



**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

**Mehikari Kara-age**  
Den blanc batch #12 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 2023*

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

Or

**Mehikari Kara-age**  
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