

# Drinks

## Seasonal Special

Plum Soda/ Non-Alcoholic 10

## Non-alcohol

Hot Yuzu Drink/ Non-Alcoholic 7

Yuzu Soda/ Non-Alcoholic 9

Home-made Hot Ginger/ Non-Alcoholic 6

Home-made Ginger ale/ Non-Alcoholic 8

## Tea : Ippodo

~ Iced ~

**Hoji Cha** ほうじ茶 5  
Dark roasted green tea, a rich aroma and light aftertaste

**Mugi Cha** 麦茶 5  
Caffeine free, a rich roasted barley flavor and taste

~ Hot by the Pot ~

**Gyokuro Rimpo** 玉露 麟鳳 20  
Medium-bodied, with enough umami with a light astringent

**Sencha Hosen** 煎茶 芳泉 12  
Nice balance of sharpness and sweetness, fresh aftertaste

**Hoji Cha** ほうじ茶 8  
Dark roasted green tea, a rich aroma and light aftertaste

**Genmai Cha** 玄米茶 7  
Mixture of green tea and roasted brown rice

**Mugi Cha** 麦茶 7  
Caffeine free, a rich roasted barley flavor and taste

## Beer

**Asahi Draft** 8  
Its refreshing barley flavor and crisp aftertaste. Imported from Japan

**“Rice Beer” Echigo Koshihikari** 15  
This is a dry beer with a crisp palate and finish. Imported from Japan

**Kagua ; “Blanc”** 14  
Fresh yuzu aroma, a hint of malt and hop flavor.

**Kagua ; “Rouge”** 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  
**Tsuki no Katsura Bikkuri Gyoten, Kyoto** 23 (6oz)  
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  
**Ume Rose: Nanbu Bijin Plum Sake, Iwate**  
Very food friendly sugar free plum sake with light and clean finish.

柚子想い 京都 13  
**Yuzu Omoi, Kyoto**  
Refreshing yuzu citrus sake.

~ Premium Sake ~

松の翠 純米大吟醸 京都 19 / 36 / 98  
**Matsuno Midori Junmai Daiginjo, Kyoto**  
Subtle aroma of young greens with a long and slightly dry finish

八海山 純米吟醸 新潟 15 / 28 / 73  
**Hakkaisan Junmai Ginjo, Niigata**  
"Magic water" Super clean, crisp and dry finish.

大七生酏 本醸造 福島 11 / 20 / -  
**Daishichi Kimoto Honjozo, Fukushima**  
Creamy and gentle richness from  
the old-fashioned Kimoto brewing method

~ Premium Sake by the Bottle ~

Shichi Hon Yari Shizuku Junmai Daiginjo, shiga 500ml 53 / 105 / 210

## White Wine

2015 Asatsuyu Sauvignon Blanc, 8  
Napa Valley 375ml - / 115

2015 Domaine Bailly-Reverdy Cavinol, 17 / 68  
Sancerre 750ml

2014 Vincent Monthe, 18 / 72  
Chablis 750ml

## Red Wine

2012 Murasaki, - / 336  
Napa Valley 375ml

2014 Giacomo Borgogno & Figli Barbera d'Alba, 14 / 56  
Italy 750ml

# Food

## Soba - Noodles

- COLD -

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

Scallion and wasabi served with chilled dashi dipping sauce

ざる蕎麦

**Sudachi Soba** with Saba Sushi 19  
with Chirimen Sansho Rice 17

Sliced sudachi citrus served in a chilled dashi broth

酢橘そば

**Ume Oroshi Soba** with Saba Sushi 19  
with Chirimen 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 Chirimen 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 Chirimen 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 Chirimen 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 Chirimen 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 Chirimen 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 Chirimen 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