

Omakase

\$125

Every month chef Abe 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 stylized, handwritten font with a signature-like flourish underneath.

Additional Side Dishes

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

\$ 11

Executive Chef: Hiroki Abe

HANA

花

\$95

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

Seasonal Starter

Spring onion, ponzu sauce, ponzu jelly
先付 新玉ねぎのポン酢浸し

Soup

Sweet potato, sansho powder, red miso
お椀 赤出汁仕立て

Rice

Burdock root, deep fried tofu, poppy seeds
新牛蒡と刻み揚げ炊き込みご飯

Mukouzuke

String beans, Rikyu-fu, sesame paste
向付 三度豆と利休麩の胡麻和え

Kajitsu Signature

Sesame tofu, mugwort, wasabi, soy sauce
口取り 蓬胡麻豆腐最中

Seasonal Assortment

Cucumber, wakame, watershield, mizuna, lotus root, mitsuba, radish, kombu, avocado,
Japanese bayberry, Japanese leek, namafu, young apricot, burdock root, spring onion, yuba
八寸 茅野輪飾り

Fried

young corn, soysauce
ヤングコーン髭揚げ

Chilled

Eggplant, okra
お凌ぎ

Simmered

Turnip, zucchini, Japanese parsley, myoga, butterbur miso
炊合せ

Kakiage Donburi

Spring onion
新玉ねぎかき揚げ丼

Minazuki

Red bean, rice flour
甘味 水無月

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*