

*Dinner Menu 2018**Kokage Specialties*

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| *Sashimi | MP | Potato Salad | 13 |
| Sashimi of the day 本日のお造り | | Potato with homemade mayonnaise ポテトサラダ | |
| Otsukemono | 6 | Fried icefish | 20 |
| Pickled napa cabbage 白菜の浅漬 | | 白魚唐揚げ | |
| Grilled Nama-fu | 9 | Conger Eel | 20 |
| Our signature wheat protein with miso paste 生麩田楽 | | Conger Eel simmered in sweetened soy sauce 煮穴子 | |
| Aburi-age | 12 | Goma-ae | 15 |
| Fried tofu with miso 炙りお揚げ | | Seasonal vegetable tossed with sesame paste 季節野菜の胡麻和え | |
| | | Kara-age | 18 |
| | | Deep-fried chicken 鳥の唐揚げ生七味 | |

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.

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| Rice Cracker | 5 | Sun-cured Whole Squid | 12 |
| Additive-free rice cracker from Nakamuraen Kyoto 京都 中村軒謹製 無添加のおかき | | イカの丸干し | |
| Saba Heshiko | 9 | Tarako Kasuzuke | 12 |
| Salted mackerel 鯖へしこ | | Cod roe pickle in sake lees たらこ粕漬 | |
| Grilled Hotaru Ika | 15 | Funa Zushi | 24 |
| Sun-cured firefly squid 蛍烏賊の丸干し炭焼き | | 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 | |

Noodles / 麵類**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 18
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 21
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

Wakame and Egg Udon 19
Wakame, soft boiled egg, scallion and ginger served in hot broth
若芽と半熟卵のかけうどん

Rice / ご飯

Chirimen Sansho Rice 10
Kyoto-Style dried sardine sprinkled on rice with miso
soup and pickles

ちりめん山椒御飯

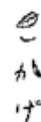
*Saba Zushi 12
Kyoto style cured Japanese mackerel pressed sushi
鯖寿司

Kajitsu Roll 18
Breaded portabella mushroom, cabbage, myoga and brown
mustard

嘉日寿司

*Miyazaki Wagyu Beef Donburi 29
Soft-boiled organic egg served over rice with a cup of soup
and pickles

宮崎牛温卵丼



by Kajitsu

kakage

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

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