



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

Sakura Mochi – Traditional spring Mochi with sweet Azuki bean and salt cured Sakura Leaf

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