

starters

EDAMAME 4

GARLIC SOY EDAMAME 6

SEAWEED SALAD 5

MISO SOUP 4

BLISTERED SHISHITO PEPPERS 7
topped with bonito flakes

SPICY TUNA CRISPY RICE 12

BAKED CRAB HANDROLL 8
served in soy paper

HAMACHI SASHIMI 16
yellowtail, jalepeño, ponzu

KANPACHI SASHIMI 15
amberjack, jalepeño, ponzu

TORO SASHIMI 26
fatty tuna, jalepeño, ponzu

SUZUKI SASHIMI 15
sea bass, yuzu: kosho, juice & salt

SALMON SASHIMI 17

chef's sushi sets

NIGIRI SUSHI 35

7 pieces nigiri: tuna, salmon, tai snapper,
scallop, yellowtail, albacore, mackerel
Choice of 1 roll (4 piece cut): salmon, avocado
cucumber, yellowtail scallion or tuna

PREMIUM NIGIRI SUSHI 65

12 pieces nigiri: toro, golden eye snapper, tuna,
yellowtail, sweet shrimp, scallop, salmon roe,
mackerel, eel, salmon, tai snapper, uni
Select 1 roll (4 piece cut): salmon, avocado
cucumber, yellowtail scallion, or tuna

SASHIMI PLATTER 45

toro, salmon, scallop, amberjack, albacore

DELUXE SASHIMI PLATTER 85

toro, tai snapper, tuna, yellowtail, salmon,
scallop, albacore, salmon, sweet shrimp, uni
(2 pieces each)

kaisen chirashi

KAISEN CHIRASHI 45

tuna, salmon, tai snapper, scallop, yellowtail,
albacore, mackerel, tamago, eel, salmon roe

PREMIUM KAISEN CHIRASHI 75

toro, tuna, golden eye snapper, sweet shrimp,
mackerel, salmon roe, eel, yellowtail, salmon,
albacore, tai snapper, scallop, tamago, uni

HOKKAI DON 45

scallop, salmon, fresh crab, salmon ikura

nigiri

2 pieces

fatty tuna | *toro* 12

salmon | *sake* 7

sea urchin | *uni* 13

sweet shrimp | *botan ebi* 12

tai snapper | *tai* 8

blue fin tuna | *akami* 7

yellowtail | *hamachi* 7

seared salmon belly | *aburi sake* 8

mackerel | *saba* 7

salmon roe | *ikura* 8

scallop | *hotate* 8

albacore | *bincho maguro* 7

golden eye snapper | *kinmedai* 15

amberjack | *kanpachi* 6

sea bass | *suzuki* 6

fresh water eel | *unagi* 7

omelet | *tamago* 6

house cut rolls

4 piece cut

fresh crab & avocado roll 8

toro and takuan | *torotaku* roll 10

salmon skin roll 7

eel & avocado roll 9

tuna roll 7

salmon roll 7

yellowtail scallion | *negi hama* roll 7

spicy tuna roll 7

plum, shiso, cucumber, avocado roll 6

cucumber & avocado roll 5

natto roll 6

add to any roll

+avocado 1

+shiso .50

+cucumber .50



cocktails

UYEDA OLD FASHIONED 14

bourbon, sugar cube, angostura bitters

This cocktail pays homage to and made in the style of one of Japan's greatest mixologists, Kazuo Uyeda.

THE MINIMALIST 13

dry gin, cointreau, lemon juice

YUZU MARGARITA (SPICY OR NOT) 14

hornitos blanco tequila or mezcal, simple syrup, lime & yuzu juice

TOKYO HIGHBALL 13

suntory whisky toki, club soda

GARI MARTINI 13

haku vodka, dry vermouth, pickled ginger brine

DEL SOL 14

mezcal, chartreuse, maraschino liqueur, lime juice

UME SOUR 14

rye, umeshu, lemon juice, simple syrup, bitters, egg white

wine/sparking

ROSÉ 10 / 38

2019 la ferme rouge "le gris" rosé zaer morocco

BLANC DE BLANC 110 (BTL ONY)

hebrart, vallee de la marne, france, nv

sake

LITTLE SUMO SAKE 10

genshu junmai (200ml)

SNOW ANGEL SAKE 10

nigori, unfiltered (180ml)

HAKURAKUSEI SAKE 48

tokubetsu junmai (720ml)

DASSAI SPARKLING SAKE 23

nigori ginjo (300ml)

KIKUSUI 28

junmai ginjo (300ml)

HAKKAISAN 40

junmai daiginjo (300ml)

japanese spirits

HIBIKI HARMONY 20

SUNTORY TOKI 13

YAMAZAKI 12 YEAR 30

ROKU GIN 14

NIKKA COFFEY MALT 17

SUNTORY HAKU VODKA 14

beer

ORION 7

rice lager, japan (11.3oz bottle)

SUNTORY 8

premium malt's, japan (draft)

HITACHINO NEST PRIKA 8

session ale, brewed with yuzu and sansho, japan (12oz can)

STIEGL GRAPEFRUIT RADLER 8

lager made with real grapefruit juice (16.9 oz can)

KIRIN ICHIBAN 6

lager, japan (draft)

SOLERA 8

tart golden ale, NY (draft)

ORDERVILLE 8

hazy ipa, CA (draft)

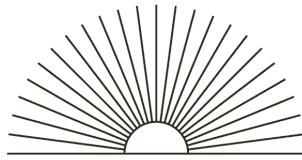
non-alcoholic

KIMINO SPARKLING SODA 5

sparkling soda (ume or yuzu)

GENMAICHA 4

hot green tea



SUNSET SUSHI

bar menu

GARLIC SOY EDAMAME 6

BLISTERED SHISHITO PEPPERS 7
topped with bonito flakes

SPICY TUNA CRISPY RICE 12
served with jalapeno ponzu (3 pcs)

BAKED CRAB HANDROLL 8
served in soy paper

SPICY TUNA ROLL 7

SALMON ROLL 7

happy hour

5:30pm - 7pm

WELL COCKTAIL 10
well spirit + choice of one mixer

WHITE OR RED WINE 7

CARAFE OF SAKE (6OZ) 5

HOUSE BEER 4

KANPAI BOILERMAKER 13
shot toki whiskey + kirin

MENU OPTIONS & PRICING SUBJECT TO CHANGE

4330 sunset blvd
silver lake - 90029

open: tuesday - saturday
5:30pm - 10pm

@sunsetssushila