

Housemade Soba Noodle 自家製手打ち蕎麦

Seasonal Soba

Negi Soba 16

Soba noodle, topped with scallion served in a hot dashi broth

ねぎ蕎麦

Kamo Nanban Soba 25

Soba noodles, sliced duck, scallion served in hot dashi broth

鴨南蛮蕎麦

Regular Soba

Zaru Soba 15

Soba noodles, scallion and wasabi served with chilled dashi broth

ざる蕎麦

Oroshi Soba 17

Soba noodle, grated daikon, and nori chilled dashi broth

おろし蕎麦

Tempura Soba 27

Soba noodles, today's special assortment of tempura, scallion and wasabi

天ぷら蕎麦

Nori Soba 18

Soba noodles, topped with nori, scallion served in a hot broth

海苔蕎麦

Oden, Japanese Pot-au-feu おでん

Assortment 24

盛り合わせ

Namafu 7

生麩

Daikon 5

大根

Egg 6

盛り合わせ

Beef Cheek 14

牛肉ほほ肉

Konnyaku 6

蒟蒻

Shinjo 13

季節の真丈

Deep-fried Tofu 7

厚揚げ

Octopus 13

蛸

Taro Potato 6

里芋

Side Dish 一品

Sashimi MP

Tuna sashimi
まぐろのお造り

Grilled Nama-fu 9

Our signature wheat protein with miso paste
生麩田楽

Itawasa 11

Steamed fishcake with fresh wasabi
自家製板わさ

Dashimaki tamago 15

Japanese-style thick omelette
出汁巻き玉子

Otsukemono 7

Pickled vegetables
自家製お漬けもの

Aburi-age 13

Fried tofu with miso
炙りお揚げ

Kara-age 16

Deep fried chicken
鶏のから揚げ

Rice ご飯もの

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

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

Tuna Donburi 22

It served with a cup of soup and pickles
まぐろ漬け丼

Shuko 酒肴

Tarako Kasuzuke 12

Cod roe pickle in sake lees
たらこ粕漬け

Karasumi 19

Japanese bottarga
からすみ

Saba Heshiko 12

Salted mackerel in rice bran
鯖へしこ

Saba Kizushi 12

Salted mackerel
鯖きずし

Ikura Shoyu zuke 15

ikura
いくら醤油漬け

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



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

Due to our style of cuisine, gluten and mushroom allergies cannot be accommodated.
A 20% gratuity will be added to parties of 6 or more.