

Housemade Soba Noodle

自家製蕎麦

Seasonal Soba

季節のお蕎麦

Kinoko Soba 19

Seasonal mushroom and ginger, served in a hot dashi

きのこ蕎麦

Nori Soba 18

Nori seaweed and scallion, served in a hot dashi

海苔蕎麦

Truffle Soba 28

Chilled truffle sauce, served with truffle salt

トリュフ蕎麦

Regular Soba

定番蕎麦

Zaru Soba 15

Scallion and wasabi, served with chilled dashi dipping sauce

ざる蕎麦

Tempura Soba 28

Daily selection of tempura, served with chilled dashi dipping sauce

天ぷらざる蕎麦

Kamo Nanban Soba 25

Sliced duck, ginger and scallion, served in a hot dashi

鴨南蛮蕎麦

*contains raw or undercooked products. Consuming raw or undercooked seafood, shellfish, eggs may increase your risk of foodborn illness.

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.

Side Dish 一品

Sashimi* MP

Tuna Sashimi
マグロのお造り

Grilled Nama-Fu 9

Our signature wheat mochi with sweet miso (2 skewers)
生麩田楽

Itawasa 11

Steamed fishcake with fresh wasabi
自家製板わさ

Dashimaki Tamago 15

Japanese-style omelette cooked with dashi broth
だし巻き玉子

Otsukemono 7

Pickled vegetables
自家製お漬物

Kisetsuno-Nabe MP

Seasonal nabe hot pot
季節の鍋物

Kara-Age 16

Deep fried chicken
鶏唐揚げ

Rice ご飯もの

Chirimen Sansho Rice 10

Kyoto-style dried sardines with green sansho peppercorn on rice with miso soup and pickles
ちりめん山椒ご飯

Saba Zushi* 12

Traditional Kyoto-style cured mackerel sushi (2 pieces)
鯖寿司

Miyazaki Wagyu Beef Donburi* 30

Wagyu beef and soft-boiled egg over rice served with miso soup and pickles
宮崎牛丼

Tuna Donburi* 22

Blue Fin Tuna sashimi marinated in our special soy sauce over rice served with miso soup and pickles
マグロ漬け丼

Shuko 酒肴

Tarako Kasuzuke* 12

Cod roe pickled in sake lees
たらこ粕漬

Karasumi* 19

Japanese bottarga
カラスミ

Saba Heshiko* 12

Salted mackerel in rice bran
鯖へしこ

Shuko Moriwase* 26

Assortment of savory snacks to accompany sake
酒肴盛合せ

Ikura Shoyuzuke* 24

Salmon roe marinated in our special soy sauce
いくら醤油漬け



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

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