



VANSHOW

SUSHI BAR

BY **MIKUNI**
japanese restaurant & sushi bar



MAIN MENU

CRISPY RICE
SPICY TUNA



AGEDASHI
TOFU



EDAMAME



SMALL PLATES

EDAMAME Soybeans 4.5

FREAKY EDAMAME 7 
Seriously seasoned soybeans

GARLIC TRUFFLE EDAMAME  7

AGEDASHI TOFU 6

TRUFFLE FRENCH FRIES 7

CRISPY RICE SPICY TUNA   6

FRIED CHICKEN (KARAAGE) 8
Seasoned crispy pieces of breaded chicken

MISO SOUP WITH WAKAME & TOFU 5

MISO SOUP WITH ASARI CLAM 6

STEAMED RICE 2

DEEP FRIED SOFT SHELL CRAB  8.5
with sweet chili sauce

GYOZA 7
Crispy pork and chicken potstickers (6 pc)

CHICKEN TERIYAKI APPETIZER 18
Grilled chicken with teriyaki sauce or garlic salt sauce

TEMPURA

ASSORTED


VEGETABLE TEMPURA 10
Shiitake mushroom, sweet potato, zucchini, shishito pepper

MIXED TEMPURA 18
Shrimp, scallop, shiitake mushroom, sweet potato, zucchini, shishito pepper

A LA CARTE TEMPURA 2 PC

Shrimp 7
Scallop 8
Shiitake Mushroom 5
Sweet Potato 5
Zucchini 4



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 Spicy



SUSHI ROLLS MAKI

ANNIE ROLL 🐟 15.95 🔥

Spicy tuna, panko shrimp, avocado, yellowtail, seared rare tuna, sauce, masago, green onion

BELLFLOWER ROLL 🐟 18

Cucumber, kaiware, sweet ginger, saba (Mackerel), plum paste, ooba slice

BENJAMIN ROLL 🐟 22 🔥

Eel, seared tuna, panko shrimp, crab mix, avocado, jalapenos, sauce, torched masago, green onion

BMW ROLL 🐟 15.95

Crab mix, panko shrimp, avocado, eel, salmon, sauce, masago, green onion

CARMICHAEL ROLL 🐟 15.95

Panko shrimp, crab mix, avocado, tuna, sauce, masago, green onion

DAVIS ROLL 🐟 15.95

Crab mix, spicy tuna, seared tuna, white tuna, masago, green onion

FRESH ROLL 🐟 15.95

Salmon, cucumber, green onion, ponzu

HANG LOOSE ROLL 🐟 17.95

Crab mix, avocado, salmon, creamy parmesan, torched, sauce, masago, green onion



INCREDIBLE ROLL 🐟 22 🔥

Spicy tuna, panko shrimp, tuna, white tuna, avocado, sauce, torched masago, green onion

JAMES ROLL 🐟 28 🔥

Salmon, eel, cucumber, avocado, panko shrimp, crab mix, cream cheese, Spicy Dream sauces, masago, green onion

JAMES DEAN ROLL 🐟 15.95

Crab mix, panko shrimp, scallop, eel, avocado, sauce, masago, green onion

JAPANESE SEA BREAM & PINK SALT ROLL 🐟 18

Yellowtail, ooba, soy wrap, sea bream, pink salt, yuzu kosho, lime, micro greens

JAPANESE MAFIA ROLL 🐟 22 🔥

Scallop, shrimp, crab mix, cream cheese, avocado, salmon, sauce, torched masago, green onion

JUDIE 2 ROLL 🐟 15.95 🔥

Spicy tuna, crab mix, avocado, eel, seared tuna, sauce, masago, green onion

KAISER ROLL 🐟 22 🔥

Yellowtail, seared tuna, avocado, cucumber, spicy tuna, crab mix, panko shrimp, sauce, masago, green onion

MASA THREE ROLL 🐟 15.95

Smoked salmon, cream cheese, tuna, avocado, salmon, lemon, masago

NINE ONE ONE

DELUXE ROLL 🐟 15.95 🔥

Spicy tuna, cucumber, tuna, spicy sauce, chili garlic sauce, microgreens



PETER TWO ROLL 🐟 22 🔥

Seared tuna, eel, avocado, spicy tuna, crab mix, panko shrimp, Spicy Dream sauces, masago, green onion

RAINBOW ROLL 🐟 18

California roll, bluefin tuna, salmon, yellowtail, albacore, scallop, avocado

ROLLING HILLS ROLL 🐟 18

Avocado, cucumber, kaiware, sliced onion, salmon on top truffle salt, truffle soy sauce, microgreens

SOUTH BAY ROLL 🐟 18 🔥

Albacore, cucumber, yellowtail, avocado, crispy onion, serrano pepper, micro cilantro, ponzu, garlic oil



TOMMY ROLL



ASSORTED HAND ROLLS



SPICY TUNA ROLL

SUSHI ROLLS MAKI

SPICY JOHNNY ROLL 🐟 15.95 🔥

Spicy tuna, panko shrimp, avocado, eel, sauce, masago, green onion

SUNSET LEMON ROLL 🔥 🐟 18

Spicy tuna roll, cucumber, tuna, avocado, lemon slice, ponzu, garlic oil

TEKKA MAKI 🐟 Tuna roll 9.5

TOMMY ROLL 🐟 27 🔥

Panko fried soft shell crab, spicy avocado blend, green onion, masago, soy wrap, spicy tuna, crab mix, Spicy Dream sauces

TRAIN WRECK ROLL 🐟 27 🔥

Chopped eel, seared tuna, avocado, crab mix, panko shrimp, spicy sauce, sesame seeds, green onion



VANSHOW ROLL 🐟 25

Bluefin tuna, tuna tataki, tobiko, takuan, soy wrap, sea urchin, black tobiko

CLASSIC ROLLS & HAND ROLLS

SPICY TUNA 🔥 🐟 8 roll / hand roll 6

Spicy tuna, cucumber

CALIFORNIA 10 roll / hand roll 8

Cucumber, Avocado

SPICY SCALLOP 🔥 🐟 9 roll / hand roll 7

Cucumber, Tobiko

AVOCADO 6 roll / hand roll 4

VEGETABLE 7 roll / hand roll 5

Cucumber, Avocado, Kaiware, Onion

BLUEFIN TUNA 🐟 8 roll / hand roll 7

NEGI TORO 🐟 10 roll / hand roll 7

Scallion

NEGI HAMA 🐟 8 roll / hand roll 6

Scallion

SALMON 🐟 8 roll / hand roll 6

KAPPA MAKI 6 roll / hand roll 4

SPECIALTY HAND ROLLS

SAKEKAWA 8.95

Kaiware, cucumber, avocado

SPICY SALMON 🐟 8.95 🔥

Spicy salmon, cucumber, chili powder, sesame oil, tempura flakes

ZIG ZAG SHRIMP 10.95 🔥

Panko shrimp in spicy avocado blend, soy wrap, masago, onion

ZIG ZAG SOFT SHELL CRAB 11.95 🔥

Panko fried soft shell crab in spicy avocado blend, soy wrap, masago, onion



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SUSHI ROLLS - NON-RAW

MASAGO AND SMOKED SALMON ARE NOT COOKED BUT CURED

CALIFORNIA ROLL 10

Snow crab, imitation crab, avocado, cucumber

FOUR TWENTY EIGHT ROLL 16

Cucumber, cream cheese, panko shrimp, smoked salmon, lemon, spicy sauce

SAKEKAWA ROLL 13.95

Salmon skin, cucumber, green onion, sauce, sesame seeds

CRAB DYNAMITE ROLL 18

Avocado, soy wrap, real crab, miso mayo, tempura flakes, eel sauce

PACIFIC COAST ROLL 18

Shrimp tempura, california, sliced avocado, cornichons, mayo, tobiko, vinegar salt tempura flake

SOFT SHELL CRAB SPIDER ROLL 22

Deep fried soft shell crab, avocado, cucumber, kawaiware, sauce, masago, green onion

DRAGON ROLL 18

California roll, eel, avocado, eel sauce

PHILADELPHIA ROLL 14.95

Smoked salmon, cream cheese, avocado, masago

ZIG ZAG SHRIMP ROLL 21 🔥

Panko shrimp, kawaiware, cucumber, avocado

FAIR OAKS ROLL 13.95

Panko shrimp, avocado, sauce, masago, green onion

SACRAMENTO ROLL 16

Tempura California roll, teriyaki sauce

ZIG ZAG SOFT SHELL CRAB ROLL 23 🔥

Panko fried soft shell crab, spicy avocado blend, soy wrap, masago, green onion



SALAD & VEGGIE ROLLS

SALMON SKIN SALAD 9

Salmon skin, mixed greens, paprika (red & yellow), avocado, sliced onion, mustard dressing

BONSAI SALAD 9

Mixed greens, onion-soy dressing, wonton strips

SUNOMONO SALAD 4.5

Pickled cucumber salad

AVO-KYU ROLL Avocado and cucumber 7

SEAWEED SALAD 4.5

Marinated seaweed salad with toasted sesame seeds

KAPPA MAKI Cucumber roll 6



UNAGI
NIGIRI



SAKE
SASHIMI

NIGIRI

REGULAR & SEARED, 1PC

\$2

SALMON 🐟 2
with Salmon Roe

SALMON 🐟 2
with Tomato Powder, Truffle Oil
YELLOWTAIL 🐟
regular 2 / seared 2

SALMON 🐟
regular 2 / seared 2



**ALBACORE
WITH GARLIC PONZU** 🐟
regular 2

SABA (MACKEREL) 🐟
regular 2 / seared 2

OCTOPUS 2

BOILED SHRIMP 2

MASAGO 2

**TAMAGO
(SEASONED OMELETTE)**
regular 2

\$4

BLUEFIN TUNA 🐟
regular 4

MEDIUM FATTY BLUEFIN TUNA 🐟
regular 4 / seared 4

JAPANESE SEA BREAM 🐟 4
with Sudachi, Ooba

JAPANESE SEA BREAM 🐟 4
with Shredded Konbu

KANPACHI 🐟 4
with Shio koji & Dry Miso

JAPANESE SEA BREAM 🐟
regular 4

SCALLOP 🐟
regular 4 / seared 4

SEARED SCALLOP 🐟 4
with Truffle Soy Sauce

JAPANESE KANPACHI 🐟
regular 4

YELLOWTAIL 🐟 4
with Dry Miso

SEARED YELLOWTAIL 🐟 4 🔥
with Salt Sauce, Serrano Pepper



SEARED RED SHRIMP 🐟 4
with Truffle Salt, Truffle Oil,
Sudachi Juice

RED SHRIMP 🐟
regular 4 / seared 4

TUNA TATAKI 🐟 4

SALMON ROE 🐟 4



SMOKED SALMON 4

EEL
regular 4

SPECIAL NIGIRI, 1PC

JAPANESE SCALLOP 🐟 7.5
topped Sea Urchin

MEDIUM FATTY BLUEFIN TUNA 🐟 9
topped Sea Urchin

**SEARED MEDIUM
FATTY BLUEFIN TUNA** 🐟 4
with Yuzukosho, Original Soy Sauce

SEA URCHIN 🐟 9

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Spicy

SASHIMI
3 KINDS



TAKO FIN



SAKEFIN



SASHIMI

ASSORTED, 2PC EACH

THREE KINDS 🐟 25

Bluefin tuna, yellowtail, salmon

FIVE KINDS 🐟 35

Bluefin tuna, yellowtail, salmon, Japanese sea bream, scallop

A LA CARTE, 3PC

BLUEFIN TUNA 🐟 10

MEDIUM FATTY TUNA 🐟 13

YELLOWTAIL 🐟 7

SALMON 🐟 7

ALBACORE 🐟 7

SCALLOP 🐟 9.5

JAPANESE SEA BREAM 🐟 10

JAPANESE KANPACHI 🐟 13

PLATES FROM OUR SUSHI BAR

SAKEFIN 🐟 23 🔥

Thinly sliced salmon, citrus soy dressing, jalapenos, sesame seeds

HAMACHI FIN 🐟 23 🔥

Thinly sliced yellowtail, citrus soy dressing, jalapenos, sesame seeds

TAKO FIN 🐟 23 🔥

Thinly sliced octopus, seaweed salad, citrus soy dressing, jalapenos, sesame seeds

ALBACORE GARLIC CRISPY ONION 🐟 15 🔥

Albacore, garlic chips, crispy onion, wasabi sauce, micro greens

ALBACORE PEPPERFIN 🐟 23 🔥

Thinly sliced albacore tuna, citrus soy dressing, jalapenos, sesame seeds

YELLOWTAIL PONZU SERRANO PEPPER 🐟 15 🔥

Yellowtail, ponzu, serrano, micro cilantro, olive oil

SCALLOP AJI AMARILLO PONZU 🐟 18

Scallop, aji amarillo ponzu, tajin pepper, microgreens



DONBURI RICE 150G

CHIRASHI 🐟 28

Chef's choice selection of today's fresh fish over sushi rice

BLUEFIN TUNA & MEDIUM FATTY TUNA 🐟 25

Bluefin tuna, medium fatty tuna, ikura, tuna tataki, ooba leaf

SALMON & SALMON ROE WITH YUZU PEEL 🐟 25

Salmon, salmon roe, ooba leaf, yuzu peel

VANSHOW 🐟 80 Regular / 50 Small

Medium fatty bluefin tuna, negi toro, salmon roe, sea urchin, caviar, ooba leaf



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Spicy



CHICKEN
TERIYAKI



SHRIMP TEMPURA
UDON



SALMON
GARLIC SALT SAUCE

PLATES FROM OUR KITCHEN

CHICKEN TERIYAKI 23

Grilled chicken with teriyaki sauce or garlic salt sauce

SALMON 23

Choice of teriyaki or garlic salt sauce

SALMON SASHIMI KATSU 32

SHRIMP TEMPURA UDON 15

Shrimp tempura, wakame, tamagoyaki, scallion

UDON WITH VEGETABLE ASSORTED TEMPURA 18

Shiitake, sweet potato, zucchini, shishito pepper, wakame, tamagoyaki, scallion

UDON WITH ASSORTED TEMPURA 23

Shrimp, scallop, shiitake, sweet potato, zucchini, shishito pepper, wakame, tamagoyaki, scallion

WAGYU BEEF SEARED, 1 PC (U.S. WAGYU, STRIP LOIN)

WITH TERIYAKI SAUCE 🐟 8

WITH SALT SAUCE 🐟 8

TOPPED WITH SEA URCHIN
AND SALT SAUCE 🐟 12

HAND ROLL WITH
SERRANO 🐟 20 🔥

DESSERT

YUZU CHEESE CAKE 6

with ice cream

ICE CREAM 3.5

Choice of vanilla or chocolate

MOCHI ICE CREAM 6

Blueberry Yogurt & Chocolate Banana



YUZU
CHEESECAKE



MOCHI
ICE CREAM

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🔥 Spicy

GLUTEN FREE MENU

THESE MENU ITEMS ARE EITHER GLUTEN-FREE AS PREPARED OR ARE MODIFIED TO BE GLUTEN-FREE



APPETIZERS

EDAMAME 4.5

GARLIC TRUFFLE EDAMAME 🔥 7

FREAKY EDAMAME 7

SUNOMONO SALAD 7.5

CLASSIC ROLLS

PHILADELPHIA 🐟 Salmon, Cream Cheese, Cucumber 8

AVOCADO 6

BLUEFIN TUNA 🐟 8

NEGI TORO 🐟 Scallion 10

NEGI HAMA (YELLOWTAIL) 🐟 Scallion 8

AVOKYU Avocado & Cucumber Roll 6

SALMON 🐟 8

KAPPA MAKI 6

SPECIAL ROLLS

BELLFLOWER ROLL 🐟 18

Cucumber, kaiware, wweet ginger, saba (mackerel), Plum paste, Ooba Slice

JAPANESE SEA BREAM & PINK SALT ROLL 🐟 18

Yellowtail, ooba, soy wrap, sea bream, pink salt, yuzukosho, lime, micro green

DONBURI

BLUEFIN TUNA & MEDIUM FATTY TUNA 🐟 25

Bluefin tuna, medium fatty tuna, ikura, tuna tataki, ooba leaf

SALMON & SALMON ROE WITH YUZU PEEL 🐟 25

Salmon, salmon roe, ooba leaf, yuzu peel

VANSHOW 🐟 80 Regular / 50 Small

Medium fatty bluefin tuna, negi toro, salmon roe, sea urchin, caviar, ooba leaf

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DRINK MENU

BEVERAGES

LEMONADE	5
ORANGE JUICE	2
JAPANESE GREEN TEA (hot or cold)	3.5

BEER

SAPPORO (draft, 16oz)	7.5
SUNTORY PREMIUM MALTS (draft, 12.85oz)	9
ASAHI SUPER DRY O.O (non-alcoholic)	5

WINE

SPARKLING

Plum Wine, **CHOYA**, Glass (150ml) 6 / Bottle (750ml) 28

CALIFORNIA WINE

White - Sauvignon Blanc **JOEL GOTT** (375ml) 28
Herbal, lime and green apple
White - Chardonnay **FERRARI CARANO** (375ml) 36
Vanilla, apricot, toasted marshmallow, and spice.
Red -Pinot Noir **MEIOMI** (375ml) 38
Strawberry and black fruits, some toast and spice

SOFT DRINKS

COMPLIMENTARY REFILLS

COKE	3.5	GINGER ALE	3.5
DIET COKE	3.5	SPRITE	3.5
COKE ZERO	3.5		

JAPANESE SAKE

BOTTLE

Nigori, **YAEMON TUKI AKARI** (300ml) 20
Moderate acidity and natural sweetness from rice and rice yeast

Junmai, **OZE NO YUKIDOKO** (720ml) 55
Very dry and crisp, full bodied rice flavor and firm acidity.

Honjozo, **DAISHICHI KIMOTO** (720ml) 60
Medium dry, well balanced richness and a clean, contemporary refinement.

Junmai Ginjo, **NANBUBIJIN GREEN LABEL** (720ml) 70
Light dry, easy to drink, suitable for all food, recommended for those first-time sake drinkers.

Dai Ginjo, **SHIMEHARITSURU SAN** (720 ml) 130
Light dry, pleasant aroma, smooth, clean crisp taste.

Junmai Dai Ginjo,
KUBOTA MANJU ORIGINAL YEAST (720ml) 200
Light dry, layered, elegant aroma and deep, bellow flavor. One of Kubota's most special sake.

HOUSE SAKE

SHOCHIKUBAI (8oz) 10
Hot or Cold

SPARKLING SAKE

Sparkling Japanese Sake, **MIO**, (300ml) 20



OMAKASE

VANSHOW OMAKASE

Seasonal Price

DINNER SET

\$45

