



KUSAKABE  
SAN FRANCISCO

## OMAKASE

五味五色五感五法

### Chawan-mushi

Japanese Umami dashi egg custard with seasonal ingredients

### Otsumami

Seven kinds of seasonal Japanese “Otsumami” appetizers

### Four kinds of Sushi

Seasonal and signature sushi from Tokyo Toyosu Fish Market

### Wanmono “Hamachi Kasujiru”

Den Sake Brewery sake lees and white miso dashi soup with braised Japanese yellowtail and Nagaimo

### Four kinds of Sushi

Seasonal and signature sushi from Tokyo Toyosu Fish Market

### A5 Wagyu “Yaki-Shabu” / Shirauo Kakiage

Lightly seared Wagyu beef Shabu-Shabu with grated “Oni-oroshi” Daikon, Dashi Ponzu  
and house made meyer lemon Kosho +10

OR

White icefish and Mitsuba Kakiage Tempura served with Umamo sea salt

### 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

Your choice from the selection of desserts featured on today's menu

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18 Courses

210

### Add on

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.