KUSAKABE
SAN FRANCISCO

Petite Omakase

五味五色五感五法

Edamame Surinagashi
Silky Edamame Dashi soup with deep-sea red crab and caviar

Otsumami
Seven kinds of seasonal Japanese “Otsumami” appetizers

Four kinds of Sushi
Seasonal and signature sushi from Tokyo Toyosu Fish Market

Wanmono
Mt.Fuji Salmon “Kaburamushi” with steamed turnip, Maitake Tempura, and ginkgo nuts

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 Oita Wagyu
A5 Otia strip loin Sukiyaki with Matsutake mushrooms **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

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.