

**Amuse Bouche**

**Tsukemono**

**Katsuo Tataki**

**foie 'tofu'**

**Anago Tempura**

**Hokkaido Scallop Katsu**

**Kamonagi 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

<b>Lamb Chashu</b>	17
<i>anderson farms curry coffee braised lamb shoulder, cabbage salad with sesame vinaigrette, spicy potato crunch</i>	
<b>Tsukemono -v</b>	13
<i>seasonal japanese pickled vegetables</i>	
<b>Shishito Peppers</b>	12
<i>blistered shishito peppers, spicy mentai* aioli</i>	
<b>Firefly Squid Deviled Eggs</b> 2 pc	14
<i>japanese firefly squid marinated in anchovy on top of devilled eggs*</i>	
<b>Addictive King Oyster Mushroom -v</b>	13
<i>king oyster mushrooms grilled, chilled, and marinated with menma, fried garlic, and chili crisp</i>	
<b>Foie Gras "Tofu"</b>	14
<i>foie gras, sake poached shrimp, dashi, wasabi</i>	
<b>Chawanmushi</b>	14
<i>steamed egg custard, shrimp, black cod, kamaboko, shiitake</i>	
<b>Yakitori Duck Tsukune</b>	19
<i>duck meatballs, yakitori sauce, sous vide egg*, eggplant</i>	

## TEMPURA

<b>Jumbo Shrimp</b> 2 pc	16
<b>Devil's Club -v</b>	13
<i>locally foraged devil's club</i>	
<b>Celery Root Tempura</b>	11
<i>tako wasabi aioli, ikura*</i>	
<b>Eggplant -v</b>	14
<i>eggplant tempura in broth with mushroom medley, daikon, green onion, bonito</i>	
<b>Kabocha Squash 'Wings' -v</b>	15
<i>kabocha squash tempura fried and tossed in a duck demi-glance sauce, sesame</i>	
<b>Anago Tempura</b>	15
<i>saltwater eel, curry salt, lemon</i>	
<b>Uni* Shiso Bomb</b> 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

<b>Natto Bukkake -v</b>	25
<i>whipped natto with shredded cabbage, sesame oil, sesame seed, nori, sous vide egg*, chili crisp</i>	
<b>Green Garlic Mussel Bukkake</b>	25
<i>green garlic sake steamed mussels, green garlic aioli, frites, pickled chilis</i>	
<b>Shrimpacado Bukkake</b>	28
<i>jumbo shrimp tempura, avocado, cucumber, nori, tempura flake, daikon</i>	

## Seiro: noodles are served on the side, dipping style

<b>Ten Zaru -v, cold broth</b>	26
<i>zaru broth, seasonal vegetable tempura, wasabi, scallion,</i>	
<b>Kamonegi Seiro - hot broth</b>	27
<i>duck breast, duck tsukune meatball, leek, yuzu zest</i>	
<b>Birria Curry Seiro - hot broth</b>	27
<i>pork birria, guajillo chili, chili oil, cilantro</i>	
<b>Cream of Black Trumpet - hot broth</b>	28
<i>cream, black trumpet mushroom, pork belly</i>	
<b>Beef Sukiyaki -hot broth</b>	29
<i>mushroom medley, onion, leek, sous vide egg*</i>	

## Nanban: noodles served in a hot broth

<b>Tempura Kake -v</b>	26
<i>seasonal vegetable tempura, yuzu zest</i>	
<b>Kamo Nanban</b>	27
<i>duck breast, duck meatball, yuzu zest, leek</i>	
<b>Birria Curry Nanban</b>	27
<i>pork birria, guajillo chili, chili oil, cilantro</i>	

<b>Add ons</b>			
<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

-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



<b>Joto 'Blue'</b> [Nigori Junmai, Hiroshima]	13/25/--
<b>Dassai 45</b> [Junmai Daiginjo, Yamaguchi]	14/27/--
<b>Masumi Arabashiri</b> [Nama Junmai Ginjo, Nagano]	17/35/95
<b>Senkin 'Immortal Wing'</b> [Junmai Daiginjo, Tochigi]	16/30/85
<b>Tenbu</b> [Junmai Ginjo, Kagoshima]	14/27/--
<b>Tarusake</b> [Aged in cedar, Nara]	13/25/70
<b>Funaguchi</b> [Honjozo Nama Genshu, Niigata]	15/29/--

N/A

<b>Pandan Dream</b> (spike me!) <i>pandan, lime, coconut, ginger</i>	8
<b>Ichigo Sour</b> (me too!) <i>strawberry shiso, habanero honey</i>	8
Strawberry Rhubarb Calpico Soda	7
Salted Yuzu Tonic	7

## OTHER



<b>Sapporo</b>	8
<b>IPA</b>	9
<b>Yuzu Spritz</b> <i>yuzu, sparkling</i>	15
<b>Kamonegi sour</b> <i>smoked duck fat, sake, lemon, lemongrass</i>	17
<b>Sapporo NA</b>	7

## BOTTLES

<b>Dassai Sparkling (360 mL)</b> [Nigori Sparkling, Yamagata]	45
<b>Mineno Hakubai</b> [Junmai Koshihikari, Niigata]	125
<b>Brut Rose</b> <i>cremant d'alsace, lucien albrecht</i>	50

## TEAS

Hojicha Green Tea	6
Sencha Green Tea	6
Decaf Green Tea	6

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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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