

# vegan sancha sushi rolls



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PASS THE DUTCHIE	<i>tempura asparagus . fried onion chips . maple candied yam . paprika vegan baconaise . hemp seeds . sesame seeds . avocado . 16</i>
LOX	<i>vegan lox . apple . avocado . red onion chips . olive oil . yuzu juice . lemon zest . hemp seeds . sesame seeds . 18</i>
BOW TO YOUR SENSEI	<i>roasted bell pepper . sesame seeds . gobo root . avocado . sweet potato tempura . spicy vegan mayo . 18</i>
VEGAN RAINBOW ROLL	<i>cauliflower . vegan yuzu mayo . cucumber . avocado . smoked carrot . roasted red bell pepper . sesame seed oil . truffle salt . 16</i>
VEGAN CALIFORNIA ROLL	<i>cauliflower . vegan mayo . cucumber . avocado . sesame seeds . 12</i>
VEGAN DRAGON ROLL	<i>braised sweet nasu eggplant . garlic soy glaze . gobo root . cucumber . avocado . sesame . 16</i>
SUPER VEGAN CALIFORNIA	<i>cauliflower . vegan mayo . cucumber . double avocado . sesame . 15</i>
CHEF'S CHOICE VEGAN ROLL	<i>chef's special vegan roll . 15</i>
DOUBLE AVOCADO ROLL	<i>avocado . cucumber . topped with avocado . green onion . sweet soy glaze . sesame seeds . 15</i>
DANIEL SAN	<i>blanched spinach, shiitake mushroom, garlic eggplant, mountain yam, gobo, nori, soy paper, tofu, vegan honey mustard, crushed black sesame, Tokyo negi . 16</i>
VEGAN ROYALE WITH CHEESE	<i>avocado, spinach, shiitake, eggplant, agedashi tofu, grilled scallion, vegan mozzarella, sweet soy, vegan spicy mayo . 20</i>
THE MOUNTAIN	<i>Japanese mountain potato, yama gobo, shiitake mushroom, eggplant, spinach, fried tofu, vegan katsu sauce, sesame . 16</i>
VEGAN TUNA AVOCADO MAKI	<i>vegan ahi tuna . avocado . sesame seeds . 12</i>
VEGAN TUNA CUCUMBER MAKI	<i>vegan ahi tuna . cucumber . sesame seeds . 12</i>

**Max two cards split.**

**Corkage 15 each bottle.**

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# sweet tofu pockets



AVOCADO POCKET *avocado . sesame seeds . sweet tofu . scallion . maple syrup . 10*

SWEET POTATO POCKET *steamed yam . sesame seeds . vegan spicy mayo . 8*

VEGAN CRAB POCKET *cauliflower . sesame seeds . vegan mayo . fresh wasabi . yuzu zest . 10*

WAKAME SEAWEED SALAD POCKET. 8

VEGAN AHI TUNA POCKET *sweet tofu pocket . vegan ahi poke . sesame seeds . 12*

VEGAN LOX POCKET *sweet tofu pocket . vegan lox . sesame seeds . 12*

## Japanese classic vegan menu

OSHITASHI *spinach . vegan ponzu sauce . sesame oil . sesame seeds . yeast . 8*

PEANUT MISO SOUP *silken tofu . peanut . sesame oil . garlic chili . red miso . 10*

SHAKE YOUR MOCHI MAKER *eggplant jam . mochi . sesame . maple syrup . matcha . 8*

SEAWEED SALAD . 10

## Plant based tuna by Impact Food. Vegan Menu



CHERRY BLOSSOM *tempura yam . cucumber . avocado . plant based ahi tuna . orange . sesame oil . sesame seeds . sweet soy glaze . . 20*

GOLDEN GATE *vegan crab . cucumber . avocado . plant based ahi tuna . house aged soy . sesame oil . crushed black sesame . 20*

TOGARASHI TUNA *oshitashi spinach . plant based ahi tuna . orange . house aged soy . sesame oil . crushed black sesame . nutritional yeast . 21*

PLANT BASED AHI SASHIMI & NIGIRI *plant based ahi tuna . house aged soy . sesame oil . crushed black sesame . 21*

**Max two cards split.**

**Corkage 15 each bottle.**

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# non-vegan menu



**HON HAMACHI CARPACCIO** *hon hamachi . house aged ponzu .  
Tokyo negi honey chimichurri . crushed tempura onion . truffle oil . wasabi tobiko . 28*

**HOUSE SPECIAL OCTOPUS CARPACCIO** *citrus yuzu steamed octopus . house aged soy .  
fresh wasabi negi caper chimichurri . crushed black sesame . premium olive oil . shichimi chili . 28*

**YELLOWTAIL SASHIMI** *house aged soy .truffle sea salt . 29*

**SHRIMP TEMPURA ROLL** *cucumber . avocado . tempura shrimp . sweet soy glaze . sesame . 15*

**THE LION KING** *smoked king salmon . avocado . crushed tempura onion . spicy aioli .  
scallion . sweet soy glaze . masago . sesame . 18*

**PHILADELPHIA ROLL** *smoked king salmon . cream cheese . sesame . 12*

**DRAGON ROLL** *bbq unagi . cucumber . avocado . sesame . pickled burdock root . sweet soy  
glaze . wasabi tabiko . 20*

**SPICY YELLOWTAIL ROLL** *hamachi . cucumber . avo . lemon zest . sesame . spicy mayo . 12*

**DOUBLE HAMACHI ROLL** *hon hamachi . avocado . house aged ponzu .  
Tokyo negi .truffle oil . wasabi tobiko . 28*

**FRIED SHISHAMO** *fried smelt . green onion . sesame . dashi . lemon zest . 12*

**SMOKED SALMON MOCHI** *smoked king salmon . Tokyo negi . . teriyaki sauce . sesame . 15*

**Max two cards split.**

**Corkage 15 each bottle.**

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# drink menu

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*cold sake*

OZEKI OSAKAYA CHOBEI 30

HAKUSHIKA ORCHARD PEAR SAKE 30

OZEKI NIGORI SAKE STRAWBERRY 30

OZEKI NIGORI SAKE 20

*beer*

SAPPORO CAN 8

*soft drink*

SODA 3

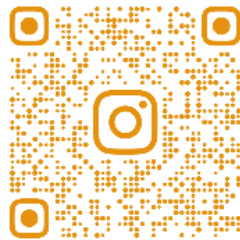
*wine*

CHARDONNAY BY GLASS 14

CHARDONNAY BY CARAFE 48

*hot sake*

OZEKI 15



**SANCHASUSHI**

**Max two cards split.**

**Corkage 15 each bottle.**

**[sanchasushi.com](http://sanchasushi.com)**