

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

<p><b>*Sashimi</b> <span style="float: right;">MP</span></p> <p>Sashimi of the day 本日のお造り</p>	<p><b>Grilled Japanese Eel</b> <span style="float: right;">Limited availability/ MP</span></p> <p>Glaze-grilled eel. 日本産活鰻かば焼き</p>
<p><b>Otsukemono</b> <span style="float: right;">7</span></p> <p>Pickled vegetables 自家製の漬けもの</p>	<p><b>Fried Oyster</b> <span style="float: right;">24</span></p> <p>カキフライ Fried oyster with housemade sansho sauce.</p>
<p><b>Grilled Nama-fu</b> <span style="float: right;">9</span></p> <p>Our signature wheat protein with miso paste 生麩田楽</p>	<p><b>Uzaku</b> <span style="float: right;">20</span></p> <p>Grilled eel and cucumber tossed with vinaigrette sauce. うざく</p>
<p><b>Aburi-age</b> <span style="float: right;">13</span></p> <p>Fried tofu with miso 炙りお揚げ</p>	<p><b>Shigitaki</b> <span style="float: right;">16</span></p> <p>Lightly fried Japanese eggplant in dashi broth. 賀茂茄子鳴炊き</p>
<p><b>Chawan-mushi</b> <span style="float: right;">18</span></p> <p>Steamed non-sweet egg custard with soft-shell turtle broth. すっぽん茶碗蒸し</p>	<p><b>*Ohitashi</b> <span style="float: right;">14</span></p> <p>Seasonal vegetables with seafood in dashi broth 季節のお浸し</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> <p>Additive-free rice cracker from Nakamura 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> <p>イカの丸干し</p>
<p><b>Saba Heshiko</b> <span style="float: right;">10</span></p> <p>Salted mackerel 鯖へしこ</p>	<p><b>Tarako Kasuzuke</b> <span style="float: right;">12</span></p> <p>Cod roe pickle in sake lees たらこ粕漬け</p>
<p><b>Karasumi</b> <span style="float: right;">16</span></p> <p>Dried mullet roe からすみ</p>	<p><b>Funa Zushi</b> <span style="float: right;">24</span></p> <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>

\*contains raw or undercooked products. Consuming raw or undercooked seafood, shellfish, eggs may increase your risk of foodborne illness. <Please inform your server about any food allergies.>

## Noodles / 麺類

<b>Soba</b>	Zaru Soba	15
	Soba noodles, scallion, wasabi, nori and ginger served with chilled dashi ざる蕎麦	
<b>COLD</b>	Ume Oroshi Soba	17
	Soba noodles, pickled plum, grated daikon and nori served in a chilled dashi broth 梅おろし蕎麦	
<b>COLD</b>	Sudachi Soba	20
	Soba noodles, sliced sudachi citrus served in a chilled dashi broth 酢橘そば	
<b>COLD</b>	Tempura Soba	28
	Soba noodles, today's special assortment of tempura served with chilled dashi dipping broth 天ぷら蕎麦	
<b>HOT</b>	Kinoko Soba	18
	Soba noodles, seasonal mushrooms served in a hot dashi broth きのこ蕎麦	
<b>HOT</b>	Hanamaki Soba	17
	Soba noodles, topped with Ariake nori, ginger and scallion served in a hot dashi broth 花巻蕎麦	
<b>HOT</b>	Kamo Nanban Soba	25
	Soba noodles, sliced duck, ginger and scallion served in a hot dashi broth 鴨南蛮蕎麦	
<b>Udon</b>	*Udon Noodles in Chilled Broth	18
	Egg, myoga, ginger, grated daikon, shiso and shredded kombu ぶっかけうどん	
<b>COLD</b>	Sesame Udon Noodles	20
	Udon noodles, chilled sesame sauce, shiso, myoga ginger, scallion. 冷やしゴマダレうどん	
<b>HOT</b>	Kinoko Udon	18
	Udon noodles, seasonal mushrooms served in a hot dashi broth きのこうどん	
<b>Somen</b>	Somen Noodles in Chilled Broth	16
	Somen noodles, pickled plum, grated daikon and nori served in a chilled dashi broth 冷やし素麺	

## 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 fried portabella mushroom, cabbage, myoga and brown mustard 嘉日寿司	
*Miyazaki Wagyu Beef Donburi	32
Soft-boiled organic egg served over rice with miso soup and pickles 宮崎牛温卵丼	
*Kaisen Donburi	MP
Assortment of Sashimi over rice with miso soup and pickles 海鮮丼	



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.)

Every first day of the month 5:45 pm - 9:15 (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.