



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 “Hamo Shinjo Soup”

Delicate Japanese pike eel “Hamo” dumpling in clear umami dashi soup

Four kinds of Sushi

Seasonal and signature sushi from Tokyo Toyosu Fish Market

A5 Wagyu “Yaki-Shabu”/ Mehikari Kara-age

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

OR

Mehikari Shiny green-eyed fish Kara-age 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.

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.