

# 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 name in a stylized, handwritten font with a signature-like flourish 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**

Watercress, seasonal mushrooms  
先付 クレソンと春茸白和え

### **Soup**

White asparagus, broccoli rabe  
お椀 赤出汁仕立て

### **Hisui-mame rice - fava bean Rice**

御椀 翡翠豆ご飯

### **Kajitsu Signature**

Sesame tofu, wasabi, soy sause  
口取り 胡麻豆腐最中

### **Seasonal Assortment**

Shincha & komatsuna sushi, mozuku, raw springroll, namafu,  
string beans, broccoli rabe, wakamomo baby peach, green asparagus  
八寸

### **Fried**

Sweet potato, smoked salt  
新丸十姿揚げ

### **Chilled**

Fiddlehead fern, japanese Angelica shoot, bamboo shoot, myouga, pine nut  
お浸ぎ

### **Simmered**

Green asparagus, broccoli, sunchoke, watercress, spring mushrooms  
炊き合わせ アスパラガスすり流し

### **Noodles**

Soumen, potato, sanshou pepper leaf, bamboo shoot  
若芽と木の芽の煮麺 筍出汁薄葛仕立て

### **Kashiwa Mochi**

Red bean, Japanese mugwort  
柏餅

### **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*