




COLD STARTERS

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

SALADS

Cucumber Salad  	18
<i>hearts of palm, heirloom tomatoes, charred avocado, avocado oil, amazu dressing sesame seeds</i>	
Nori Seaweed Salad 	18
<i>rare blend seaweed, gem lettuce, endive ginger dressing</i>	
Sashimi Salad*	35
<i>tuna, yellowtail, salmon, crafted tender greens sesame ginger dressing</i>	

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

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
10 chef's inspiration selection of nigiri

Yoshi's Cube*  80
chu toro, tuna, hamachi, kanpachi
salmon, tamago, avocado

KUSA NORI SPECIALTY ROLLS

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

Umi Riku Roll* 42
Black Hawk wagyu tataki, lobster, asparagus, kaiware, cucumber, umami oroshi, hana wasabi

KN Hamachi Roll* 30
furikake togarashi hamachi, avocado, cucumber, serrano chile, yuzu soy fluid gel, crispy garlic, micro cilantro

Rock Shrimp Tempura Roll* 29
creamy spicy rock shrimp tempura, spicy tuna, cucumber, avocado, tobiko

9th Island Poke Roll* 29
Hawaiian style tuna poke, nori tsukudani & wakame seaweed, avocado cucumber
shiso, sesame seed, green onion

CLASSIC ROLLS

Snow Crab California Roll*	18	Shrimp Tempura Roll*	16	Spicy Tuna Roll*	16
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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 
sudachi butter, matcha salt
additional 3

Black Hawk Wagyu Kushiyaki*
kalbi glaze
additional 5

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, smoked trout roe, tomato dashi, heirloom tomato petals, sea asparagus

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

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