



Every month chef Abe creates a multi-course menu highlighting the season's finest.

We hope all customers can enjoy tonight's dining experience at Kajitsu.

お客様にとって嘉き日になりますよう心を込めてご提供致します。

嘉日の旬を堪能して頂ければ幸いです。

*Executive Chef: Hiroki Abe*

## Omakase Chef's Choice \$120

*\*Due to our style of cuisine, gluten, mushroom and onion allergies cannot be accommodated*

*\*For smooth service, we kindly request all of the guests from your table order the same menu.*

*\*A 20% gratuity will be added to parties of 6 or more*

*\*Please refrain from using cell phones in the dining room*

### Additional Side Dishes

Aburi-Age (Fried Tofu)

Fermented Tofu

Grilled Nama-Fu

\*Pickled Kelp with Sansho 120g

(Take-out Only)

炙りお揚げ

豆腐よう

生麩田楽

自家製山椒昆布 (持ち帰り用)

\$ 13

\$ 9

\$ 9

\$ 8

# Omakase

\$120

*Mixed Pairing (Tea and Sake) plus \$75, Tea Pairing plus \$53  
Regular Sake Pairing plus \$65*

## Seasonal Starter

Ginkgo nut, miso

先付 朴葉味噌焼き 銀杏

## Soup

Fall eggplant, chrysanthemum, grated ginger, miso

汁 焼き茄子 菊花 卸生姜 赤出汁

## Rice

Fall mushrooms, mitsuba

飯 秋茸炊込みご飯 三つ葉

## Mukouzuke

Fushimi pepper

向付 伏見唐辛子 焼き浸し

## Kuchidori

Sesame tofu monaka, wasabi

口取り 焼き胡麻豆腐 最中

## Owan

Matsutake mushroom, chrysanthemum

お椀 松茸菊花仕立て

## Grilled

Fig, walnut miso

焼物 無花果くるみ味噌焼き

## Fried

Sweet potato, truffle

揚げ物 さつまいもの天ぷら トリュフ

## Oshinogi

Pear, corn, spinach, chrysanthemum

お凌ぎ 月見箱 梨 玉蜀黍 法蓮草

## Takiawase

Taro, shungiku

炊合せ 里芋饅頭煎餅揚げ 春菊

## Hassun

Fall eggplant, chestnut

八寸 秋茄子お寿司 栗餅

## Udon Noodle

Sesame, mizuna, onion, scallion, mustard greens

食事 胡麻坦々うどん 水菜 高菜漬 葱

## Dessert by Phoebe Ogawa

Jelly 水物 季節の果物あんみつ

Seasonal wagashi 甘味 季節の和菓子

**Matcha Green Tea** Matcha by Ippodo Tea Company from Kyoto お抹茶



## October 10 月のお献立

### Seasonal Starter

Hōbayaki is a regional speciality of seasonal ginkgo nuts with miso enveloped in the aroma of the dried leaf of the *Honoki*, a Japanese Big-leaf Magnolia.

朴葉焼きとは日本の郷土料理の一つで朴葉の香りと味噌を旬の銀杏と共にお楽しみ下さい。

### Soup

### Rice

### Mukouzuke

In the *cha-kaiseki* tradition, rice, soup and a small side dish are served to offer gratitude to the customer that made the long trek to the restaurant and to alleviate their empty stomachs before the matcha tea ceremony. This month we offer fall mushroom rice, a red miso with grilled eggplant, chrysanthemum petals and grated ginger, and a side of Fushimi sweet green pepper.

茶懐石の形式で、お客様にはるばるお店までお越し頂いております感謝の意とお茶（お抹茶）を飲む前に空腹を満たすために飯・汁・向付を提供しております。今月は秋茸ご飯、焼き茄子と菊花、卸生姜の赤出汁、伏見唐辛子の焼浸しです。

### Kuchidori

Kajitsu's signature dish. Housemade sesame tofu seasoned with wasabi served in a *monaka*, a crispy rice wafer. Please be advised that the temperature of the sesame tofu is very high.

嘉日のシグネチャーディッシュです。焼胡麻豆腐と山葵を最中で挟んでおります。中が熱くなっておりますのでお気を付けてお召し上がり下さい。

### Owan

A course that centers around the matsutake mushroom, a hallmark of the taste of autumn. The matsutake broth is adorned with seasonal chrysanthemum petals.

秋の味覚“松茸”を贅沢に使用したお碗です。季節の菊花と合わせて仕立てております。

### Grilled

End of summer figs are dressed with a walnut miso paste in this course that highlights the change of the seasons.

夏の終わりから旬を迎える無花果と秋が旬の胡桃の味噌を合わせた出会いものの料理です。

### Fried

Sweet potato tempura that visualizes the moon, in honor of the traditional moon-viewing parties held around this time of the year. Served with truffle sauce and aromatic fresh truffle.

さつまいもを月に見立てた天ぷらです。トリュフのソースと削りたてのトリュフの香りお召し上がり下さい。

## Oshinogi

A moon-viewing box with seasonal ingredients. Asian pear tossed with a tofu cream, corn *kanten* jelly, seasoned spinach and chrysanthemum petals.

お月見をお食事でも楽しんで頂きたく旬のお料理を入れた月見箱です。梨の白和え、玉蜀黍の寒天寄せ、法蓮草と菊花のお浸しです。

## Takiawase

The beginning of the fall is the harvest season for potatoes and tubers like the taro used in this course. It is wrapped in a coating of rice cracker to pray for an abundant harvest.

秋口はお芋の収穫時期で、旬の里芋を使用しております。五穀豊穡を願い煎餅で包み豊作を祈願しております。

## Hassun

In the *cha-kaiseki* tradition they originally provided seasonal fruits of the land alongside fruits of the sea. At Kajitsu we use seasonal vegetables to reconceptualize this tradition. This month we serve a lightly pickled fall eggplant sushi and a chestnut mochi.

茶懷石の形式で、本来は旬の山の幸、海の幸を提供しますが、嘉日では、旬のお野菜を少しずつ添えております。今月は秋茄子の浅漬け寿司、栗のお餅です。

## Udon Noodle

The change of the seasons can throw the body off balance, the chili pepper used in these *dandan* udon noodles helps to increase both appetite and body temperature to strengthen one's physical condition. Topped off with mizuna greens, scallion, sesame, fried onion, mustard greens and housemade chili oil. Chef Abe recommends to mix all the ingredients well before enjoying.

季節の変わり目で体調を崩さぬよう、食欲増進と体を真から温める唐辛子を使用した坦々うどんです。水菜、葱、胡麻、揚げ玉葱、高菜漬、自家製ラー油で仕立ててあります。よく混ぜてお召し上がり下さい。

## Dessert by Phoebe Ogawa

Jelly 水物 季節の果物あんみつ

→The onset of cooler weather evokes warming fires, the smokiness of which can be enjoyed in the iri-bancha and caramel agar jelly in this dessert. Pears, an autumn staple, also feature with both Bartlett/Anjou pears, as a compote, and fresh Asian (Hōsui) pear.

梨のあんみつ

焚き火を思い浮かべさせる香ばしいカラメルや煎り番茶の寒天と旬の豊水梨、洋梨のコンポートで仕立てたあんみつです。

Seasonal wagashi 甘味 季節の和菓子  
“Tatsutagawa”

The Tatsutawagawa River, located in Naraprefecture, has been a favorite location for “Momiji-gari” or autumn leaf viewing for over a thousand years. People have flocked to the site to admire the views and pray for prosperity and good harvests.

「竜田川」

奈良県を流れる竜田川は平安時代から現在にいたって紅葉の名所として名高く、紅葉の美しさから百人一首にも登場するなど古来より多くの和歌に詠まれました。和菓子にて秋の彩りをご堪能下さい。

Matcha Green Tea Matcha by Ippodo Tea Company from Kyoto お抹茶