



**KUSAKABE**  
SAN FRANCISCO

~Valentine's Day~

## OMAKASE

五味五色五感五法

### **Aperitif**

Brut Rose Charles de Cazanove Champagne France NV

Or

Kimino Yuzu Soda (non-alcohol)

### **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

### **A5 Wagyu Beef**

A5 Oita Wagyu Beef with ginger soy sauce, braised "Gobo" burdock root and ground sesame seeds

### **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

.....

18 Courses

\$250

**Chef Mitsunori Kusakabe**