

COLD STARTERS

Shigoku Oysters* 28
ponzu, kusa cocktail sauce, kizami wasabi

Blue Fin Tartare* 30
sudachi edamame avocado mousseline, umai
ponzu, fish cracker, ninja radish

Scallop Crudo*  28
yuzu apples, truffle nuance, kyuri radish rose

Salmon Tataki* 28
citrus togarashi crusted seared salmon, sea herbs
orange ponzu

Hamachi Carpaccio* 29
serrano chile, tiny radish, micro cilantro flowers
yuzu shoyu fluid gel

Golden Ossetra Caviar* 160
30 grams, with traditional accompaniments
Add on to any starter or sushi 25

SALADS

Cucumber Salad   18
hearts of palm, heirloom tomatoes, charred
avocado, avocado oil, amazu dressing
sesame seeds

Nori Seaweed Salad  18
rare blend seaweed, gem lettuce, endive
ginger dressing

Sashimi Salad* 35
tuna, yellowtail, salmon, crafted tender greens
sesame ginger dressing

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, 58 per oz
Tokushima Mitsuboshi Gold*
Kusa Nori Signature Garnishes
*3 OZ MINIMUM

Ishiyaki Hot Stone Wagyu Striploin*
6 pieces 58
12 pieces 116

HOT SOCIAL SHARES

Miso Soup 9
miso dashi broth, tofu, seaweed, scallion
enoki mushroom

Wagyu Gyoza 34
Okinawa potato purée, sweet soy,
roasted garlic ponzu

Edamame  9
choice of yuzu sea salt  shoyu salt or spicy
umami topping

Shishito 11
sudachi avocado oil emulsion, maldon salt
bonito flakes

Shrimp Tempura* 28
crispy rice crusted shrimp tempura
wasabi honey aioli, kabosu mango fluid gel
tobiko, micro cilantro

Vegetable Tempura 18
kabocha squash, okinawa sweet potato
asparagus, baby carrot, sweet onion
maitake mushroom, shiso leaf, tentsuyu

Wagyu Beef Crispy Potato* 32
Black Hawk domestic wagyu & Tokushima
Japanese wagyu

Jidori Chicken Karaage 23
jidori chicken, auspicious shoyu, oshinko
scallion

Hamachi Crispy Rice* 20
spicy hamachi, furikake crispy rice
umai ponzu

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	Black Hawk Wagyu Beef*	20
Chu Toro*	26	Shrimp*	12	Greater Amberjack*16		A5 Wagyu Beef *	MP

Kusa Sushi Moriawase*	79	Yoshi's Cube* 	80
10 chef's inspiration selection of nigiri		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 Kushiyaiki*
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

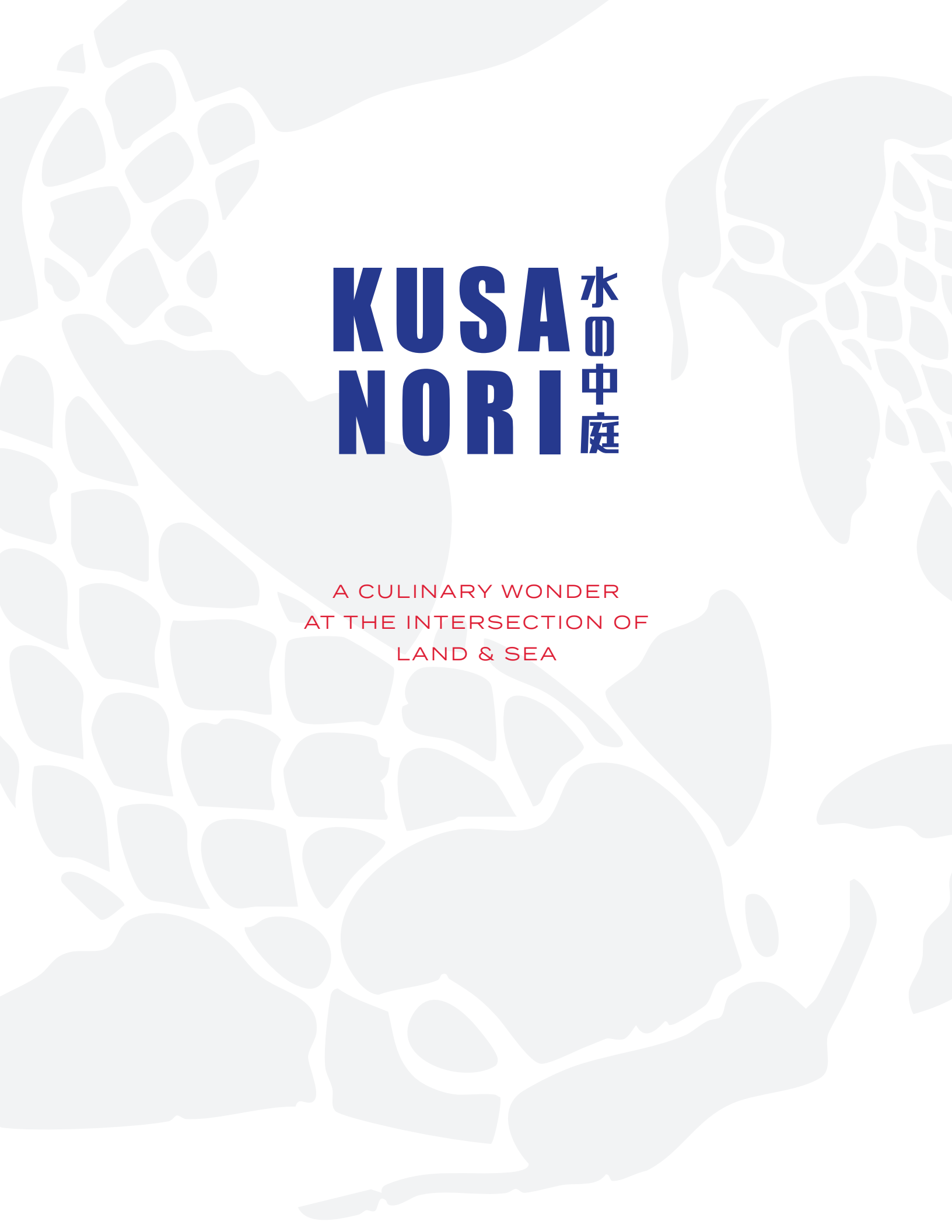
Misoyaki Black Cod 44
wakame arare crust, edamame, thumb carrots, pearl onions, hajikami, yuzu sake air

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



KUSA NORI

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A CULINARY WONDER
AT THE INTERSECTION OF
LAND & SEA