



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*

**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

\$120

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

Seasonal Starter

Housemade tofu, fresh nori seaweed
先付 自家製豆腐揚げ出し 生海苔餡かけ

Soup

Napa cabbage, miso, mustard
白菜 赤味噌仕立て

Rice

Broccoli rabe, nori seaweed
菜の花炊き込みご飯

Mukouzuke

Baby turnip, butterbur miso
向付 蕪の風呂吹き 蔦の薑味噌

Kuchidori

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

Owan

Fava bean
お椀 そら豆すり流し

Hassun

Namafu, pickled lotus root, bamboo shoot, scallion, miso, dutch flat beans
Asparagus, english pea, swiss chard, taro

八寸 雛祭り

Grilled

Spring cabbage, sesame, paprika
焼物 春キャベツ 燻製胡麻醤油

Fried

New harvest potato
揚げ物 新ジャガイモ

Sugi hassun

Daikon, cherry blossom, spring vegetable
杉八寸 大根桜花寿司 春野菜

Takiawase

Fiddlehead fern, green daikon, spring onion, mushroom
炊き合わせ 春玉葱すり流し仕立て

Soba Noodle

Scallion, citrus
焼き葱のつけ蕎麦

Dessert by Phoebe Ogawa

Jelly 水物 季節の果物ゼリー
Seasonal wagashi 甘味 季節の和菓子

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