

Amuse Bouche

Tsukemono

Marinated Hamachi

Duck Liver Pate

Oyster Mushroom

Tempura

Squid Kakiage

Kamonegi Seiro Soba

or Ikura* & Salmon Bukkake

Hojicha Rice Pudding

\$82

Sake Pairing +\$45

Requires entire table participation

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

vide egg

KAMONEGI

TASTING MENU

SMALL PLATES

Tsukemono -v	13
seasonal japanese pickled vegetables	
Kama of the Day	18
kama of the day with ikura* and ponzu	
Shishito Peppers	12
blistered shishito peppers, spicy mentai* aioli	
Addictive King Oyster Mushroom -v	13
king oyster mushrooms grilled, then marinated, with menma, fried garlic, and chili crisp	
Shime Saba 'Boquerones'	16
persimmon, japanese turnip salad, mackerel, micro cilantro, yuzu kosho	
Spoon of Ikura*	9
a spoonful of our house cured salmon roe	
Beef Tartare*	19
grass fed beef, smoked oyster sauce, Ikura*, korean seaweed	
Ankimo	17
monkfish liver, roasted golden beets, yuzu miso vinaigrette, oickled red onion	
Foie Gras "Tofu"	14
foie gras, sake poached shrimp, dashi, wasabi	
Chawanmushi	16
steamed egg custard, shrimp, black cod, kamaboko, matsutake, mitsuba	
Yakitori Duck Tsukune	19
duck meatballs, yakitori sauce, sous vide egg, eggplant	

TEMPURA

Jumbo Shrimp 2 pc	16
Eggplant -v	14
eggplant tempura in broth with chanterelle mushroom, daikon, green onion, bonito	
Kabocha Squash 'Wings' -v	15
kabocha squash tempura fried and tossed in a duck demi-glaze sauce, sesame	
Maitake Mushroom Tempura	16
fermented garlic honey smoked oyster sauce	
Satsuma Yam -v	15
habanada maple, blue cheese crumble, pistachio	
Uni* Shiso Bomb	18
hokkaido uni* on top a tempura fried shiso leaf, ikura*, wasabi	

-v denotes items can be made vegetarian **or** vegan.

SOBA

Bukkake: noodles are chilled, served in cold broth

Treasure Ship	31
jumbo shrimp tempura, ikura*, fried mochi, avocado, cucumber, nori, tempura flake, daikon	
Ikura* and Salmon*	29
ikura*, cured salmon*, frisee, habanada	
Natto Bukkake -v	25
whipped natto with shredded cabbage, sesame oil, sesame seed, nori, sous vide egg*, chili crisp	

Seiro: noodles are served on the side, dipping style

Ten Zaru -v, cold broth	26
zaru broth, seasonal vegetable tempura, wasabi, scallion,	
Kamonegi Seiro - hot broth	27
duck breast, duck tsukune meatball, leek, yuzu zest -add on matsutake mushroom +\$15	
Birria Curry Seiro - hot broth	27
pork birria, guajillo chili, chili oil, cilantro	
Matsutake Beef Sukiyaki -hot broth	29
matsutake mushrooms, onion, leek, sous vide egg*	

Nanban: noodles served in a hot broth

Tempura Kake -v	26
seasonal vegetable tempura, yuzu zest -add on matsutake mushrooms +\$15	
Kamo Nanban	27
duck breast, duck meatball, yuzu zest, leek -add on matsutake mushrooms +\$15	
Birria Curry Nanban	27
pork birria, guajillo chili, chili oil, cilantro	
Oyster Gochujang Nanban	28
oyster, house made kimchi, nara chive	

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

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

SAKE



Joto 'The Blue One'	13/25/--
<i>[Nigori Junmai, Hiroshima]</i>	
Dassai 45	14/27/--
<i>[Junmai Daiginjo, Yamaguchi]</i>	
Tenbu	14/27/--
<i>[Junmai Ginjo, Kagoshima]</i>	
Yuho 'Eternal Embers'	14/27/--
<i>[Junmai, Ishikawa] recommended warm</i>	
Ayakiku Sanuki 'Olive'	15/29/85
<i>[Junmai, Kagawa]</i>	
Narutotai 'Red Snapper'	16/31/90
<i>[Ginjo Nama Genshu, Tokushima]</i>	
Tarusake	14/27/80
<i>[Cedar Aged, Nara]</i>	
Choryo Omachi	15/29/85
<i>[Tokubetsu Junmai, Nara]</i>	

N/A

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

TEAS

Sencha Green Tea	5
Hojicha Green Tea	5
Decaf Green Tea	5
Sobacha - Decaf Buckwheat Tea	5

OTHER

Sapporo	8
Yuzu Sprits	15
<i>yuzu, mint, elderflower, prosecco</i>	
Umeshu Hot Toddy	15
<i>habanero infused umeshu, spiced honey</i>	
Angry Bee	15
<i>haba umeshu, honey, lime, sake</i>	
Habanero Umeshu	5 shot/9 glass
<i>habanero infused sweet plum wine</i>	
Prosecco	11/44
Head High Chardonnay	11/44
<i>[Sonoma]</i>	

BOTTLES

Abe	95
<i>[Junmai, Niigata]</i>	
Dassai Sparkling (360 mL)	45
<i>[Nigori Sparkling, Yamagata]</i>	
Dassai 39	105
<i>[Junmai Daiginjo, Yamagata]</i>	

DESSERT

Dango Tempura	12
<i>black sesame rocky road ice cream, tempura fried</i>	
<i>dango with adzuki (contains almonds)</i>	
Hojicha Rice Pudding	9
<i>rice pudding with poached persimmon, pecan brittle</i>	
Duck Fat Mochi Cake	13
<i>with malted oolong ice cream, shio koji caramel</i>	
Cheesecake	10
<i>japanese souffle style cheesecake, honey roasted</i>	
<i>grapes</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>asian pear pink peppercorn sorbet -v</i>	
<i>azuki cream cheese</i>	
<i>shiitake chocolate chip</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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