

Omakase

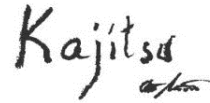
\$125

Every month chef Odo 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。

The logo for Kajitsu, featuring the name in a handwritten-style font with a small signature-like mark below it.

Additional Side Dishes		
Aburi-Age (Fried Tofu)	炙りお揚げ	\$ 11
Fermented Tofu	豆腐よう	\$ 9
*Pickled Kelp with Sansho 120g (Take-out Only)	自家製山椒昆布 (持ち帰り用)	\$ 8

Executive Chef: Hiroki Odo

HANA

花

\$95

Sake Pairing Regular \$65, Tea Pairing \$53

Sake Pairing Premium \$125

June Vegetable Plate

Eggplant, white miso

しずく野菜

Creamy Celery Root Soup

Corn, Junsai, yuba

セロリルーツのすり流し 蓴菜

Seasonal Assortment

Cypress seed, carrot, spinach, fiddlehead fern, white wood ear mushroom, water melon radish, okra, fried tofu, shiitake, scallion, fava bean, pumpkin, hijiki, fuki, red pepper, young peach, Japanese bay berry

蓮盛り

Corn Croquet

Zucchini flower, onion root, popcorn, zucchini, nama-fu, Worcestershire sauce

玉蜀黍コロケと初夏の天ぷら

Newly Harvested Onion “Nabe”

Burdock root, Seri, bean sprout, morel mushroom, scallion, sesame, nama-fu

新玉ねぎスープ鍋

Lotus Roots Rice Porridge

Nori, rice cracker, tofu

or

Hiyamugii Chilled Noodles

Shiso, pickled plum, nori, mountain yam

蓮根お粥 / 冷麦

Mizuyokan

Azuki bean

水羊羹

Matcha with Candies

Matcha by Ippodo, Candies by Kagizen-Yoshifusa from Kyoto

抹茶とお干菓子

**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*