

Drinks

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 Dark roasted green tea, a rich aroma and light aftertaste	5
Mugi Cha 麦茶 Caffeine free, a rich roasted barley flavor and taste	5

~ *Hot by the Pot* ~

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

Beer

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

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	Gls / Crf / Btl
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	Gls / Cif / Btl
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White Wine

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

Red Wine

2012 Murasaki, Napa Valley 375ml - / 336	
2014 Giacomo Borgogno & Figli Barbera d'Alba, Italy 750ml 14 / 56	

Food

Soba - Noodles

- COLD -

Zaru Soba with Saba Sushi 19
with Chirimen Sansho Rice 17

Scallion and wasabi served with chilled dashi dipping sauce
ざる蕎麦

Ume Orosi Soba with Saba Sushi 20
with Chirimen Sansho Rice 18

Pickled plum, grated daikon and nori served in a chilled dashi
梅おろし蕎麦

Tempura Zaru Soba with Saba Sushi 31
with Chirimen Sansho Rice 29

Today's assortment of tempura served with chilled dashi dipping sauce
天ぷらざる蕎麦

- HOT -

Hanamaki Soba with Saba Sushi 21
with Chirimen Sansho Rice 19

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

Kinoko Kitsune Soba with Saba Sushi 20
with Chirimen Sansho Rice 18

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 26
with Chirimen Sansho Rice 24

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 21
with Chirimen Sansho Rice 19

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 20
with Chirimen Sansho Rice 18

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 20

Blue Fin Tuna sashimi
marinated in our special soy sauce over rice
まぐる漬け丼

Miyazaki Wagyu Beef Donburi 29

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 20

Today's tempura
天ぷらの盛り合わせ

Aburi - Age 12

Fried tofu served with barley miso and scallion
炙りお揚げ

Grilled Nama - Fu 11

Our signature wheat protein with miso
生麩田楽

Dashimaki Tamago 11

Japanese style egg omelette
出汁巻き玉子

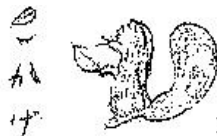
Saba Sushi 8

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



kakage by Kajitsu