

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

Grilled eggplant, diluted soy sauce, ginger
先付 焼き茄子

Soup

Fall mushrooms, namafu, red miso, mustard, sanshou
お椀 赤出汁仕立て

Young Ginger Rice

新生姜炊き込みご飯

Mukouzuke

Cucumber, shiso, young corn, sesame ponzu sauce
向付 名残野菜 胡麻ポン酢和え

Kajitsu Signature

Peanut sesame tofu monaka
口取り 落花生胡麻豆腐最中

Seasonal Assortment

Corn kanten jelly, maitake, taro, string beans, sesame, fushimi pepper, barley miso,
kabocha, mochi, daikon, grape, tofu cream, pomegranate, yellow carrot
八寸 月の宴

Fried

Sweet potato tempura, shiso flavored miso
さつま芋天ぷら

Chilled

Malabar spinach, fall mushroom, okra, myoga, namafu, wasabi, vinaigrette jelly
お浸ぎ

Simmered

Kabocha, grilled micro tomato, chrysanthemum
炊合せ

Oroshi Soba

Daikon, ginger, sesame, scallion, nori
卸し蕎麦

Sweet Potato Pudding

甘味 さつま芋プリン

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*