




COLD STARTERS

Shigoku Oysters* <i>ponzu, kusa cocktail sauce, kizami wasabi</i>	28
Blue Fin Tartare* <i>sudachi edamame avocado mousseline, umai ponzu, lotus root, ninja radish</i>	30
Scallop Crudo*  <i>yuzu apples, truffle nuance, kyuri radish rose</i>	28
Salmon Tataki* <i>citrus togarashi crusted seared salmon, sea herbs orange ponzu</i>	28
Hamachi Carpaccio* <i>serrano chile, tiny radish, micro cilantro flowers yuzu shoyu fluid gel</i>	29
Golden Ossetra Caviar* <i>30 grams, with traditional accompaniments</i> Add on to any starter or sushi	160 25

SALADS

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

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

Miso Soup <i>miso dashi broth, tofu, seaweed, scallion enoki mushroom</i>	9
Wagyu Gyoza <i>Okinawa potato purée, sweet soy, roasted garlic ponzu</i>	34
Edamame  <i>choice of yuzu sea salt  shoyu salt or spicy umami topping</i>	9
Shishito  <i>sudachi avocado oil emulsion, maldon salt</i>	11
Kisu "Crispy Fish" Tempura <i>Japanese whiting tempura</i> <i>baby zucchini & blossoms</i> <i>Japanese tartar sauce, tentsuyu</i>	28
Shrimp Tempura* <i>crispy rice crusted shrimp tempura</i> <i>wasabi honey aioli, kabosu mango fluid gel</i> <i>tobiko micro cilantro</i>	28
Vegetable Tempura <i>kabocha squash, okinawa sweet potato asparagus, baby carrot, sweet onion maitake mushroom, shiso leaf, tentsuyu</i>	18
Wagyu Beef Crispy Potato* <i>Blackhawk domestic wagyu & Tokushima Japanese wagyu</i>	32
Jidori Chicken Karaage <i>jidori chicken, auspicious shoyu, oshinko scallion</i>	23
Hamachi Crispy Rice* <i>spicy hamachi, furikake crispy rice umai ponzu</i>	20

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	Fresh Wasabi	25
O Toro*	MP	Sweet Shrimp*	16	Scallop*	13	Blackhawk Wagyu Beef*	20
Chu Toro*	26	Shrimp*	12	Greater Amberjack*16		A5 Wagyu Beef *	MP

Kusa Sushi Moriawase*	79	Nori Sashimi Moriawase*	79
<i>10 chef's inspiration selection of nigiri</i>		<i>10 chef's inspiration selection of sashimi</i>	
Yoshi's Cube* 	80	Kumiawase*	74
<i>chu toro, tuna, hamachi, kanpachi salmon, tamago, avocado</i>		<i>choice of one specialty roll*, chef's inspiration selection of 3 piece sashimi , 3 piece sushi</i>	
		<i>*** Umi Riku Roll (additional 10)</i>	

KUSA NORI SPECIALTY ROLLS

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

CLASSIC ROLLS

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

 Gluten-Free  Vegan

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

04/26

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 Kushiyaiki*
(additional 5) kalbi glaze

Okinawa Sweet Potato 
kuromitsu black honey, kinako dust

Eryngii & Maitake Mushroom
Ponzu Truffle

Eggplant 
misoyaki glaze, roasted sesame seeds

Asparagus 
yuzu aioli, bubu arare

ENTRÉES

Kusa Nori Seven Seas* 50
golden eye snapper, squat lobster, surf clam, bay scallops, green lip mussels, ikura uni sudachi butter emulsion

Hokkaido Scallops* 46
seared kataifi crusted scallops, smoke trout roe, tomato dashi, heirloom tomato petals, sea asparagus

Suzuki Sea Bass 50
Japanese sea bass, oshitashi, miso cream corn, baby corn & rib, yuzu brown butter

Jidori Chicken 46
robata grilled half chicken, gem lettuce, shiso, watermelon radish, sakura teriyaki

Misoyaki Black Cod 44
wakame arare crust, edamame, thumb carrots, pearl onions, hajikami, yuzu sake air

BLACKHAWK WAGYU

Kusa Nori proudly serves Black Hawk Kentucky Raised American Wagyu Beef

Striploin Shabu Shabu* 85
6 oz striploin steak, enoki & shiitake mushrooms, squash blossom, baby corn
baby zucchini napa cabbage, kombu dashi broth

Striploin* 125
12 oz striploin steak, king trumpet mushrooms & shishito pepper
choice of tobyanaki or cherry wood smoke

Flat Iron* 55
8 oz domestic wagyu, seasonal black truffle, bamboo shoots
three artichokes, shiso chimichurri



KUSA 水
NORI 中庭

A CULINARY WONDER
AT THE INTERSECTION OF
LAND & SEA