



KUSAKABE  
SAN FRANCISCO

## Dessert

Kyoto Uji Matcha ice cream and Azuki bean with Monaka Rice Cracker  
OR  
Yuzu and Shiso leaf sorbet with Hibiki Whisky  
OR  
Ichigo Daifuku – Soft Rice Mochi Cake stuffed with Sweet Azuki  
Bean Paste and Strawberry

## Dessert Wine/Sake

Matcha Omoi, <i>Kyoto</i> .....	10
Miwaku No Mango made with Junmai, <i>Aichi</i> .....	10
Kamoizumi Umeshu Plum Sake, <i>Hiroshima</i> .....	11
Heiwa Shuzou Yuzu, <i>Wakayama</i> .....	13
Sauternes La Fleur Renaissance, <i>Bordeaux, France</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
Sakura Sencha	Cherry Blossom green tea.....	8
Soba-cha	Buckwheat tea.....	8
Genmai Decaf	Brewed brown rice beverage (no caffeine) ..	8
Ice-Tea	Uji Matcha iced tea from Kyoto.....	9



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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 means “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).

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