

Omakase

\$127

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

\$97

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

Seasonal Starter

Daikon, carrot, sesame
先付 紅白膾

Nimonowan

White miso, mochi, daikon, carrot, mustard
お雑煮 白味噌仕立て

Kajitsu Signature

Grilled sesame tofu monaka
口取り 焼き白胡麻豆腐 最中

Osechi Box

Black soy bean, freeze dried tofu, wood ear mushroom, arrowhead, yuzu,
Kabocha, kombu roll, kumquat, shiitake, snowpea, temari-fu, sweet potato, chestnut paste,
bamboo shoot, burdock root with sesame, turnip, carrot, walnut, broccoli rabe,
lotus root, plum paste, rikyuu-fu, lettuce stem, miso, crosne
八寸 御節仕立て

Fried

Taro
里芋唐揚げ

Sugihassun

Turnip sushi, roasted walnut
杉八寸 紅白蕪寿司 煎り胡桃

Simmered

Napa cabbage, carrot, arugula, nama-fu, shimeji, fried tofu, grilled scallion, grated daikon
炊き合わせ 羹鍋仕立て

Rice

Sweet potato & azuki bean rice, broccoli rabe, roasted sesame salt, pickles
さつま芋赤飯

Dessert

Hanabira mochi
White sweet bean paste, miso, mochi, sweet burdock root
甘味 花卉餅

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*