



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。

Executive Chef: Hiroki Abe

Omakase Chef's Choice \$120

**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*

Additional Side Dishes

Fermented Tofu	豆腐よう	\$ 9
Grilled Nama-Fu	生麩田楽	\$ 9
*Pickled Kelp with Sansho 120g (Take-out Only)	自家製山椒昆布 (持ち帰り用)	\$ 8

Omakase

\$120

Mixed Pairing (Tea and Sake) \$80

Tea Pairing \$53

Regular Sake Pairing \$65

Premium Sake Pairing \$120

Seasonal Starter

White asparagus, mugwort

先付 ホワイトアスパラ 蓬味噌

Soup

Spring sweet potato, red miso

赤出汁仕立て 丸十

Rice

New harvest burdock root

飯 新牛蒡ご飯 ケシの実

Mukōzuke

String bean, tofu

向付 五月豆 白酢和え

Kuchidori

Sesame tofu monaka

口取り 焼き胡麻豆腐 最中

Nimonowan

Spring onion, namafu

煮物椀 新玉ねぎすり流し 生麩

Grilled

White and green asparagus, seasonal mushroom, pistachio miso, black olive

焼物 白・緑アスパラガス 旬茸 ピスタチオ味噌

Fried

New harvest potato, fava bean, ramp, apricot

揚げ物 新ジャガイモとそら豆の春巻き 行者ニンニク

Oshinogi

Assorted seasonal greens

お凌ぎ 新緑野菜の盛合せ

Takiawase

Mountain vegetable, fiddlehead fern, broccoli rabe, wood ear mushroom, burdock root

炊合せ 山菜の葛煮

Hassun

Green asparagus chimaki sushi, mountain vegetable tempura

八寸 グリーンアスパラの粽寿司 山菜の天ぷら

Soba Noodle

Soba, mountain yam, wasabi

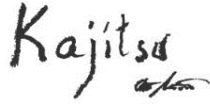
食事 茶蕎麦 薬味一式

Dessert by Phoebe Ogawa

Jelly 水物 季節の果物

Seasonal wagashi 甘味 季節の和菓子

Matcha Green Tea Matcha by Ippodo Tea Company from Kyoto お抹茶



May
5月のお献立

Seasonal Starter

The starter features white asparagus with a mugwort miso. The decoration of Japanese iris leaf with mugwort is typically hung from the edge of the roof during the rainy fifth month of the lunar calendar; for its strong fragrance is said to ward off evil spirits.

旬のホワイトアスパラガスに蓬の味噌を合わせた先付です。軒菖蒲と言われる飾りは旧暦の5月は雨期で悪病のはやる時期で、香り高い菖蒲や蓬を家々の軒端に飾り邪気を払うとされてきたものです。

Soup
Rice
Mukōzuke

In the *cha-kaiseki* tradition, rice, soup and a small side dish are served to offer gratitude to the customer that made the long trek to the restaurant and to alleviate their empty stomachs before the matcha tea ceremony. This month we offer new harvest burdock root rice with a sweet potato red miso and string beans.

茶懐石の形式で、お客様にはるばるお店までお越し頂いております感謝の意とお茶（お抹茶）を飲む前に空腹を満たすために飯・汁・向付を提供しております。今月は新牛蒡ご飯、さつまいもの赤出汁、五月豆の白酢和えです。

Kuchidori

Kajitsu's signature dish. Housemade sesame tofu seasoned with wasabi served in a *monaka*, a crispy rice wafer.

Please be advised that the temperature of the sesame tofu is very high.

嘉日のシグネチャーディッシュです。焼胡麻豆腐と山葵を最中で挟んでおります。中が熱くなっておりますのでお気を付けてお召し上がり下さい。

Owan

A seasonal onion soup, we hope you'll enjoy the sweetness, aroma and umami of spring onion.

旬の新玉葱のすり流しです。新玉ねぎの甘味と香り、旨みをお楽しみ下さい。

Grilled

It is also the season of fresh greens: two kinds of grilled asparagus with a pistachio miso.

新緑の時期でもあり、旬の二種類のアスパラガスとピスタチオ味噌を合わせた焼物です。

Fried

A spring roll with new harvest potato and fava bean, please enjoy together with the aroma of seasonal ramp.

新ジャガイモとそら豆の春巻きです。行者ニンニクの香りとともにお召し上がり下さい。

Oshinogi

This dish displays the fresh greenness of the spring season. Japanese new green leaves and New York sprouts with a variety of seasonal vegetables.

新緑の時期の風景を表現したお料理です。日本の新緑、ニューヨークの芽吹きを旬の多種野菜で仕上げました。

Takiawase

A rich soup with mountain vegetables, enjoy the bitterness of these wild vegetables unique to this season.

濃厚なお出汁と山菜を合わせた炊き合わせです。この時期ならではの山野菜の苦みとともに楽しみ下さい。

Hassun

In the *cha-kaiseki* tradition they originally provided seasonal fruits of the land alongside fruits of the sea. At Kajitsu we use seasonal vegetables to reconceptualize this tradition. This month we serve asparagus *chimaki* sushi and mountain vegetable tempura.

茶懐石の形式で、本来は旬の山の幸、海の幸を提供しますが、嘉日では、旬のお野菜を少しずつ添えております。今月は端午の節句に因んで、アスパラガスの粽寿司、山菜の天ぷらです。

Soba Noodle

May is the season to admire greenery but also the season for *shincha*, the first tea of the year. Please enjoy these soba noodles, made with newly harvested tea, with the assorted condiments.

5月は緑を愛でると共に新茶のシーズンです。新茶を混ぜ込んだ茶蕎麦です。様々な薬味と共にお召し上がり下さい。

Dessert by Phoebe Ogawa

Jelly 水物 季節の果物

Allow this seasonal jelly of fresh rhubarb to refresh your palate.

酸味が特徴である旬のルバーブの寒天寄せです。

Seasonal Wagashi 甘味 季節の和菓子

“Kashiwa Mochi”

Traditionally, Kashiwa Mochi are eaten to celebrate Tango-no-Sekku on May 5th, one of five main seasonal festivals in Japan. Oak leaves are used to wrap Kashiwa Mochi, and as old oak leaves do not fall until new leaves come in, they symbolize a continuous, stable lineage in a family and are considered lucky.

「柏餅」

5月5日の端午の節句は柏餅が食されます。柏の葉は新芽が出るまで古い葉が落ちないため、柏餅は家系の永続と繁栄につながると言われています。

Matcha Green Tea Matcha by Ippodo Tea Company from Kyoto お抹茶