



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

Broccoli rabe, vinegared miso, mustard
先付 菜の花温浸し

Rice

Daikon, wood ear mushroom, broccoli rabe
焼き大根と木耳 炊き込みご飯

Soup

Taro, red miso, mustard, sanshou
揚げ里芋 赤出汁

Mukouzuke

Burdock root
牛蒡金平

Kuchidori

Grilled sesame tofu monaka
口取り 焼き白胡麻豆腐 最中

Nimonowan

Turnip, shiitake, namafu
煮物椀 蕪すり流し

Hassun

Soybean, carrot, shiitake, turnip, watermelon radish, brussels sprout, napa cabbage, celery, ginger,
nama-fu, cauliflower, black soybean, strawberry, Chinese yam, leek, potato, arrowhead
八寸 立春大吉

Grilled

Daikon, ponzu, scallion
焼き物 焼き大根ステーキ

Fried

Potato, seasonal mushrooms, broccoli rabe
揚げ物 季節の茸のコロッケ 菜の花ソース

Sugihassun

Ehoumaki, yubeshi, dried yuzu, white miso, walnuts
杉八寸 恵方巻 柚餅子

Takiawase

Arugula, black trumpet, rikyuu-fu, carrot, white miso, kumquat oil
炊き合わせ 人参すり流し白味噌仕立て

Udon Noodle

Scallion, ginger
食事 葱の餡かけうどん

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