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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*

### **Sashimi Tataki Salad**

*tuna, salmon, & hamachi, livi kinder greens, avocado, hearts of palm, cucumber, tomato, renkon chips, tataki dressing*

### **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 Tartare\***

*sudachi edamame avocado mousseline, umai ponzu, lotus root, ninja radish*

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

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

### **Hamachi Crispy Rice\***

*spicy hamachi tartare and sashimi, shiso, cucumber, avocado mousse yuzu soy gel, crispy garlic, micro cilantro*

### **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

### **Madai Kobujime\***

*kelp marinated tai snapper, sea grapes, kizami yuzu, myoga, citrus lace, watermelon radish, shiro ponzu*

### **Kanpachi Carpaccio\***

*nori crusted greater amberjack, tiny radish, cucumber, ika tuile, yuzu soy*

### **Scallop Crudo\***

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

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## SASHIMI & NIGIRI

2 PIECE PER ORDER

Tuna\*

Hamachi\*

Kanpachi\*

King Salmon\*

O Toro\*

Chu Toro\*

Tai Snapper\*

Hirame\*

Pacific Mackerel\*

Sweet Shrimp\*

Shrimp\*

Octopus

Uni\*

Freshwater Eel

Scallop\*

Ikura\*

Tobiko\*

Fresh Wasabi

**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*

**Rock Shrimp Tempura\***

*creamy spicy rock shrimp tempura, spicy tuna, cucumber, avocado, wasabi & red tobiko*

**Hi Tuna\***

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

**KN Hamachi\***

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

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## CLASSIC ROLLS

**Snow Crab California Roll\***

**Shrimp Tempura Roll\***

**Spicy Tuna Roll\***

**Negi Toro Roll\***

**Eel Cucumber Roll\***

**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*

### Tsukune Chicken Meatball

*tare sauce, ume sauce, shiso*

### Freshwater Eel

*kabayaki sauce, sesame seed, negi*

### Jumbo Tiger Shrimp

*sudachi butter, matcha salt*

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## ENTREE

### Black Hawk Wagyu Short Ribs\*

*6 oz domestic wagyu tallow braised short ribs, wasabi pressed potato, harvest root vegetable, whiskey bone marrow sauce*

### Truffle Jidori Chicken Katsu

*seasonal black truffles, kobocho squash purée, rainbow cauliflower, brussels sprouts, housemade tonkatsu sauce*

### Mugifuji Pork Tomahawk

*12oz misoyaki mugifuji pork, okinawa sweet potato purée, baby cauliflower, kaki compote & 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*

### Wagyu Shabu Shabu\*

*6oz black hawk wagyu, enoki & shiitake mushrooms, carrot, napa cabbage & kohlrabi, chrysanthemum greens, celery root, kombu dashi broth*

### 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 Cauliflower

*yuzu sabayon*

## DESSERTS

### **Mount Kusa**

*"monburan mont blanc"  
Junmai daiginjo sake poached nashi pear,  
kuri chestnut, castella cake*

### **Wakamomo Tort**

*Japanese baby peach, white chocolate green tea granache,  
green tean gelato*

### **Peanut Butter Crunch Bar**

*peanut butter cremeux, milk chocolate cremeux,  
hazelnut crunch dark chocolate glaze,  
candied peanuts, Craig's Vegan vanilla ice cream*

### **Kusa Nori Cheesecake**

*Japanese cheesecake, mango compote,  
fresh cream, lime zest*