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## STARTERS & SALADS

<b>Miso Soup</b> <i>miso dashi broth, tofu, seaweed, scallion, enoki mushroom</i>	9
<b>Cucumber Salad</b> <i>hearts of palm, heirloom tomatoes, charred avocado, avocado oil, amazu dressing, sesame seeds</i>	18
<b>Sweet Gem Kusa Nori Salad</b> <i>tosaka, wakame, hiyashi, hijiki, gem lettuce, endive, frisée, kusa dressing</i>	16
<b>Sashimi Tataki Salad*</b> <i>tuna, salmon, hamachi, livi kinder greens, avocado, hearts of palm, cucumber, tomato, renkon chips, tataki dressing</i>	36
<b>Edamame</b> <i>choice of yuzu sea salt, shoyu salt or spicy umami topping</i>	9
<b>Shishito</b> <i>sudachi avocado oil emulsion, maldon salt</i>	11

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## CHILLED & HOT SOCIAL SHARES

<b>Shigoku Oysters*</b> <i>half dozen shigoku oysters, shiso sakura shoyu mignonette, kusa cocktail sauce, golden ikura, gold flake</i>	28
<b>Blue Fin Tuna Tartare*</b> <i>sudachi edamame avocado mousseline, umai ponzu, tapioca crackers, micro nori mix, micro radish</i>	30
<b>Yuzu King Salmon Sashimi*</b> <i>ikura, myoga, kaiware, sea micros, yuzu emulsion, crispy salmon chip</i>	28
<b>Hama Crispy Rice*</b> <i>spicy hamachi, furikake crispy rice, kabayaki, negi, umai ponzu</i>	20
<b>Vegetable Tempura</b> <i>kabocha squash, okinawa sweet potato, asparagus, baby carrot, sweet onion, maitake mushroom, shiso leaf, tentsuyu</i>	18
<b>Shrimp Tempura</b> <i>crispy rice crusted shrimp tempura, wasabi honey aioli, kabosu fluid gel, infused tobiko, micro cilantro</i>	28
<b>Jidori Chicken Karaage</b> <i>jidori chicken, auspicious shoyu, house made oshinko, scallion grass</i>	23
<b>Wagyu Gyoza</b> <i>wagyu beef dumplings, Okinawa puree, sweet soy, roasted garlic ponzu</i>	32

### CHEF'S SIGNATURE STARTERS

<b>Madai Kobujime*</b> <i>kelp marinated tai snapper, sea grapes, kizami yuzu, myoga, citrus lace, watermelon radish, shiro ponzu</i>	29
<b>Kanpachi Carpaccio*</b> <i>nori crusted greater amberjack, tiny radish, cucumber, ika tuile, yuzu soy</i>	29
<b>Scallop Crudo*</b> <i>yuzu apples, truffle nuance, jalapeño, kyuri radish rose</i>	28

## SASHIMI & NIGIRI

2 PIECE PER ORDER

Tuna*	17	Tai Snapper*	15	Octopus	10	Fresh Wasabi	25
Hamachi*	16	Hirame*	14	Uni*	MP		
Kanpachi*	16	Pacific Mackerel*	16	Freshwater Eel	14		
King Salmon*	15	Sweet Shrimp*	16	Scallop*	13		
O Toro*	MP	Shrimp*	12	Ikura*	13		
Chu Toro*	26	King Crab	MP	Tobiko*	11		

**Kusa Sushi Moriawase\*** 78  
10 chef's inspiration selection of nigiri

**Nori Sashimi Moriawase\*** 78  
10 chef's inspiration selection of sashimi

## KUSA NORI CRAFTED MAKI & SPECIALTY ROLLS

**3000 LVBLVD\*** 28  
*yuzu Kewpie snow crab, togarashi tataki salmon, asparagus, yuzu tobiko, micro wasabi, kizami yuzu*

**The Strip\*** 31  
*maguro, hamachi, salmon, hirame, ebi, kyuri, shiso, uni, shio konbu, premium sweet soy*

**Battle Born\*** 34  
*seared yakitoro, kyuri, negi, toro tartare, chili garlic, yuzu aioli*

**Silver State Roll\*** 34  
*king crab, avocado, cucumber, arare rice cracker, tobiko, premium sweet soy*

**Rock Shrimp Tempura\*** 27  
*creamy spicy rock shrimp tempura, ebi, spicy tuna, cucumber, avocado, wasabi & red tobiko*

**Hi Tuna\*** 29  
*spicy tuna, soy stained tuna, kyuri, wasabi aioli, crispy shallot, micro shiso*

**KN Hamachi\*** 29  
*furikake togarashi hamachi, avocado, cucumber, serrano chile, yuzu soy fluid gel, crispy garlic, micro cilantro*

**🔥 "Rami" Spicy Tuna Roll\*** 35  
*blue fin tuna, capsaicin sauce, ghost, scotch bonnet, & thai chiles, scorpion & carolina reaper pepper sauce, kizami wasabi, crispy garlic and shallots, micro wasabi*



SCAN TO VIEW  
EXCLUSIVE CONTENT

**🔥** Due to the extremely hot nature of these products, serious injury can be caused if consumed or applied to skin, eyes, and exposed body parts. Guest must sign food waiver for participation.

## CLASSIC ROLLS

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

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

05/23

## ROBATA MEATS, POULTRY & SEAFOOD

<b>Angus Beef Filet*</b> <i>tare sauce, yuzu kosho</i>	<b>13</b>	<b>Tskune Chicken Meatball</b> <i>tare sauce, ume sauce, shiso</i>	<b>10</b>
<b>Lamb Chop*</b> <i>aji panca sauce</i>	<b>14</b>	<b>Freshwater Eel</b> <i>kabayaki sauce, sesame seed, negi</i>	<b>14</b>
<b>Kurobuta Pork Belly</b> <i>yuzu wasabi tamari glaze</i>	<b>11</b>	<b>Jumbo Tiger Shrimp</b> <i>sudachi butter, matcha salt</i>	<b>16</b>
<b>Jidori Chicken</b> <i>tamari teriyaki, tokyo scallions</i>	<b>10</b>		

## ENTREE

<b>Black Hawk Wagyu Steak*</b> <i>8 oz domestic wagyu hanger tender, furikake potato salad, shisho chimichurri, black garlic glaze</i>	<b>55</b>
<b>Truffle Jidori Chicken Katsu</b> <i>seasonal black truffles, kobocho squash purée, baby corn &amp; squash, housemade tonkatsu sauce</i>	<b>45</b>
<b>Mugifuji Pork Tomahawk</b> <i>12oz misoyaki mugifuji pork, okinawa sweet potato purée, baby squash, apricot konpoto &amp; tare</i>	<b>42</b>
<b>Misoyaki Black Cod</b> <i>wakame arare crust, edamame, thumb carrots, pearl onions, hajikami, yuzu sake air</i>	<b>42</b>

### WAGYU BEEF THEORY

CHOICE OF TOBANYAKI OR CHERRY WOOD SMOKE

<b>A5 Japanese Wagyu Striploin, Tokushima Gold*</b> <i>Kusa Nori Signature Garnishes</i> <i>Choice of Tataki or Grilled Steak Style *3 OZ MINIMUM</i>	<b>55 per oz</b>
<b>Wagyu Shabu Shabu*</b> <i>6oz black hawk wagyu, enoki &amp; shiitake mushrooms, carrot, napa cabbage &amp; kohlrabi, chrysanthemum greens, celery root, kombu dashi broth</i>	<b>85</b>
<b>Black Hawk Domestic Black Wagyu Striploin, 12 oz*</b>	<b>125</b>

## ROBATA SEASONAL HARVEST

<b>Okinawa Sweet Potato</b> <i>kuromitsu black honey, kinako dust</i>	<b>10</b>	<b>Asparagus</b> <i>yuzu aioli, bubu arare</i>	<b>9</b>
<b>Eryngii Mushrooms</b> <i>yuzu soy, negi</i>	<b>8</b>	<b>Onigiri Rice Ball</b> <i>bonito flakes, furikake</i>	<b>9</b>
<b>Eggplant</b> <i>miso yaki glaze, roasted sesame seeds</i>	<b>10</b>	<b>Baby Corn</b> <i>miso aioli, yuzu salt</i>	<b>9</b>

## DESSERTS

### **Zu to Kabocha**

*drunken figs, cardamom diplomat  
cream, honey caramel, kabocha cake,  
crème fraiche ice cream*

12

### **Kusa Nori Maple Toast**

*warm sugar cube brioche loaf, apple  
spheres, maple reduction,  
brown butter ice cream*

15

### **Chocolate Tea**

*chai spice infused milk chocolate  
mousse, chestnut cream, devil's food  
cake, kinako crumble*

14

### **"Rakkasei" Layer Crunch Bar**

*peanut butter layers, valrhona cremeux,  
praline crunch, vanilla bean ice cream*

15