



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 Umamo 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 Mitsuba leaf

## **Sweets**

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

OR

Yuzu and Shiso leaf sorbet with Suntory Hibiki whisky

OR

Black Sesame Pudding with Den Sake Kasu lees cream

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18 Courses

\$200

**Chef Mitsunori Kusakabe**

**Please note:** For Tock and large 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.