


COLD STARTERS

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|---|----|
| Shigoku Oysters* | 28 |
| <i>ponzu, kusa cocktail sauce, kizami wasabi</i> | |
| Blue Fin Tartare* | 30 |
| <i>sudachi edamame avocado mousseline, umai ponzu, lotus root, ninja radish</i> | |
| Scallop Crudo* | 28 |
| <i>yuzu apples, truffle nuance, kyuri radish rose</i> | |
| Salmon Tataki* | 28 |
| <i>furikake crusted salmon, micro ocean mix, spoon tomato, kyuri, lilikoi seeds, tomato ponzu</i> | |
| Hamachi Carpaccio* | 29 |
| <i>serrano chile, tiny radish, micro cilantro flowers yuzu shoyu fluid gel</i> | |

SALADS

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|---|----|
| Cucumber Salad  | 18 |
| <i>hearts of palm, heirloom tomatoes, charred avocado, avocado oil, amazu dressing, sesame seeds</i> | |
| Zaru Inaniwa Noodles | 25 |
| <i>black truffle, akita udon, vegetable tempura (additional 7) nobashi ebi (additional 12)</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* 55 per oz
Kusa Nori Signature Garnishes
 *3 OZ MINIMUM

Ishiyaki Hot Stone Wagyu Striploin*
 6 pieces 50
 12 pieces 100

HOT SOCIAL SHARES

| | |
|--|----|
| Miso Soup  | 9 |
| <i>miso dashi broth, tofu, seaweed, scallion enoki mushroom</i> | |
| Wagyu Gyoza | 34 |
| <i>okinawa 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 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> | |
| Soft Shell Crab Tempura* | 25 |
| <i>crispy soft shell crab, avocado mousse, compressed melons, serrano kombu ponzu</i> | |
| Alaskan King Crab Chawan Mushi* | 37 |
| <i>kaluga caviar, hokkaido uni savory egg custard, hon shimeji mushrooms</i> | |
| Wagyu Beef Crispy Potato* | 32 |
| <i>Blackhawk 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> | |
| King Crab Gyoza | 32 |
| <i>kabocha purée, roasted garlic shiro ponzu</i> | |

 Gluten-Free

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

06/25

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 | Kaluga Caviar* | 125 |
| O Toro* | MP | Sweet Shrimp* | 16 | Scallop* | 13 | 30gr | |
| Chu Toro* | 26 | Shrimp* | 12 | Greater Amberjack*16 | | Fresh Wasabi | 25 |
| Kusa Sushi Moriawase* | | | | Nori Sashimi Moriawase* | | | |
| 10 chef's inspiration selection of nigiri | | | | 10 chef's inspiration selection of sashimi | | | |
| 78 | | | | 78 | | | |
| Yoshi's Cube* 🍱 | | | | Kumiawase* | | | |
| chu toro, tuna, hamachi, kanpachi | | | | choice of one signature roll, | | | |
| salmon, tamago, avocado | | | | chef's inspiration selection of | | | |
| 78 | | | | 3 piece sashimi , 3 piece sushi | | | |
| | | | | 74 | | | |

KUSA NORI CRAFTED MAKI & SPECIALTY ROLLS

| | | | | | | | |
|---|--|--|--|--|--|--|----|
| 3000 LVBLVD Roll* | | | | | | | 28 |
| yuzu Kewpie snow crab, togarashi tataki salmon, asparagus, yuzu tobiko, micro wasabi, kizami yuzu | | | | | | | |
| The Strip Roll* | | | | | | | 31 |
| maguro, hamachi, salmon, flounder, shrimp, kyuri, shiso, sea urchin, shio konbu, premium sweet soy | | | | | | | |
| Silver State Roll* | | | | | | | 34 |
| king crab, avocado, cucumber, arare rice cracker, tobiko, premium sweet soy | | | | | | | |
| 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 | Spicy Tuna Roll* | 16 | Eel Cucumber Roll* | 16 |
| Shrimp Tempura Roll | 16 | Negi Toro Roll* 🌱 | 20 | Scottish King Salmon Avocado Roll* 🌱 | 15 |

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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  (additional 3)
sudachi butter, matcha salt

Blackhawk Wagyu Kushiyaki (additional 5)
kalbi glaze

Okinawa Sweet Potato 
kuromitsu black honey, kinako dust

Eryngii & Maitake Mushroom
Ponzu Truffle

Eggplant
miso yaki glaze, roasted sesame seeds

Asparagus 
yuzu aioli, bubu arare

ENTRÉES

| | |
|--|----|
| Dorade Royal* pan seared mediterranean sea bream, baby artichoke & fennel, spoon tomato, yuzu miso beurre blanc | 47 |
| Hokkaido Scallops* pan seared hokkaido scallops, smoke trout roe, king crab squash blossom, baby zucchinis amazu brown butter | 46 |
| Truffle Jidori Chicken Katsu baby corn, sugar & snap peas, maitake mushrooms, broccolini florets & purée, sudachi ginger miso | 46 |
| Misoyaki Black Cod wakame arare crust, edamame, thumb carrots, pearl onions, hajikami, yuzu sake air | 44 |

BLACKHAWK WAGYU

Kusa Nori proudly serves Black Hawk Kentucky Raised American Wagyu Beef

| | |
|---|-----|
| Striploin Shabu Shabu* 6 oz striploin steak, enoki & shiitake mushrooms, squash blossom, baby corn baby zucchini napa cabbage, kombu dashi broth | 85 |
| Striploin* 12 oz striploin steak, king trumpet mushrooms & shishito pepper choice of tobanyaki or cherry wood smoke | 125 |
| Hanger* 8 oz hanger steak, heirloom tomato mosaic, tomato shiso chimichurri | 55 |



KUSA 水 NORI 中庭

A CULINARY WONDER
AT THE INTERSECTION OF
LAND & SEA