

Housemade Soba Noodle

自家製蕎麦

Seasonal Soba

季節のお蕎麦

Seasonal Yakumi Soba 24

Seasonal seasonings served in a chilled dashi.

季節の薬味蕎麦

Ume Oroshi Soba 18

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

梅おろし蕎麦

Regular Soba

定番蕎麦

Zaru Soba 15

Scallion and wasabi served with chilled dashi dipping sauce.

ざる蕎麦

Nori Soba 17

Nori seaweed and scallion served in a hot dashi.

海苔蕎麦

Seasonal Tempura Soba 24

Seasonal assortment of tempura with chilled dashi dipping sauce.

天ぷら蕎麦

Kamo Nanban Soba 25

Sliced duck, scallion served in a hot dashi.

鴨南蛮蕎麦

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

Side Dish 一品

Sashimi*	MP
本日のお造り	
Grilled Nama - Fu	9
Our signature wheat mochi with sweet miso paste (2 skewers) 生麩田楽	
Itawasa	12
Steamed fishcake with fresh wasabi 自家製板わさ	
Dashimaki Tamago	15
Japanese style omelette cooked with dashi broth だし巻き玉子	
Otsukemono	7
Pickled vegetables 自家製お漬物	
Seasonal Vegetable	8
季節のお浸し	
Kara-Age	16
Deep fried chicken 鶏唐揚げ	
Tempura	30
Seasonal Tempura assortment 季節の天ぷら	
Kamo Roast	22
Roasted Duck 鴨ロース	

Rice ご飯もの

Chirimen Sansho Rice	10
Kyoto-style dried sardines with green sansho peppercorn sprinkled on rice with miso soup and pickles ちりめん山椒ご飯	
Saba Zushi*	12
Traditional Kyoto-style cured mackerel sushi (2 pieces) 鯖寿司	
Miyazaki Wagyu Beef Donburi*	30
Wagyu beef and soft-boiled egg over rice served with miso soup and pickles 宮崎牛丼	
Tuna Donburi*	22
BlueFin tuna sashimi marinated in our special soy sauce over rice served with miso soup and pickles マグロ漬け丼	

Shuko 酒肴

Saba Heshiko*	14
Salted mackerel in rice bran 鯖へしこ	
Tarako Kasuzuke*	12
Cod roe pickled in sake lees たらこ粕漬	
Funa Zushi*	25
Freshwater carp fermented for two years in salt and rice 鮒寿司	
Shuko Moriawase*	26
Assortment of savory snacks to accompany sake 酒肴盛合せ	
Ikura Shoyuzuke*	24
Salmon roe soaked in our special soy sauce いくら醤油漬	



kokage
by Kajitsu

OPEN

Lunch

Tue-Sat 11:45 am - 1:45 pm (L.O.)

Dinner

Tue-Sun 5:30 pm - 9:15 pm (L.O.)

CLOSED

Monday

LUNCH CLOSED

Sunday and Every 1st day of the month

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