

F O O D

Soba - Noodles

Zaru Soba with Saba Sushi 19
with Chirimen Sansho Rice 17

Scallion and wasabi served with chilled dashi dipping sauce

ざる蕎麦

Umeoroshi Soba with Saba Sushi 21
with Chirimen Sansho Rice 19

Pickled plum, grated daikon and nori served in a chilled dashi

梅おろし蕎麦

Kinoko Soba with Saba Sushi 22
with Chirimen Sansho Rice 20

Seasonal mushroom and ginger served in hot dashi

きのこ蕎麦

Tempura Soba with Saba Sushi 32
with Chirimen Sansho Rice 30

Today's assortment of tempura served with chilled dashi dipping sauce

天ぶらざる蕎麦

Kamo Nanban Soba with Saba Sushi 29
with Chirimen Sansho Rice 27

Sliced duck, ginger and scallion served in a hot dashi

鴨南蛮蕎麦

Udon - Noodles

Bukkake Udon* with Saba Sushi 21
with Chirimen Sansho Rice 19

Udon in chilled dashi. Soft-boiled egg, myoga, ginger, grated daikon, shiso and shredded dried bonito

ぶっかけうどん

Bento with Noodle

Kokage Bento* 45

Non-vegan bento box. Grilled fish, meat, seasonal vegetables, seasonal rice, dashimaki egg (1pc), pickles. Choice of Nori Soba OR Umeoroshi Soba.

こかげ弁当

Shojin Bento* 40

Vegan bento box. Seasonal vegetables prepared various ways, seasonal rice, Takiawase course (from Kajitsu dinner menu), pickles. Choice of Nori Soba OR Umeoroshi Soba.

精進弁当

Donburi 味噌汁・お新香付き

All of the rice dishes are served with miso soup and pickles

Tuna Donburi* 22

Bluefin tuna sashimi marinated in our special soy sauce over rice

マグロ漬け丼

Miyazaki Wagyu Beef Donburi* 30

Wagyu beef and soft-boiled egg over rice

宮崎牛温卵丼

Side Dishes

Tempura 20

Daily selection of tempura

天ぶら盛り合わせ

Aburi-Age 13

Fried tofu served with barley miso and scallion

炙り揚げ

Grilled Nama-Fu 9

Our signature wheat mochi with sweet miso paste (2 skewers)

生麩田楽

Dashimaki Tamago 15

Japanese style omelette cooked with dashi broth

だし巻き卵

Saba Sushi* 12

Traditional Kyoto-style cured mackerel sushi (2 pieces)

鯖寿司

*Contains raw or undercooked products. Consuming raw or undercooked seafood, shellfish, eggs may increase your risk of foodborne illness.

- Due to our style of cuisine, gluten and mushroom allergies cannot be accommodated.

- A 20% gratuity will be added to parties of 6 or more.

DRINKS

Non-alcoholic

Hot Yuzu	8
Yuzu Soda	9

Tea : Ippodo

Cold

Mugi Cha 麦茶	5
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Caffeine free, a rich roasted barley flavor

Hot Tea By The Pot

Genmai Cha 玄米茶	10
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Green tea with roasted brown rice

Hoji Cha ほうじ茶	10
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Roasted green tea

Mugi Cha 麦茶	7
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Caffeine free, a rich roasted barley flavor.

Beer

Asahi Draft	8
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Sake

Tsuki no Katsura Bikkuri Gyoten, Kyoto	23 (6oz)
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月の桂 吃驚仰天 京都
Kokage/Kajitsu Exclusive Special. Naturally sparkling cloudy nigori sake.

Today's Sake By The Glass *Ask your Server

Daiginjo 20 / Ginjo 18 / Futsushu 15

White Wine

Gls / Btl

2017 Aujourd'hui Comme Autrefois	18 / 72
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Sancerre, France

Rose Wine

Gls / Btl

2018 Famille Combard, Figuière Première,	18 / 70
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Cotes de Provence, France

Red Wine

Gls / Btl

2017 Presqu'île Pinot Noir,	20 / 78
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California