

Amuse Bouche

Tsukemono

Ika Somen

Marinated Hamachi

Celery Root Tempura

Anago Shirayaki

Kamonegi Seire Soba

or

Ikura* Oshi 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	
Shishito Peppers	12
blistered shishito peppers, spicy mentai* aioli	
Smoked Hamachi Kama	25
sakura wood smoked hamachi kama, ponzu, daikon	
Addictive King Oyster Mushroom -v	13
king oyster mushrooms grilled, chilled, and marinated with menma, fried garlic, and chili crisp	
Coffee Marinated Steelhead	16
steelhead marinated in coffee, chive sour cream, pork floss, ikura*	
Spoon of Ikura*	9
a spoonful of our house cured steelhead roe	
Foie Gras "Tofu"	14
foie gras, sake poached shrimp, dashi, wasabi	
Chawanmushi	16
steamed egg custard, shrimp, black cod, kamaboko, matsutake	
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	
Anago Tempura	17
saltwater eel, curry salt, lemon	
Uni* Shiso Bomb	19
fresh sea urchin*, on top of a tempura fried shiso leaf, wasabi	

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* Oroshi Bukkake	28
ikura*, cucumber, nori, daikon, shiso	
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

-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



Tozai 'Snow Maiden'	13/25/70
<i>[Nigori Junmai, Kyoto]</i>	
Dassai 45	14/27/--
<i>[Junmai Daiginjo, Yamaguchi]</i>	
Harushika Hiyaoroshi , 300 mL	15gl/ 36 btl
<i>[Junmai Ginjo, Nara]</i>	
Tenbu	14/27/--
<i>[Junmai Ginjo, Kagoshima]</i>	
Origami 'Thousand Cranes'	15/29/85
<i>[Junmai, Arkansas]</i>	
Yuhō 'Eternal Embers'	15/29/--
<i>[Junmai, Ishikawa] room temp/warm</i>	
Tarusake	14/27/80
<i>[Aged in cedar, Nara]</i>	
Funaguchi	15/29/--
<i>[Honjozo Nama Genshu, Niigata]</i>	

N/A

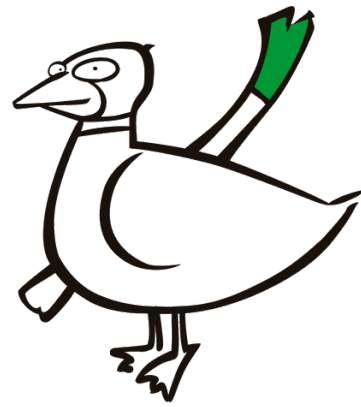
Pandan Dream	10
<i>pandan, lime, coconut</i>	
Brisk Janai	10
<i>rosemary black pepper syrup, lemon</i>	
Salted Yuzu Tonic	7
Sapporo NA	7

TEAS

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

OTHER

Sapporo	8
IPA	9
Yuzu Spritz	15
<i>yuzu, elderflower, lemon, prosecco</i>	
Umeshu Hot Toddy	15
<i>habanero infused umeshu, spiced honey</i>	
Habanero Umeshu	5 shot/9 glass
<i>habanero infused sweet plum wine</i>	



KAMONEGI

BOTTLES

Abe	95	Mineno Hakubai	125
<i>[Junmai, Niigata]</i>		<i>[Junmai Koshihikari, Niigata]</i>	
Dassai Sparkling (360 mL)	45	Dassai 39	105
<i>[Nigori Sparkling, Yamagata]</i>		<i>[Junmai Daiginjo, Yamagata]</i>	

DESSERT

Dango Tempura	12
<i>black sesame rocky road ice cream, tempura fried dango with adzuki (contains almonds)</i>	
Hojicha Rice Pudding	9
<i>rice pudding with poached persimmon, pecan brittle</i>	
Cheesecake	10
<i>japanese souffle style cheesecake, honey roasted 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>persinnamon sorbet -v</i>	
<i>azuki cream cheese</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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