



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

Bincho-tan grilled Shio-Koji Black cod with fava beans and Sake lees Surinagashi soup

Four kinds of Sushi

Seasonal and signature sushi from Tokyo Toyosu Fish Market

A5 Wagyu Beef

A5 Oita Wagyu Beef with ginger soy sauce, braised “Gobo” burdock root and ground sesame seeds

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
\$200

Chef Mitsunori Kusakabe

Please note: For Tock and large 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.