



## Dessert

Kyoto Uji Matcha ice cream and Azuki bean with Monaka rice cracker

OR

Yuzu and Shiso leaf sorbet with Hibiki Whisky

## Dessert Wine/Sake

Matcha Omoi, <i>Kyoto</i> .....	10
Kamoizumi Umeshu Plum Sake, <i>Hiroshima</i> .....	11
Heiwa Shuzou Yuzu, <i>Wakayama</i> .....	13
Heiwa Shuzou Orange, <i>Wakayama</i> .....	13
Heiwa Shuzou Kanjuku Ume Nigori <i>Wakayama</i> .....	13
Sauternes La Fleur Renaissance, <i>Bordeaux, France 2019</i> .....	12
Cass Syrah Dessert Wine, <i>Paso Robles, California 2019</i> .....	14

## Tea

Genmai-cha	Deep-steamed green tea with roasted rice ...	8
Hoji-cha	Roasted 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
Sparkling Tea	Enroot Cold Brew (Raspberry Mint).....	12

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



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**KUSAKABE**  
SAN FRANCISCO

## **OMIYAGE**

Kyoto style sushi

*Take home to enjoy even the next day*

### **Wagyu “Kinpira” Inari-Zushi (6pc) \$30**

Traditional deep fried sweet and savory Abura-age (Tofu), aged vinegar sushi rice with Miso braised minced A5 Satsuma wagyu beef, “Kinpira” burdock root and carrot.

### **“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).



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