

Amuse Bouche

Tsukemeno

Katsuo Tataki

Artichoke Nibitashi

Agemanju

Hokkaido Scallop Katsu

Kamonegi Seiro Soba

or

Green Garlic Mussel * Bukkake

Castellamisu

\$84

Sake Pairing +\$45

Requires entire table participation

**add ons... fried mochi, chili crisp, sous
vide egg**

KAMONEGI
TASTING MENU

SMALL PLATES

Lamb Chashu	17
<i>anderson farms curry coffee braised lamb shoulder, cabbage salad with sesame vinaigrette, spicy potato crunch</i>	
Tsukemono -v	13
<i>seasonal japanese pickled vegetables</i>	
Shishito Peppers	12
<i>blistered shishito peppers, spicy mentai* aioli</i>	
Firefly Squid Deviled Eggs 2 pc	14
<i>japanese firefly squid marinated in anchovy on top of devilled eggs*</i>	
Addictive King Oyster Mushroom -v	13
<i>king oyster mushrooms grilled, chilled, and marinated with menma, fried garlic, and chili crisp</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>	

TEMPURA

Jumbo Shrimp 2 pc	16
Devil Club -v	13
<i>locally foraged devil's club</i>	
Celery Root Tempura	10
<i>tako wasabi tartar*, ikura*, watercress</i>	
Eggplant -v	14
<i>eggplant tempura in broth with mushroom medley, 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>	
Snap Pea Tempura	13
<i>smoked black cod cream, wood sorrel, sumac</i>	
Anago Tempura	15
<i>saltwater eel, curry salt, lemon</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>	
Green Garlic Mussel Bukkake	25
<i>green garlic sake steamed mussels, green garlic aioli, frites, pickled chilis</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>mushroom medley, 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

<i>chili crisp</i>	2	<i>umeboshi and shiso</i>	2
<i>sous vide egg*</i>	3.5	<i>side of zaru sauce</i>	2
<i>fried mochi</i>	3.5	<i>tempura flakes</i>	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]	13/25/7--
Dassai 45 [Junmai Daiginjo, Yamaguchi]	14/27/--
Masumi Arabashiri [Nama Junmai Ginjo, Nagano]	17/35/95
Senkin 'Immortal Wing' [Junmai Daiginjo, Tochigi]	16/30/85
Tenbu [Junmai Ginjo, Kagoshima]	14/27/--
Tarusake [Aged in cedar, Nara]	13/25/70
Funaguchi [Honjozo Nama Genshu, Niigata]	15/29/--

N/A

Pandan Dream (spike me!) <i>pandan, lime, coconut, ginger</i>	8
Little Hugo (and me!) <i>elderflower, lemon, shiso</i>	8
Ichigo Sour (me too!) <i>strawberry shiso, habanero honey</i>	8
Sapporo NA	7
Salted Yuzu Tonic	7

OTHER



Sapporo	8
IPA	9
Yuzu Spritz <i>yuzu, sparkling</i>	15

BOTTLES

Dassai Sparkling (360 mL) 45
[Nigori Sparkling, Yamagata]

Mineno Hakubai 125
[Junmai Koshihikari, Niigata]

Brut Rose 50
cremant d'alsace, lucien albrecht

TEAS

Hojicha Green Tea	6
Sencha Green Tea	6
Decaf Green 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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