

FOR THE TABLE

Lobster Miso Bisque

lobster tempura, crispy tofu & shiitake

Whole Peking Duck

pancakes, bao, gem lettuce, cucumber, leeks, daikon, watermelon radish, orange, plum, & hoisin sauces

SOCIAL SHARES

Uni Toast*

Hokkaido uni, iberico jamon, pata negra ham

King Crab Spring Rolls

housemade peanut sauce

Duck Egg Rolls

foie gras, house pickles, orange ginger hoisin sauce

Wagyu Beef Crispy Potato*

Blackhawk domestic wagyu & Tokushima Japanese wagyu

K.N. Pad Thai

housemade noodle & tamarind sauce

Crispy Duck Salad

kinder livi greens, sesame ginger vinaigrette

Dim Sum

wagyu beef gyoza
black pearl shrimp har gow
king crab dumpling*
truffle shiu mai
black sesame ball

Shellfish

shikoku oyster*
kaluga caviar 30g*
rock lobster tail*
Alaskan king crab*
Hokkaido scallop*
Langoustine*
Australian abalone*
Shogun Platter*

Robatayaki

kalbi beef*
lamb vindaloo*

CRAFTED PROVISIONS & SIGNATURE ROLLS

Yoshi's Cube* 🍲

chu toro, tuna, hamachi, kanpachi, salmon, tamago, avocado

Kanpachi Carpaccio*

gochujang miso, ninja radish, pickle serrano

Salmon Coco*

kaffir lime lemongrass coconut, micro lemon balm

Fluke Sashimi*

aji amarilla sauce, kewi, purple potato

Battle Born Roll*

unagi, torched fluke, five spice black bean sauce

Sin City Tuna Roll*

sweet chili tuna, zaap spice tuna, cilantro

ENTRÉES

Dorade Royal

crispy deconstructed fish, five spice black bean, sweet chili, ume ponzu

Chicken Panang

Thai eggplant, heirloom tomato, straw mushroom

Angus Rib Cap*

wasabi potato purée, baby corn, truffle teriyaki

Mugifuji Pork Tomahawk

12oz misoyaki mugifuji pork, grilled peach & baby fennel

Misoyaki Black Cod

wakame arare crust, edamame, thumb carrots, pearl onions, hajikami, yuzu sake air

SIDES

Saffron Basmati Biryani

rainbow cauliflower

Gai Lan Broccoli

shiitake mushrooms

Housemade Kimchi

napa cabbage, cucumber, watermelon radish, soy sprout

Three Peas

snap, snow, & leaves

STARTERS & SALADS

Miso Soup

miso dashi broth, tofu, seaweed, scallion, enoki mushroom

Cucumber Salad

hearts of palm, heirloom tomatoes, charred avocado, avocado oil, amazu dressing, sesame seeds

Edamame

choice of yuzu sea salt  shoyu salt or spicy umami topping

Shishito

sudachi avocado oil emulsion, maldon salt

CHILLED & HOT SOCIAL SHARES

Blue Fin Tartare*

sudachi edamame avocado mousseline, umai ponzu, lotus root, ninja radish

Hamachi Crispy Rice*

spicy hamachi tartare and sashimi, shiso, cucumber, avocado mousse yuzu soy gel, crispy garlic, micro cilantro

Vegetable Tempura

kabocha squash, okinawa sweet potato, asparagus, baby carrot, sweet onion, maitake mushroom, shiso leaf, tentsuyu

Shrimp Tempura

crispy rice crusted shrimp tempura, wasabi honey aioli, kabosu fluid gel, infused tobiko, micro cilantro

Jidori Chicken Karaage

jidori chicken, auspicious shoyu, house made oshinko, scallion grass

SASHIMI & NIGIRI

2 PIECE PER ORDER

Tuna*	Tai Snapper*	Octopus	Tobiko*
Hamachi*	Hirame*	Uni*	Fresh Wasabi
Kanpachi*	Pacific Mackerel*	Freshwater Eel	
King Salmon*	Sweet Shrimp*	Scallop*	
O Toro*	Shrimp*	Ikura*	
Chu Toro*			
Kusa Sushi Moriawase* 10 chef's inspiration selection of nigiri		Nori Sashimi Moriawase* 10 chef's inspiration selection of sashimi	

KUSA NORI CRAFTED MAKI & SPECIALTY ROLLS

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

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

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

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

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

CLASSIC ROLLS

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

WAGYU BEEF THEORY

CHOICE OF TOBANYAKI OR CHERRY WOOD SMOKE

A5 Japanese Wagyu Striploin, Tokushima Gold*

Kusa Nori Signature Garnishes

Choice of Tataki or Grilled Steak Style *3 OZ MINIMUM

Wagyu Shabu Shabu*

6oz black hawk wagyu, enoki & shiitake mushrooms, carrot, napa cabbage & kohlrabi, chrysanthemum greens, celery root, kombu dashi broth

Black Hawk Domestic Black Wagyu Striploin, 12 oz*

ROBATAYAKI

Kurobuta Pork Belly

yuzu wasabi tamari glaze

Jidori Chicken

tamari teriyaki, tokyo scallions

Tsukune Chicken Meatball

tare sauce, ume sauce, shiso

Jumbo Tiger Shrimp

sudachi butter, matcha salt

Freshwater Eel

kabayaki sauce, sesame seed, negi

Okinawa Sweet Potato

kuromitsu black honey, kinako dust

Eryngii Mushrooms

yuzu soy, negi

Eggplant

miso yaki glaze, roasted sesame seeds

Asparagus

yuzu aioli, bubu arare

Onigiri Rice Ball

bonito flakes, furikake

Baby Cauliflower

yuzu sabayon, tare sauce, ume sauce, shiso