

Omakase

\$127

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

\$97

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

Seasonal Starter

Steamed turnip, wood ear mushroom, wasabi
先付 蕪蒸し

Soup

Sake lees, carrot, shiitake, aburi-age
お椀 粕汁

Daikon Rice

大根の炊き込みご飯

Mukouzuke Ohitashi

Spinach, nori
向付 ほうれん草お浸し

Kajitsu Signature

Grilled black sesame tofu monaka
口取り 焼き黒胡麻豆腐 最中

Seasonal Assortment

Lotus root, Japanese artichoke, Chinese yam, namafu, nori,
Shimeji, chicory, maitake, mitsuba, apple, persimmon, sunchoke,
Broccoli, nappa cabbage, yuba
八寸 冬景色

Fried

Winter mushroom, daitokuji-fu, aburi-age, ginkgo nut
春巻き 巾着揚げ

Simmered

Daikon, yuzu
炊き合わせ 風呂吹き大根

Chilled

Cabbage, lotus roots, shiitake, sesame
お浸ぎ 縮みキャベツと茸の胡麻和え

Japanese Scallion Udon

葱の餡かけうどん

Dessert

Lily bulb paste, red beans
甘味 百合根金団

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*