F1 LAS VEGAS GRAND PRIX 2023

AMUSE

PERIGOD TRUFFLE & MISO SUNCHOKE SOPU
creamy miso sunchoke soup, perigord truffle foam

FIRST COURSE

KALUGA CAVIAR & FOUR CRAB
Alaskan king jumbo lump dungeness snow crab, yuzu apple, avocado mousseline

SECOND COURSE

ALBA TRUFFLES & TOKUSHIMA WAGYU TARTARE
Piedmont white truffle, A5 wagyu beef, tempura poached egg

SUSHI COURSE

MORIWASE
o toro temaki, Hokkaido uni chu toro kanpachi nigiri, blue fin tuna hamachi salmon sashimi

ENTREE COURSE

LOBSTER & BLACK HAWK WAGYU
yuzu butter poached Maine lobster tail, 4 oz domestic wagyu striploin, wasabi potato gratin, baby artichokes, truffle tare

DESSERT COURSE

KUSA NORI SIGNATURE DESSERT

$195

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness, especially if you have certain medical conditions.