

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

Kajitsu

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)

\$ 13

\$ 9

\$ 9

\$ 8

Omakase

\$127

*Mixed Pairing (Tea and Sake) plus \$80, Tea Pairing plus \$53
Sake Pairing Regular plus \$65, Sake Pairing Premium plus \$125*

Seasonal Starter

Eggplant, ginger
先付 焼き茄子

Soup

Red miso, fall mushrooms, namafu
秋茸と栗麩の赤出汁

Rice

Young ginger rice, iwanori
新生姜炊き込みご飯

Mukouzuke

Cucumber, shiso, young corn, sesame, ponzu
向付 名残野菜胡麻ポン酢和え

Owan

Wild matsutake, taro potato, chrysanthemum
お椀 焼き松茸と菊花

Hassun

Corn kanten jelly, scallion, maitake, sweet potato leaf, taro, edamame, junsai
string bean, almond, Manganji pepper, barley miso, kabocha, mochi, white gourd,
turnip, grape, tofu, pomegranate, osmanthus tea, chrysanthemum greens, rikyuu-fu
八寸 月見

Grilled

Fig, walnut, miso, monaka, burdock root, sanshou
無花果のクルミ味噌焼き 最中を添えて

Fried

Sweet potato
さつまいも天ぷら

Sugihassun

Edamame, eggplant sushi, shiitake
枝豆と茄子寿司

Takiawase

Kabocha, micro tomato, eggplant, white miso, yuzu
炊き合わせ 白みそ蕎麦の実餡仕立て

Fall mushroom and truffle soba

秋茸と刻みトリュフの混ぜ蕎麦

Dessert

Mango and coconut milk jelly 水物 水羊羹
Chrysanthemum Omogashi 甘味「菊花」「着せ綿」

Matcha with Candies

Matcha by Ippodo, house-made candies
抹茶とお干菓子

Hana

\$97

*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 焼き茄子

Soup

Red miso, fall mushrooms, namafu
秋茸と栗麩の赤出汁

Rice

Young ginger rice, iwanori
新生姜炊き込みご飯

Mukouzuke

Cucumber, shiso, young corn, sesame, ponzu
向付 名残野菜胡麻ポン酢和え

Owan

Wild matsutake, taro potato, chrysanthemum
お椀 焼き松茸と菊花

Hassun

Corn kanten jelly, scallion, maitake, sweet potato leaf, taro, edamame, junsai
string bean, almond, fushimi pepper, barley miso, kabocha, mochi, white gourd,
turnip, grape, tofu, pomegranate, osmanthus tea, chrysanthemum greens, rikyuu-fu
八寸 月見

Fried

Sweet potato
さつまいも天ぷら

Sugihassun

Edamame, eggplant sushi, shiitake
枝豆と茄子寿司

Takiawase

Kabocha, micro tomato, eggplant, white miso, yuzu
炊き合わせ 白みそ蕎麦の実餡仕立て

Oroshi soba

Grated daikon, ginger, sesame, nori, scallion
卸し蕎麦

Dessert

Chrysanthemum Omogashi
甘味「菊花」「着せ綿」

Matcha with Candies

Matcha by Ippodo, house-made candies
抹茶とお干菓子