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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, kaiware, kusa 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, gold flake*

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

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

### **Kanpachi Carpaccio\***

*grapes, watermelon radish, auspicious ponzu, borage, micro shiso, shiso oil, ika tuile*

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

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

### **Scallop Crudo\***

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

### **Agedashi Tofu**

*brick dough wrapped tofu, oba leaf, ginger oroshi, tokyo scallion, gobo root umeboshi, ito togarashi threads, tsuyu broth*

### **Vegetable Tempura**

*kabocha squash, okinawa sweet potato, asparagus, baby carrot, sweet onion, maitake mushroom, baby corn, 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*

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## KUSA NORI CRAFTED MAKI & SPECIALTY ROLLS

### **Kusa Nori\***

*domestic wagyu tataki, lobster tempura, asparagus, yuzu emulsion, caviar, crispy garlic, seduchi emulsion, truffle ponzu*

### **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\***

*yuzu spicy toro, kyuri, negi, toro tartare, chili garlic*

### **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, dainmaito mayo*

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

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

### **Kusa Sushi Moriawase\***

*10 chef's inspiration selection of nigiri*

### **Nori Sashimi Moriawase\***

*10 chef's inspiration selection of sashimi*

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## SASHIMI & NIGIRI

2 PIECE PER ORDER

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

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## ROBATA MEATS, POULTRY & SEAFOOD

### **Angus Beef Filet\***

*tare sauce, yuzu kosho*

### **Wagyu Beef\***

*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*

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## ROBATA SEASONAL HARVEST

### **Baby Corn**

*miso aioli, yuzu salt*

### **Okinawa Sweet Potato**

*kuromitsu black honey, kinako dust*

### **Eryngii Mushrooms**

*yuzu soy, negi*

### **Bacon Wrapped Enoki Mushrooms**

*tamari teriyaki*

### **Eggplant**

*miso yaki glaze, roasted sesame seeds*

### **Asparagus**

*yuzu aioli, bubu arare*

### **Onigiri Rice Ball**

*bonito flakes, furikake*

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## LARGE FORMAT

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

*yuba skin wrapped beef filet, oshitashi spinach, eryngii mushrooms, long bean, potato purée, black garlic teriyaki*

### **Jidori Chicken**

*cedar wrapped, kabocha squash purée, baby corn, asparagus, tamari teriyaki*

### **Chashu Kurobuta Pork Belly**

*braised chashu kurobuta pork belly, matcha dusted pork crackling, okinawa sweet potato purée, rakkyo zuke, momiji carrot, yuzu wasabi tamari glaze*

### **Misoyaki Black Cod**

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

## WAGYU BEEF THEORY

### **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, 10 oz\***

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## TEPPANYAKI

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### MEATS, POULTRY & SEAFOOD

*Includes miso soup & seasonal harvest symphony.*

<b>8 oz C.A.B. Beef Tenderloin*</b>	<b>King Salmon*</b>
<b>6 oz A5 Tokushima Striploin*</b>	<b>Live Maine Lobster</b>
<b>6 oz Domestic Wagyu Striploin*</b>	1.5 lbs
<b>Half Rack Domestic Lamb Chops*</b>	2.5 lbs
<b>Jidori Chicken</b>	<b>Kusa Konboneshon</b> 1 meat, 1 poultry (wagyu items not included)
<b>Jumbo Tiger Shrimp</b>	<b>Nori Konboneshon</b> 1 meat, 1 poultry, 1 seafood (wagyu items & maine lobster not included)

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## FRIED RICE

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**Garlic Fried Rice**

**Chicken Fried Rice**

**Beef Fried Rice\***

**Tokushima Wagyu Beef Fried Rice\***

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## DESSERTS

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### **Strawberry Coconut Dacquoise**

*coconut lime dacquoise,  
strawberry gelée, yuzu sorbet*

### **Matcha Sundae**

*green tea ice cream, red bean,  
vanilla micro sponge, feullitine, mochi,  
brown sugar gelée, matcha ganache*

### **Cocoa Nib Custard Cake**

*chocolate cremeux, candied kumquat,  
citrus emulsion, mandarin sorbet*

### **Steamed Kabocha Genoise**

*hemp seed ice cream, sesame tuile,  
raspberry coulis*