



KUSAKABE
SAN FRANCISCO

Premium Sake Pairing

Jidori egg Chawan-mushi & Otsumami
Watari Bune “Liquid Gold” Junmai Daiginjo, *Ibaraki*

Four kinds of Sushi
Dewazakura Yukimanman “Snow Country” Daiginjo, *Yamagata*

Wanmono “Hamo Shinjo Soup”
Daishichi Masakura “True Cherry Blossom” Kimoto Junmai Ginjo, *Fukushima*

Four kinds of Sushi
Heaven Sake Label Orange Regis Camus & Urakasumi Junmai Daiginjo, *Miyagi*

A5 Wagyu “Yaki-Shabu”
Kiminoi “Emperor’s Well” Yamahai Junmai Ginjo, *Niigata*

Or

Shirauo Kakiage
Den blanc batch #11 Junmai, *California*

Four kinds of Sushi
Suirakuten “Heaven of Topsy 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 “Hamo Shinjo Soup”
Chablis Domaine Vocoret & Fils *France 2023*

Four kinds of Sushi
Chardonnay Hartford Stone Cote Vineyard *Sonoma 2022*

A5 Wagyu “Yaki-Shabu”
Pauillac de Chateau Latour *Latour, France 2018*

Or

Shirauo Kakiage
Sauvignon Blanc Eisele Vineyard *Napa 2023*

Four kinds of Sushi
Cabernet Sauvignon Chapellet “Signature” *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