

# 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
<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

## **HANA**

### **花**

**\$95**

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

#### **Winter's End**

Turnip, bamboo shoots, basil  
筍のバジル味噌和え 桃の節句仕立て

#### **White Miso Potage**

Sesame tofu, asparagus, mustard  
胡麻豆腐白味噌仕立て

#### **Spring Favorites**

Inari sushi, Sakura petal, konnyaku, burdock root, yuba, lettuce, red radish,  
shiitake, fava beans, lotus root, arrowhead, mountain yam, Yuzu-miso, nama-fu, carrot  
雛月

#### **Tempura**

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

#### **Takiawase**

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

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#### **Five Grains Rice with Wakame**

Deep fried tofu, sesame

or

#### **Hanamaki Soba**

Nori, scallion, sesame

若芽ごはん / 花巻蕎麦

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#### **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

*Executive Chef: Hiroki Odo*

*\*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.*