

# 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**

Ginkgo nut, nama-fu, magnolia leaf miso paste  
先付 銀杏 揚げ生麩 朴葉味噌焼き

#### **Soup**

Eggplant, chrysanthemum, young ginger, red miso, mustard, sanshou  
お椀 赤出汁仕立て

#### **Seasonal Mushroom Rice**

秋茸炊き込みご飯

#### **Mukouzuke**

Taro, yuzu  
向付 里芋煮 振り柚子

#### **Kajitsu Signature**

Sweet potato sesame tofu monaka  
口取り 焼きさつま芋胡麻豆腐最中

#### **Seasonal Assortment**

Chestnut, nama-fu, ginkgo nut, potato, walnut, kohlrabi, carrot,  
shimeji, tofu, miso, mizuna, enoki, chrysanthemum petal, peanut, young ginger  
八寸 吹き寄せ

#### **Fried**

Wild maitake tempura  
天然舞茸の天ぷら

#### **Hot Pot**

Turnip, fall mushroom, sanshou  
炊合せ 小蕪と秋茸の鍋仕立て

#### **Chilled**

Daikon, fall mushroom, tomato, sudachi, cucumber  
お凌ぎ 焼き秋茸のみぞれ和え

#### **Kinoko Ankake Udon**

Fall mushroom, ginger  
茸の餡掛けうどん

#### **Dessert**

Chestnut  
甘味 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.*

*\*A 20% gratuity will be added to parties of 6 or more*

*\*Please refrain from using cell phones in the dining room*