

## Noodles / 麺類

### 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 28  
Soba noodles, today's special assortment of tempura served with chilled dashi dipping broth  
天ぷら蕎麦

#### HOT

Kinoko Soba 18  
Soba noodles, seasonal mushrooms served in a hot dashi broth  
きのこ蕎麦

Hanamaki Soba 18  
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

Kinoko Udon 19  
Udon noodles, seasonal mushrooms, scallion, served in a hot dashi broth  
きのこうどん

## 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

鯖寿司

Kyoto style cured Japanese mackerel pressed sushi

Kajitsu Roll 18

Breaded portabella mushroom, cabbage, myoga and brown mustard

嘉日寿司

\*Miyazaki Wagyu Beef Donburi 30

Soft-boiled organic egg served over rice with a cup of soup and pickles

宮崎牛温卵丼

\*Kaisen Donburi MP

Assortment of Sashimi over rice

海鮮丼

  
**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

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

**Dinner Menu 2018****Kokage Specialties**

<p><b>*Sashimi</b> <span style="float: right;">MP</span></p> <hr/> <p>Sashimi of the day 本日のお造り</p>	<p><b>Matsutake Tempura</b> <span style="float: right;">25</span></p> <hr/> <p>松茸の天ぷら</p>
<p><b>Otsukemono</b> <span style="float: right;">6</span></p> <hr/> <p>Pickled napa cabbage 白菜の漬けもの</p>	<p><b>Fried Ginkgo Nuts</b> <span style="float: right;">10</span></p> <hr/> <p>揚げ銀杏</p>
<p><b>Grilled Nama-fu</b> <span style="float: right;">9</span></p> <hr/> <p>Our signature wheat protein with miso paste 生麩田楽</p>	<p><b>Wagyu Beef Hot Pot</b> <span style="float: right;">35</span></p> <hr/> <p>Miyazaki wagyu beef and seasonal mushrooms with sudachi citrus. 宮崎牛と秋茸の酢橘鍋</p>
<p><b>Aburi-age</b> <span style="float: right;">12</span></p> <hr/> <p>Fried tofu with miso 炙りお揚げ</p>	<p><b>Kara-age</b> <span style="float: right;">18</span></p> <hr/> <p>Deep-fried chicken 鳥の唐揚げ生七味</p>
<p><b>Potato Salad</b> <span style="float: right;">13</span></p> <hr/> <p>Potato with homemade mayonnaise ポテトサラダ</p>	<p><b>Beef Croquette</b> <span style="float: right;">21</span></p> <hr/> <p>Panko bread crumbs braised beef croquette 牛しぐれ煮コロケ</p>
	<p><b>Ohitashi</b> <span style="float: right;">16</span></p> <hr/> <p>Seasonal mushrooms and sweet shrimp in dashi broth with chrysanthemum petals 牡丹海老と秋茸の菊花浸し</p>

**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.

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