

# KILLER SUSHI

RESTAURANT AND BAR

## APPETIZERS

**Edamame**- with sea salt **6**

**Spicy Edamame**- with sea salt **6**

**Sunomono**- pickled cucumber **6**

**Chef's Special Seaweed Salad** **10**

**Spicy Tuna Over Cucumber**- serrano, scallion, eel sauce **13**

**Spicy Tuna "Ganja" Rolls**- **14**

**Poke**- tuna, salmon, albacore, tsuma, fresh seaweed, poke sauce **20**

**Gyoza** - pan fried **10**

**Killer Shrimp Dynamite**- baked shiitake, oyster mushrooms, killer shrimp aioli **18**

**Shrimp Tempura**- spicy aioli, noodle, scallion **15**

**Soft Shell Crab Tempura**

tempura sauce **18**

**Shrimp & Vegetable Tempura**- shrimp, acorn squash, string bean, onion, carrot, yam, asparagus, nori **18**

**Vegetable Tempura**- acorn squash, string bean, onion, carrot, yam, asparagus, nori **12**

## SOUPS | NOODLES | SALADS

**Miso Soup** **6**

**Udon Soup** - wheat flour noodle. scallion **12**

**Shrimp Tempura Udon** - shrimp and vegetable tempura with acorn squash, yam, carrot, nori **19**

**Vegetables Tempura Udon** - vegetables tempura, acorn squash, string bean, onion, carrot, yam, asparagus, nori **17**

**House Salad**- field greens, heirloom cherry tomatoes, carrots, ginger vinaigrette dressing **11**

**Crispy Salmon Skin Salad**- field greens, cucumber, gobo, kaiware, scallion, bonito, garlic ponzu dressing **16**

**Sesame Tofu Salad**- field greens, cucumber, heirloom cherry tomato, carrot, bonito, sesame dressing **14**

## HOT FOOD

Served with broccolini, rice and cucumber salad

**Chicken Teriyaki** **16**

**Salmon Teriyaki** **19**

**Filet Mignon Teriyaki** **35**

**Miso Marinated Black Cod** **17**

## FRIED RICE

**Shrimp Fried Rice** **12**

**Chicken Fried Rice** **12**

**Vegetable Fried Rice** **10**

## CARPACCIO'S

5 pieces per order

**Yellowtail Serrano Ponzu** **15**

**Halibut Carpaccio**- zudashi, yuzu, garlic oil, pink salt, truffle oil **16**

**Albacore Carpaccio**- garlic ponzu and fried onion **16**

**Salmon Belly Carpaccio**- capers, zudashi, truffle oil **16**

# KILLER SUSHI

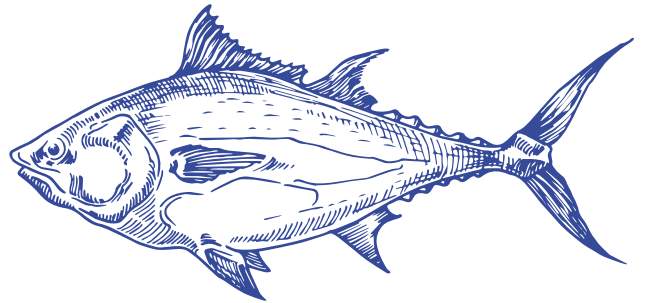
RESTAURANT AND BAR

## SPECIALTY ROLLS

- Unagi maki**- fresh water eel, avocado, cucumber, kaiware **15**
- Crispy Salmon Skin**- cucumber, gobo, scallion, radish sprout, bonito **13**
- Vegetable Tempura**- acorn squash, yam, carrot, soy paper, sweet sauce **12**
- Baked Blue Crab**- garlic aioli, soy paper **20**
- Snow Crab**- cucumber, soy paper **20**
- Spicy Tuna Tempura**- avocado, scallion & garlic ponzu **16**
- Spider Roll**- soft shell crab tempura, avocado, cucumber, gobo, radish sprout **20**
- Shrimp Tempura Roll**- shrimp tempura, cucumber, avocado, radish sprout, gobo **15**
- Snow Crab Rainbow Roll**- cucumber topped with tuna, shrimp, salmon, yellowtail, white fish, avocado **24**
- Caterpillar Roll**- fresh water eel, cucumber, topped with avocado **18**

## SPECIALTY HAND ROLLS

- Baked Blue Crab**- garlic aioli, soy paper **12**
- Black Cod**- miso glazed, soy paper **12**
- Unagi**- fresh water eel, avocado, cucumber, kaiware **12**
- Salmon Skin**- crispy salmon skin, cucumber, gobo, scallion, radish sprout, bonito **10**
- Snow Crab**- cucumber, soy paper **15**



## SUSHI ROLLS

### Uramaki

- Spicy Tuna roll**- cucumber, scallion
- Vegetables roll**- avocado, cucumber
- Snow Crab California roll**- avocado, cucumber
- Philadelphia roll**- salmon, avocado, cucumber, cream cheese

### Hosomaki

- Kappa-maki**- cucumber
- Avocado-maki**
- Tekka-makio**- tuna
- Sake-maki**- salmon
- Negi Hama maki**- yellowtail, scallion
- Negi Toro maki**-toro, scallion

### Hand Roll | Cut Roll (8pcs)

10 | 12

8 | 10

13 | 16

10 | 12

6 | 8

6 | 8

7 | 9

7 | 9

7 | 9

\*Consuming raw or undercooked meats, poultry, seafood or eggs increase the risk of food-borne illness, especially if you have certain medical conditions.

A 20% service charge will be added to all checks

# KILLER SUSHI

RESTAURANT AND BAR

## CHEF'S SPECIAL ROLLS

**North Shore-** yellowtail, cucumber topped with salmon, ginger, scallion, yuzu ponzu **20**

**Red Dragon-** shrimp tempura, cucumber topped with peppered tuna, scallion, serrano, garlic ponzu **20**

**White Knight-** yellowtail, cucumber topped with halibut, yuzu, zudashi, garlic oil, truffle oil, pink salt **20**

**White Dragon-** shrimp tempura, cucumber topped with albacore, garlic ponzu, potato crunch **20**

**Marina Del Rey-** salmon cucumber topped with kanpachi, yuzu, serrano, cilantro, yuzu ponzu **20**

**3 Amigos-** spicy scallop, cucumber, scallion topped with tuna, albacore, avocado, blueberry balsamic, zudashi truffle oil **20**

**Rock & Roll - 8 pcs-** spicy tuna, cucumber, soy paper topped with spicy creamy aioli, shrimp, basil oil, habanero soy **20**

**Sumo Vega Roll ( Fried Roll )-** fried roll of tuna, salmon, yellowtail, avocado, finishing , kani kama, masago, spicy aioli, scallion, mild spicy ponzu **20**

**Surf & Turf Roll-** shrimp tempura, cucumber topped with seared fillet mignon, garlic, scallion, garlic soy **24**

## SUSHI | SASHIMI

*Sushi 2 pcs | Sashimi 4 pcs*

Albacore	9   18
Eel ( Fresh Water   Cooked )	9   18
Halibut - East Coast	9   18
Ikura - Salmon Roe	9   18
Mackerel ( Marinated ) - JP	9   18
Mackerel ( Spanish ) - JP	9   18
Red Snapper - JP	8   16
Salmon - Faroe Island	9   18
Salmon Belly - Sake Belly	10   20
Scallop ( Jumbo ) - Hokkaido JP	9   18
Shrimp ( Cooked )	8   16
Snow Crab Leg ( Cooked )	10   20
Sweet Shrimp - Ama Ebi	mp
Tamago - Sweet Japanese Egg Omelette	8   16
Toro - Blue Fin - Hawaii	mp
Tuna - Big Eye - Spain	11   22
Tuna - Blue Fin - Hawaii	12   24
Uni - Santa Barbara	mp
Yellowtail - Japan	9   18
Yellowtail Belly	10   20

## OMAKASE

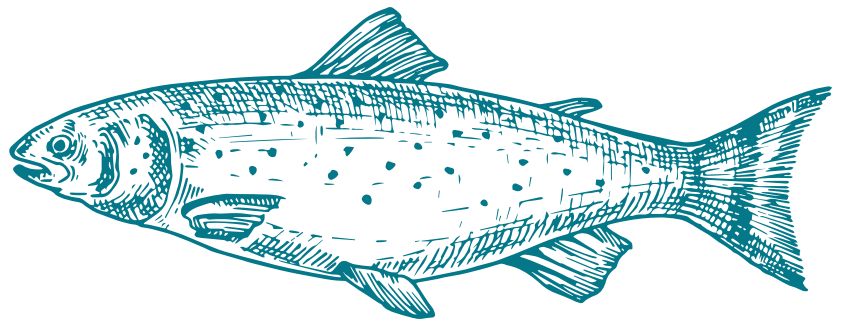
Serves 2

A chefs selection of sushi, sashimi and rolls **mp**

## OMAKASE

Serves 4

A chefs selection of sushi, sashimi and rolls **mp**



## DESSERTS

**Mochi Ice Cream-** Green tea, Chocolate, Strawberry **7**

**Green Tea Crème Brûlée** **7**

**Lemon IceBox Pie** **7**

**Chocolate Pot de Crème** **7**

## Samurai

Featuring Haku Vodka and Sho Chiku Bai Crème De Sake with pomegranate juice.  
*"This creamy and flavorful drink is the perfect accompaniment with any menu item served up with a sugar rim"*

## Tommy's Classic Margarita

Served with Dahlia's Reposado Cristalino Tequila, fresh squeezed lime juice and agave.  
*"Inspired by Tommy's in San Francisco and served up with a salt rim"*

## Nihon-kai Gin Fizz

Served with St Germain Liqueur and Roku Gin with fresh squeezed lemon juice, sour mash and sparkling water.  
*"Our Asian inspired gin fizz that is a wonderful refreshing drink for any time of day" cocktail"*

## Killer Martini

Served with Haku Vodka with fresh squeezed lime juice, muddled mint, cucumber and sparkling water.  
*"Our premium sake combined with grapefruit and rosemary make for a refreshing warm weather cocktail"*

## Kabukichō Mule

Featuring Suntory Toki Whiskey with ginger beer and fresh lime juice.  
*"Our take on the classic Moscow Mule"*

## DRAFT BEER

Asahi	8
Sapporo	8
Firestone Cali Squeeze Blood Orange Hefeweizen	8
Goose Island IPA	8
Stella Artois	8
Golden Road Brown Ale	8
Chimay Cinq Cents White	12

## BOTTLED BEER

Blue Moon	7
Kirran	7
Kirran Light	7
Corona	7
Heineken	7
New Castle	7
Budweiser	6
SM Brew Works XPA	7

## SAKE

<b>House Sake-Hot &amp; Cold</b>	
TYKU Junmai White	10
<b>Junmai</b>	
Shirakabe Gura "Kimoto" Traditional	20
<b>Junmai Ginjo</b>	
Heavensake Sake Baby 300 ml	35
Moon Bloom Junmai Ginjo Genshu 720 ml	85
Kikusui Premium Junmai Ginjo 300 ml	24
<b>Junmai Daiginjo</b>	
Soto Sake Junmai Daiginjo 720 ml	75
Akashi Tai Junmai Daiginjo Genshu 300 ml	60
Heavensake Junmai Daiginjo 720 ml	75
Shimizu No Mai "Pure Night" 720 ml	200
<b>Nigori</b>	
Sho Chiku Bai Crème De Sake 300 ml	13
Yuki Nigori White Peach	20
<b>Flavored</b>	
TYKU Cucumber Sake 330 ml	25
<b>Sparkling</b>	
Akashi Tai Junmai Ginjo Sparkling 300 ml	39

## BEVERAGES

Coke	4	<b>Monster (regular or low-carb)</b>	6
Diet Coke	4	<b>Mountain Valley Spring Water</b>	
Sprite	4	Still or Sparkling	7
Lemonade	4	<b>Hot Tea   Iced Tea</b>	4
Cranberry Juice	4		

## RED WINE

Pinot Noir, McManis, California	10   35
Pinot Noir, Joseph Phelps "Freestone Vineyards", Sonoma Coast, California	95
Burgundy, Domaine Faiveley "Mercurey Rouge", France	16   54
Merlot, Red Velvet, Washington State	10   35
Merlot, Duckhorn. Napa Valley California	70
Cabernet Sauvignon, Noble Vines 337, Lodi California	10   32
Cabernet Sauvignon, Simi, Alexander Valley, California	14   50
Cabernet Sauvignon, Silver Oak Alexander Valley, California	120
Cabernet Sauvignon, Joseph Phelps "Estate Grown", Napa Valley, California	120
Bordeaux, Chateau Magnol, Haut-Medoc, France	15   56
Red Blend, Unshackled Red	14   50

## WHITE WINE

Brut Mumm Napa Valley, California	10   39
Champagne, Brut, Veuve Cliquot, Reims, France	115
Chardonnay, Chalk Hill, Napa California	10   35
Chardonnay, Butter, California	12   36
Chardonnay, Jordan, Russian River Valley, California	62
Burgundy, Les Charmes Macon-Lugny, France	11   36
White Blend, Gerard Bertrand, Chateau L' Hospitalet, La Clape, Grand Vin	13   47
Sauvignon Blanc, Brancott, Marlborough New Zealand	11   36
Sauvignon Blanc, Duckhorn, Napa Valley, California	15   42
Pinot Grigio, Terlato, Italy	14   48
Rose, Listel, Languedoc, France	11   36