

Amuse Bouche

Tsukemone

Heirloom Pepper

Surinagashi

Buri* Ceviche

Oyster Mushroom

Tempura

Octopus Tempura

Kamonegi Seiro Soba or

fig Brulee

\$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
<i>seasonal japanese pickles</i>	
Shishito Peppers	12
<i>blistered shishito peppers with mentai aioli*</i>	
Addictive King Oyster Mushroom -v	13
<i>grilled king oyster mushrooms then marinated menma, fried garlic, chili crisp</i>	
Foie Gras "Tofu"	14
<i>foie gras, sake poached shrimp, dashi, wasabi</i>	
Chawanmushi	16
<i>steamed egg custard, shrimp, black cod, kamaboko, matsutake, mitsuba</i>	
Yakitori Duck Tsukune	19
<i>duck meatballs, yakitori sauce, sous vide egg, eggplant</i>	

TEMPURA

Jumbo Shrimp 2 pc	16
Eggplant -v	14
<i>eggplant tempura in broth with lobster mushroom, 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>	
Maitake Mushroom Tempura	16
<i>fermented garlic honey smoked oyster sauce</i>	
Prosciutto Wrapped Fig	17
<i>prosciutto wrapped fig tempura, blue cheese tofu whip, candied pistachio</i>	
Uni* Shiso Bomb	18
<i>hokkaido uni* on top a tempura fried shiso leaf, tobiko*, wasabi</i>	

SOBA

Bukkake: noodles are chilled, served in cold broth

Shrimpacado	28
<i>jumbo shrimp tempura, avocado, cucumber, nori, tempura flake, daikon</i>	

Natto Bukkake -v	25
<i>whipped natto with shredded cabbage, sesame oil, sesame seed, nori, sous vide egg*, chili crisp</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>	
-add on matsutake mushroom +\$15	

Cream of Morel Mushroom -hot broth	29
<i>cream, morel mushrooms, pork belly, leek</i>	

Birria Curry Seiro - hot broth	27
<i>pork birria, guajillo chili, chili oil, cilantro</i>	

Matsutake Beef Sukiyaki -hot broth	29
<i>matsutake mushrooms, onion, leek, sous vide egg*</i>	

Nanban: noodles served in a hot broth

Tempura Kake -v	26
<i>seasonal vegetable tempura, yuzu zest</i>	
-add on matsutake mushrooms +\$15	

Kamo Nanban	27
<i>duck breast, duck meatball, yuzu zest, leek</i>	
-add on matsutake mushrooms +\$15	

Birria Curry Nanban	27
<i>pork birria, guajillo chili, chili oil, cilantro</i>	

Add ons			
<i>fried mochi</i>	3	<i>umeboshi and shiso</i>	2
<i>chili crisp</i>	2	<i>side of zaru sauce</i>	2
<i>sous vide egg*</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



Joto 'The Blue One' [Nigori Junmai, Hiroshima]	13/25/--
Masumi Shiro [Junmai Ginjo, Nagano]	15/29/--
Moromi [Junmai, Ishikawa]	16/30/90
Dassai 45 [Junmai Daiginjo, Yamaguchi]	14/27/--
Otokoyama 'Kita No Ihanu' [Junmai Daiginjo, Hokkaido]	14/31(300 mL)
Tenbu [Junmai Ginjo, Kagoshima]	14/27/--
Ayakiku Sanuki 'Olive' [Junmai, Kagawa]	15/29/85

N/A

Pandan dream pandan, ginger, lime, coconut milk, topped with roasted peanuts	10
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
Grapefruit IPA	9
Umeshu Hot Toddy habanero infused umeshu, spiced honey	15
Clarified Sake Punch! clarified sake, coconut, lime	15
Sparkling Yuzu Spritz yuzu, mint, elderflower, prosecco	15
Habanero Umeshu 5 shot/9 glass habanero infused sweet plum wine	
Prosecco	11/44
Head High Chardonnay [Sonoma]	11/44



BOTTLES

Koshi no Homare [Daiginjo Kurano Homare, Niigata]	150
Fukucho 'Seaside' 500 mL [Junmai Sparkling, Hiroshima]	70

DESSERT

Dango Tempura black sesame rocky road ice cream, tempura fried dango with adzuki (contains almonds)	12
Cheesecake japanese souffle style cheesecake, honey roasted grapes	10
Oreo Tempura 3 pc-v. ...it's oreo tempura! Add an extra for 2.50	7
Ice Cream asian pear pink peppercorn sorbet -v corn ice cream adzuki red bean ice cream (pro tip! add a fried mochi)	8 per scoop

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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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