

Amuse Bouche

Tsukemono

Corn Chawanmushi

Uni Eggplant

Chioggia Croquette

Beef Tongue

Kamonagi Seiro Soba or

Salmon 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	
Shishito Peppers	12
blistered shishito peppers with mentai aioli*	
Katsuo* Zuke	15
japanese skipjack tuna*, lemonade ponzu, shaved fennel, pickled cherry	
Addictive Mushroom -v	13
king oyster mushroom, 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	
Yakitori Duck Tsukune Meatballs	19
duck meatballs, duck yakitori demi glace, fried shishito and eggplant, sous vide egg*	

TEMPURA

Shrimp 2 pc	13
Zucchini Coin	12
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 mixed mushroom, daikon, green onion, bonito	
Kabocha Squash 'Wings' -v	15
kabocha squash tempura fried and tossed in a duck demi-glace 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	

SOBA

Bukkake: noodles are chilled, served in cold broth	
Salmon Bukkake	29
cured salmon, 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 dipping style	
Ten Zaru -v	26
zaru broth, seasonal vegetable tempura, wasabi, scallion, 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	
Shrimp Curry Seiro	27
shrimp tempura, singaporean style curry, rich seafood stock, leek hot broth	
Cream Of Morel & Mushrooms	29
cream, morel, maitake, king oyster, and shiitake mushrooms, pork belly, leek hot broth	
Nanban: Hot Noodle Soup	
Tempura Kake	26
seasonal vegetable tempura, yuzu zest	
Kamo Nanban	26
duck breast, duck meatball, leek, yuzu zest	

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>	
Yuhō 'Eternal Embers'	14/27/--
<i>[Junmai, Ishikawa]</i>	

N/A

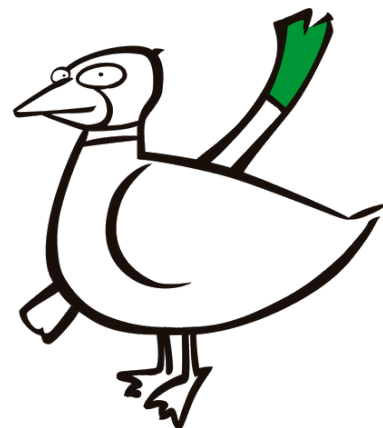
Pandan Dream	10
<i>pandan, lime, coconut</i>	
Calpico Cucumber Soda	7
Strawberry Rhubarb Soda	7
Salted Yuzu Tonic	7
Suntory All Free NA Beer	7

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 NA 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>	



KAMONEGI

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</i>	
<i>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>blueberry sansho -v</i>	
<i>sencha bergamot</i>	
<i>kurogoma rocky road</i>	
<i>corn ice cream</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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BOTTLES

Dassai Sparkling 300ml	45
<i>[Usunigori Junmai Daiginjo, Yamaguchi]</i>	
Koshi no Homare	150
<i>[Daiginjo Kurano Homare, Niigata]</i>	
Masumi Sparkling	120
<i>[Junmai Ginjo, Nagano]</i>	
Afuri "Wild Yeast"	110
<i>[Sugiyamaryu Kamenoo Nama, Kanagawa]</i>	

N/A

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