MISO SOUP
  tofu, wakame, enoki mushrooms, green onions

EDAMAME & SHISITO
  yuzu salt & sudachi emulsion

TEPPAN SALAD
  livi kinder greens, tosazu vinaigrette

SASHIMI TRIO
  tuna, hamachi, salmon

WAGYU GYOZA
  Wagyu, Okinawa potato puree, garlic ponzu

ENTREE COMBINATION
  angus beef filet, lamb chops, jidori chicken, jumbo tiger shrimp, Hokkaido scallops garlic
  fried rice & seasonal vegetables

*** SUPPLEMENTS ***

SEA BASS $25
LANGOUSTINES $25
MAINE LOBSTER $50
BLACK HAWK WAGYU $25
TOKUSHIMA WAGYU $50
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.