



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 “Hamachi Kasujiru”**

Den Sake Brewery sake lees and white miso dashi soup with braised Japanese yellowtail and Nagaimo

### **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 Mitsuba 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.