

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

Seasonal mushroom, spinach
先付 秋茸とほうれん草のお浸し

Soup

Kabocha squash, myouga, red miso, mustard, sanshou
お椀 赤出汁仕立て

Chestnut Rice

栗炊き込みご飯 炒り栗かけ

Mukouzuke

Baby turnip, yuzu
向付 小蕪の炊いたん

Kajitsu Signature

Sweet potato sesame tofu monaka
口取り 焼き胡桃豆腐 最中

Nimonowan

Matsutake, namaifu, yuzu
煮物椀

Seasonal Assortment

Chestnut paste, wood ear mushroom, mitsuba, namaifu, konnyaku,
burdock root, mustard, eggplant, fig compote, shiitake, sesame vinegar,
tokoroten (gelatinous noodles made from agar), mountain yam, nori
八寸 紅葉狩り

Fried

Gingko nut, kabocha squash, chestnut, lotus root chips
吹き寄せ

Chilled

Apple, persimmon, chrysanthemum greens, tofu paste
お浸ぎ 白和え

Hanamaki Soba

Nori, scallion
花巻蕎麦

Dessert

Inoko-mochi (Day-of-the-Boar mochi)
甘味 亥の子餅

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.*

**A 20% gratuity will be added to parties of 6 or more*

**Please refrain from using cell phones in the dining room*