

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

*Mixed Pairing (Tea and Sake) plus \$75, Tea Pairing plus \$53
Sake Pairing Regular plus \$65, Sake Pairing Premium plus \$125*

Seasonal Starter

Mugwort sesame tofu, wasabi
先付 焼き蓬豆腐

Soup

Red miso, green asparagus, sanshou
グリーンアスパラガス赤出汁

Rice

Sakura blossom, green pea
桜花と翡翠豆の炊き込みご飯

Mukouzuke

Fava bean, tofu cream
菜の花白和え

Owan

Bamboo shoot, sea lettuce soup
お椀 筍 あおさ仕立て

Hassun

Swiss chard, watercress, nuts, pomegranate, Chinese yam,
nama-fu, snap pea, bamboo, myouga, carrot, wakame,
spring onion, vinegar miso, new harvest potato, mushroom, sesame
八寸 春爛漫

Fried

White asparagus, broccoli rabe
ホワイトアスパラガスパン粉揚げ 菜の花ソース

Sugihassun

Bamboo shoot sandwich, shoujin mayonnaise , fava bean
杉八寸 筍サンド

Oshinogi

Fiddlehead fern, dandelion, sesame paste, spring tomato
お凌ぎ こごみとたんぽぽの胡麻和え

Chilled Soba Noodle

Kale, pickled plum, daikon, soba
新ケールと大根おろしの混ぜ蕎麦

Dessert

Sakura mochi, red beans
甘味 桜餅

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*