



KUSAKABE
SAN FRANCISCO

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 Gindara with Umami seaweed powder and Umami Dashi soup

Four kinds of Sushi

Seasonal and signature sushi from Tokyo Toyosu Fish Market

Wagyu Jibu-Ni

Lightly poached A5 Wagyu beef with sweet soy sauce, Arima Sansho pepper corn, and Onsen Tamago egg

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

Kyoto Uji Matcha ice cream and Azuki bean with Monaka rice cracker

OR

Yuzu and Shiso leaf sorbet with Suntory Hibiki whisky

OR

Fuji apple spring rolls with Sake Kasu lees & Miso cream

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18 Courses
\$200

Add on

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.