
CHILLED & HOT SOCIAL SHARES

Wagyu Gyoza

wagyu beef dumplings, okinawa purée, sweet soy, roasted garlic ponzu

Shrimp Tempura

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

Vegetable Tempura

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

Shigoku Oysters*

ponzu, kusa cocktail sauce, kizami wasabi

King Crab Spring Rolls* 🍣

housemade peanut sauce

Blue Fin Tartare*

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

Wagyu Beef Crispy Potato*

blackhawk domestic wagyu & Tokushima Japanese wagyu

Jidori Chicken Karaage

jidori chicken, auspicious shoyu, oshinko, scallion

Scallop Crudo*

yuzu apples, truffle nuance, kyuri radish rose

Duck Egg Rolls 🍣

foie gras, house pickles, orange ginger hoisin sauce

Hamachi Crispy Rice*

spicy hamachi, furikake crispy rice, umai ponzu

Salmon Tataki*

furikake crusted salmon, micro ocean mix, spoon tomato, kyuri, lilikoi seeds, tomato ponzu

Hamachi Carpaccio*

serrano chile, tiny radish, micro cilantro flowers, yuzu shoyu fluid gel

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

SASHIMI & NIGIRI

2 PIECE PER ORDER

Tuna*

Hamachi*

King Salmon*

O Toro*

Chu Toro*

Tai Snapper*

Flounder*

Pacific Mackerel*

Sweet Shrimp*

Shrimp*

Octopus

Sea Urchin*

Freshwater Eel

Scallop*

Greater Amberjack*

Ikura*

Tobiko*

Kaluga Caviar*
30gr

Fresh Wasabi

Kusa Sushi Moriawase*

10 chef's inspiration selection of nigiri

Yoshi's Cube*

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

Nori Sashimi Moriawase*

10 chef's inspiration selection of sashimi

Sushi Pie*

selection of fresh sashimi, sushi rice,
avocado, kyuri, tobiko

KUSA NORI CRAFTED MAKI & SPECIALTY ROLLS

3000 LVBLVD Roll*

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

The Strip Roll*

maguro, hamachi, salmon, flounder, shrimp, kyuri, shiso, sea urchin, shio konbu, premium sweet soy

Silver State Roll*

king crab, avocado, cucumber, arare rice cracker, tobiko, premium sweet soy

KN Hamachi Roll*

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

Rock Shrimp Tempura Roll*

creamy spicy rock shrimp tempura, spicy tuna, cucumber, avocado, tobiko

9th Island Poke Roll*

hawaiian style tuna poke, nori tsukudani & wakame seaweed, avocado,
cucumber, shiso, sesame seed, green onion

CLASSIC ROLLS

Snow Crab California Roll*

Spicy Tuna Roll*

Eel Cucumber Roll*

Shrimp Tempura Roll*

Negi Toro Roll* 

Scottish King Salmon Avocado Roll* 

 Gluten-Free  Fusion Item

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

04/25

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

K.N. Pad Thai

chilled housemade noodle & tamarind sauce

Crispy Duck Salad

kinder livi greens, sesame ginger vinaigrette

Soft Shell Crab Tempura*

crispy soft shell crab, avocado mousse, compressed melons, serrano kombu ponzu

ENTRÉES

Dorade Royal*

pan seared mediterranean sea bream, baby artichoke & fennel, spoon tomato, yuzu miso beurre blanc

Hokkaido Scallops*

pan seared hokkaido scallops, smoke trout roe, king crab squash blossom, baby zucchinis, amazu brown butter

Truffle Jidori Chicken Katsu

baby corn, sugar & snap peas, maitake mushrooms, broccolini florets & purée, sudachi ginger miso

Misoyaki Black Cod

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

Blackhawk Wagyu*

8 oz robata grilled domestic wagyu hanger steak, heirloom tomato mosaic, tomato shiso chimichurri

Adds Ons

1/2 Maine Lobster

Jumbo tiger shrimp

ROBATAYAKI

Robata Platter Selections

Choice of 3

Choice of 5

Choice of 7

Kurobuta Pork Belly
yuzu wasabi tamari glaze

Jidori Chicken 
tamari teriyaki, tokyo scallions

Tsukune Chicken Meatball
tare sauce, ume sauce, shiso

Jumbo Tiger Shrimp  (additional 3)
sudachi butter, matcha salt

Kalbi Beef*  (additional 4)
kalbi glaze, house made kimchi

Okinawa Sweet Potato 
kuromitsu black honey, kinako dust

Eryngii & Maitake Mushroom
Ponzu Truffle

Eggplant
miso yaki glaze, roasted sesame seeds

Asparagus 
yuzu aioli, bubu arare

WAGYU BEEF THEORY

A5 Japanese Wagyu Striploin, Tokushima Gold*

Kusa Nori Signature Garnishes *3 OZ MINIMUM

Wagyu Shabu Shabu*

6oz Blackhawk wagyu, enoki & shiitake mushrooms,
squash blossom, baby corn, baby zucchini, napa cabbage,
kombu dashi broth

Black Hawk Domestic Black Wagyu Striploin, 12 oz*