

KOKAGE

Dinner Menu 2016

Oden, Japanese Pot-au-feu / おでん

Daikon 5 大根	Deep-fried Tofu 7 厚揚げ	Beef Cheek 9 牛肉ほほ肉	Octopus 12 蛸
Egg 6 玉子	Tofu Ball 9 飛竜頭	Fish Cake 10 しんじょ	Camembert 12 薄揚げカマンベール
Nama-fu 6 生麩	Pork Sausage 9 ソーセージ	Tuna w/ Scallion 11 まぐろとネギ	

Kokage Specialties

Sashimi MP Sashimi of the day 本日のお造り	Flash-fried Ginko Nuts 10 Served with salt 銀杏の素揚げ
Otsukemono 6 Pickled napa cabbage 白菜の浅漬け	Aburi-age 12 Fried tofu with miso 炙りお揚げ
Ohitashi 9 Chilled arugula, seasonal mushrooms in dashi broth 菊花とアルグラと旬茸のお浸し	House-made Smoked Duck 14 自家製スモーク鴨ハム
Grilled Nama-fu 9 Our signature wheat protein with miso paste 生麩田楽	Dashimaki Tamago 14 Japanese-style egg omelette 出汁巻き玉子

Shuko / 酒肴

Shuko is a food experience in the Japanese countryside, where over the centuries sake brewing developed alongside traditional preservation cooking techniques. Similar to the creation and refinement of wine, cheese and charcuterie in old world Europe, Shuko similarly represents the evolution of essential preservation methods into distinguished culinary art forms. Sake and the variety of preserved fish on our menu represents traditional Japanese flavors praised for their unique character and ability to transport one's senses to another time and place. Shuko is the quintessential food and beverage pairing of upscale inns, tucked-away izakaya, and country homes across Japan.

Rice Cracker 5 Additive-free rice cracker from Nakamura Kyoto 京都 中村軒謹製 無添加のおかき	House-made Beef Jerky 12 自家製ビーフジャーキー
Saba Heshiko 9 Salted mackerel 鯖へしこ	Karasumi 19 Japanese bottarga からすみ
Sun-cured Whole Squid 12 イカの丸干し	Funa Zushi 24 From the beautiful waters of Lake Biwa, these freshwater carp are fermented for two years in salt and rice to produce a bold and slightly acidic flavor. 鮒寿司
Tarako Kasuzuke 12 Cod roe pickle in sake lees たらこ粕漬	

Noodles / 麺類**Rice / ご飯****Soba**

COLD

Zaru Soba 15
Soba noodles, scallion, wasabi, nori and ginger served with chilled dashi dipping broth
ざる蕎麦

Ume Oroshi Soba 16
Soba noodles, pickled plum, grated daikon and nori served in a chilled dashi broth
梅おろし蕎麦

Tempura Soba 19
Soba noodles, today's special assortment of tempura served with chilled dashi dipping broth
天ぷら蕎麦

HOT

Kinoko Kitsune Soba 16
Soba noodles, seasonal mushrooms, deep fried tofu and scallion served in a hot dashi broth
きのこきつね蕎麦

Hanamaki Soba 17
Soba noodles, topped with Ariake nori, ginger and scallion served in a hot dashi broth
花巻蕎麦

Kamo Nanban Soba 19
Soba noodles, sliced duck, ginger and scallion served in a hot dashi broth
鴨南蛮蕎麦

Udon

COLD

Udon Noodles in Chilled Broth 17
Egg, Myoga, ginger, grated daikon, shiso and shredded kombu
ぶっかけうどん

HOT

Yuba Egg Udon 18
Tofu skin, scallion and ginger served in hot broth
ゆば玉子うどん

Ramen

Kokage Signature Ramen 19
Scallion, egg and ginger in kyoto-style Suppon-turtle broth
こかげラーメン

Saba Zushi 12

Kyoto Style cured Japanese mackerel pressed sushi
鯖寿司

Kajitsu Roll 18

Breaded portabella mushroom, cabbage, myoga and brown mustard
嘉日寿司

Miyazaki Wagyu Beef Donburi 28

Soft-boiled organic egg served over rice with a cup of soup and pickles
宮崎牛温卵丼

Uni Donburi 30

Sea urchin over rice served with a cup of soup and pickles
雲丹丼

by Kajitsu

OPEN:

Lunch: Tue-Sat 11:45 am - 1:45 pm (L.O.)
Dinner: Tue-Sun 5:30 pm - 10:00 pm (L.O.)

CLOSED:

Monday

LUNCH CLOSED:

Sunday and Every 1st day of the month