KUSAKABE
SAN FRANCISCO

Premium Sake Pairing

Edamame Surinagashi & Otsumami
Hatsuyume "First Dream" Junmai Daiginjo, *Nagano*

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

Wanmono
Masumi Hiyaoroshi "Sleeping Beauty" (Seasonal) Junmai Ginjo, *Nagano*

Four kinds of Sushi
Sanka "Mountain Flower" Junmai Daiginjo, *Nagano*

A5 Oita Wagyu
Den blanc batch #12 Junmai, *California*

Or

Mehikari Kara-age
Kiminoi "Emperor's Well" Yamahai Junmai Ginjo*, Niigata*

Four kinds of Sushi
Suirakuten "Heaven of Tipsy 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

KUSAKABE
SAN FRANCISCO

Wine Pairing

Edamame Surinagashi & Otsumami
Jacquesson N°749 Cuvée Grand Vin Extra Brut Champagne *France NV*

Four kinds of Sushi
Rose Kenzo Estate Yui *Napa 2023*

Wanmono
Pinot Grigio Alois Lageder 'Porer' *Südtirol Alto Adige, Italy 2023*

Four kinds of Sushi
Chardonnay Hartford Stone Cote Vineyard *Sonoma 2023*

A5 Oita Wagyu
Pauillac de Chateau Latour *Latour, France 2018*

Or

Mehikari Kara-age
Chablis Christian Moreau Pere et Fils Le Domaine *Chablis*, *France 2024*

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