



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

Kinako Tapioca Mochi with Kuromitsu syrup and soybean powder

## 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**