

Omakase

\$125

Every month chef Odo 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。

The logo for Kajitsu, featuring the name in a handwritten-style font with a signature-like flourish underneath.

Additional Side Dishes		
Aburi-Age (Fried Tofu)	炙りお揚げ	\$ 11
Fermented Tofu	豆腐よう	\$ 9
*Pickled Kelp with Sansho 120g (Take-out Only)	自家製山椒昆布 (持ち帰り用)	\$ 8

Executive Chef: Hiroki Odo

HANA

花

\$95

Sake Pairing plus \$65, Tea Pairing plus \$53

Winter's End

Turnip, bamboo shoots, basil, nama-fu
筍の新緑和え

White Miso Potage

Sesame tofu, asparagus, mustard
ホワイトアスパラのポタージュ白味噌仕立て

Spring Favorites

Inari sushi, Sakura petal, konnyaku, buckwheat seeds, burdock root, yuba, cucumber, lettuce, red radish,
bell peppers, shiitake, celery, green pea, lotus root, mountain yam, Yuzu-miso, nama-fu, carrot
雛月

Tempura

Bamboo shoots, curry croquette, pearl onion, broccoli rabe
旬野菜の天ぷら

Takiawase

Myoga, pumpkin, tofu fritter, Chinese broccoli, Dutch flat beans, ginger, seasonal mushrooms
旬菜と飛竜頭のきのこ餡かけ

Five Grains Rice with Wakame

Deep fried tofu, sesame

or

Hanamaki Soba

Mitsuba, scallion, nama-fu, sesame

若芽五穀米 / 花巻蕎麦

Uguisu Mochi

White bean, matcha, soy bean powder
鶯餅

Matcha with Candies

Matcha by Ippodo, candies by Kagizen-Yoshifusa from Kyoto
抹茶とお干菓子

**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*