



KUSAKABE
SAN FRANCISCO

OMAKASE

五味五色五感五法

Chawan-mushi

Japanese Umami Dashi egg custard with seasonal ingredients

Otsumami

Nine kinds of seasonal Japanese “Otsumami” appetizers

Four kinds of Sushi

Seasonal and signature sushi from Tokyo Toyosu Fish Market

Iwashi Ume-Ni Somen

Ume-boshi Dashi braised Japanese sardine with Somen noodles and Umami Dashi Soup

Four kinds of Sushi

Seasonal and signature sushi from Tokyo Toyosu Fish Market

A5 Wagyu Sukiyaki

Kansai style Sukiyaki with braised Tofu, seasonal vegetables and Onsen egg yolk

Four kinds of Sushi

Seasonal and signature sushi from Tokyo Toyosu Fish Market

Miso Soup

Today’s fish broth Umami soup with Kyoto red miso and Aosa-nori seaweed from Shimanto River

Sweets

Kyoto Uji Matcha ice cream and Azuki bean with Monaka rice cracker

OR

Yuzu and Shiso leaf sorbet with Suntory Hibiki whisky

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18 Courses

\$198

Add on

Your choice of sushi
MP / piece

Chef Mitsunori Kusakabe