

KOKAGE

Dinner Menu 2019

Oden, Japanese Pot-au-feu / おでん

Assortment 24 盛合せ	Konnyaku 6 蒟蒻	Namafu 7 生麩	Ebi Shinjo 7 海老真丈
Daikon 5 大根	Deep-fried Tofu 7 厚揚げ	Octopus 12 蛸	
Egg 6 玉子	Beef Cheek 10 牛肉ほほ肉	Potato 6 じゃが芋	

Kokage Specialties

*Sashimi MP Sashimi of the day 本日のお造り	Potato Salad 13 Potato with homemade mayonnaise ポテトサラダ
Otsukemono 6 Pickled napa cabbage 白菜の漬けもの	Kara-age 19 Deep-fried chicken 鳥の唐揚げ生七味
Grilled Nama-fu 9 Our signature wheat protein with miso paste 生麩田楽	Beef Croquette 21 Panko bread crumbs braised beef croquette 牛しぐれ煮コロッケ
Aburi-age 13 Fried tofu with miso 炙りお揚げ	Ohitashi 17 Seasonal vegetable soaked in dashi broth 季節野菜のお浸し
	Ankimo 15 Monkfish liver cooked with sweet ginger soy sause あん肝生姜煮

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 Nakamuraen Kyoto 京都 中村軒謹製 無添加のおかき	Sun-cured Whole Squid 12 イカの丸干し
Saba Heshiko 10 Salted mackerel 鯖へしこ	Tarako Kasuzuke 12 Cod roe pickle in sake lees たらこ粕漬
Karasumi 20 Dried mullet roe からすみ	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

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 24
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 32


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



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