

Kokage Specialties

Sashimi	MP	Grilled Nama-fu	9
Sashimi of the day 本日のお造り		Our signature wheat protein with miso paste 生麩田楽	
Miso-zuke***	12	Goma-ae***	10
Oyster marinated in barley miso 牡蠣もろ味噌漬		Seasonal vegetables tossed with sesame paste 春野菜胡麻和え	
Isobe-an***	12	Kakiage***	18
Sea urchin and poached egg in seaweed sauce 雲丹と温玉磯部餡		Fried icefish and mitsuba 白魚三つ葉かき揚げ	
Grilled Hotaru Ika***	15	Sukiyaki***	32
Sun-cured firefly squid 蛍烏賊の丸干し炭焼き		Miyazaki Wagyu beef and seasonal mushrooms sukiyaki 春茸・宮崎牛すき焼き	
Uma-ni***	12	Smoked Beef Tongue	12
Simmered octopus 飯蛸旨煮		牛タンスモーク	
Otsukemono	6	Dashimaki Tamago	14
Pickled napa cabbage 白菜の浅漬		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	Funa Zushi	24
Salted mackerel 鯖へしこ		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			

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

Chirimen Sansho Rice 10

Kyoto-Style seasoned 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 portobello 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

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