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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*

### **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

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

*sudachi edamame avocado mousseline, umai ponzu, lotus root, ninja radish*

### **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*

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## 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*

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## 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*

**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*

**KN Hamachi\***

*furikake togarashi hamachi, avocado, cucumber, serrano chile, yuzu soy fluid gel, crispy garlic, micro cilantro*

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## CLASSIC ROLLS

**Snow Crab California Roll\*** 

**Spicy Tuna Roll\*** 

**Eel Cucumber Roll\***

**Shrimp Tempura Roll\***

**Negi Toro Roll\*** 

**Scottish King Salmon Avocado Roll\*** 

 Gluten-Free

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

07/24

## 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\*

## ROBATAYAKI

### Kurobuta Pork Belly

yuzu wasabi tamari glaze

### Jidori Chicken

tamari teriyaki, tokyo scallions

### Tsukune Chicken Meatball

tare sauce, ume sauce, shiso

### Jumbo Tiger Shrimp

sudachi butter, matcha salt

### Freshwater Eel

kabayaki sauce, sesame seed, negi

### 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, tare sauce, ume sauce, shiso