



VANSHOW
SUSHI & BAR

Special Nigiri Sushi 2pc

Bluefin Tuna with Wholegrain Mustard, Olive	\$8.00
Yellowtail with Dry Miso	\$8.00
Seared Yellowtail with Salt Sauce, Serrano Pepper	\$8.00
Salmon with Salmon Roe	\$10.00
Salmon with Tomato Powder, Truffle Oil	\$9.00
Salmon with Finger Lime	\$9.00
Hirame (Fluke) with Yuzu Kosho	\$9.00
Saba (Mackerel) with Shredded Kobi	\$9.00
Japanese Sea Bream with Sudachi, Ooba	\$9.00
Japanese Sea Bream with Shredded Kobi	\$9.00
Japanese Scallop topped Sea Urchin	\$10.00
Kanpachi with Shio koji & Dry Miso	\$10.00
Medium Fatty Bluefin Tuna topped Sea Urchin	\$20.00



Wagyu Beef Nigiri 2pc

Seared Wagyu Beef with Teriyaki Sauce	\$15.00
Seared Wagyu Beef with Salt Sauce	\$15.00
Seared Wagyu Beef topped Sea Urchin with Salt Sauce	\$20.00



Special Roll

South Bay Roll Albacore, Cucumber, Yellowtail, Avocado, Crispy onion, Serrano pepper, Micro cilantro, Ponzu, Garlic oil	\$18.00	Italian Salmon Finger Lime Roll Albacore, Kaiware, Salmon, Italian Dressing, Finger Lime, Balsamic	\$18.00
Sunset Lemon & Tuna Roll Spicy tuna Roll, Cucumber, Tuna, Avocado, Lemon slice, Ponzu, Garlic oil	\$18.00	Dijon Mustard Caterpillar Roll Eel, Cucumber, Tamagoyaki, Avocado, Eel sauce, Wholegrain mustard	\$18.00
Japanese Sea Bream & Pink Salt Roll Yellowtail, Ooba, Soy pepper, Sea bream, Pink salt, Yuzukosho, Lime	\$18.00	Philadelphia Roll Salmon, Cream Cheese, Cucumber	\$18.00
Red Shrimp Crunch Roll Tempura shrimp, Cucumber, Soy paper, Avocado, Tempura Flake, Spicy Wasabi Sauce	\$18.00	Deep Fried Spicy Tuna topped Spicy Tuna Roll Deep Fried Spicy Tuna Roll ,Spicy Tuna, Eel Sauce, Spicy Mayo, Serano pepper, Micro Cilantro	\$18.00
Spider Roll Soft shell crab, kaiware, Gobo, Cucumber	\$18.00	Crab Dynamite Roll Avocado, Soy paper, Real Crab, Miso Mayo, Tempura Flake, Eel Sauce	\$18.00
Green Cajun Spider Roll Soft shell crab, Shishito pepper, Soy paper, Baby arugula, Radish, Wasabi sauce, Cajun powder	\$18.00	Seared Salmon with Dynamite Roll Salmon, Cucumber, Soy paper, Real Crab, Miso Mayo, Tajin, Yuzu kosho, Baby arugulla, Wasabi sauce, Cajun powder	\$20.00
Seared Salmon California Roll California Roll, Salmon, Crunch chili oil, Micro Cilantro	\$18.00	Vanshow Roll (bluefin tuna, sea urchin, black tobiko) Bluefin Tuna, Tuna Tataki, Tobbiko, Takuan, Soy paper, Sea Urchin, Black Tobbiko	\$25.00
Dragon Roll California Roll, Eel, Avocado, Eel Sauce	\$18.00		
Rainbow Roll California Roll, Bluefin Tuna, Salmon, Yellowtail, Albacore, Scallop, Avocado	\$18.00		



South Bay Roll



Vanshow Roll



Green Cajun Spider Roll



Crab Dynamite

Carpaccio

Albacore Garlic Crispy Onion \$15.00

Albacore, Garlic chips, Crispy onion,
Wasabi sauce, Micro Green

Yellowtail Ponzu Serrano Pepper \$17.00

Yellowtail, Ponzu, Serrano, Micro Cilantro

Salmon Cilantro Lime \$18.00

Salmon, Capers, Lime, Sliced Olive,
Olive Oil, Glaze, Micro Cilantro

Scallop Aji Amarillo Ponzu \$18.00

Scallop, Aji amarillo ponzu,
Tajin pepper, Micro Green

Japanese Sea Bream Sudachi Citrus \$20.00

Japanese Sea Bream, Sudachi Citrus juice,
Ooba leaf, Yuzu kosho

Bluefin tuna wholegrain mustard \$20.00

Bluefin tuna, Wholegrain mustard,
Balsamic sauce (mustard dre & Glaze),
Sliced Olive, Micro Green

Kanpachi Dry Miso & Shio koji \$22.00

Kanpachi, Salmon Roe, Dry miso, Shio Koji,
Sesame Oil, Kaiware

Sashimi

3 kinds Assorted \$25.00 (2pc each)

Bluefin Tuna, Yellowtail, Salmon

5 kinds Assorted \$35.00 (2pc each)

Bluefin Tuna, Yellowtail, Salmon,
Japanese Sea Bream, Scallop

A la carte Sashimi 3pc

Bluefin Tuna \$10.00

Medium Fatty Tuna \$13.00

Yellowtail \$9.00

Salmon \$9.00

Albacore \$9.00

Saba (Mackerel) \$9.00

Scallop \$9.50

Japanese Sea Bream \$11.00

Japanese Kanpachi \$13.00

Hirame (Fluke) \$15.00



Tartare

Bluefin Tuna Tartare \$32.00

Bluefin tuna, Tartar Sauce, Miso Mayo, Garlic chips, Capers, Cornichons, Red onion, Olive, Wholegrain Mustard, Raw Quail Egg, Black Tobbiko, Bruschette

Seared Wagyu Beef Tartare \$38.00

Wagyu Beef, Tartar Sauce, Miso Mayo, Garlic chips, Capers, Cornichons, Red onion, Olive, Wholegrain Mustard, Raw Quail Egg, Black Tobbiko, Bruschette

Salad

Green Salad \$7.00

Mix Green, Paprika (red & yellow), Avocado, Sliced Onion, Sesame Dressing

Salmon Skin Salad \$9.00

Salmon Skin, Mix Green, Paprika (red & yellow), Avocado, Sliced Onion, Mustard Dressing

Grilled

Salmon Belly \$9.00

Salmon Collar \$10.00

Tempura a la carte 2pc

Shrimp \$7.00

Scallop \$8.00

Shiitake Mushroom \$5.00

Sweet Potato \$5.00

Zucchini \$4.00

Shishito Pepper \$4.00

Tempura Assorted

Assorted Vegetable Tempura \$10.00

Shiitake Mushroom, Sweet Potato, Zucchini, Shishito pepper

Assorted Tempura \$18.00

Shrimp, Scallop, Shiitake Mushroom, Sweet Potato, Zucchini, Shishito Pepper



Bluefin Tuna Tartare





Regular Nigiri 2pc

Bluefin Tuna	\$6.00	Japanese Sea Bream	\$7.00
Medium Fatty Bluefin Tuna	\$8.00	Eel	\$7.00
Yellowtail	\$6.00	Scallop	\$7.00
Salmon	\$6.00	Anago	\$7.00
Albacore with garlic ponzu	\$6.00	Japanese Kanpachi	\$8.00
Saba (Mackerel)	\$6.00	Hirame (Fluke)	\$8.00



Gunkan 2pc

Tobiko	\$5.00	Salmon Roe	\$8.00
California	\$6.00	Sea Urchin	\$18.00
Tuna Tataki	\$8.00		



Classic Roll

Spicy Tuna	\$8.00	California	\$10.00
Bluefin Tuna	\$8.00	Negi Toro	\$10.00
Negi Hama (Yellowtail)	\$8.00	Cucumber	\$6.00
Salmon	\$8.00	Avocado	\$6.00
Spicy Scallop	\$9.00	Vegetable	\$7.00
		Cucumber, Avocado, Gobo, Kaiware, Onion	



Hand Roll

Spicy Tuna	\$6.00	California	\$7.00
Salmon	\$6.00	Negi Toro	\$7.00
Negi Hama (Yellowtail)	\$6.00	Cucumber	\$4.00
Spicy Scallop	\$7.00	Avocado	\$4.00
Bluefin Tuna	\$7.00	Vegetable	\$5.00



Salmon & Salmon Roe with Yuzu peel

Petite Bowl

Chirashi	\$28.00	Eel & Anago	\$25.00
Bluefin Tuna, Medium Fatty Tuna, Yellowtail, Salmon, Albacore, Scallop, Mackerel, Japanese Sea Bream, Eel, Tamagoyaki		Eel, Anago, Eel Sauce, Tamagoyaki, Ooba	
Bluefin Tuna & Medium Fatty Tuna	\$25.00	Salmon & Yellowtail & Albacore	\$25.00
Bluefin Tuna, Medium Fatty Tuna		Salmon, Yellowtail, Albacore, Tamagoyaki, Ooba	
Salmon & Salmon Roe with Yuzu peel	\$25.00	Vanshow	\$45.00
Salmon, Salmon Roe, Ooba leaf, Yuzu Peel		Bluefin Tuna, Medium Fatty Tuna, Salmon, Yellowtail, Sea Urchin, Black Tobbiko	



Shrimp Tempura Udon

Udon

Wakame Udon	\$10.00	Shrimp Tempura Udon	\$15.00
Wakame, Tamagoyaki, Scallion		Shrimp tempura, Wakame, Tamagoyaki, Scallion	
Kitsune (Deep fried Tofu) Udon	\$12.00	Udon with Vegetable Assorted Tempura	\$15.00
Kitsune, Wakame, Tamagoyaki, Scallion		Shiitake, Sweet Potato, Zucchini, Shishito Pepper, Wakame, Tamagoyaki, Scallion	
Beef Sukiyaki Udon	\$15.00	Udon with Assorted Tempura	\$20.00
Beef sukiyaki, Wakame, Tamagoyaki, Scallion		Shrimp, Scallop, Shiitake, Sweet Potato, Zucchini, Shishito Pepper, Wakame, Tamagoyaki, Scallion	
Pork Ginger Udon	\$15.00		
Pork ginger, Wakame, Tamagoyaki, Scallion			



Appetizer

Edamame	\$4.50
Seaweed Salad	\$4.50
Spicy Miso Cucumber	\$6.00
Garlic Truffle Edamame	\$7.00
Fried Shishito Pepper	\$7.00

Miso Soup

Miso soup with Wakame, Tofu	\$5.00
Miso soup with Asari Clam	\$6.00



Dessert

Ice Cream Vanilla	\$5.00	Yuzu Cheese Cake with Ice Cream	\$6.00
Ice Cream Chocolate	\$5.00	Matcha Mont Blanc	\$6.00



Japanese Tea

Refill Free

Hot Tea	\$3.50
Cold Green Tea	\$3.50

Juice

Juice Orange 100% Aseptic	\$5.00
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Soft Drink

Refill Free

Coca Cola	\$5.00	Sprite	\$5.00
Diet Coke	\$5.00	Lemonade	\$5.00
Ginger Ale	\$5.00	Root Beer	\$5.00



Non-alcoholic Beer

Asahi Super Dry 0.0%	\$5.00
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**Please let us know
about any food allergies.**

While we take allergies seriously and have allergy procedures in place, different forms of allergens are present in our kitchen and cross-contamination is always possible.

We love serving all of our guests, but if you have a severe allergy, we recommend not eating in our restaurant.

Warning

Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy can cause birth defects.

Eating raw or undercooked foods may increase the risk of food-borne illness. Also, please note that while infrequent, there could be pieces of shell or bone in our fish and shellfish.

With the exception of lobster, crab, anago, and unagi, all food items on this menu are served raw or undercooked or contain or may contain raw or undercooked ingredients.

