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## STARTERS & SALADS

### **Miso Soup**

*miso dashi broth, tofu, seaweed, scallion, enoki mushroom*

### **Cucumber Salad**

*hearts of palm, heirloom tomatoes, charred avocado, avocado oil, amazu dressing, sesame seeds*

### **Sweet Gem Kusa Nori Salad**

*tosaka, wakame, hiyashi, hijiki, gem lettuce, endive, frisée, kusa dressing*

### **Suika Poke Salad**

*compressed watermelon, mizuna, myoga, kaiware, negi, wakame, fennel, poku sosu*

### **Edamame**

*choice of yuzu sea salt, shoyu salt or spicy umami topping*

### **Shishito**

*sudachi avocado oil emulsion, maldon salt*

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## CHILLED & HOT SOCIAL SHARES

### **Shigoku Oysters\***

*half dozen shigoku oysters, shiso sakura shoyu mignonette, kusa cocktail sauce, golden ikura, gold flake*

### **Blue Fin Tuna Tartare\***

*sudachi edamame avocado mousseline, umai ponzu, tapioca crackers, micro nori mix, micro radish*

### **Yuzu King Salmon Sashimi\***

*ikura, myoga, kaiware, sea micros, yuzu emulsion, crispy salmon chip*

### **Octopus Carpaccio\***

*octopus sashimi, cherry tomato, kizami wasabi aioli, garlic chip, sea beans, tomato ponzu, togarashi threads*

### **Hama Crispy Rice\***

*spicy hamachi, furikake crispy rice, kabayaki, negi, umai ponzu*

### **Vegetable Tempura**

*kabocha squash, okinawa sweet potato, asparagus, baby carrot, sweet onion, maitake mushroom, shiso leaf, tentsuyu*

### **Shrimp Tempura**

*crispy rice crusted shrimp tempura, wasabi honey aioli, kabosu fluid gel, infused tobiko, micro cilantro*

### **Jidori Chicken Karaage**

*jidori chicken, auspicious shoyu, house made oshinko, scallion grass*

### **Wagyu Gyoza**

*wagyu beef dumplings, Okinawa puree, sweet soy, roasted garlic ponzu*

## CHEF'S SIGNATURE STARTERS

### **Kanpachi Carpaccio\***

*nori crusted greater amberjack, cucamelon, heirloom tomato, purslane, ika tuile, yuzu soy*

### **Scallop Crudo\***

*yuzu apples, truffle nuance, jalapeño, kyuri radish rose*

### **Crab Kryptonite**

*crab dynamite, tobiko, shiitake mushrooms, pearl & green onions, kryptonite aioli*

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## SASHIMI & NIGIRI

2 PIECE PER ORDER

Tuna*	Tai Snapper*	Octopus	Tobiko*
Hamachi*	Hirame*	Uni*	Squid*
Kanpachi*	Pacific Mackerel*	Freshwater Eel	Tamago
King Salmon*	Sweet Shrimp*	Giant Clam*	Fresh Wasabi
O Toro*	Shrimp*	Scallop*	
Chu Toro*	King Crab	Ikura*	

### Kusa Sushi Moriawase\*

10 chef's inspiration selection of nigiri

### Nori Sashimi Moriawase\*

10 chef's inspiration selection of sashimi

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## KUSA NORI CRAFTED MAKI & SPECIALTY ROLLS

### 3000 LVBLVD\*

yuzu Kewpie snow crab, togarashi tataki salmon, asparagus, yuzu tobiko, micro wasabi, kizami yuzu

### The Strip\*

maguro, hamachi, salmon, hirame, ebi, kyuri, shiso, uni, shio konbu, premium sweet soy

### Battle Born\*

seared yakitoro, kyuri, negi, toro tartare, chili garlic, yuzu aioli

### Silver State Roll\*

king crab, avocado, cucumber, arare rice cracker, tobiko, premium sweet soy

### Ebi Tempura\*

shrimp tempura, ebi, avocado, dainamaito aioli, micro cilantro

### Hi Tuna\*

spicy tuna, soy stained tuna, kyuri, wasabi aioli, crispy shallot, micro shiso

### Kumo Otoko\*

softshell crab, kyuri, shiso, kaiware, avocado, tobiko, daikon, dainamaito mayo

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## CLASSIC ROLLS

### Snow Crab California Roll\*

### Spicy Tuna\*

### Eel Cucumber\*

### Shrimp Tempura\*

### Negi Toro\*

### Scottish King Salmon Avocado Roll\*

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## ROBATA MEATS, POULTRY & SEAFOOD

### Angus Beef Filet\*

*tare sauce, yuzu kosho*

### Lamb Chop\*

*aji panca sauce*

### Kurobuta Pork Belly

*yuzu wasabi tamari glaze*

### Jidori Chicken

*tamari teriyaki, tokyo scallions*

### Tskune Chicken Meatball

*tare sauce, ume sauce, shiso*

### Freshwater Eel

*kabayaki sauce, sesame seed, negi*

### Jumbo Tiger Shrimp

*sudachi butter, matcha salt*

### Bacon Wrapped Enoki Mushrooms

*tamari teriyaki*

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## ENTREE

### 8oz Kusa C.A.B. Filet\*

*nori, shiitake, onion marble beef, baby artichoke, potato osu, truffle teriyaki*

### Truffle Jidori Chicken Katsu

*seasonal black truffles, baby squash, baby corn & miso purée, housemade tonkatsu sauce*

### Mugifuji Pork Tomahawk

*12oz misoyaki mugifuji pork, okinawa sweet potato purée, snap pea, apricot konpoto & tare*

### Misoyaki Black Cod

*wakame arare crust, edamame, thumb carrots, pearl onions, hajikami, yuzu sake air*

## WAGYU BEEF THEORY

CHOICE OF TOBANYAKI OR CHERRY WOOD SMOKE

### A5 Japanese Wagyu Striploin, Tokushima Gold\*

*Kusa Nori Signature Garnishes*

*Choice of Tataki or Grilled Steak Style \*3 OZ MINIMUM*

### Black Hawk Domestic Black Wagyu Striploin, 12 oz\*

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## ROBATA SEASONAL HARVEST

### Okinawa Sweet Potato

*kuromitsu black honey, kinako dust*

### Eryngii Mushrooms

*yuzu soy, negi*

### Eggplant

*miso yaki glaze, roasted sesame seeds*

### Asparagus

*yuzu aioli, bubu arare*

### Onigiri Rice Ball

*bonito flakes, furikake*

### Baby Corn

*miso aioli, yuzu salt*

## DESSERTS

**Pineapple Passion “Kekkon”**  
*caramelized pineapple,  
micro sponge, sake sorbet*

**Kinako “Castella”**  
*raspberry coulis, lemon curd,  
kinako cake, yuzu sorbet*

**“Azuki” Aisukurimu**  
*red bean ice cream roll,  
feuilletine, matcha sweet milk*

**“Rakkasei” Layer Crunch Bar**  
*peanut butter layers, valrhona cremeux,  
praline crunch, vanilla bean ice cream*