

Drinks

Seasonal Special

Hot Yuzu Drink/ Non-Alcoholic	7
Yuzu Soda/ Non-Alcoholic	9
Home-made Hot Ginger/ Non-Alcoholic	6
Home-made Ginger ale/ Non-Alcoholic	8

真澄 ひやおろし 純米吟醸 Gls/ Crf/ Btl
Masumi “Hiyaoroshi” Junmai Ginjo 16 / 29 / 75
 Pressed in winter and stored cold until early fall.
 Gracefully fragrant with limpidly balanced sweetness and acidity.

Sake

~ *Sparkling* ~ Kokage, Kajitsu Exclusive Special

月の桂 吃驚仰天 京都
Tsuki no Katsura Bikkuri Gyoten, Kyoto 23 (6oz)
 Naturally carbonated sparkling cloudy nigori sake.
 Gentle sweetness and nice acidity.

~ *Fruits based Sake by the Glass* ~

南部美人 糖類無添加 梅酒 岩手 13
Ume Rose: Nanbu Bijin Plum Sake, Iwate
 Very food friendly sugar free plum sake with light and clean finish.

柚子想い 京都 13
Yuzu Omoi, Kyoto
 Refreshing yuzu citrus sake.

~ *Premium Sake* ~

松の翠 純米大吟醸 京都 Gls/ Crf/ Btl
19 / 36 / 98
Matsuno Midori Junmai Daiginjo, Kyoto
 Subtle aroma of young greens with a long and slightly dry finish

八海山 純米吟醸 新潟 15 / 28 / 73
Hakkaisan Junmai Ginjo, Niigata
 "Magic water" Super clean, crisp and dry finish.

大七生酏 本醸造 福島 11 / 20 / -
Daishichi Kimoto Honjozo, Fukushima
 Creamy and gentle richness from
 the old-fashioned Kimoto brewing method

~ *Super Premium Sake by the Bottle* ~

浦霞 純米大吟醸 “M” 宮城 225
Urakasumi Junmai Daiginjo “M”, Miyagi
 The pinnacle of ultra premium pure rich sake.
 Gorgeous aromas, rich flavors and smooth texture.

Beer

Asahi Draft 8
 Its refreshing barley flavor and crisp aftertaste. Imported from Japan

“Rice Beer” Echigo Koshihikari 15
 This is a dry beer with a crisp palate and finish. Imported from Japan

Kagua ; “Blanc” 14
 Fresh yuzu aroma, a hint of malt and hop flavor.

Kagua ; “Rouge” 14
 A mixed aroma of spicy sansho and roasted malt.

White Wine

2015 Asatsuyu Sauvignon Blanc, Gls / Btl
- / 115
 Napa Valley 375ml

2015 Lieu Dit Sauvignon Blanc, 14 / 82
 Santa Barbara 750ml

2014 Vincent Monthe, 16 / 94
 Chablis 750ml

Red Wine

2012 Murasaki, - / 336
 Napa Valley 375ml

2014 Giacomo Borgogno & Figli Barbera d’Alba, 14 / 82
 Italy 750ml

Tea : Ippodo

~ *Iced* ~

Hoji Cha ほうじ茶 5
 Dark roasted green tea, a rich aroma and light aftertaste

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

~ *Hot by the Pot* ~

Gyokuro Rimpō 玉露 麟鳳 20
 Medium-bodied, with enough umami with a light astringent

Sencha Hosen 煎茶 芳泉 12
 Nice balance of sharpness and sweetness, fresh aftertaste

Hoji Cha ほうじ茶 8
 Dark roasted green tea, a rich aroma and light aftertaste

Genmai Cha 玄米茶 7
 Mixture of green tea and roasted brown rice

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

Food

Soba - Noodles

All of the noodle dishes are served with **Inari Zushi**

- COLD -

Zaru Soba 15

Scallion and wasabi served with **chilled** dashi dipping sauce
ざる蕎麦

Ume Oroshi Soba 16

Pickled plum, grated daikon and nori served in a **chilled** dashi
梅おろし蕎麦

Tempura Zaru Soba 20

Today's assortment of tempura served with **chilled** dashi dipping sauce
天ぶらざる蕎麦

- HOT -

Hanamaki Soba 17

Topped with ariake nori, ginger and scallion served in a **hot** dashi
花巻蕎麦

Kinoko Kitsune Soba 16

Seasonal mushrooms, deep fried tofu and scallion served in a **hot** dashi
きのこきつねそば

Kamo Nanban Soba 20

Sliced duck, ginger and scallion served in a **hot** dashi
鴨南蛮蕎麦

Udon - Noodles

- COLD -

Udon in Chilled Dashi 17

Egg, myoga, ginger, grated daikon, shiso and shredded kombu
in a **chilled** dashi
ぶっかけうどん

- HOT -

Curry Udon 16

Beef tendon stew, deep fried tofu, fried onion and scallion
in a **hot** house made curry broth
きざみカレーうどん

Rice / Donburi

All of the Rice dishes are served with **Miso soup** and **Pickles**

Tuna Donburi 19

Blue Fin Tuna sashimi
marinated in our special soy sauce over rice
まぐろ漬け丼

Uni Ikura Donburi 25

Sea urchin and salmon roe over rice
うにいくら丼

Miyazaki Wagyu Beef Donburi 28

Wagyu beef and soft-boiled egg over rice
宮崎牛温卵丼

Side Dishes

Tempura 16

Today's tempura
天ぶらの盛り合わせ

Aburi - Age 11

Fried tofu served with barley miso and scallion
炙りお揚げ

Grilled Nama - Fu 10

Our signature wheat protein with miso
生麩田楽

Dashimaki Tamago 10

Japanese style egg omelette
出汁巻き玉子

Saba Zushi 7

Kyoto style cured Japanese mackerel pressed sushi
鯖寿司

Today's Special Lunch MP

Served with a seasonal side dish, pickles and miso soup
本日の日替わり定食

Seasonal Shojin cuisine Prix fixe Menu 55

All Vegan: 4 courses
今月の精進料理コース

kokage 

by Kajitsu

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