

these items can be made  
vegetarian upon request.



# SPECIALS

## dessert

### **kurogoma daifuku .... 12**

black sesame rocky road ice cream, tempura fried daifuku



# SAKE

\*please ask for our recommendations on warm sake  
4oz glass / 8oz carafe / the bottle

**tozai 'snow maiden' ..... 12/23/65**

[junmai nigori, kyoto]

**\*tenbu ..... 14/27/--**

[junmai ginjo, kagoshima]

**dassai 45 ..... 14/27/--**

[junmai daiginjo, yamaguchi]

**narutotai ..... 14/27/80**

[ginjo nama genshu, tokushima]

**suigei 'drunken whale' ..... 14/27/--**

[tokubetsu junmai, kochi]

**\*kamoizumi 'red maple' ..... 14/27/80**

[aged namazume, hiroshima]

**\*cowboy ..... 14/27/80**

[yamahai junmai ginjo genshu, niigata]

## BOTTLES

**tahoma fuji ..... 60**

[nama genshu junmai ginjo, seattle]

**masumi sparkling ..... 120**

[junmai ginjo, nagano]

## OTHER SAKE

**blowfin sake ..... 17 (refill 12)**

[hot sake, fin of a blowfish, salt]

**habanero umeshu plum wine ..... 9**

[habanero infused sweet plum wine]

# OTHER DRINKS

sparkling yuzu cocktail ..... 14  
[yuzu sake, brut]

habanero umeshu hot toddy ..... 15  
[habanero infused plum wine, spices]

sapporo ..... 8

kamonegi buckwheat IPA ..... 9

campo viejo cava brut reserva ..... 11/44

head high chardonnay ..... 11/44  
[chardonnay, sonoma]

mandriola de lisboa red wine ..... 11/--  
[vinho tinto, portugal]

# NON-ALCOHOLIC

sencha - green tea (regular or decaf) ..... 5

hojicha - roasted green tea ..... 5

sobacha - buckwheat tea (decaf) ..... 5

suntory all free n/a beer ..... 7

salted yuzu tonic soda..... 7

# DESSERT

## **kurogoma daifuku ..... 12**

black sesame rocky road ice cream, tempura fried  
daifuku

## **osaka cheesecake ..... 9**

japanese souffle style cheesecake, yuzu curd, roasted  
grape

## **hojicha panna cotta ..... 9**

ginger whip, macerated kumquat

## **oreo tempura [3pc] ..... 7**

[add an additional oreo ..... +2.5]





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## SMALL PLATES

### tsukemono ..... 11

housemade japanese pickles; seasonal vegetables

### **foie gras "tofu" ..... 14**

foie gras, cream, dashi, wasabi, microgreens

### **shime saba\* ..... 14**

house cured mackerel\*, roasted oyster mushroom, smoked cashew, watermelon radish

### **coffee salmon tartare\* ..... 15**

coffee marinated salmon\*, pork floss furikake, chive sour cream

### **matsutake black cod chawanmushi ..... 15**

savory egg custard, matsutake mushroom, black cod, shrimp, kamaboko

### **yakitori duck tsukune ..... 16\***

house made duck meatballs with eggplant, sous vide egg\*, shishito, shichimi

## TEMPURA

### **shrimp ..... 11 for 2 pc**

daikon oroshi, tempura sauce

### **eggplant ..... 13**

chanterelle mushroom, dashi, purple daikon, bonito flakes

### **kabocha "wings" ..... 12**

kabocha squash tempura with a duck demi glace sauce, sesame seeds

### **maitake mushroom ..... 14**

house made oyster sauce, fermented garlic honey

### **anago.... 16**

salt-water eel, curry salt, lemon



KAMONEGI



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# SOBA

## BUKKAKE

**chilled** broth poured over cold soba noodles and topped with various garnishes

**natto bukkake ..... 21**

house fermented soybeans, sous vide egg\*, chili crisp, tempura flake, takuan, nori, cucumber, green onion

**shogatsu bukkake soba ..... 24**

avocado, shrimp tempura, fried mochi, tempura flake

## SEIRO

classic dipping style soba with chilled noodles served on the side

**ten zaru ..... 24**

**chilled:** zaru broth, seasonal vegetable tempura, wasabi, scallion

**kamonegi seiro ..... 24**

**hot:** duck breast, duck tsukune meatball, leek, yuzu zest

**beef sukiyaki ..... 25**

**hot:** thinly sliced soy braised beef, matsutake mushroom, leek, and a sous vide egg\*

**oyster gochujang seiro..... 25**

**hot:** gochujang, oysters, pork belly, house made kimchi

## NANBAN

**hot broth** and soup combined together in the same bowl

**tempura kake ..... 24**

seasonal vegetable tempura, mitsuba, yuzu zest

**kamo-nanban ..... 24**

duck breast, duck tsukune meatball, leek, yuzu zest

**fall vegetable curry nanban ..... 23**

satsuma yam, kabocha, carrot

add on chicken katsu for curry ..... 4

## ADD ONS

tempura flakes ..... 1.5

umeboshi and shiso ..... 2

side of zaru sauce ..... 2

fried mochi ..... 3

house made chili crisp ... 1.5

sous vide egg ..... 3\*

## SOUVENIRS

shichimi ..... 7



KAMONEGI