

# 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**

Fig, sesame cream

先付 焼き無花果胡麻クリーム掛け

### **Soup**

Zucchini, sanshou, mustard, red miso

お椀 赤出汁仕立て

### **Corn Rice**

玉蜀黍炊き込みご飯 焦がし玉蜀黍

### **Mukouzuke**

Chinese yam, cucumber, plum paste

向付 長芋と胡瓜梅肉和え

### **Kajitsu Signature**

Edamame sesame tofu monaka

口取り 枝豆胡麻豆腐最中

### **Seasonal Assortment**

Lotus root, spaghetti squash, okra, taro, rhubarb miso, panko fried eggplant (*mizunasu*),

fig, edamame, white gourd, *tonburi* (mountain caviar), kabocha, bitter melon, namafu

八寸 新涼

### **Fried**

Corn *kakiage*

玉蜀黍かきあげ

### **Chilled**

Tomato, citrus zest

お浸ぎ 冷やしトマト

### **Simmered**

Eggplant (*kamonasu*), okra, shiitake, Fushimi pepper, myouga, namafu, *yuzukoshou*

炊合せ

### **Sudachi Udon**

酢橘うどん

### **Dorayaki**

Edamame paste, mochi, pancake

甘味 だら焼き

### **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*