



**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

### **Kaburajiru**

“Iwana” Arctic char with “Kabu” turnip Umami Dashi soup, Ikura and Naruto Wakame seaweed

### **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

Sakura Mochi with sweet Azuki beans, Sake Lees cream, and Sakura flower and leaf

13 Courses

\$148

**Chef Mitsunori Kusakabe**

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Add on

### **Wagyu Jibu-Ni**

Lightly poached A5 Wagyu beef with sweet soy sauce, Arima Sansho peppercorn, and Onsen Tamago egg \$25

### **Four kinds of Sushi**

(Toro, Hokkaido Uni, Toro Taku, Shirayaki Unagi) \$45

OR

**Your choice of sushi** MP / piece