

# Omakase

\$125

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。

The logo for Kajitsu, featuring the word "Kajitsu" in a handwritten-style font with a signature underneath.

## Additional Side Dishes

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

Executive Chef: Hiroki Abe

# **HANA**

花

**\$95**

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

## **Seasonal Starter**

Broccoli rabe, taro potato  
先付 菜花と里芋の揚げ煮

## **Kajitsu Signature**

Sesame tofu, wasabi  
口取り 胡麻豆腐最中

## **Soup**

Bamboo shoot, leek, Kino-me  
御椀 若竹椀

## **Seasonal Assortment**

Japanese parsley, tofu, pomegranate, beets petal, Tazuna-zushi,  
Kinome, potato croquette, sweet potato, burdock root, fava beans, yum potato,  
nama-fu, Myoga, seasonal mushrooms, daikon, leek, broccoli rabe, barley miso  
八寸

## **Fried**

White asparagus, bread flour, dandelion leaf  
ホワイトアスパラガスのパン粉揚げ

## **Simmered**

Sakura petal, broccoli rabe, carrot, lotus root, white miso  
炊き合わせ 蓮根餅と白味噌桜香仕立て

## **Broccoli Rabe Rice**

Broccoli rabe, deep fried tofu  
菜花飯

## **Sakura Mochi**

Red bean, mochi powder, Sakura leaf  
桜餅

## **Matcha with Candies**

Matcha by Ippodo, candies by Kagizen-Yoshifusa from Kyoto  
抹茶とお干菓子

*Executive Chef: Hiroki Abe*

*\*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*