

KUSA 水 NORI 中庭

DINNER - \$100

FIRST COURSE

(Please select one)

Chilled Hokkaido Uni Chawanmushi

Savory sea urchin egg custard, snow crab, smoked trout roe

Sweet Shrimp Toast & Miso Cream Corn Soup

Dynamite aioli, miso summer corn crèmeux

SECOND COURSE

(Please select one)

Tempura Squash Blossoms

Crispy king crab stuffed squash blossoms, sudachi emulsion, tentsuyu sauce

Madai Usuzukuri

Konbu marinated tai snapper sashimi,
heirloom tomato mosaic, shiro ponzu, yuzu oil

Tokushima Wagyu Mitsuboshi Beef Carpaccio

Gold A5 Japanese Wagyu tenderloin, Kusa Nori signature accoutrements

THIRD COURSE

(Please select one)

Kusa Nori Moriwase Experience

Four-star makimono, seasonal sashimi & nigiri, osumashi broth

Seafood Kami Nabe

Maine lobster, king crab, Hokkaido scallop, sea bass, green-lipped mussels,
surf clam tiger shrimp, calamari, tomato dashi broth

Blackhawk Wagyu Filet & Seasonal Black Truffle

5 oz domestic Wagyu beef filet, miso yakiniku sauce

FOURTH COURSE

(please select one)

Kakigori "Japanese Shaved Ice"

Harry's Berries Strawberries, mochi bites, calpico, condensed milk

Cherry Matcha Tart

Plum sake macerated cherries, white chocolate green tea ganache