

Amuse Bouche

Tsukemono

Corn Chawanmushi

Buri* Ceviche

Chioggia Croquette

Octopus Tempura

Kamonagi Seiro Soba or

Tomato Kimchi Bukkake

fig Brulee

\$82

Sake Pairing +\$45

Requires entire table participation

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

vide egg

KAMONEGI

TASTING MENU

SMALL PLATES

Tsukemono -v	9
seasonal japanese pickles	
Spoon of Ikura*	9
a spoonful of cured salmon roe*	
Shishito Peppers	12
blistered shishito peppers with mentai aioli*	
Makanai Farm Green Bean Goma-ae	12
makakani farm green beans marinated in a sesame vinaigrette	
Addictive King Oyster Mushroom -v	13
grilled king oyster mushroom marinated in... kyoto negi, menma, fried garlic, chili crisp	
Foie Gras "Tofu"	14
foie gras, sake poached shrimp, dashi, wasabi	
Corn Chawanmushi	16
chilled corn chawanmushi, snow crab, pickled corn, tomato gelee, sweet zaru	
Katsuo* Tataki	14
japanese skipjack tuna*, nira, chili ponzu, pickled cherry	
Yakitori Duck Tsukune Meatballs	19
duck meatballs, duck yakitori demi glace, fried shishito and eggplant, sous vide egg*	

TEMPURA

Jumbo Shrimp 2 pc	16
Zucchini Coin	12
makanai farm zucchini, happy turn powder(secret seasoning)	
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	
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, ikura*, wasabi	

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

SOBA

Bukkake: noodles are chilled, served in cold broth	
Salmon* Bukkake	29
cured salmon*, king ikura*, arugula, buttermilk, radish, green onion	
Tomato Kimchi Bukkake -v	29
beefsteak tomato kimchi, burrata, chili crisp, nira, shiso	
Treasure Ship	31
fried mochi, ikura*, 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	26
zaru broth, seasonal vegetable tempura, wasabi, scallion, cold broth	
Hiyajiru Seiro	27
baked mackerel, tofu, shiso, miso, myoga, sesame seed, cucumber, cold broth	
Kamonegi Seiro	26
duck breast, duck tsukune meatball, leek, yuzu zest, hot broth	
-add on matsutake mushroom +\$15	
Cream of Morel Mushroom	29
cream, morel mushrooms, pork belly, leek hot broth	
Curry Seiro	27
japanese curry, potato, onion, celery, carrot hot broth - add on pork katsu +\$8	
Nanban: noodles in hot broth	
Tempura Kake -v	26
seasonal vegetable tempura, yuzu zest	
-add on matsutake mushroom +\$15	
Kamo Nanban	26
duck breast, duck meatball, leek, yuzu zest	
-add on matsutake mushroom +\$15	
Curry Nanban	27
japanese curry, potato, onion, celery, carrot	
- add on pork katsu +\$8	

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



Harushika 'Sakura' [Junmai, Nara]	18/35/100
Joto 'The Blue One' [Nigori Junmai, Hiroshima]	13/25/--
Moromi [Junmai, Ishikawa]	16/30/88
Masumi Shiro [Junmai Ginjo, Nagano]	15/28/--
Dassai 45 [Junmai Daiginjo, Yamaguchi]	15/28/--
Tenbu [Junmai Ginjo, Kagoshima]	14/27/--
Suigei 'Drunken Whale' [Tokubetsu Junmai, Kochi]	14/27/--
Tarusake [Aged in Cedar, Nara]	14/27/80

N/A

Pandan Dream <i>pandan, lime, coconut (so good)</i>	10
Calpico Cucumber Soda	7
Strawberry Rhubarb Soda	7
Salted Yuzu Tonic	7
Suntory All Free NA Beer	7

TEAS

Mugicha - Iced Barley Tea	5
Sencha Green Tea	5
Hojicha Green Tea	5
Decaf Green Tea	5
Sobacha - Decaf Buckwheat Tea	5

OTHER

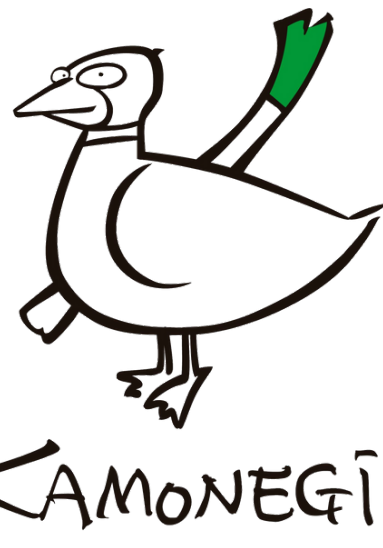
Sapporo Grapefruit IPA	8 9
Clarified Sake Punch <i>pandan dream, but drunk and clarified!</i>	14
Butterfly Peaflower Spritz <i>lemon, elderflower, cava, mint</i>	14
Sparkling Yuzu Spritz	15
Habanero Umesu 5 shot/9 glass <i>[Habanero infused sweet plum wine]</i>	
Campo Vieja Reserva Brut	11/44
Head High Chardonnay [Sonoma]	11/44

BOTTLES

Dassai Sparkling 300ml	45
<i>[Usunigori Junmai Daiginjo, Yamaguchi]</i>	

DESSERT

Dango Tempura	12
<i>black sesame rocky road ice cream, tempura fried</i>	
<i>dango with azuki (contains almonds)</i>	
Cheesecake	10
<i>japanese souffle style cheesecake, strawberry rhubarb compote</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>corn ice cream</i>	
<i>canary melon-anise -v</i>	
<i>rainier cherry thyme</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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