
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

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

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

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

CLASSIC ROLLS

Snow Crab California Roll*

Spicy Tuna*

Eel Cucumber*

Shrimp Tempura*

Negi Toro*

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

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

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*

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

Apple Sake Crisp

*green apple custard, kinako crumble,
sake gelée, vanilla cream*

“Rakkasei” Layer Crunch Bar

*peanut butter layers, valrhona cremeux,
praline crunch, vanilla bean ice cream*

Coconut Daquoise

*caramelized pineapple, white chocolate lime shards,
coconut sorbet, exotic fruit consists of banana,
mango passion fruit, and lime flavorings*