

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。

Executive Chef: Hiroki Abe

The logo for Kajitsu, featuring the word "Kajitsu" in a stylized, handwritten font with a signature-like flourish underneath.

Omakase Chef's Choice \$127 / Hana \$97

**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*

Additional Side Dishes

Aburi-Age (Fried Tofu)

Fermented Tofu

Grilled Nama-Fu

*Pickled Kelp with Sansho 120g

(Take-out Only)

炙りお揚げ

豆腐よう

生麩田楽

自家製山椒昆布 (持ち帰り用)

\$ 12

\$ 9

\$ 9

\$ 8

Omakase

\$127

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

Seasonal Starter

Eggplant, ginger

先付 水茄子

Soup

Red miso, sweet potato, sanshou, mustard

新丸十の赤出汁

Rice

Tomato, dried soy sauce, shiso

トマト炊き込みご飯

Mukouzuke

Manganji pepper

万願寺唐辛子焼き浸し

Owan

White gourd, junsai, kuzu, ginger juice

冬瓜 順才 薄葛仕立て

Hassun

Fava bean, gooseberry, shiitake, rice cracker, fig, tofu, nasturtium flower, pea shoot,
buckwheat seed, kaede-fu, soybean, bitter melon, barley miso, shichimi, mizuna, fried tofu
cherry tomato, zucchini, young corn, eggplant, cucumber, micro shiso

八寸 蛍狩り

Grilled

Eggplant, miso

賀茂茄子辛味噌田楽

Fried

Corn croquette, shojin Worcestershire sauce

玉蜀黍コロッケ

Sugihassun

Myouga sushi, Asian cousa squash kaminariboshi, sesame

杉八寸 茗荷寿司 瓜雷干し

Takiawase

Spring onion, kabocha, okra, Japanese eggplant,

lotus root, Japanese knotweed, lime zest

炊き合わせ 冷製仕立て

Summer truffle rice

サマートリュフ炊き込みご飯 香の物

Dessert

Strawberry shaved ice

水物 苺かき氷

Peach daifuku mochi

甘味 桃大福

Matcha with Candies

Matcha by Ippodo, candies by Kagizen-Yoshifusa from Kyoto

抹茶とお干菓子

Hana

\$97

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Soup

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新丸十の赤出汁

Rice

Tomato, dried soy sauce, shiso
トマト炊き込みご飯

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Manganji pepper
万願寺唐辛子焼き浸し

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White gourd, junsai, kuzu, ginger juice
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Hassun

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buckwheat seed, kaede-fu, soybean, bitter melon, barley miso, shichimi, mizuna, fried tofu
cherry tomato, zucchini, young corn, eggplant, cucumber, micro shiso
八寸 蛍狩り

Fried

Corn croquette, shojin Worcestershire sauce
玉蜀黍コロケ

Sugihassun

Myouga sushi, Asian cousa squash kaminariboshi, sesame
杉八寸 茗荷寿司 瓜雷干し

Takiawase

Spring onion, kabocha, okra, Japanese eggplant,
lotus root, Japanese knotweed, lime zest
炊き合わせ 冷製仕立て

Chilled Tomato Soba Noodle

トマト蕎麦

Dessert

Strawberry shaved ice
水物 苺かき氷

Peach daifuku mochi
甘味 桃大福

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