

Amuse Bouche

Tsukemono

Ika Somen

Curry Crab

Celery Root Tempura

Anago Shirayaki

Kamonagi Seiro Soba

or

Coffee Steelhead* Bukkake

Hojicha Rice Pudding

\$84

Sake Pairing +\$45

Requires entire table participation

**add ons... fried mochi, chili crisp, sous
vide egg**

KAMONEGI
TASTING MENU

SMALL PLATES

Tsukemono -v	13
seasonal japanese pickled vegetables	
Shishito Peppers	12
blistered shishito peppers, spicy mentai* aioli	
Smoked Hamachi Kama	16
sakura wood smoked yellowtail kama, ponzu, daikon	
Addictive King Oyster Mushroom -v	13
king oyster mushrooms grilled, chilled, and marinated with menma, fried garlic, and chili crisp	
Spoon of Ikura*	9
a spoonful of cured steelhead roe*	
Sujiko*	9
cured salmon egg sack with koji, served with cucumber, daikon	
Coffee Marinated Steelhead* Tartare	16
steelhead* marinated in coffee, chive sour cream, pork floss furikake	
Foie Gras "Tofu"	14
foie gras, sake poached shrimp, dashi, wasabi	
Chawanmushi	16
steamed egg custard, shrimp, black cod, kamaboko, matsutake	
Yakitori Duck Tsukune	19
duck meatballs, yakitori sauce, sous vide egg, eggplant	

TEMPURA

Jumbo Shrimp 2 pc	16
Eggplant -v	14
eggplant tempura in broth with hedgehog mushroom, daikon, green onion, bonito	
Kabocha Squash 'Wings' -v	15
kabocha squash tempura fried and tossed in a duck demi-glaze sauce, sesame	
Maitake Mushroom Tempura	16
fermented garlic honey smoked oyster sauce	
Anago Tempura	17
saltwater eel, curry salt, lemon	

SOBA

Bukkake: noodles are chilled, served in cold broth	
Treasure Ship	31
jumbo shrimp tempura, ikura*, fried mochi, avocado, cucumber, nori, tempura flake, daikon	
Natto Bukkake -v	25
whipped natto with shredded cabbage, sesame oil, sesame seed, nori, sous vide egg*, chili crisp	
Seiro: noodles are served on the side, dipping style	
Ten Zaru -v, cold broth	26
zaru broth, seasonal vegetable tempura, wasabi, scallion,	
Kamonegi Seiro - hot broth	27
duck breast, duck tsukune meatball, leek, yuzu zest -add on matsutake mushroom +\$9	
Birria Curry Seiro - hot broth	27
pork birria, guajillo chili, chili oil, cilantro	
Cream of Black Trumpet - hot broth	28
cream, black trumpet mushroom, pork belly	
Matsutake Beef Sukiyaki -hot broth	29
matsutake mushrooms, onion, leek, sous vide egg*	
Nanban: noodles served in a hot broth	
Tempura Kake -v	26
seasonal vegetable tempura, yuzu zest -add on matsutake mushrooms +\$9	
Kamo Nanban	27
duck breast, duck meatball, yuzu zest, leek -add on matsutake mushrooms +\$9	
Birria Curry Nanban	27
pork birria, guajillo chili, chili oil, cilantro	
Oyster Gochujang Nanban	28
oyster, house made kimchi, nira chive	

Ask about Kamonegi T Shirts! \$25

Also ask about our ikura* togo!

-v denotes items can be made vegetarian or vegan.

Add ons			
fried mochi	3	umeboshi and shiso	2
chili crisp	2	side of zaru sauce	2
sous vide egg*	3.5	tempura flakes	1.5

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness

SAKE



Tozai 'Snow Maiden'	13/25/70
[Nigori Junmai, Kyoto]	
Dassai 45	14/27/--
[Junmai Daiginjo, Yamaguchi]	
Harushika Hiyaoroshi , 300 mL	15gl/ 36 btl
[Junmai Ginjo, Nara]	
Tenbu	14/27/--
[Junmai Ginjo, Kagoshima]	
Origami 'Thousand Cranes'	15/29/85
[Junmai, Arkansas]	
Yuho 'Eternal Embers'	15/29/--
[Junmai, Ishikawa] room temp/warm	
Tarusake	14/27/80
[Aged in cedar, Nara]	
Funaguchi	15/29/--
[Honjozo Nama Genshu, Niigata]	

N/A

Pandan Dream	10
pandan, lime	
Brisk Janai	10
rosemary black pepper syrup, lemon	
Sapporo NA	7

TEAS

Hojicha Green Tea	5
Sencha Green Tea	5
Decaf Green Tea	5
Sobacha - Decaf Buckwheat Tea	5

OTHER



Sapporo	8
IPA	9
Brut Rose	14/58
cremant d'alsace, lucien albrecht	
Strawberry Spritz	15
brut rosé, yuzu, strawberry	
Yuzu Spritz	15
yuzu, elderflower, lemon, prosecco	
Umeshu Hot Toddy	15
habanero infused umeshu, spiced honey	
Habanero Umeshu	5 shot/9 glass
habanero infused sweet plum wine	

BOTTLES

Dassai Sparkling (360 mL)	45
[Nigori Sparkling, Yamagata]	
Fukucho 'Seaside' (500 mL)	70
[Junmai Sparkling, Hiroshima]	
Abe	95
[Junmai, Niigata]	
Kaze No Mori 'Black'	95
[Junmai Nama Genshu, Nara]	
Tsukasabotan "Fu-in"	99
[Junmai Ginjo, Kochi]	
Harushika	120
[Junmai Daiginjo, Nara]	
Mineno Hakubai	125
[Junmai Koshihikari, Niigata]	

-v denotes items can be made vegetarian **or** vegan.

Kamonegi charges a 20% service charge. This service charge allows us to adequately compensate both our front of house and back of house employees. 18% of the 20% service charge goes directly to our employees.

Any additional tip will go directly to the staff serving you tonight.

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DESSERT

Dango Tempura 12

*black sesame rocky road ice cream, tempura fried
dango with adzuki (contains almonds)*

Toffee Chestnut Custard 12

mandarin quat sorbet, chocolate sablé, mikan zest

Hojicha Rice Pudding 9

rice pudding with poached pear, pecan brittle

Cheesecake 10

*japanese souffle style cheesecake, honey roasted
grapes*

Oreo Tempura 3 pc-v. 7

...it's oreo tempura! Add an extra for 2.50

Ice Cream 8 per scoop

persinamon sorbet -v

azuki cream cheese