

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

Duck Egg Rolls
foie gras, house pickles, orange ginger hoisin sauce

K.N. Pad Thai
chilled housemade noodle & tamarind sauce

King Crab Spring Rolls
housemade peanut sauce

Wagyu Beef Crispy Potato*
Blackhawk domestic wagyu & Tokushima Japanese wagyu

Crispy Duck Salad
kinder livi greens, sesame ginger vinaigrette

Wagyu Gyoza
wagyu beef dumplings, Okinawa puree, sweet soy, roasted garlic ponzu

Scallop Crudo*
yuzu apples, truffle nuance, kyuri radish rose

Shigoku Oysters*
half dozen shigoku oysters, shiso sakura shoyu mignonette

Dim Sum
black pearl shrimp har gow 14
king crab dumpling* 21
foie gras shui mai 16
golden sesame ball 12

Robatayaki
kalbi beef* 15
lamb vindaloo* 16

Shellfish
kaluga caviar 30g* 125
Shogun Platter* 125

CRAFTED PROVISIONS & SIGNATURE ROLLS

Yoshi's Cube* 🍷
chu toro, tuna, hamachi, kanpachi, salmon, tamago, avocado

Salmon Coco*
kaffir lime lemongrass coconut, micro lemon balm

Battle Born Roll*
unagi, torched fluke, five spice black bean sauce

Kanpachi Carpaccio*
gochujang miso, ninja radish, pickle serrano

Fluke Sashimi*
aji amarilla sauce, kewi, purple potato

Sin City Tuna Roll*
sweet chili tuna, zaap spice tuna, cilantro

ENTRÉES

Dorade Royal
crispy whole fish, five spice black bean, sweet chili, ume ponzu

Chicken Panang
Thai eggplant, heirloom tomato, straw mushroom

Blackhawk Wagyu Beef Filet*
wasabi potato purée, baby corn, rainbow cauliflower, thumb carrots, snap peas

Iberico Pork Loin*
char sui bbq, eggplant tartin, xo gai lan, housemade oyster sauce, szechuan honey

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

Add Ons
½ Maine lobster
Jumbo tiger shrimp

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*

Hamachi*

Kanpachi*

King Salmon*

O Toro*

Chu Toro*

Tai Snapper*

Hirame*

Pacific Mackerel*

Sweet Shrimp*

Shrimp*

Octopus

Uni*

Freshwater Eel

Scallop*

Ikura*

Tobiko*

Fresh Wasabi

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* 

Shrimp Tempura Roll*

Spicy Tuna Roll* 

Negi Toro Roll* 

Eel Cucumber 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