

KOKAGE

Dinner Menu 2018

Oden, Japanese Pot-au-feu / おでん

Assortment 盛合せ	18	Konnyaku 蒟蒻	6	Fish Cake with Clam 蛤しんじょ	10
Daikon 大根	5	Deep-fried Tofu 厚揚げ	7	Octopus 蛸	12
Egg 玉子	6	Beef Cheek 牛肉ほほ肉	9	Chicken Meat Ball 鳥つくね	10

Kokage Specialties

*Sashimi Sashimi of the day 本日のお造り	MP	Aburi-age Fried tofu with miso 炙りお揚げ	12
Otsukemono Pickled napa cabbage 白菜の浅漬け	6	Meat cutlet Fried minced meat cake with sansho-soysauce メンチカツ山椒醤油	19
Grilled Nama-fu Our signature wheat protein with miso paste 生麩田楽	9	Kara-age Deep-fried chicken wings 鳥の手羽唐揚げ生七味	18
		Ohitashi Herring roe attached to Konbu with Spinach Ohitashi. 子持ち昆布とほうれん草のおひたし	18

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 Additive-free rice cracker from Nakamura Kyoto 京都 中村軒謹製 無添加のおかき	5	Sun-cured Whole Squid イカの丸干し	12
Saba Heshiko Salted mackerel 鯖へしこ	9	Tarako Kasuzuke Cod roe pickle in sake lees たらこ粕漬け	12
Grilled Hotaru Ika Sun-cured firefly squid 蛍烏賊の丸干し炭焼き	15	Funa Zushi 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	24

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

Noodles / 麵類**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 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 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

Egg Udon 18
Egg, scallion and ginger served in hot broth
卵とじうどん

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 dried sardine sprinkled on rice with miso
soup and pickles

ちりめん山椒御飯


***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


こ
か
げ

by Kajitsu

kokage

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