



KUSAKABE
SAN FRANCISCO

Premium Sake Pairing

Jidori egg Chawan-mushi & Otsumami

Gosenha “Rain of Five Thousand Blades” Junmai Daiginjo, *Nagano*

Four kinds of Sushi

Dewazakura Yukimanman “Snow Country” Daiginjo, *Yamagata*

Wanmono

Kikuhime “Kinken” Junmai, *Ishikawa*

Four kinds of Sushi

Kamoshibito Kuheiji ‘Kyou Den’ Junmai Daiginjo, *Aichi*

Niku-Doufu

Kiminoi “Emperor’s Well” Yamahai Junmai Ginjo, *Niigata*

Or

Hokkaido Monkfish

Daishichi Masakura “True Cherry Blossom” Kimoto Junmai Ginjo, *Fukushima*

Four kinds of Sushi

Suirakuten “Heaven of Tippy Delight” Limited Edition, Daiginjo, *Akita*

Omakase \$195 per person (for 6 courses)

Petite Omakase \$145 per person (for top 4 courses)

Petite Pairing is available for Petite Omakase only



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Wine Pairing

Jidori egg Chawan-mushi & Otsumami

Jacquesson N°747 Cuvée Grand Vin Extra Brut Champagne *France NV*

Four kinds of Sushi

Rose Kenzo Estate Yui *Napa 2023*

Wanmono

Grace Koshu (甲州) *Yamanashi, Japan 2022*

Four kinds of Sushi

Chardonnay Hartford Stone Cote Vineyard *Sonoma 2021*

Niku-Doufu

Grace Akeno (あけの) *Yamanashi, Japan 2021*

Or

Hokkaido Monkfish

Sauvignon Blanc Eisele Vineyard *Napa 2022*

Four kinds of Sushi

Cabernet Sauvignon Caymus *Napa 2022*

Omakase \$185 per person (for 6 courses)

Petite Omakase \$110 per person (for top 4 courses)

Petite Pairing is available for Petite Omakase only