



KUSAKABE
SAN FRANCISCO

Dessert

Kyoto Uji Matcha ice cream and Azuki bean with Shiratama Mochi
OR
Yuzu and Shiso leaf sorbet with Hibiki Whisky
OR
Japanese Sweet Potato Tart with Whipped White Miso Cream

Dessert Wine/Sake

Matcha Omoi, <i>Kyoto</i>	10
Kamoizumi Umeshu Plum Sake, <i>Hiroshima</i>	11
Heiwa Shuzou Yuzu, <i>Wakayama</i>	13
Sauternes La Fleur Renaissance, <i>Bordeaux, France 2019</i>	12
Kelson Creek Ruby Port, <i>California</i>	14
Porto Gloria 10 yrs aged in wood, <i>Portugal</i>	14

Tea

Genmai-cha	Deep-steamed green tea with roasted rice ...	8
Hoji-cha	Roasted green tea	8
Genmai Decaf	Brewed brown rice beverage (no caffeine) ..	8
Ice-Tea	Uji Matcha iced tea from Kyoto	9

First turn ends at 7:30pm. Second turn ends at 10:30pm



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OMIYAGE

Kyoto style sushi
Take home to enjoy even the next day

“Gomoku” Inari-Zushi *Vegetarian (6pc) \$23

Traditional deep fried sweet and savory Abura-age (Tofu),
aged vinegar sushi rice with Chef’s choice five kinds of vegetables and
Yuzu citrus

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What is OMIYAGE?

Omiyage not only mean “take-out”,
but also implies as a gift to thank your beloved family members,
dear friends, and those who support you, or to give them happiness.

What is Kyoto style sushi?

Kyoto style sushi is a traditional sushi that has existed
even before Edo-mae sushi in Tokyo.
Kyoto style sushi has long been enjoyed
by the upper class of Japan as takeout (Omiyage).