

Amuse Bouche

Tsukemono

Ika Somen

Curry Crab

Celery Root Tempura

Chikuwa Tempura

Kamonegi Seiro Soba

or

Ikura Goshi* Bukkake

Castellamisu

\$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
<i>seasonal japanese pickled vegetables</i>	
Hamachi Kama	24
<i>sakura wood smoked hamachi collar, ikura*, daikon</i>	
Shishito Peppers	12
<i>blistered shishito peppers, spicy mentai* aioli</i>	
Addictive King Oyster Mushroom -v	13
<i>king oyster mushrooms grilled, chilled, and marinated with menma, fried garlic, and chili crisp</i>	
Firefly Squid Deviled Eggs 2 pc	14
<i>japanese firefly squid marinated in anchovy, on deviled egg</i>	
Foie Gras "Tofu"	14
<i>foie gras, sake poached shrimp, dashi, wasabi</i>	
Chawanmushi	14
<i>steamed egg custard, shrimp, black cod, kamaboko, shiitake</i>	
Yakitori Duck Tsukune	19
<i>duck meatballs, yakitori sauce, sous vide egg, eggplant</i>	
Sujiko	7
<i>fermented steelhead salmon roe, cucumber, daikon, shiso</i>	

TEMPURA

Jumbo Shrimp 2 pc	16
Chikuwa Tempura 2 pc	14
<i>fish cake stuffed with shrimp mousse, tempura fried, dashi shrimp bisque, radicchio salad</i>	
Eggplant -v	14
<i>eggplant tempura in broth with yellowfoot mushroom, daikon, green onion, bonito</i>	
Kabocha Squash 'Wings' -v	15
<i>kabocha squash tempura fried and tossed in a duck demi-glance sauce, sesame</i>	
Uni* Shiso Bomb 2 pc	19
<i>hokkaido sea urchin* on a tempura fried shiso leaf, ikura*, wasabi</i>	

SOBA

Bukkake: noodles are chilled, served in cold broth

Natto Bukkake -v	25
<i>whipped natto with shredded cabbage, sesame oil, sesame seed, nori, sous vide egg*, chili crisp</i>	
Treasure Ship	31
<i>jumbo shrimp tempura, ikura*, fried mochi, avocado, cucumber, nori, tempura flake, daikon</i>	
Ikura* Oroshi Bukkake	28
<i>ikura*, daikon, nori, cucumber, green onion, shiso</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>	
Birria Curry Seiro - hot broth	27
<i>pork birria, guajillo chili, chili oil, cilantro</i>	
Cream of Black Trumpet - hot broth	28
<i>cream, black trumpet mushroom, pork belly</i>	
Beef Sukiyaki -hot broth	29
<i>yellowfoot 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>	
Kamo Nanban	27
<i>duck breast, duck meatball, yuzu zest, leek</i>	
Birria Curry Nanban	27
<i>pork birria, guajillo chili, chili oil, cilantro</i>	

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

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

SAKE



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

N/A

Pandan Dream (spike me) pandan, lime, lemongrass, coconut	9
Brisk Janai (spike me too!) lemon, rosemary, pink peppercorn	7
Little Hugo (and me!) elderflower, lemon, shiso	7
Sapporo NA	7
Salted Yuzu Tonic	7

OTHER



Sapporo	8
IPA	9
Yuzu Spritz yuzu, sparkling	15
Habanero Umeshu 5 shot/9 glass habanero infused sweet plum wine	

BOTTLES

Dassai Sparkling (360 mL) [Nigori Sparkling, Yamagata]	45
Abe [Junmai, Niigata]	95
Mineno Hakubai [Junmai Koshihikari, Niigata]	125
Brut Rose cremant d'alsace, lucien albrecht	50

TEAS

Hojicha Green Tea	6
Sencha Green Tea	6
Decaf Green Tea	6
Sobacha - Decaf Buckwheat Tea	6

-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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