<table>
<thead>
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<th>FOR THE TABLE</th>
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| **Lobster Miso Bisque**  
lobster tempura, crispy tofu & shiitake |
| **Whole Peking Duck**  
pancakes, bao, gem lettuce, cucumber, leeks, daikon, watermelon radish, orange, plum, & hoisin sauces |

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<thead>
<tr>
<th>SOCIAL SHARES</th>
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| **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 |

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<thead>
<tr>
<th>CRAFTED PROVISIONS &amp; SIGNATURE ROLLS</th>
</tr>
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</table>
| **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 |

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<tr>
<th>ENTRÉES</th>
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| **Dorade Royal**
crispy whole 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 |
| **Mugifugi Pork Tomahawk**
12oz misoyaki mugifugi pork, grilled peach & baby fennel |
| **Misoyaki Black Cod**
wakame arare crust, edamame, thumb carrots, pearl onions, hajikami, yuzu sake ai |

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| **Saffron Basmati Biryani**
rainbow cauliflower |
| **Gai Lan Broccoli**
shiitake mushrooms |
| **Housemade Kimchi**
napa cabbage, cucumber, watermelon radish, soy sprout |
| **Three Peas**
snap, snow, & leaves |

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

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### Sashimi & Nigiri

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<thead>
<tr>
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<tbody>
<tr>
<td>Tuna*</td>
<td>Tai Snapper*</td>
<td>Octopus</td>
<td>Tobiko*</td>
</tr>
<tr>
<td>Hamachi*</td>
<td>Hirame*</td>
<td>Uni*</td>
<td>Fresh Wasabi</td>
</tr>
<tr>
<td>Kanpachi*</td>
<td>Pacific Mackerel*</td>
<td>Freshwater Eel</td>
<td></td>
</tr>
<tr>
<td>King Salmon*</td>
<td>Sweet Shrimp*</td>
<td>Scallop*</td>
<td></td>
</tr>
<tr>
<td>O Toro*</td>
<td>Shrimp*</td>
<td>Ikura*</td>
<td></td>
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<tr>
<td>Chu Toro*</td>
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**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

<table>
<thead>
<tr>
<th>Snow Crab California Roll* ©</th>
<th>Spicy Tuna Roll* ©</th>
<th>Eel Cucumber Roll*</th>
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<tbody>
<tr>
<td>Shrimp Tempura Roll*</td>
<td>Negi Toro Roll* ©</td>
<td>Scottish King Salmon Avocado Roll* ©</td>
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*Gluten-Free

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04/24
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
cabayaki 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

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