

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	

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 & livestock products

Kusa Nori proudly serves A5 Japanese wagyu Striploin, Tokushima Mitsuboshi Gold

A5 Japanese Wagyu Striploin,	174
Tokushima Mitsuboshi Gold* 3 oz	
Each additional 1 oz	58
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	
Edamame 	9
choice of yuzu sea salt  shoyu salt or spicy umami topping	
Shishito	11
sudachi avocado oil emulsion, maldon salt bonito flakes	
Wagyu Gyoza	34
Okinawa potato purée, sweet soy roasted garlic ponzu	
Hamachi Crispy Rice*	24
spicy hamachi, furikake crispy rice umai ponzu	
Wagyu Beef Crispy Potato*	36
Black Hawk domestic wagyu & Tokushima Japanese wagyu	

TEMPURA & KARAAGE

Anglerfish Karaage	30
crispy monkfish, okura oshinko, umami aioli sudachi citrus	
Jidori Chicken Karaage	23
jidori chicken, auspicious shoyu, oshinko scallion	
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 potatoes asparagus, baby carrot, sweet onion maitake mushroom, shiso leaf, tentsuyu	
Kake Inaniwa Noodle	
Inaniwa with shrimp tempura	31
Inaniwa with vegetable tempura	26

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	Black Hawk Wagyu Beef*	20
O Toro*	MP	Sweet Shrimp*	16	Scallop*	13	A5 Wagyu Beef *	MP
Chu Toro*	26	Shrimp*	12	Greater Amberjack*16			
Kusa Sushi Moriawase*				79	Yoshi's Cube* 		80
10 chef's inspiration selection of nigiri					chu toro, tuna, hamachi, kanpachi salmon, tamago, avocado		
Nori Sashimi Moriawase*				79	Kumiawase*		74
10 chef's inspiration selection of sashimi					choice of one signature roll chef's selections of sashimi & sushi Umi Riku Roll additional 10		
Fresh Wasabi				25			

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*	45
Black Hawk wagyu tataki, lobster, asparagus, kaiware, cucumber, umami oroshi, hana wasabi	
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	
Niji Roll*	30
blue fin tuna, alpine salmon, yellowtail, shrimp, ikura, cucumber, avocado	
Silver State Roll*	34
Alaskan king crab, avocado, cucumber, arare rice cracker, tobiko, premium sweet soy	
The Strip Roll*	31
maguro, hamachi, salmon, flounder, shrimp, kyuri, shiso, sea urchin, shio kombu, premium sweet soy	
KN Hamachi Roll*	30
furikake togarashi hamachi, avocado, cucumber, serrano chile, yuzu soy fluid gel, crispy garlic, micro cilantro	

CLASSIC ROLLS

Snow Crab California Roll*	21	Shrimp Tempura Roll*	18	Spicy Tuna Roll*	19
Negi Toro Roll* 	22	Eel Cucumber Roll*	18	Scottish Salmon & Avocado Roll* 	19

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* golden eye snapper, squat lobster, surf clam, bay scallops, green lip mussels, ikura uni sudachi butter emulsion	50
Hokkaido Scallops* smoked trout roe, creamy koji rice, carrots, & sudachi butter emulsion	46
Truffle Jidori Chicken winter black truffle, chicken duo, glazed baby root vegetables, wasabi potato purée, truffle teriyaki jus	46
Misoyaki Black Cod wakame arare crust, edamame, thumb carrots, pearl onions, hajikami, yuzu sake air	44
Sakura Pork Tonkatsu heritage pork loin, furikake potato salad, braised leeks, brussel sprouts & house-made tonkatsu sauce	48

BLACK HAWK WAGYU

Kusa Nori proudly serves Black Hawk Kentucky Raised American Wagyu Beef

Striploin* 12 oz striploin steak, king trumpet mushrooms & shishito pepper choice of tobanyaki or cherry wood smoked	125
Shabu Shabu 6 oz striploin steak, enoki & shiitake mushrooms, squash blossom, baby corn baby zucchini, napa cabbage, kombu dashi broth	85
Black Hawk Short Rib 72-hour wagyu-tallow braised, tokyo scallion, wasabi celeriac espuma & japanese whisky beef jus	50

RYAN NUQUI

EXECUTIVE CHEF, KUSA NORI

Born and raised in Oahu, Hawai'i, Ryan Primo Nuqui chose to leave his home and study outside the islands to gain wider exposure to the food and beverage industry. He built an impressive educational background and earned multiple degrees including a Bachelor of Business Administration specializing in International Restaurant & Catering Management from Le Cordon Bleu Adelaide in Australia, Associate of Culinary Arts from the California Culinary Academy in San Francisco and Associate of Hospitality Operations from Monterey Peninsula College.

Before accepting the role of Executive Chef at Kusa Nori inside of Resorts World Las Vegas, Nuqui spent 23 years becoming well-versed in Vegas's culinary scene. On The Strip, he was Chef de Cuisine for the Waldorf Astoria & Mandarin Oriental Las Vegas, Executive Chef for SUGARCANE Raw Bar Grill at The Venetian, Executive Chef for Bacchanal Buffet and Serendipity III at Caesars Palace, Chef de Cuisine for Yellowtail at Bellagio, and more.

During his time in California, he worked at Duck Club Grill at Monterey Plaza Hotel, Roy's at Pebble Beach, Pèppoli at Pebble Beach and Culinary Director for Flowers & The Hero Ranch in Saratoga. Nuqui earned prominence during his time as Executive Chef for Fleur at Mandalay Bay and it was rated one of the top 50 Essential Restaurants by Eating Las Vegas 2012. In addition, he orchestrated James Beard House Dinners in 2011, 2010 and 2009.

During his down time, Nuqui enjoys spending the day with his wife and two boys. He also adores golf and going back home to Kapolei, Hawai'i.

