

Drinks

Seasonal Non-alcoholic

Plum Soda by the carafe/ Non-Alcoholic 12

Non-alcohol

Hot Yuzu Drink/ Non-Alcoholic 8

Yuzu Soda/ Non-Alcoholic 9

Home-made Hot Ginger/ Non-Alcoholic 8

Home-made Ginger ale/ Non-Alcoholic 9

Tea : Ippodo

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 Rimpō 玉露 麟鳳 22
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.

Kanazawa Dark Ale “Hyakumangoku” 9
It's a very flavorful beer with a little hint of bitterness from the hop

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 12
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 / 106
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 / 82
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 ~

洗心 純米大吟醸 新潟 53 / 105 / 210
Senshin Junmai Daiginjo, Niigata
Polished to 28%, the nose is laced with young cantaloupe and honey. It uses acidity to balance out the flavors.

White Wine

2015 Saracina Sauvignon Blanc, 16 / 64
Mendocino, California 750ml

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

2014 Vincent Monthe, 18 / 72
Chablis 750ml

Red Wine

2012 Murasaki, - / 336
Napa Valley 375ml

2014 Equis M. Graillot Crozes-Hermitage "Equinoxe" 17 / 60
Rhone 750ml

Food

Seasonal Soba Noodles

- COLD -

Sudachi Soba with Saba Sushi 24
with Chirimen Sansho Rice 22

Sliced sudachi citrus served in a chilled dashi broth
酢橘そば

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 Oroshi Soba with Saba Sushi 20
with Chirimen Sansho Rice 19

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

Tempura Zaru Soba with Saba Sushi 32
with Chirimen Sansho Rice 30

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

- HOT -

Hanamaki Soba with Saba Sushi 22
with Chirimen Sansho Rice 20

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

Kinoko Kitsune Soba with Saba Sushi 22
with Chirimen Sansho Rice 20

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 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 22
with Chirimen Sansho Rice 20

Beef tendon stew, deep fried tofu, fried onion and scallion
in a hot housemade curry broth
きざみカレーうどん

Teishoku

Dashimaki Tamago Set 20

Combo with Japanese style omelette

It is served with Rice, Miso soup and Pickles

ご飯・味噌汁・しらすおろし大根・お新香付き
出汁巻き玉子定食

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
まぐろ漬け丼

Miyazaki Wagyu Beef Donburi 30

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 9

Our signature wheat protein with miso
生麩田楽

Dashimaki Tamago 14

Japanese style omelette
出汁巻き玉子

Saba Sushi 12

Kyoto style cured Japanese mackerel pressed sushi
鯖寿司

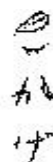
Dashimaki Sandwich 5.5

Classic Japanese style omelette on a bun with mayonnaise
出汁巻き玉子サンド

Seasonal Shojin Cuisine Prix Fixe Menu 55

All Vegan: 4 courses

今月の精進料理コース



kokage
by Kajitsu