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**Noodles / 麵類****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 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

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 32

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



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

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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

# KOKAGE

## Dinner Menu 2017

### Oden, Japanese Pot-au-feu / おでん

Assortment 18 盛合せ	Nama-fu 6 生麩	Camembert 12 薄揚げカマンベール	Tuna w/ Scallion 11 まぐろとネギ
Daikon 5 大根	Konnyaku 6 蒟蒻	Fish Cake w/ Clam 10 蛤しんじょ	Beef Cheek 9 牛肉ほほ肉
Egg 6 玉子	Deep-fried Tofu 7 厚揚げ		

### Kokage Specialties

Sashimi MP Sashimi of the day 本日のお造り	Aburi-age 12 Fried tofu with miso 炙りお揚げ
Otsukemono 6 Pickled napa cabbage 白菜の浅漬け	Dashimaki Tamago 14 Japanese-style egg omelette 出汁巻き玉子
Aemono*** 10 Mustard miso marinated firefly squid with bamboo shoots 菜の花と蛸烏賊の辛子酢味噌和え	Clam Kuzuni*** 13 Flash simmered clam with bamboo shoot 蛤と若竹の葛煮
Grilled Nama-fu 9 Our signature wheat protein with miso paste 生麩田楽	Smoked Beef Tongue 12 牛タンスモーク

### 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	Karasumi 19 Japanese bottarga からすみ
Saba Heshiko 9 Salted mackerel 鯖へしこ	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
Sun-cured Whole Squid 12 イカの丸干し	
Tarako Kasuzuke 12 Cod roe pickle in sake lees たらこ粕漬	