



KUSAKABE
SAN FRANCISCO

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

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

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

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

Shirauo Kakiage

White icefish and Mitsuha Kakiage Tempura 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.