



KUSAKABE
SAN FRANCISCO

Add on

A5 Wagyu “Yaki-Shabu”

Lightly seared Wagyu beef Shabu-Shabu with grated “Oni-oroshi” Daikon, Dashi Ponzu
and house made meyer lemon Kosho 35

Watari-gani

Soft-shell “Watari-gani” blue crab Tempura with a lightly sweet Dashi soy 25

Four kinds of Sushi

(Toro, Hokkaido Uni, Toro Taku, Shirayaki Unagi) 45

Your choice of Sushi

MP / piece

Chef Mitsunori Kusakabe

Please note: For Tock and large party reservations, a 20% Service Charge and 5% San Francisco Mandate will be automatically added to your bill. These surcharges are designated entirely for the benefit of our employees.

Consumer Advisory: Our omakase menu may include raw or lightly cooked seafood, shellfish, meat, and eggs. Consuming raw or undercooked foods may increase your risk of foodborne illness.