

2012

MICHELIN GUIDE RECOMMENDED

Kajitsu 

Japanese 

Serving the Shojin cuisine of Zen Buddhist monasteries, Kajitsu explores the vast culinary pleasures and complexities of food that does not "take life." Much more than a simple vegetarian restaurant, this is a very sophisticated dining experience founded entirely on a seasonal assortment of vegetables, beans, and grains.

A tranquil sense of finery pervades the demure and slender space. Delicately etched cups of sake are poured from polished steel carafes and their array of Japanese ceramics thrown by pottery masters make each dish seem more beautiful. This all may sound serious, but the vibe is reserved and comfortable. Friendly servers are thoroughly versed and happy to explain the intricacies of each dish. The food is subdued and elegant and may reveal an *okara* roll, a summer roll of turnip purée punched up with wasabi root; or vegetable consommé bobbing with fluffy and fragrant mountain yam dumplings. Thick cauldrons of richly flavored soy-sesame stew stocked with seasonal vegetables moisten crisp nests of soba noodles, for a variety of flavors that seem to whisper forth.

While the four-course *kaze* menu is lovely, the seven-course *hana* dinner is more elaborate and impressive.



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