



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 Arctic char, Ichiban Dashi and tomato soup with steamed corn cake

### **Four kinds of Sushi**

Seasonal and signature sushi from Tokyo Toyosu Fish Market

### **A5 Oita Wagyu “Nikujaga”**

A5 Oita Wagyu “Nikujaga with “Kinpira” carrot, smashed potato and white onion dashi \$25

### **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

**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.