
STARTERS & SALADS

Miso Soup <i>miso dashi broth, tofu, seaweed, scallion, enoki mushroom</i>	9
Cucumber Salad <i>hearts of palm, heirloom tomatoes, charred avocado, avocado oil, amazu dressing, sesame seeds</i>	18
Sweet Gem Kusa Nori Salad <i>tosaka, wakame, hiyashi, hijiki, gem lettuce, endive, frisée, kusa dressing</i>	16
Shukaku Tataki Salad <i>tuna, salmon, hamachi, livi kinder greens, avocado, hearts of palm, cucumber, tomato, renkon chips, tataki dressing</i>	36
Edamame <i>choice of yuzu sea salt, shoyu salt or spicy umami topping</i>	9
Shishito <i>sudachi avocado oil emulsion, maldon salt</i>	11

CHILLED & HOT SOCIAL SHARES

Shigoku Oysters* <i>half dozen shigoku oysters, shiso sakura shoyu mignonette, kusa cocktail sauce, golden ikura, gold flake</i>	28
Blue Fin Tartare* <i>sudachi edamame avocado mousseline, umai ponzu, lotus root, ninja radish</i>	30
Yuzu King Salmon Sashimi* <i>ikura, myoga, kaiware, sea micros, yuzu emulsion, crispy salmon chip</i>	28
Hamachi Crispy Rice* <i>spicy hamachi tartare and sashimi, shiso, cucumber, avocado mousse yuzu soy gel, crispy garlic, micro cilantro</i>	20
Vegetable Tempura <i>kabocha squash, okinawa sweet potato, asparagus, baby carrot, sweet onion, maitake mushroom, shiso leaf, tentsuyu</i>	18
Shrimp Tempura <i>crispy rice crusted shrimp tempura, wasabi honey aioli, kabosu fluid gel, infused tobiko, micro cilantro</i>	28
Jidori Chicken Karaage <i>jidori chicken, auspicious shoyu, house made oshinko, scallion grass</i>	23
Wagyu Gyoza <i>wagyu beef dumplings, Okinawa puree, sweet soy, roasted garlic ponzu</i>	32

CHEF'S SIGNATURE STARTERS

Madai Kobujime* <i>kelp marinated tai snapper, sea grapes, kizami yuzu, myoga, citrus lace, watermelon radish, shiro ponzu</i>	29
Kanpachi Carpaccio* <i>nori crusted greater amberjack, tiny radish, cucumber, ika tuile, yuzu soy</i>	29
Scallop Crudo* <i>yuzu apples, truffle nuance, jalapeño, kyuri radish rose</i>	28

SASHIMI & NIGIRI

2 PIECE PER ORDER

Tuna*	17	Tai Snapper*	15	Octopus	10	Tobiko*	11
Hamachi*	16	Hirame*	14	Uni*	MP	Fresh Wasabi	25
Kanpachi*	16	Pacific Mackerel*	16	Freshwater Eel	14		
King Salmon*	15	Sweet Shrimp*	16	Scallop*	13		
O Toro*	MP	Shrimp*	12	Ikura*	12		
Chu Toro*	26	King Crab	MP				

Kusa Sushi Moriawase* 78
10 chef's inspiration selection of nigiri

Nori Sashimi Moriawase* 78
10 chef's inspiration selection of sashimi

KUSA NORI CRAFTED MAKI & SPECIALTY ROLLS

3000 LVBLVD* 28
yuzu Kewpie snow crab, togarashi tataki salmon, asparagus, yuzu tobiko, micro wasabi, kizami yuzu

The Strip* 31
maguro, hamachi, salmon, hirame, ebi, kyuri, shiso, uni, shio konbu, premium sweet soy

Battle Born* 34
seared yakitoro, kyuri, negi, toro tartare, chili garlic, yuzu aioli

Silver State Roll* 34
king crab, avocado, cucumber, arare rice cracker, tobiko, premium sweet soy

Rock Shrimp Tempura* 27
creamy spicy rock shrimp tempura, spicy tuna, cucumber, avocado, wasabi & red tobiko

Hi Tuna* 29
spicy tuna, soy stained tuna, kyuri, wasabi aioli, crispy shallot, micro shiso

KN Hamachi* 29
furikake togarashi hamachi, avocado, cucumber, serrano chile, yuzu soy fluid gel, crispy garlic, micro cilantro

🔥 "Rami" Spicy Tuna Roll* 35
blue fin tuna, capsaicin sauce, ghost, scotch bonnet, & thai chiles, scorpion & carolina reaper pepper sauce, kizami wasabi, crispy garlic and shallots, micro wasabi



SCAN TO VIEW
EXCLUSIVE CONTENT

🔥 Due to the extremely hot nature of these products, serious injury can be caused if consumed or applied to skin, eyes, and exposed body parts. Guest must sign food waiver for participation.

CLASSIC ROLLS

Snow Crab California Roll*	18	Spicy Tuna*	16	Eel Cucumber*	16
Shrimp Tempura*	16	Negi Toro*	20	Scottish King Salmon Avocado Roll*	15

*Consuming raw or undercooked meat, poultry, seafood, shell stock or eggs may increase your risk of a food borne illness.

07/23

ROBATA MEATS, POULTRY & SEAFOOD

Angus Beef Filet* <i>tare sauce, yuzu kosho</i>	13	Tsukune Chicken Meatball <i>tare sauce, ume sauce, shiso</i>	10
Lamb Chop* <i>aji panca sauce</i>	14	Freshwater Eel <i>kabayaki sauce, sesame seed, negi</i>	14
Kurobuta Pork Belly <i>yuzu wasabi tamari glaze</i>	11	Jumbo Tiger Shrimp <i>sudachi butter, matcha salt</i>	16
Jidori Chicken <i>tamari teriyaki, tokyo scallions</i>	10		

ENTREE

Black Hawk Wagyu Steak* <i>8 oz domestic wagyu hanger tender, furikake potato salad, shisho chimichurri, black garlic glaze</i>	55
Truffle Jidori Chicken Katsu <i>seasonal black truffles, kobocho squash puree, baby corn & squash, housemade tonkatsu sauce</i>	45
Mugifuji Pork Tomahawk <i>12oz misoyaki mugifuji pork, okinawa sweet potato purée, baby squash, apricot konpoto & tare</i>	42
Misoyaki Black Cod <i>wakame arare crust, edamame, thumb carrots, pearl onions, hajikami, yuzu sake air</i>	42

WAGYU BEEF THEORY

CHOICE OF TOBANYAKI OR CHERRY WOOD SMOKE

A5 Japanese Wagyu Striploin, Tokushima Gold* <i>Kusa Nori Signature Garnishes</i> <i>Choice of Tataki or Grilled Steak Style *3 OZ MINIMUM</i>	55 per oz
Wagyu Shabu Shabu* <i>6oz black hawk wagyu, enoki & shiitake mushrooms, carrot, napa cabbage & kohlrabi, chrysanthemum greens, celery root, kombu dashi broth</i>	85
Black Hawk Domestic Black Wagyu Striploin, 12 oz*	125

ROBATA SEASONAL HARVEST

Okinawa Sweet Potato <i>kuromitsu black honey, kinako dust</i>	10	Asparagus <i>yuzu aioli, bubu arare</i>	9
Eryngii Mushrooms <i>yuzu soy, negi</i>	8	Onigiri Rice Ball <i>bonito flakes, furikake</i>	9
Eggplant <i>miso yaki glaze, roasted sesame seeds</i>	10	Baby Corn <i>miso aioli, yuzu salt</i>	9

DESSERTS

Strawberry Heaven

*Harry's Berries, Sicilian pistachio, yuzu curd
green tea castella & milk tea castella*

15

Green Tea Cherry Tort

*bing cherries, white chocolate green tea
granache green tea gelato*

14

Chocolate Tea

*chai spice infused milk chocolate mousse
chestnut cream, devil's food cake, kinako crumble*

14

"Rakkasei" Layer Crunch Bar

*peanut butter layers, valrhona cremeux
praline crunch, vanilla bean ice cream*

15