

Housemade Soba Noodle

自家製蕎麦

Seasonal Soba

季節のお蕎麦

Seasonal Tempura Soba 28

Seasonal assortment of tempura served with chilled dashi dipping sauce

春野菜の天ざる

Kamo Nanban Soba 25

Sliced duck, scallion served in a hot dashi

鴨南蛮蕎麦

Kamo Seiro Soba 27

Sliced duck, scallion served with hot dashi dipping sauce.

鴨せいろ蕎麦

Regular Soba

定番蕎麦

Zaru Soba 15

Scallion and wasabi served with chilled dashi dipping sauce

ざる蕎麦

Nori Soba 17

Nori seaweed and scallion served in a hot dashi

海苔蕎麦

Ume Oroshi Soba 18

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

梅おろし蕎麦

*Contains raw or undercooked products. Consuming raw or undercooked seafood, shellfish, eggs may increase your risk of foodborne 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

Sashimi selection of the day

本日のお造り

Grilled Nama - Fu 9

Our signature wheat mochi with sweet miso paste (2 skewers)

生麩田楽

Itawasa 12

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

Tempura 30

季節の天ぷら

Rice ご飯もの

Chirimen Sansho Rice 10

Kyoto-Style dried sardines with green sansho peppercorn sprinkled on rice, served 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

Bluefin 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

Shuko Moriawase* 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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