki Odo's kaiseki offering is equally contemplative and welcoming, beginning with a seasonal vegetable plate of peppers, zucchini, purple okra, tomato, plump berries, and chewy *kaede-fu* presented in the shape of a rainbow. Creativity is paramount in crunchy corn croquettes filled with creamy corn, nestled in slightly charred husks on a smear of savory house-made Worcestershire. That is all served alongside kabocha and dandelion green tempura, with more grilled corn, morels, and bits of cacao. Pronounced flavors are woven through each course, from the thick white celery root soup to the complex broth served with fried yuba, nori-flavored *nama-fu*, and eggplant.



© 2014. Michelin North America, Inc. All rights reserved.
The Michelin Man is a registered trademark of Michelin North America, Inc.

