

Amuse Bouche

Tsukemone

Corn Chawanmushi

Buri* Ceviche

**King Oyster Mushroom
Tempura**

Octopus Tempura

**Kamonagi Seiro Soba or
Tomato Kimchi 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	
Sujiko*	9
fermented salmon egg sack*, daikon oroshi	
Shishito Peppers	12
blistered shishito peppers with mentai aioli*	
Chioggia Croquette	12
a chioggia beet croquette stuffed with a beet and gruyere bechamel, beet tamarind aioli	
Makani Farm's Yakibitashi	14
dashi marinated Makani Farm's eggplant and piman pepper with rhubarb ume katsuo	
Addictive King Oyster Mushroom -v	13
grilled king oyster mushroom marinated in... 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	
Yakitori Duck Tsukune Meatballs	19
duck meatballs, duck yakitori demi glace, fried shishito and eggplant, sous vide egg*	

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	
Zucchini Coin	12
makana farm zucchini, tempura fried and tossed in happy turn powder(secret seasoning)	
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.

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

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	
Beef Tongue Curry Seiro	27
braised beef tongue, black garlic, leek, chilli oil, assorted vegetables	

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	
Beef Tongue Curry Nanban	27
braised beef tongue, black garlic, leek, chilli oil, assorted vegetables	

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

SAKE



Harushika 'Sakura'	18/35/100
<i>[Junmai, Nara]</i>	
Joto 'The Blue One'	13/25/--
<i>[Nigori Junmai, Hiroshima]</i>	
Moromi	16/30/88
<i>[Junmai, Ishikawa]</i>	
Masumi Shiro	15/28/--
<i>[Junmai Ginjo, Nagano]</i>	
Thousand Cranes	15/28/--
<i>[Junmai, Arkansas]</i>	
Tenbu	14/27/--
<i>[Junmai Ginjo, Kagoshima]</i>	
Tarusake	14/27/80
<i>[Aged in Cedar, Nara]</i>	

N/A

Jasmine Storm	10
<i>iced jasmine tea, elderflower, honey, lemon</i>	
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	8
Grapefruit IPA	9
Clarified Sake Punch	14
<i>pandan dream, but drunk and clarified!</i>	
Butterfly Peaflower Spritz	14
<i>lemon, elderflower, cava, mint</i>	
Sparkling Yuzu Spritz	15

Habanero Umesu	5 shot/9 glass
<i>[Habanero infused sweet plum wine]</i>	

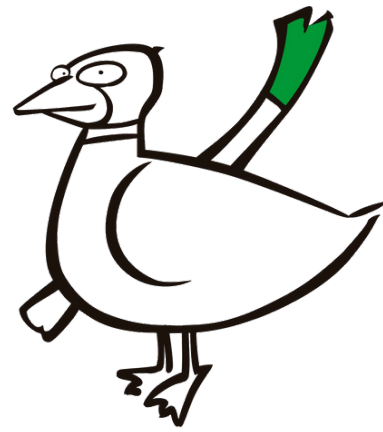
Campo Vieja Reserva Brut	11/44
Head High Chardonnay	11/44
<i>[Sonoma]</i>	

BOTTLES

Koshi no Homare	150
<i>[Daiginjo Kurano Homare, Niigata]</i>	
Masumi Sparkling	120
<i>[Junmai Ginjo, Nagano]</i>	
Narutotai	80
<i>[Ginjo Nama Genshu, Tokushima]</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 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>peach lemon verbena sorbet -v</i>	



KAMONEGI

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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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