



KUSAKABE  
SAN FRANCISCO

## Dessert

Uji Matcha ice cream and white bean paste with Monaka rice cracker

OR

Yuzu and Shiso leaf sorbet with Hibiki Whisky

OR

Spring mochi filled with sweet Azuki bean paste  
wrapped in a fragrant salt-cured sakura leaf

## Dessert Wine/Sake

|                                                         |    |
|---------------------------------------------------------|----|
| <i>Matcha Omoi, Kyoto</i>                               | 10 |
| <i>Miwaku No Mango made with Junmai, Aichi</i>          | 10 |
| <i>Kamoizumi Umeshu Plum Sake, Hiroshima</i>            | 11 |
| <i>Heiwa Shuzou Yuzu, Wakayama</i>                      | 13 |
| <i>Sauternes La Fleur Renaissance, Bordeaux, France</i> | 12 |
| <i>Porto Gloria 10 yrs aged in wood, Portugal</i>       | 14 |

## Tea

|               |                                              |   |
|---------------|----------------------------------------------|---|
| Genmai-cha    | Deep-steamed green tea with roasted rice ... | 8 |
| Hoji-cha      | Roasted green tea .....                      | 8 |
| Yuzu Matcha   | Kuki-cha with Yuzu peels and Matcha .....    | 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 |

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