



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**

Silky white Umami dashi broth with Japanese Tai sea bream and duck meatball

### **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.