

Amuse Bouche

Tsukemone

Heirloom Pepper

Surinagashi

Buri* Ceviche

Oyster Mushroom

Tempura

Octopus Tempura

Kamonegi Seiro Soba or

Salmon* Bukkake

fig Brulee

\$82

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 pickles	
Shishito Peppers	12
blistered shishito peppers with mentai aioli*	
Shime Saba Salad	14
shime saba*, arugula, pickled red onion, pickled ramp vinaigrette, pickled beets, habanada pepper	
Addictive Korinki -v	13
thinly sliced korinki squash, menma, fried garlic, chili crisp	
Makanai Farm Agebitashi	13
makanai farms paman pepper, eggplant, and shiso, grilled and marinated in dashi, rhubarb ume "katsuo"	
Foie Gras "Tofu"	14
foie gras, sake poached shrimp, dashi, wasabi	
Chawanmushi	16
steamed egg custard, shrimp, black cod, kamaboko, matsutake, mitsuba	
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 lobster mushroom, daikon, green onion, bonito	
Kabocha Squash 'Wings' -v	15
kabocha squash tempura fried and tossed in a duck demi-glace sauce, sesame	
Maitake Mushroom Tempura	16
fermented garlic honey smoked oyster sauce	
Prosciutto Wrapped Fig	17
prosciutto wrapped fig tempura, blue cheese tofu whip, candied pistachio	
Uni* Shiso Bomb	18
hokkaido uni* on top a tempura fried shiso leaf, tobiko*, wasabi	

SOBA

Bukkake: noodles are chilled, served in cold broth

Shrimpacado	28
jumbo shrimp tempura, 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 +\$15	

Cream of Morel Mushroom -hot broth	29
cream, morel mushrooms, pork belly, leek	

Birria Curry Seiro - hot broth	27
pork birria, guajillo chili, chili oil, cilantro	

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 +\$15	

Kamo Nanban	27
duck breast, duck meatball, yuzu zest, leek -add on matsutake mushrooms +\$15	

Birria Curry Nanban	27
pork birria, guajillo chili, chili oil, cilantro	

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

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

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

SAKE



Joto 'The Blue One'	13/25/--
<i>[Nigori Junmai, Hiroshima]</i>	
Masumi Shiro	15/29/--
<i>[Junmai Ginjo, Nagano]</i>	
Moromi	16/30/90
<i>[Junmai, Ishikawa]</i>	
Dassai 45	14/27/--
<i>[Junmai Daiginjo, Yamaguchi]</i>	
Otokoyama 'Kita No Ihano'	14/31(300 mL)
<i>[Junmai Daiginjo, Hokkaido]</i>	
Tenbu	14/27/--
<i>[Junmai Ginjo, Kagoshima]</i>	
Ayakiku Sanuki 'Olive'	15/29/85
<i>[Junmai, Kagawa]</i>	

N/A

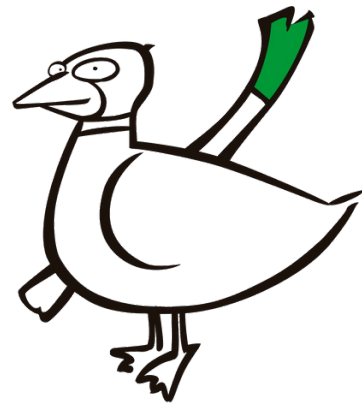
Pandan dream	10
<i>pandan, ginger, lime, coconut milk, topped with roasted peanuts</i>	
Calpico Cucumber Soda	7
Salted Yuzu Tonic	7
Suntory All Free NA Beer	7

TEAS

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

OTHER

Sapporo	8
Grapefruit IPA	9
Clarified Sake Punch!	15
<i>clarified sake, coconut, lime</i>	
Sparkling Yuzu Spritz	15
<i>yuzu, mint, elderflower, prosecco</i>	
Habanero Umesu	5 shot/9 glass
<i>habanero infused sweet plum wine</i>	
Prosecco	11/44
Head High Chardonnay	11/44
<i>[Sonoma]</i>	



KAMONEGI

BOTTLES

Koshi no Homare	150
<i>[Daiginjo Kurano Homare, Niigata]</i>	
Fukucho 'Seaside' 500 mL	70
<i>[Junmai Sparkling, Hiroshima]</i>	

DESSERT

Dango Tempura	12
<i>black sesame rocky road ice cream, tempura fried dango with adzuki (contains almonds)</i>	
Cheesecake	10
<i>japanese souffle style cheesecake, honey roasted grapes</i>	
Oreo Tempura 3 pc-v.	7
<i>...it's oreo tempura! Add an extra for 2.50</i>	
Ice Cream	8 per scoop
<i>peach lemon verbena sorbet -v</i>	
<i>corn ice cream</i>	
<i>adzuki red bean ice cream (pro tip! add a fried mochi)</i>	

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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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