

# HANA

## 花

\$95

*Sake Pairing Regular plus \$65,  
Sake Pairing Premium plus \$125,  
Tea Pairing plus \$53*

### “Sea Vegetables”

Umi-zoumen, mozuku, Umi-budou, kumquat, daikon, mountain yam,  
turnip, celery roots, micro celery, wasabi, vinegar jelly  
小蕪とセロリルーツの千枚漬け  
～セロリの淡雪と海藻を添えて～

### Sake Kasu Soup

Chanterelle, konnyaku, Japanese taro potato, sake lees, white miso, nama-fu, burdock root, myoga, turnip  
小芋と生麩の粕汁

### Seasonal Assortment

Shiitake, carrot, soy bean, fennel, fried tofu, scallion, jicama, miso, broccoli rabe, mustard,  
sesame tofu, lotus root, cauliflower, shiso flower, date, walnuts  
八寸 ～師走～

### Stuffed Yuba Roll

Maitake, shimeji, enoki, bean sprout, scallion, ginger, Brussels sprout, daikon, sansho pepper  
旬茸ともやしの湯葉巻き

### Winter Hot Pot

Housemade tofu, nappa cabbage, leek, scallion, Rikyu-fu, white miso, sesame  
自家製豆腐の胡麻味噌仕立て

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### Sweet Potato Rice

or

### House-made Soba Noodles

Fried tofu, wakame, scallion, ginger

薩摩芋ご飯 / 若布きつね蕎麦

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### Strawberry Mochi

Azuki beans  
苺大福

### 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 at your table order the same menu.*

*Executive Chef: Hiroki Odo*

# 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 Japanese calligraphic font. The word "Kajitsu" is the main focus, with a smaller signature or mark below it.

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

Executive Chef: Hiroki Odo

*\*A 20% gratuity will be added to parties of 6 or more  
\*Please refrain from using cell phones in the dining room*