

HANA

花

\$95

*Plus Sake Pairing Regular \$65, Tea Pairing \$53
Sake Pairing Premium \$125*

Sashimi Konnyaku

Chive, momiji-oroshi, wasabi, sudachi
蒟蒻のお造り

White Miso Soup

Spinach, nama-fu
ほうれん草の白味噌仕立て

Color Fall

“Seasonal Assortment for Harvest Festival”

Arugula, chrysanthemum petal, fig, edamame, eggplant, nama-fu, yuzu miso,
dutch flat beans, popcorn, avocado, yuba, myoga, walnuts, ginkgo nut, kelp
秋の収穫祭

Tempura

Kabocha, lotus roots, mustard, tomato, rice cracker
秋野菜の天ぷら

Seasonal Mushroom Sukiya Hot Pot

Mochi, housemade tofu, shirataki, scallion, kuruma-fu
旬茸すき焼き鍋

Lily Bulb Rice

Plum, shibazuke

or

House-made Udon Noodles

Nori, sesame, tempura flakes, scallion

百合根ご飯 / 釜揚げうどん

Kurikinton

Chestnuts, azuki beans
栗金団

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.

Executive Chef: Hiroki Odo

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。

Kajitsu
odou

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

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