


## COLD STARTERS

<b>Shigoku Oysters*</b> <i>ponzu, kusa cocktail sauce, kizami wasabi</i>	<b>28</b>
<b>Blue Fin Tartare*</b> <i>sudachi edamame avocado mousseline, umai ponzu, lotus root, ninja radish</i>	<b>30</b>
<b>Scallop Crudo*</b> <i>yuzu apples, truffle nuance, kyuri radish rose</i>	<b>28</b>
<b>Salmon Tataki*</b> <i>citrus togarashi crusted seared salmon, sea herbs blood orange ponzu</i>	<b>28</b>
<b>Hamachi Carpaccio*</b> <i>serrano chile, tiny radish, micro cilantro flowers yuzu shoyu fluid gel</i>	<b>29</b>

## SALADS

<b>Cucumber Salad</b>  <i>hearts of palm, heirloom tomatoes, charred avocado, avocado oil, amazu dressing, sesame seeds</i>	<b>18</b>
<b>Kake Inaniwa Noodles</b> <i>akita udon vegetable tempura (additional 7) nobashi ebi (additional 12)</i>	<b>19</b>
<b>Sashimi Salad*</b> <i>tuna, yellowtail, salmon, crafted tender greens sesame ginger dressing</i>	<b>35</b>

## A5 WAGYU

Fujiwara Farms is a JGAP certified ranch for livestock and livestock products

Kusa Nori proudly serves A5 Japanese wagyu Striploin, Tokushima Mitsuboshi Gold

**A5 Japanese Wagyu Striploin, Tokushima Mitsuboshi Gold\*** **58 per oz**  
*Kusa Nori Signature Garnishes*  
**\*3 OZ MINIMUM**

**Ishiyaki Hot Stone Wagyu Striploin\***  
*6 pieces* **58**  
*12 pieces* **116**

## HOT SOCIAL SHARES

<b>Miso Soup</b>  <i>miso dashi broth, tofu, seaweed, scallion enoki mushroom</i>	<b>9</b>
<b>Wagyu Gyoza</b> <i>Okinawa potato purée, sweet soy, roasted garlic ponzu</i>	<b>34</b>
<b>Edamame</b> <i>choice of yuzu sea salt  shoyu salt or spicy umami topping</i>	<b>9</b>
<b>Shishito</b> <i>sudachi avocado oil emulsion, maldon salt</i>	<b>11</b>
<b>Shrimp Tempura*</b> <i>crispy rice crusted shrimp tempura, wasabi honey aioli, kabosu fluid gel, tobiko micro cilantro</i>	<b>28</b>
<b>Vegetable Tempura</b> <i>kabocha squash, okinawa sweet potato asparagus, baby carrot, sweet onion maitake mushroom, shiso leaf, tentsuyu</i>	<b>18</b>
<b>Soft Shell Crab Tempura*</b> <i>frisee, shaved baby fennel, mache baby beet confit, cara cara orange kumquat serrano amazu</i>	<b>25</b>
<b>Wagyu Beef Crispy Potato*</b> <i>Blackhawk domestic wagyu &amp; Tokushima Japanese wagyu</i>	<b>32</b>
<b>Jidori Chicken Karaage</b> <i>jidori chicken, auspicious shoyu, oshinko scallion</i>	<b>23</b>
<b>Hamachi Crispy Rice*</b> <i>spicy hamachi, furikake crispy rice umai ponzu</i>	<b>20</b>

 Gluten-Free

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

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## SASHIMI & NIGIRI

2 PIECE PER ORDER

Tuna*	17	Tai Snapper*	15	Octopus	10	Ikura*	12
Hamachi*	16	Flounder*	14	Sea Urchin*	MP	Tobiko*	11
King Salmon*	15	Pacific Mackerel*	16	Freshwater Eel	14	Kaluga Caviar*	125
O Toro*	MP	Sweet Shrimp*	16	Scallop*	13	30gr	
Chu Toro*	26	Shrimp*	12	Greater Amberjack*16		Fresh Wasabi	25

<b>Kusa Sushi Moriawase*</b>	<b>78</b>	<b>Nori Sashimi Moriawase*</b>	<b>78</b>
<i>10 chef's inspiration selection of nigiri</i>		<i>10 chef's inspiration selection of sashimi</i>	
<b>Yoshi's Cube*</b> 🍱	<b>78</b>	<b>Kumiawase*</b>	<b>74</b>
<i>chu toro, tuna, hamachi, kanpachi, salmon, tamago, avocado</i>		<i>choice of one signature roll*, chef's inspiration selection of 3 piece sashimi, 3 piece sushi</i>	
		<i>*** Umi Riku Roll (additional 10)</i>	

## KUSA NORI CRAFTED MAKI & SPECIALTY ROLLS

<b>3000 LVBLVD Roll*</b>	<b>28</b>
<i>yuzu Kewpie snow crab, togarashi tataki salmon, asparagus, yuzu tobiko, micro wasabi, kizami yuzu</i>	
<b>Umi Riku Roll*</b>	<b>42</b>
<i>blackhawk wagyu tataki, lobster tempura, asparagus, kaiware, cucumber, umami oroshi, hana wasabi</i>	
<b>The Strip Roll*</b>	<b>31</b>
<i>maguro, hamachi, salmon, flounder, shrimp, kyuri, shiso, sea urchin, shio kombu, premium sweet soy</i>	
<b>Silver State Roll*</b>	<b>34</b>
<i>king crab, avocado, cucumber, arare rice cracker, tobiko, premium sweet soy</i>	
<b>KN Hamachi Roll*</b>	<b>30</b>
<i>furikake togarashi hamachi, avocado, cucumber, serrano chile, yuzu soy fluid gel, crispy garlic, micro cilantro</i>	
<b>Rock Shrimp Tempura Roll*</b>	<b>29</b>
<i>creamy spicy rock shrimp tempura, spicy tuna, cucumber, avocado, tobiko</i>	
<b>9th Island Poke Roll*</b>	<b>29</b>
<i>Hawaiian style tuna poke, nori tsukudani &amp; wakame seaweed, avocado, cucumber, shiso, sesame seed, green onion</i>	

## CLASSIC ROLLS

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

🍱 Gluten-Free

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## ROBATAYAKI

### Robata Platter Selections

Choice of 3	36
Choice of 5	55
Choice of 7	75

**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

**Blackhawk Wagyu Kushiya**\*  
(additional 5) kalbi glaze

**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

## ENTRÉES

<b>Kusa Nori Seven Seas*</b> golden eye snapper, squat lobster, surf clam, bay scallops, green lip mussels, ikura uni sudachi butter emulsion	<b>50</b>
<b>Hokkaido Scallops*</b> kataifi crusted scallops, smoke trout roe, shio kumbo koji rice, delicata squash, yuzu sabayon emulsion	<b>46</b>
<b>Sakura Pork Tonkatsu</b> nama panko crusted pork cutlet, oshinko rainbow cauliflower, kabocha squash purée, gem lettuce endive, watermelon & ninja radish, house made tonkatsu sauce	<b>48</b>
<b>Jidori Chicken</b> crispy jidori chicken skin wrapped thighs, wasabi potato purée, thumbelina carrots, turnips, brussels sprouts whole grain mustard miso sauce	<b>46</b>
<b>Misoyaki Black Cod</b> wakame arare crust, edamame, thumb carrots, pearl onions, hajikami, yuzu sake air	<b>44</b>

## BLACKHAWK WAGYU

Kusa Nori proudly serves Black Hawk Kentucky Raised American Wagyu Beef

<b>Striploin Shabu Shabu*</b> 6 oz striploin steak, enoki & shiitake mushrooms, squash blossom, baby corn baby zucchini napa cabbage, kombu dashi broth	<b>85</b>
<b>Striploin*</b> 12 oz striploin steak, king trumpet mushrooms & shishito pepper choice of tobanyaki or cherry wood smoke	<b>125</b>
<b>Short Rib</b> 8 oz wagyu tallow braised, black winter truffle, baby spinach, baby beet confit forage mushrooms, wasabi celery root espuma, cabernet miso demi glaze	<b>65</b>



**KUSA** 水  
**NORI** 中庭

A CULINARY WONDER  
AT THE INTERSECTION OF  
LAND & SEA