



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

Bincho-tan grilled Shio-Koji Black cod with fava beans and Sake lees Surinagashi 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

13 Courses

\$148

### Add on

#### A5 Wagyu Beef

A5 Oita Wagyu Beef with ginger soy sauce, braised “Gobo” burdock root and ground sesame seeds \$25

#### Hokkaido Monkfish

Hokkaido Monkfish “Tatsuta Age” with its own orange Dashi braised “Ankimo” liver puree \$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.