

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, spicy killer shrimp aioli **18**

Rock Shrimp Tempura- spicy killer shrimp aioli, noodle, scallion **15**

Soft Shell Crab Tempura

tempura sauce **18**

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

Vegetable Tempura- acorn squash, onion, carrot, yam, asparagus **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, onion asparagus **19**

Vegetables Tempura Udon - vegetables tempura, acorn squash, onion, carrot, yam, asparagus **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

6 pieces per order

Yellowtail Serrano Ponzu **18**

Halibut Carpaccio- zudashi, yuzu, garlic oil, truffle oil, field greens with blueberry balsamic **17**

Albacore Carpaccio- garlic ponzu and fried onion **18**

Salmon Belly Carpaccio- capers, zudashi, truffle oil **17**

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A 20% service charge will be added to all checks

KILLER SUSHI

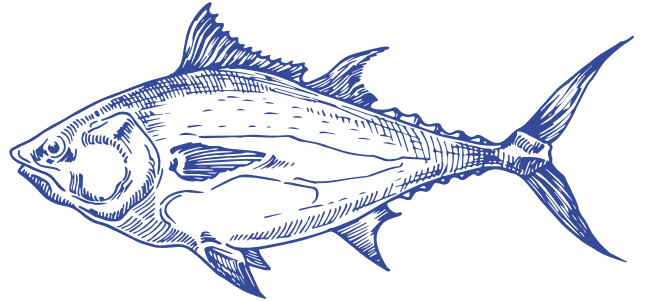
RESTAURANT AND BAR

SPECIALTY ROLLS

- Unagi maki**- fresh water eel, cucumber **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**
Negi Toro-Maki Roll- toro, scallion, soy paper **18**

SPECIALTY HAND ROLLS

- Baked Blue Crab**- garlic aioli, soy paper **18**
Black Cod- miso glazed, soy paper **13**
Unagi- fresh water eel, cucumber **12**
Salmon Skin- crispy salmon skin, cucumber, gobo, scallion, radish sprout, bonito **10**
Snow Crab- cucumber, soy paper **17**



SUSHI ROLLS

Uramaki

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

Hosomaki

- Kappa-Maki**- cucumber
Avocado-Maki
Tekka-Maki- tuna
Sake-Maki- salmon
Negi Hama Maki- yellowtail, scallion

Hand Roll | Cut Roll (8 pcs)

10 | 12
8 | 10
14 | 17
10 | 12

Hand Roll | Cut Roll (6 pcs)

6 | 8
6 | 8
7 | 9
7 | 9
7 | 9

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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**

Honu-San Roll- Salmon, avocado, cream cheese, spicy aioli scallion, topped with eel sauce, toro, masago, togarashi and tempura crunch **25**

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 filet mignon, garlic, scallion, garlic soy **24**

Dogtown Roll- Crab, avocado, asparagus topped with baked scallop, masago, scallion, cucumber with eel sauce, sriracha and spicy aioli **25**

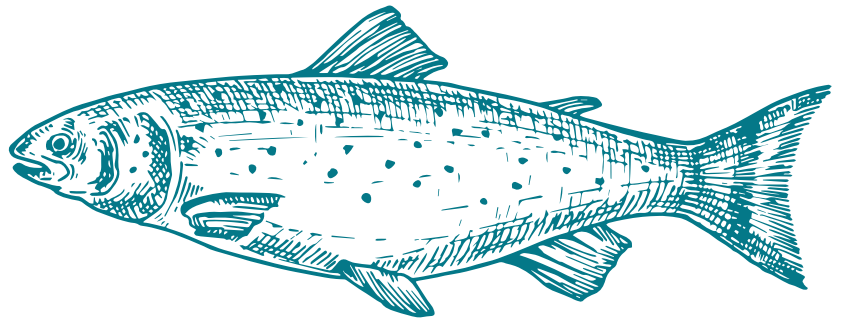
SUSHI | SASHIMI

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
Kanpachi	10 20
Mackerel (Marinated)	9 18
Mackerel (Spanish)	9 18
Red Snapper	8 16
Salmon - Faroe Island	9 18
Salmon Belly - Sake Belly	10 20
Scallop (Jumbo) - Hokkaido	9 18
Shrimp (Cooked)	8 16
Sweet Shrimp - Ama Ebi	mp
Tamago - Sweet Japanese Egg Omelette	8 16
Toro - Blue Fin - Hawaii	mp
Tuna - Blue Fin - Hawaii	12 24
Uni - Santa Barbara	mp
Yellowtail - Japan	9 18
Yellowtail Belly	10 20

OMAKASE

A chefs selection of assorted sushi, sashimi and rolls **55 pp**



DESSERTS

Mochi Ice Cream- Green tea, Chocolate, Strawberry **8**

Green Tea Crème Brûlée **8**

Lemon IceBox Pie **8**

Chocolate Pot de Crème **8**

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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.

“A new classic that is refreshing and makes a vodka lover out of anyone who drinks it”

Kabukichō Mule

Featuring Suntory Toki Whiskey with ginger beer and fresh lime juice.

“Our take on the classic Moscow Mule”

WHITE WINE

Brut Mumm Napa Valley, California	11 39
Champagne, Brut, Veuve Cliquot, Reims, France	115
Chardonnay, Chalk Hill, Napa California	11 35
Chardonnay, Butter, California	12 36
Chardonnay, Jordan, Russian River Valley, California	62
Burgundy, Les Charmes Macon-Lugny, France	12 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

RED WINE

Pinot Noir, McManis, California	11 35
Pinot Noir, Joseph Phelps “Freestone Vineyards”, Sonoma Coast, California	95
Burgundy, Domaine Faiveley “Mercrey Rouge”, France	16 54
Merlot, Red Velvet, Washington State	11 35
Merlot, Duckhorn. Napa Valley California	70
Cabernet Sauvignon, Noble Vines 337, Lodi California	11 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	15 50

DRAFT BEER

Asahi	8
Sapporo	8
Killer Sushi “Lazy” IPA	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
Kiran	7
Kiran Light	7
Corona	7
Heineken	7
New Castle	7
Budweiser	6
SM Brew Works XPA	7

SAKE

House Sake-Hot & Cold	
TYKU Junmai White	10
Junmai	
Shirakabe Gura “Kimoto” Traditional	20
Junmai Ginjo	
Heavensake Sake Baby 300 ml	35
Moon Bloom Junmai Ginjo Genshu 720 ml	85
Kikusui Premium Junmai Ginjo 300 ml	24
Junmai Daiginjo	
Soto Sake Junmai Daiginjo 720 ml	75
Akashi Tai Junmai Daiginjo Genshu 300 ml	60
Heavensake Junmai Daiginjo 720 ml	150
Shimizu No Mai “Pure Night” 720 ml	200
Nigori	
Sho Chiku Bai Crème De Sake 300 ml	13
Yuki Nigori White Peach	20
Flavored	
TYKU Cucumber Sake 330 ml	25
Sparkling	
Akashi Tai Junmai Ginjo Sparkling 300 ml	39

BEVERAGES

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