



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

Omakase Chef's Choice \$120

**Due to our style of cuisine, gluten, mushroom and onion allergies cannot be accommodated*

**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

\$120

*Mixed Pairing (Tea and Sake) plus \$75, Tea Pairing plus \$53
Regular Sake Pairing plus \$65, Premium Sake Pairing plus \$120*

Seasonal Starter

Namasu: Daikon, carrot, sesame
先付 紅白膾

Nimonowan

White miso, mochi, daikon, carrot, mustard
煮物椀 白味噌仕立て雑煮

Kuchidori

Grilled black sesame tofu monaka
口取り 焼き胡麻豆腐 最中

Osechi Box

Black soy bean, crosne, yuzu, kabocha, kelp, kumquat, konnyaku, shiitake, snowpea, namafu, chestnut, burdock root, sesame, carrot, broccoli rabe, mustard, lettuce stem, lotus root, cauliflower
御節箱

Fried

Taro, truffle
揚げ物 里芋蒸煮 揚げ焼き

Grilled

Ginkgo nut, brussels sprout, kabocha, kumquat, lotus root, carrot, string beans, yuzu, white miso
焼き物 柚子釜 七宝焼き

Sugihassun

Turnip sushi, arrowhead
杉八寸 紅白蕪寿司 慈姑含め煮

Hashiyasume

Mushroom, napa cabbage, ginger
箸休め 焼き茸と白菜の酢の物 生姜酢

Takiawase

Tatsoi, fried tofu, shimeji, soymilk sesame, miso, yuzu
炊き合わせ 豆乳胡麻味噌仕立て

Udon Noodle

Napa cabbage, spinach, scallion, mushroom, fried tofu, shichimi
食事 鍋焼きうどん

Dessert by Phoebe Ogawa

Seasonal fruit jelly assortment 水物 季節のフルーツゼリー寄せ
Seasonal wagashi 甘味 季節の和菓子

Matcha Green Tea Matcha by Ippodo Tea Company from Kyoto お抹茶