

# Drinks

## Seasonal Special

<b>Iced Shincha</b>	10
First harvest of the green tea	
<b>Hot Yuzu Drink/ Non-Alcoholic</b>	7
<b>Yuzu Soda/ Non-Alcoholic</b>	9
<b>Home-made Hot Ginger/ Non-Alcoholic</b>	6
<b>Home-made Ginger ale/ Non-Alcoholic</b>	8

## Tea : Ippodo

~ Iced ~

<b>Hoji Cha</b> ほうじ茶	5
Dark roasted green tea, a rich aroma and light aftertaste	
<b>Mugi Cha</b> 麦茶	5
Caffeine free, a rich roasted barley flavor and taste	

~ Hot by the Pot ~

<b>Gyokuro Rimpō</b> 玉露 麟鳳	20
Medium-bodied, with enough umami with a light astringent	
<b>Sencha Hosen</b> 煎茶 芳泉	12
Nice balance of sharpness and sweetness, fresh aftertaste	
<b>Hoji Cha</b> ほうじ茶	8
Dark roasted green tea, a rich aroma and light aftertaste	
<b>Genmai Cha</b> 玄米茶	7
Mixture of green tea and roasted brown rice	
<b>Mugi Cha</b> 麦茶	7
Caffeine free, a rich roasted barley flavor and taste	

## Beer

<b>Asahi Draft</b>	8
Its refreshing barley flavor and crisp aftertaste. Imported from Japan	
<b>“Rice Beer” Echigo Koshihikari</b>	15
This is a dry beer with a crisp palate and finish. Imported from Japan	
<b>Kagua ; “Blanc”</b>	14
Fresh yuzu aroma, a hint of malt and hop flavor.	
<b>Kagua ; “Rouge”</b>	14
A mixed aroma of spicy sansho and roasted malt.	

## Sake

~ Sparkling ~ Kokage, Kajitsu Exclusive Special

月の桂 吃驚仰天 京都	23 (6oz)
<b>Tsuki no Katsura Bikkuri Gyoten, Kyoto</b>	
Naturally carbonated sparkling cloudy nigori sake. Gentle sweetness and nice acidity.	

~ Fruits based Sake by the Glass ~

南部美人 糖類無添加 梅酒 岩手	13
<b>Ume Rose: Nanbu Bijin Plum Sake, Iwate</b>	
Very food friendly sugar free plum sake with light and clean finish.	
柚子想い 京都	13
<b>Yuzu Omoi, Kyoto</b>	
Refreshing yuzu citrus sake.	

~ Premium Sake ~

	Gls/ Crf / Btl
松の翠 純米大吟醸 京都	19 / 36 / 98
<b>Matsuno Midori Junmai Daiginjo, Kyoto</b>	
Subtle aroma of young greens with a long and slightly dry finish	
八海山 純米吟醸 新潟	15 / 28 / 73
<b>Hakkaisan Junmai Ginjo, Niigata</b>	
"Magic water" Super clean, crisp and dry finish.	
大七生酏 本醸造 福島	11 / 20 / -
<b>Daishichi Kimoto Honjozo, Fukushima</b>	
Creamy and gentle richness from the old-fashioned Kimoto brewing method	

~ Premium Sake by the Bottle ~

浦霞 純米大吟醸 “M” 宮城	225
<b>Urakasumi Junmai Daiginjo “M”, Miyagi</b>	
The pinnacle of ultra premium pure rich sake. Gorgeous aromas, rich flavors and smooth texture.	

## White Wine

	Gls / Btl
<b>2015 Asatsuyu Sauvignon Blanc,</b>	- / 115
Napa Valley 375ml	
<b>2015 Domaine Bailly-Reverdy Cavinol,</b>	17 / 68
Sancerre 750ml	
<b>2014 Vincent Monthe,</b>	18 / 72
Chablis 750ml	

## Red Wine

<b>2012 Murasaki,</b>	- / 336
Napa Valley 375ml	
<b>2014 Giacomo Borgogno &amp; Figli Barbera d’Alba,</b>	14 / 56
Italy 750ml	

# Food

## Soba - Noodles

- COLD -

**Zaru Soba** with Saba Sushi 18  
with Cirimen Sansho Rice 16

Scallion and wasabi served with chilled dashi dipping sauce

ざる蕎麦

**Ume Oroshi Soba** with Saba Sushi 19  
with Cirimen Sansho Rice 17

Pickled plum, grated daikon and nori served in a chilled dashi

梅おろし蕎麦

**Tempura Zaru Soba** with Saba Sushi 30  
with Cirimen Sansho Rice 28

Today's assortment of tempura served with chilled dashi dipping sauce

天ぷらざる蕎麦

- HOT -

**Hanamaki Soba** with Saba Sushi 20  
with Cirimen Sansho Rice 18

Topped with ariake nori, ginger and scallion served in a hot dashi

花巻蕎麦

**Kinoko Kitsune Soba** with Saba Sushi 19  
with Cirimen Sansho Rice 17

Seasonal mushrooms, deep fried tofu and scallion served in a hot dashi

きのこきつねそば

**Kamo Nanban Soba** with Saba Sushi 25  
with Cirimen Sansho Rice 23

Sliced duck, ginger and scallion served in a hot dashi

鴨南蛮蕎麦

## Udon - Noodles

- COLD -

**Udon in Chilled Dashi** with Saba Sushi 20  
with Cirimen Sansho Rice 18

Egg, myoga, ginger, grated daikon, shiso and shredded kombu in a chilled dashi

ぶっかけうどん

- HOT -

**Curry Udon** with Saba Sushi 19  
with Cirimen Sansho Rice 17

Beef tendon stew, deep fried tofu, fried onion and scallion

in a hot house made curry broth

きざみカレーうどん

## Rice / Donburi

\*All of the Rice dishes are served with Miso soup and Pickles

味噌汁・お新香付き

**Tuna Donburi** 19

Blue Fin Tuna sashimi

marinated in our special soy sauce over rice

まぐろ漬け丼

**Miyazaki Wagyu Beef Donburi** 28

Wagyu beef and soft-boiled egg over rice

宮崎牛温卵丼

**Kaisen Donburi** MP

Assortment of Sashimi over rice

海鮮丼

## Side Dishes

**Tempura** 19

Today's tempura

天ぷらの盛り合わせ

**Aburi - Age** 11

Fried tofu served with barley miso and scallion

炙りお揚げ

**Grilled Nama - Fu** 10

Our signature wheat protein with miso

生麩田楽

**Dashimaki Tamago** 10

Japanese style egg omelette

出汁巻き玉子

**Saba Sushi** 7

Kyoto style cured Japanese mackerel pressed sushi

鯖寿司

*Seasonal Shojin cuisine Prix fixe Menu* 55

All Vegan: 4 courses

今月の精進料理コース

kokage  by Kajitsu

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