
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

K.N. Pad Thai

chilled housemade noodle & tamarind sauce

Crispy Duck Salad

kinder livi greens, sesame ginger vinaigrette

CHILLED & HOT SOCIAL SHARES

Uni Toast*

Hokkaido uni, iberico jamon, pata negra ham

King Crab Spring Rolls*

housemade peanut sauce

Shigoku Oysters*

ponzu, kusa cocktail sauce, kizami wasabi

Salmon Coco*

kaffir lime lemongrass coconut, micro lemon balm

Fluke Sashimi*

aji amarilla sauce, kewi, purple potato

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

Wagyu Gyoza

wagyu beef dumplings, Okinawa puree, sweet soy, roasted garlic ponzu

Duck Egg Rolls

foie gras, house pickles, orange ginger hoisin sauce

Wagyu Beef Crispy Potato*

Blackhawk domestic wagyu & Tokushima Japanese wagyu

Scallop Crudo*

yuzu apples, truffle nuance, kyuri radish rose

Kanpachi Carpaccio*

gochujang miso, ninja radish, pickle serrano

 Gluten-Free  Fusion Item

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

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

Yoshi's Cube* 🍱

chu toro, tuna, hamachi, kanpachi,
salmon, tamago, avocado

KUSA NORI CRAFTED MAKI & SPECIALTY ROLLS

3000 LVBLVD Roll*

yuzu Kewpie snow crab, togarashi tataki salmon, asparagus, yuzu tobiko, micro wasabi, kizami yuzu

The Strip Roll*

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

KN Hamachi Roll*

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

Rock Shrimp Tempura Roll*

creamy spicy rock shrimp tempura, spicy tuna, cucumber, avocado, wasabi & red tobiko

Battleborn Roll* 🍷

unagi, torched fluke, five spice black bean sauce

Sin City Tuna Roll* 🍷

sweet chili tuna, zaap spice tuna, cilantro

CLASSIC ROLLS

Snow Crab California Roll*

Shrimp Tempura Roll*

Spicy Tuna Roll*

Negi Toro Roll* 🍷

Eel Cucumber Roll*

Scottish King Salmon Avocado Roll* 🍷

🌿 Gluten-Free 🍷 Fusion Item

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11/24

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

Kalbi Beef* 
kalbi glaze, house made kimchi

Domestic Lamb Chop
housemade shiso chimichurri

Okinawa Sweet Potato 
kuromitsu black honey, kinako dust

Eryngii & Maitake Mushroom
Ponzu Truffle

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*

FOR THE TABLE

Lobster Miso Bisque 
lobster tempura, crispy tofu & shiitake

Dim Sum 
*black pearl shrimp har gow
king crab dumpling*
foie gras shui mai
golden sesame ball*

Whole Peking Duck 
*pancakes, bao, gem lettuce, cucumber, leeks, daikon,
watermelon radish, orange, plum, & hoisin sauces*

Shellfish 
kaluga caviar 30g
Shogun Platter**

ENTRÉES

Dorade Royal 🍷

crispy whole fish, five spice black bean, sweet chili, ume ponzu

Iberico Pork Loin* 🍷

char sui bbq, eggplant tartin, xo gai lan, housemade oyster sauce, szechuan honey

Chicken Panang 🍷

Thai eggplant, heirloom tomato, straw mushroom

Miyosaki Black Cod*

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

Blackhawk Wagyu Beef Filet*

wasabi potato purée, rainbow cauliflower, thumb carrots, snap peas, sansho peppercorn

Adds Ons

1/2 Maine Lobster

Jumbo tiger shrimp

WAGYU BEEF THEORY

A5 Japanese Wagyu Striploin, Tokushima Gold*

*Kusa Nori Signature Garnishes *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*

SIDES

Saffron Basmati Biryani 🍷

rainbow cauliflower

Gai Lan Broccoli 🍷

shiitake mushrooms

Housemade Kimchi 🍷

napa cabbage, cucumber, watermelon radish, soy sprout

Brussel Sprouts 🍷

Citrus Korean BBQ, wasabi crème fraîche