

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	炙りお揚げ	\$ 13
Grilled Nama-Fu	豆腐よう	\$ 9
*Pickled Kelp with Sansho 120g	生麩田楽	\$ 9
(Take-out Only)	自家製山椒昆布 (持ち帰り用)	\$ 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

Fig, sesame paste  
先付 焼き無花果胡麻クリーム掛け

## Soup

Red miso, zucchini, sanshou, mustard  
焼きズッキーニの赤出汁

## Rice

Corn, shiso  
玉蜀黍炊き込みご飯

## Mukouzuke

Cucumber, Chinese yam, plum paste  
向付 胡瓜と長芋の梅肉和え

## Owan

Kabocha squash, onion  
お椀 南京すり流し

## Hassun

Spaghetti squash, okra, nasturtium, myouga, taro potato, black sesame seeds,  
green tomato, white gourd, mountain caviar, kabocha squash, edamame,  
bitter melon, namafu, cashew nuts, Japanese bayberry, bell pepper  
八寸 新涼

## Grilled

Corn, tomato, zucchini  
夏野菜の蒲焼き

## Fried

Corn, snow salt  
玉蜀黍かきあげ

## Oshinogi

Tomato, tomato sorbet, yuzu  
お凌ぎ 冷やしトマトシャーベット掛け

## Takiawase

Kamonasu eggplant, shiitake, Fushimi pepper, myouga, nama-fu, shiso miso  
炊き合わせ 賀茂茄子炊いたん

**Truffle chazuke rice** トリュフ茶漬け 香の物

**Chilled sudachi soba noodle** 酢橘蕎麦

## Dessert

Red shiso sorbet 水物 赤紫蘇シャーベット  
Monaka, Fig, red bean paste 甘味 最中

## 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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Sake Pairing Regular plus \$65, Sake Pairing Premium plus \$125*

## Seasonal Starter

Fig, sesame paste

先付 焼き無花果胡麻クリーム掛け

## Soup

Red miso, zucchini, sanshou, mustard

焼きズッキーニの赤出汁

## Rice

Corn, shiso

玉蜀黍炊き込みご飯

## Mukouzuke

Cucumber, Chinese yam, plum paste

向付 胡瓜と長芋の梅肉和え

## Owan

Kabocha squash, onion

お椀 南京すり流し

## Hassun

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green tomato, white gourd, mountain caviar, kabocha squash, edamame,  
bitter melon, namafu, cashew nuts, Japanese bayberry, bell pepper

八寸

## Fried

Corn, snow salt

玉蜀黍かきあげ

## Oshinogi

Tomato, tomato sorbet, yuzu

お運び 冷やしトマトシャーベット掛け

## Takiawase

Kamonasu eggplant, shiitake, Fushimi pepper, myouga, nama-fu, shiso miso

炊き合わせ 賀茂茄子炊いたん

## Chilled sudachi soba noodle

酢橘蕎麦

## Dessert

Monaka, Fig, red bean paste

甘味 最中

## Matcha with Candies

Matcha by Ippodo, candies by Kagizen-Yoshifusa from Kyoto

抹茶とお干菓子