

## **HANA**

花

\$95

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

### **Yin & Yang**

Black sesame tofu, lily bulb, black daikon, salsify confit, cacao nibs, leek powder, chocolate

陰・陽

～黒胡麻豆腐・トリュフの香りを添えて～

### **Winter Plum**

Daikon, mochi, plum

寒梅のみぞれ仕立て

### **Seasonal Assortment**

***“Celebrating the Beginning of Spring”***

Shiitake, carrot, soy bean, turnip, kumquat jam, scallion, artichoke, daikon, enoki,  
avocado, rice cracker, bamboo shoot, dandelion, arrowhead, yuzu miso, Ume-fu

八寸～立春大吉～

### **Chilled Vegetables**

sesame, yuba, baby turnip, heart of palm, broccoli rabe, chicory, ginger jelly

おしのぎ

### **Barley Miso and House-made Tofu Hot Pot**

lotus root, konnyaku, taro, carrot, burdock root, daikon, scallion, shimeji

～冬野菜 けんちん味噌鍋～

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### **‘Fortune’ Sushi Roll**

Portabella mushroom, namafu, kanpyo, cucumber, shiso, house made Worcestershire sauce

or

### **Shojin Curry Udon**

onion, scallion

恵方巻 / 精進カレーうどん

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### **Mochi Cake**

Sweet potato, white bean, cinnamon

椿餅

### **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.*

*Executive Chef: Hiroki Odo*

# 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。

Kajitsu  
*as/ken*

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