

Amuse Bouche

Tsukemono

Corn Chawanmushi

Uni Eggplant

Chigaglia Croquette

Beef Tongue

Kamonegi Seiro Soba or

Tomato Kimchi Bukkake

Cassata

\$82

Sake Pairing +\$45

Requires entire table participation

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

vide egg

KAMONEGI

TASTING MENU

SMALL PLATES

Tsukemono -v	13
seasonal japanese pickles	
Spoon of Ikura*	9
a spoonful of cured king salmon roe*	
Shishito Peppers	12
blistered shishito peppers with mentai aioli*	
Addictive Korinki -v	13
makanai farms korinki squash, 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)	
Asparagus Baraage -v	14
local asparagus, walla walla onion, prosciutto, bonito flake, lemon rosemary salt	
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-glaze sauce, sesame	
Anago Tempura	17
salt water eel, curry salt, lemon	
Uni* Shiso Bomb	18
hokkaido uni* on top a tempura fried shiso leaf, ikura*, wasabi	

Ikura, to-go! 26
8 ounces of our cured king salmon roe* for you to take home!

SOBA

Bukkake: noodles are chilled, served in cold broth

Salmon* Bukkake 29

cured salmon*, king ikura*, mizuna, buttermilk, radish, green onion

double ikura +\$10

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

double ikura +\$10

Natto Bukkake -v 25

whipped natto with shredded cabbage, sesame oil, sesame seed, nori, sous vide egg*, chili crisp

Seiro: noodles are 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

Nira Beef 27

grilled skirt steak, lemon, burnt garlic, sesame oil, white pepper, **hot broth**

Adobo Pork Seiro 28

vinegar braised pork belly, fried garlic, leek **hot broth**

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

-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

SAKE



Harushika 'Sakura'	18/35/100
<i>[Junmai, Nara]</i>	
Joto 'The Blue One'	13/25/--
<i>[Nigori Junmai, Hiroshima]</i>	
Hoyo 'Summer Breeze'	13/25/--
<i>[Junmai, Ishikawa]</i>	
Moromi	16/30/88
<i>[Junmai, Ishikawa]</i>	
Masumi Shiro	15/28/--
<i>[Junmai Ginjo, Nagano]</i>	
Dassai 45	14/27/--
<i>[Junmai Daiginjo, Yamaguchi]</i>	
Tenbu	14/27/--
<i>[Junmai Ginjo, Kagoshima]</i>	
Toyonoaki Hatsushibori	15/28/85
<i>[Junmai Nama Genshu, Shimane]</i>	
Yuho 'Eternal Embers'	14/27/--
<i>[Junmai, Ishikawa]</i>	

N/A

Pandan Dream	10
<i>pandan, lime, coconut</i>	
Cucumber Highball	10
<i>cucumber, lime, ginger, tonic</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

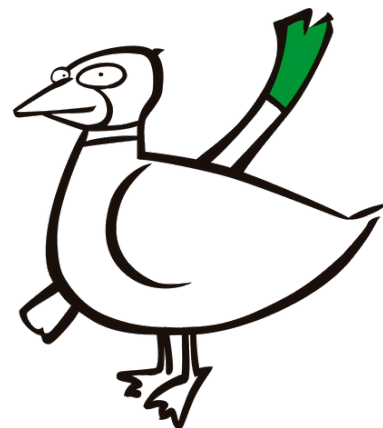
Sapporo	8
Grapefruit IPA	9
Sparkling Yuzu Spritz	15
Pandan Dream Extreme	18
<i>our pandan dream N/A cocktail.. spiked!</i>	
Cucumber Highball Extreme!	18
<i>our cucumber highball N/A cocktail.. spiked!</i>	
Habanero Umesu	5 shot/9 glass
<i>[Habanero infused sweet plum wine]</i>	
Campo Vieja Reserva Brut	11/44
Head High Chardonnay	11/44
<i>[Sonoma]</i>	

BOTTLES

Dassai Sparkling 300ml	45
<i>[Usunigori Junmai Daiginjo, Yamaguchi]</i>	
Afuri "Wild Yeast"	110
<i>[Sugiyamaryu Kamenoo Nama, Kanagawa]</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>sencha bergamot</i>	
<i>corn ice cream</i>	
<i>canary melon-anise -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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