

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

Spring onion, okra, ponzu

先付 新玉ねぎ たたきオクラ ポン酢ゼリー掛け

Soup

Tomato, red miso, mustard, sanshou

早トマトの赤出汁

Rice

Burdock root, poppy seed

新牛蒡炊き込みご飯

Mukouzuke

Lotus root, wood ear mushroom

蓮根と木耳の白和え

Owan

Eggplant

翡翠茄子 澄まし仕立て

Hassun

Junsai, wasabi, Japanese bayberry, kaede-fu, burdock root,
spring onion, nori, snap pea, cucumber, wakame, arugula, avocado, radish

八寸 茅野輪飾り

Fried

Young corn

ヤングコーン姿揚げ

Sugihassun

Green asparagus, white asparagus, rice, sweet potato

杉八寸 二色アスパラ押寿司 新丸十

Takiawase

Kabocha pumpkin, string bean

炊き合わせ

Chilled Udon Noodle

Sesame, shiso, myouga, cucumber, scallion

冷やしゴマダレ鰻鮓

Dessert

Red bean paste, kudzu starch

甘味 蛸籠見立て

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*