

# 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

Broccoli rabe karashi-ae  
先付 菜花のからし和え

### Soup

Spring cabbage red miso, yuzu zest  
春キャベツ赤出汁

### Rice

Spring greens, fresh nori  
菜飯 新青のりふりかけ

### Mukouzuke

Daikon, butterbur miso  
名残大根 蔕の薑味噌

### Kajitsu Signature

Grilled fava bean sesame tofu  
口取り そら豆焼き白胡麻豆腐 最中

### Hassun

Lotus root, temari-fu, bamboo shoot, spring onion, mustard miso,  
Dutch flat beans, new harvest potato, asparagus, pea,  
Ginger, Swiss chard, tofu cream, taro, radish, asparagus skewer, fava bean  
八寸 雛祭り

### Fried

Broccoli rabe  
菜の花のフリット

### Sugihassun

Miso tofu, daikon sushi, cherry blossom, sesame, shiso  
杉八寸 豆腐の味噌漬け 名残大根のお寿司

### Simmered

Turnip, napa cabbage, soycream broth, chives, black pepper  
炊き合わせ 豆乳クリーム仕立て

### Udon

Yuba ankake udon  
湯葉あんかけうどん

### Dessert

Uguisu mochi, candied yuzu  
甘味 鶯餅

### 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*