
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

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

 Gluten-Free

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

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

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 yakitori, 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

CLASSIC ROLLS

Snow Crab California Roll* 🌱

Spicy Tuna Roll* 🌱

Eel Cucumber Roll*

Shrimp Tempura Roll*

Negi Toro Roll* 🌱

Scottish King Salmon Avocado Roll* 🌱

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

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, kobocha 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*

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*