

**Kokage Specialties/ 前菜**

<b>Sashimi</b> 22	<b>Grilled Nama-fu</b> 9
Tuna sashimi まぐろのお造り	Our signature wheat protein with miso paste 生麩田楽
<b>Potato Salad</b> 9	<b>Shira-ae***</b> 10
Japanese-style potato salad ポテトサラダ	Bonito and spinach tossed in tofu paste 生節とほうれん草の白和え
<b>Tomato with miso</b> 12	<b>Age-tofu</b> 15
Tomato and myoga-ginger with housemade miso mayonnaise トマトと茗荷の自家製マヨネーズ	Fried sesame tofu with dashi broth 胡麻豆腐の揚げ出し
<b>Uma-ni***</b> 14	<b>Meat cutlet</b> 19
Simmered octopus with Japanese mustard 蛸の柔らか煮と辛子	Fried minced meat cake with sansho-soysauce メンチカツ山椒醤油
<b>Otsukemono</b> 6	<b>Kara-age</b> 18
Pickled napa cabbage 白菜の浅漬け	Deep-fried chicken wings 鳥の手羽唐揚げ生七味
<b>Aburi-age</b> 12	<b>Dashimaki tamago</b> 14
Fried tofu with miso 炙りお揚げ	Japanese-style egg omelette 出汁巻き玉子

**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.

<b>Rice Cracker</b> 5	<b>Karasumi</b> 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
<b>Saba Heshiko</b> 9	<b>Grilled Hotaru Ika</b> 15
Salted mackerel in rice bran 鯖へしこ	Sun-cured firefly squid 蛍烏賊の丸干し炭焼き
<b>Sun-cured Whole Squid</b> 12	<b>Funa Zushi</b> 24
イカの丸干し	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
<b>Tarako Kasuzuke</b> 12	
Cod roe pickle in sake lees たらこ粕漬	

**Noodles / 麵類****Soba**

COLD

**Zaru Soba** 15

Soba noodles, scallion and wasabi served with chilled dashi dipping broth

ざる蕎麦

**Sudachi Soba** 17

Sliced sudachi citrus served in a chilled dashi broth

酢橘そば

**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, scallion and wasabi 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 seasoned rice with miso soup and pickles

ちりめん山椒御飯

**Saba Sushi** 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

Sliced wagyu beef with soft-boiled organic egg served over rice with a cup of soup and pickles

宮崎牛温卵丼

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