

Omakase

\$125

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

It is the season for fresh bamboo shoots from Kyoto.

Bamboo shoot farming in Kyoto dates back over one hundred years and utilizes traditional techniques that preserve the perfect soil conditions and are not used anywhere else. This method grows soft and naturally sweet bamboo shoots.

We at Kajitsu look forward to sharing this special food tradition with you.

The logo for Kajitsu is written in a stylized, handwritten font. The word "Kajitsu" is in a large, cursive script, and there is a smaller signature-like mark below it.

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 Regular \$65, Tea Pairing \$53

Sake Pairing Premium \$125

Voice of Flowers

Lemon cream tofu, mountain yam, cauliflower, turnip, beets,
blueberry, blackberry, daikon, nama-fu, citrus miso, vinegar jelly
春野菜のレモン豆腐寄せ

Bamboo Shoots and Wakame Seaweed Soup

Scallion, kinome
若芽と筍のお椀

Spring Garden

Green pea tofu, asparagus, nori, yuba, broccoli rabe, sake lees, mustard, fiddlehead fern,
Rikyu-fu, bok choy, konnyaku, bell pepper, broccoli, black sesame, cabbage,
watermelon radish, kelp, Worcestershire sauce, carrot, Sakura-fu
春爛漫

Tempura

White asparagus, seasonal vegetables, dry soy sauce
旬野菜の天ぷら

Takiwase

Tofu, watercress, myoga, seasonal mushrooms
春茸の焼き合せ

Fava Bean Rice

or

Ume Shiso Soba Noodles

Pickled plum, nori, sesame

空豆炊き込みご飯 / 梅しそ蕎麦

Sakura Kinton

White bean, beet powder
桜金団

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*