



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 Ocean Trout with Yuzu miso and soybeans Umami Dashi

### **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.