

Amuse Bouche

Tsukemono

Marinated Hamachi

Duck Liver Pate

Oyster Mushroom

Tempura

Octopus Tempura

Kamonegi Seiro Soba

or Ikura* & Salmon Bukkake

Hojicha Rice Pudding

\$82

Sake Pairing +\$45

Requires entire table participation

add ons... fried mochi, chili crisp, sous

vide egg

KAMONEGI

TASTING MENU

SMALL PLATES

Tsukemono	13
<i>seasonal japanese pickled vegetables</i>	
Shishito Peppers	12
<i>blistered shishito peppers with mentai aioli*</i>	
Addictive King Oyster Mushroom -v	13
<i>king oyster mushrooms grilled, then marinated, with menma, fried garlic, and chili crisp</i>	
Shime Saba 'Boquerones'	16
<i>persimmon, japanese turnip salad, mackerel, micro cilantro, yuzu kosho</i>	
Spoon of Ikura*	9
<i>a spoonful of our house cured salmon roe</i>	
Beef Tartare*	19
<i>grass fed beef, smoked oyster sauce, Ikura*, korean seaweed</i>	
Foie Gras "Tofu"	14
<i>foie gras, sake poached shrimp, dashi, wasabi</i>	
Chawanmushi	16
<i>steamed egg custard, shrimp, black cod, kamaboko, matsutake, mitsuba</i>	
Yakitori Duck Tsukune	19
<i>duck meatballs, yakitori sauce, sous vide egg, eggplant</i>	

TEMPURA

Jumbo Shrimp 2 pc	16
Eggplant -v	14
<i>eggplant tempura in broth with chanterelle mushroom, daikon, green onion, bonito</i>	
Kabocha Squash 'Wings' -v	15
<i>kabocha squash tempura fried and tossed in a duck demi-glace sauce, sesame</i>	
Maitake Mushroom Tempura	16
<i>fermented garlic honey smoked oyster sauce</i>	
Satsuma Yam -v	15
<i>habanada maple, blue cheese crumble, pistachio</i>	
Uni* Shiso Bomb	18
<i>hokkaido uni* on top a tempura fried shiso leaf, ikura*, wasabi</i>	

-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

SOBA

Bukkake: noodles are chilled, served in cold broth	
Treasure Ship	31
<i>jumbo shrimp tempura, ikura*, fried mochi, avocado, cucumber, nori, tempura flake, daikon</i>	
Ikura* and Salmon*	29
<i>ikura*, cured salmon*, frisee, habanada</i>	
Natto Bukkake -v	25
<i>whipped natto with shredded cabbage, sesame oil, sesame seed, nori, sous vide egg*, chili crisp</i>	
Seiro: noodles are served on the side, dipping style	
Ten Zaru -v, cold broth	26
<i>zaru broth, seasonal vegetable tempura, wasabi, scallion,</i>	
Kamonegi Seiro - hot broth	27
<i>duck breast, duck tsukune meatball, leek, yuzu zest</i>	
<i>-add on matsutake mushroom +\$15</i>	
Ikasumi Seiro - hot broth	30
<i>squid, squid ink, taro leaves, coconut milk, leek, squid tempura</i>	
Birria Curry Seiro - hot broth	27
<i>pork birria, guajillo chili, chili oil, cilantro</i>	
Matsutake Beef Sukiyaki -hot broth	29
<i>matsutake mushrooms, onion, leek, sous vide egg*</i>	
Nanban: noodles served in a hot broth	
Tempura Kake -v	26
<i>seasonal vegetable tempura, yuzu zest</i>	
<i>-add on matsutake mushrooms +\$15</i>	
Kamo Nanban	27
<i>duck breast, duck meatball, yuzu zest, leek</i>	
<i>-add on matsutake mushrooms +\$15</i>	
Birria Curry Nanban	27
<i>pork birria, guajillo chili, chili oil, cilantro</i>	

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

SAKE



Joto 'The Blue One'	13/25/--
<i>[Nigori Junmai, Hiroshima]</i>	
Dassai 45	14/27/--
<i>[Junmai Daiginjo, Yamaguchi]</i>	
Kaze No Mori 'Pink'	16/31/90
<i>[Junmai Muroka Nama Genshu, Nara]</i>	
Suishin	14/27/--
<i>[Junmai, Hiroshima]</i>	
Tenbu	14/27/--
<i>[Junmai Ginjo, Kagoshima]</i>	
Ayakiku Sanuki 'Olive'	15/29/85
<i>[Junmai, Kagawa]</i>	
Choryo Omachi	15/29/85
<i>[Tokubetsu Junmai, Nara]</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
Yuzu Sprits	15
<i>yuzu, mint, elderflower, prosecco</i>	
Pandan Clarified Punch	15
<i>clarified sake, lime, coconut</i>	
Umeshu Hot Toddy	15
<i>habanero infused umeshu, spiced honey</i>	
Angry Bee	15
<i>haba umeshu, honey, lime, sake</i>	
Habanero Umeshu	5 shot/9 glass
<i>habanero infused sweet plum wine</i>	
Prosecco	11/44
Head High Chardonnay	11/44
<i>[Sonoma]</i>	

BOTTLES

Abe	95
<i>[Junmai, Niigata]</i>	
Dassai Sparkling (360 mL)	45
<i>[Nigori Sparkling, Yamagata]</i>	
Dassai 39	105
<i>[Junmai Daiginjo, Yamagata]</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>asian pear pink peppercorn sorbet -v</i>	
<i>kokuto buttermilk sorbet -v</i>	
<i>shiitake chocolate chip</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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Ayakiku Sanuki 'Olive'	15/29/85
<i>[Junmai, Kagawa]</i>	
Tarusake	14/27/80
<i>[Aged in cedar, Nara]</i>	
Choryo Omachi	15/29/85
<i>[Tokubetsu Junmai, Nara]</i>	

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<i>[Junmai Daiginjo, Yamagata]</i>	
Mineno Hakubai	125
<i>[Junmai Koshihikari, Niigata]</i>	

Amuse

Tsukemono:

seasonal japanese pickles(vegan)

Buri Ceviche:

Buri(more mature hamachi, generally wild), blackberry leche de tigre, ginger, white onion, sweet potato, buckwheat groats, basil carrot émulsion

Duck Liver Pate:

Duck Liver Pate with roasted date paste, wood ear mushroom salad

King oyster mushroom tempura:

Tempura fried oyster mushroom tossed nori tamago(curry egg salt with nori) and duck floss, and with Kombu tsukudani(sweet salty jammy kombu)

Octopus Tempura:

braised octopus leg, then marinated in lemongrass shallot turmeric fish sauce, then tempura fried, black sesame satay sauce, garnished cilantro + lime wedge, served with octo juice

Kamonegi Seiro:

you should know this

OR

Ikura and Salmon Bukkake

is a bukkake with cured ikura and cured salmon

Fig Brulee:

Grilled fig with miso, brown butter crumble, fig leaf custard