

# 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

*Mixed Pairing (Tea and Sake) plus \$75, Tea Pairing plus \$53  
Sake Pairing Regular plus \$65, Sake Pairing Premium plus \$125*

### **Seasonal Starter**

Watercress, tofu cream

先付 白和え

### **Soup**

New harvest onion, mustard, sanshou

新玉ねぎの赤出汁

### **Rice**

Fava bean, nori seaweed furikake

そら豆ご飯

### **Mukouzuke**

String bean, shiitake, sesame paste

臯月豆の胡麻和え

### **Owan**

Green pea, white asparagus

翡翠豆すり流し

### **Hassun**

Dandelion leaf, potato, spring tomato, arugula, daikon,  
white strawberry, sesame, asparagus, rikyu-fu, nama-fu,  
broccoli rabe, apricot, green pea, spring mushroom, burdock root

八寸 若楓

### **Fried**

Burdock root, mugwort

新牛蒡と蓬のかき揚げ

### **Sugihassun**

Butterbur, radish, mountain seasonal vegetable

杉八寸 粽寿司 山菜天ぷら

### **Takiawase**

Mugwort, mochi, assorted mountain vegetables

炊き合わせ 揚げ蓬餅と山菜の葛煮

### **Chilled Soba Noodle**

Chasoba, mountain yam, wasabi

とろろ蕎麦

### **Dessert**

Blueberry, mango

甘味 杜若見立て

### **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 quests 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*