



# Petite 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

## **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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13 Courses

158

## **Add on**

### **A5 Wagyu “Yaki-Shabu”**

Lightly seared Wagyu beef Shabu-Shabu with grated “Oni-oroshi” Daikon, Dashi Ponzu and house made meyer lemon Kosho 35

### **Mehikari Kara-age**

Mehikari Shiny green-eyed fish Kara-age served with Umamo sea salt 25

### **Four kinds of Sushi**

(Toro, Hokkaido Uni, Toro Taku, Shirayaki Unagi) 45

### **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.