

Kokage Specialties

Sashimi	22	Grilled Nama-fu	9
Seared bonito sashimi カツオのたたきお造り		Our signature wheat protein with miso paste 生麩田楽	
Potato Salad***	9	Goma-ae***	10
Japanese-style potato salad ポテトサラダ		Okra and nama-fu tossed in sesame paste オクラと生麩の胡麻和え	
Tomato with miso***	12	Age-tofu***	15
Tomato and myoga-ginger with housemade miso mayonnaise トマトと茗荷の自家製マヨネーズ		Fried sesame tofu with dashi broth 胡麻豆腐の揚げ出し	
Kuzu-ni***	16	Meat cutlet***	19
Simmered fresh clam with eggplant あさりと茄子の葛煮		Fried minced meat cake with sansho-soysauce メンチカツ山椒醤油	
Uma-ni***	14	Kara-age***	18
Simmered octopus with Japanese mustard 蛸の柔らか煮と辛子		Deep-fried chicken wings 鳥の手羽唐揚げ生七味	
Otsukemono	6	Dashimaki tamago	14
Pickled napa cabbage 白菜の浅漬け		Japanese-style egg omelette 出汁巻き玉子	
Aburi-age	12		
Fried tofu with miso 炙りお揚げ			

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	Karasumi	19
Additive-free rice cracker from Nakamuraen Kyoto 京都 中村軒謹製 無添加のおかき		Japanese bottarga からすみ	
Saba Heshiko	9	Grilled Hotaru Ika	15
Salted mackerel in rice bran 鯖へしこ		Sun-cured firefly squid 蛍烏賊の丸干し炭焼き	
Sun-cured Whole Squid	12	Funa Zushi	24
イカの丸干し		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 たらこ粕漬け			

Noodles / 麺類**Soba**

COLD

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

Sudachi Soba 17
Sliced sudachi citrus served in a chilled dashi broth
酢橘そば

Ume Oroshi Soba 17
Soba noodles, pickled plum, grated daikon and nori served in a chilled dashi broth
梅おろし蕎麦

Tempura Soba 27
Soba noodles, today's special assortment of tempura, scallion and wasabi 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 22
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 and Clam Udon 18
Tofu skin, clam, scallion and ginger served in hot broth
あさりと湯葉のうどん

Ramen

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

Rice / ご飯

Chirimen Sansho Rice 10
Kyoto-Style seasoned rice with miso soup and pickles
ちりめん山椒御飯

Saba Sushi 12
Kyoto-Style cured Japanese mackerel pressed sushi
鯖寿司

Kajitsu Roll 18
Breaded portobello mushroom, cabbage, myoga and brown mustard
嘉日寿司

Miyazaki Wagyu Beef Donburi 28
Sliced wagyu beef with soft-boiled organic egg served over rice with a cup of soup and pickles
宮崎牛温卵丼

kokage 

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

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

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