

# KUSA 水 NORI 中庭

**DINNER - \$90**

## **FIRST COURSE**

*(please select one)*

### **Chilled Hokkaido Uni Chawanmushi**

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

### **Sweet Shrimp Toast & Miso Cream Celeriac Soup**

Dynamite aioli, celery root tartare

## **SECOND COURSE**

*(please select one)*

### **Lobster Gyoza**

Kabocha squash purée, sudachi emulsion, tentsuyu sauce

### **Madai Usuzukuri**

Konbu marinated tai snapper sashimi, beet mosaic, shiro ponzu, yuzu oil

### **Tokushima Wagyu Mitsubishi 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

### **Wakamomo Japanese Peach Tart**

Matcha gelato, white chocolate green tea ganache