

## STARTERS

asian fusion appetizers

**TRADITIONAL MISO — V/GF 5.5**  
white miso broth, tofu, scallion, seaweed

**FRIED POTSTICKERS — VA 8.5**  
Choice of 1 flavor - 6 per order  
chicken lemongrass, pork gyoza, coconut shrimp,  
or vegan edamame

**SHISHITO PEPPERS — VG/GFA 7.5**  
spiced sea salt, soy sesame sauce

**EDAMAME — VG/GFA 6**  
lime infused salt, soy sesame sauce

**LOBSTER NACHOS 14**  
warm maine lobster dip, thai chili, unagi sauce, wonton chips

**VEGGIE SPRING ROLLS — V 9**  
napa cabbage, roasted vegetables, deep fried,  
thai chili, sesame soy

**FRIED CALAMARI 10**  
wild caught rings & tentacles, graham cracker crusted,  
curry coconut aioli

**SAKE MUSSELS — GFA 12**  
pei mussels, red curry, sweet chili, creamy sake broth, pita chips

**OYSTER PLATTER — GF 15**  
half dozen blue point oysters, ponzu sauce, citrus tobiko

## FRIED RICE BOWLS

egg, carrot, scallion, onion, bean sprouts,  
edamame and black garlic

<b>FRIED RICE</b>	<b>10</b>	* GFA Upon Request
<b>TOFU</b>	<b>+1</b>	
<b>PORK BELLY</b>	<b>+2</b>	
<b>CHICKEN</b>	<b>+3</b>	
<b>SHRIMP</b>	<b>+4</b>	
<b>BEEF</b>	<b>+6</b>	
<b>SCALLOP</b>	<b>+7</b>	

**VOODOO FRIED RICE 20**  
house fried rice with shrimp, scallop, pork belly and beef

## SUSHI SALADS

japanese inspired cold plates

**HOUSE SALAD — VG/GFA 5**  
fresh greens, carrot, sliced onion, crispy wonton,  
house ginger carrot dressing

**HOUSE WAKAME — VG 6.5**  
seasoned seaweed, carrot, red pepper, sesame seeds

**SPICY KANI SALAD — GF 6**  
spicy crab salad, avocado, cucumber carrot slaw

**TAKO SALAD — GF 8**  
marinated octopus salad, cucumber carrot slaw

**SPICY CLAM SALAD 8.5**  
short neck clam, chili oil, wonton chips, wasabi mayo

**SOBA SALAD — V 6**  
green tea noodles, red onion, scallion, red pepper,  
creamy asian dressing

## STEAMED BUNS

soft and airy chinese sliders, 2 per order

**TERIYAKI CHICKEN 6.5**  
confit chicken, house teriyaki cream sauce,  
grilled asian pear, tempura crunch

**SHRIMP PO BOY 6.5**  
fried tiger shrimp, cucumber carrot slaw,  
sriracha, spicy mayo

**PORK BELLY SLIDERS 6.5**  
braised pork belly, sweet chili glaze, scallion, fried onions

**BAHN MI EDAMAME BURGER — VG 6**  
edamame slider patty, cilantro carrot slaw,  
cucumber, sliced jalapeño

**KOREAN BEEF BUNS 7.5**  
house gochujang marinade, grilled white onion,  
bean sprouts, sesame seeds

**OYSTER ROCKEFELLER 7**  
cornmeal fried oysters, spinach, pork belly,  
sautéed onion, wasabi cheddar

## NOODLE BOWLS

asian inspired ramen and udon bowls with house broths

**VOODOO RAMEN — GFA 13**  
smoked andouille sausage, chicken confit, seaweed,  
scallion, cajun dashi broth, shredded nori

**PORK BELLY RAMEN — GFA 13**  
braised pork belly, 6 minute egg, nori, scallion,  
bean sprouts, pork broth, shredded nori

**BEEF UDON 14**  
beef tenderloin, mushrooms, bok choy,  
white onion, beef soy broth

**VEGGIE UDON — VG/GFA 12**  
grilled marinated tofu, seasonal vegetables, sea beans,  
veggie miso broth

**VOODOO PAD THAI — GF/VA 13**  
confit chicken, tiger shrimp, rice noodles, shishito peppers,  
lime chili sauce, crushed peanuts, 6 min egg, bean sprouts

**SPICY SEAFOOD UDON — GFA 15**  
calamari, shrimp, mussels, bok choy, bean sprouts,  
jalapeño, gochujang broth

## POKE BOWLS

marinated cut fish with chef paired accompaniments

**NOBU — R 16**  
hamachi belly, jalapeño, house ponzu, kimchi,  
habanero tobiko

**HAWAIIAN — R 15**  
ahi tuna, house poke sauce, wakame, scallion, tomago,  
pineapple salsa, spam

**TAKO TACO — GFA 16**  
octopus salad, pico de gallo, fresh jalapeño,  
wonton chips, grilled lime

**SESAME SALMON — GFA/R 16**  
faroe island salmon, toasted sesame marinade,  
salmon roe, cucumber carrot slaw, sea beans

**PETA POKE — VG/GFA 13**  
marinated grilled tofu, ginger, kimchi, sea beans, daikon

## KUSHIYAKI

grilled and skewered small plates

**SHISHITO POPPER 6.5**  
cajun crab filling, corn salsa, cilantro

**HAMACHI KAMA — GF 7**  
yellowtail collar, orange miso reduction, mesclun salad

**STEAK KUSHIAKI — GF 10**  
grilled steak skewer, lime chili salt,  
miso buttered asparagus, scallion

**GRILLED AVOCADO — V 6**  
black garlic shoyu, wasabi peas, cherry tomato

**CHARRED OCTOPUS — GF 10**  
avocado chimichurri, grilled lime, wasabi micro greens

**YAKITORI 8**  
chicken thigh, yakitori sauce, seasoned rice

## DESSERT

asian inspired sweets

**VOODOO CHEESECAKE 10**  
choice of: mixed berries and cream or caramelized asian pear

**MOCHI SAMPLER — VA/GF 10**  
sweet sticky rice, ice cream filling, seasonal flavors

**VOODOO RICE PUDDING — V/GF 7**  
pecans, coconut flake, dried mango,  
cream of coconut, sweet sticky rice

**GREEN TEA ICE CREAM — GFA 6**  
two scoops local green tea ice cream,  
pocky sticks, candied ginger



VOODOOTUNA.COM

Walk-ins Welcome + Reservations Accepted / Happy Hour 4 – 6:30 PM Monday - Saturday  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food is prepared in a common kitchen, please inform your server of any food allergies or sensitivities.

V vegetarian   VA vegetarian available   GF gluten free   GFA gluten free available   VG vegan   R raw

## SASHIMI / NIGIRI

sashimi: 3 pieces over garnish  
nigiri: 2 pieces over rice

### WILD CAUGHT — GF

- YELLOWFIN TUNA / MAGURO — R 8
- WHITE TUNA / ESCOLAR — R 7
- SCALLOP / HOTATE — R 8
- SMOKED SALMON / KUNSEI — R 8
- MACKEREL / SABA 6.5
- SURF CLAM / HOKKIGAI 6
- OCTOPUS / TAKO 8

### FARM RAISED — GF

- SHRIMP / EBI 7
- SNAPPER / TAI — R 7
- EEL / UNAGI 9
- YELLOWTAIL / HAMACHI — R 8
- HABENERO CAPELIN ROE / MASAGO — R 8
- YUZU FLYING FISH ROE / TOBIKO — R 8
- SEA URCHIN / UNI — R 10
- SALMON / SAKE — R 8
- SALMON ROE / IKURA — R 10
- SPAM / MUSUBI 5
- CUTTLEFISH / IKA — R 7.5
- SPICY CLAM / ASARI 6.5

## SPECIALTY SASHIMI & NIGIRI

fresh cut fish served with chef pairings

### HAMACHI CRUDO — GF/R 15.5

5 pieces hamachi sashimi, ikura, yuzu, togarashi lime salt, jalapeño

### GOCHUJONG TUNA — GFA/R 14.5

5 pieces tuna sashimi, cucumber, gochujong sauce, yuzu tobiko

### EBI CEVICHE — GF 14.5

5 pieces ebi shrimp, pineapple salsa, fresh lime, cucumber

### ORANGE OCTOPUS — GF 14.5

5 pieces octopus, house rice vinegar, grilled orange

### WHISKY SMOKED SALMON — GFA/R 15

3 smoked salmon nigiri, brown sugar brûlée, aged shoyu in japanese whisky barrels

### SAKURA TUNA — R 15

3 tuna nigiri, crunchy fried rice, cherry blossom soy

### SPICY SNAPPER — GF/R 14

3 red snapper nigiri, spicy crab salad, pop rocks, lemon

### MISO SALMON — GF/R 14

3 salmon belly nigiri, miso marmalade, togarashi rice, scallion

## URAMAKI ROLLS

6 piece rolls with rice on the outside

### CALIFORNIA 7

crab stick, avocado, cucumber, sesame seeds

### LOX — GF/R 9

smoked salmon, cream cheese, scallion, everything rice seasoning, caper dijon aioli

### SPICY TUNA — GFA/R 8

yellowfin tuna, cucumber, tempura crunch, sriracha

### PHILLY — GF/R 9

salmon, cucumber, cream cheese, avocado

### UNAGI 9

bbq eel, avocado, cucumber, unagi sauce

### HAMACHI — GF/R 9

yellowtail, avocado, red pepper

### TOGARASHI TUNA — GF/R 9

japanese spiced tuna, romaine lettuce, carrot, oshinko

### SPICY BOSTON — GF 8

ebi shrimp, lettuce, cucumber, sriracha cream cheese, yum yum sauce, sriracha

### VEGGIE — VG/GF 8

avocado, cucumber, carrot, red pepper, thai chili sauce

### TEMPURA SWEET POTATO — VG 7

tempura fried sweet potato, sesame soy, micro wasabi greens

### AVOCADO PEANUT — VG/GF 6.5

brown rice, Hass avocado, crushed peanut

## SUSHI TASTING BOATS

guest or chef choice platters

### FOR TWO 50

1 futomaki, 2 uramaki, 1 nigiri, 2 sashimi

### FOR FOUR 100

3 futomaki, 4 uramaki, 4 nigiri, 2 sashimi

### NIGIRI PLATTER 26

10 pieces assorted fish over rice

### SASHIMI PLATTER 30

15 pieces of assorted fish over wakame

\* GFA Upon Request

\* Will Contain Raw Ingredients  
Unless Otherwise Specified

### SPICY CLAM 10.5

short neck clam, white tuna, sea beans

### RED DEVIL — R 9

snapper, crab stick, red pepper, thai chili

### AHI TUNA — VG/R 9

yellowfin, cucumber, avocado

### SPICY SCALLOP — GF/R 9

scallop, scallion, red pepper, sriracha

### LAKEWOOD 9.5

tempura fried, crab stick, wasabi cream cheese, avocado, spicy mayo

### JAMAICAN BACON — GFA 8

jerk seasoned bacon, crab stick, sriracha cream cheese, pineapple salsa

### PECAN SALMON — VG/R 9

salmon, scallion, asian pear, smoked honey, toasted pecans

### CRAB RANGOON 9.5

tempura fried, crab salad, cream cheese, scallion, thai chili, crispy wonton

### BANANA UNAGI 10

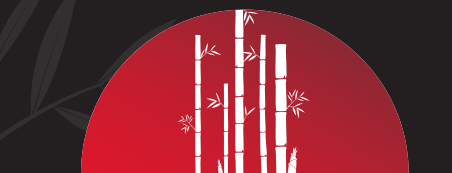
tempura fried, bbq eel, banana, toasted sesame seeds, unagi sauce

### JALAPEÑO HAMACHI — GF/R 9.5

yellowtail, jalapeño, cucumber, ponzu sauce

### VEGAS ROLL — GF 9

spicy kani salad, miso-butter asparagus, pop rocks



# VOODOO TUNA

VOODOOTUNA.COM

Walk-ins Welcome + Reservations Accepted / Happy Hour 4 – 6:30 PM Monday - Saturday  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food is prepared in a common kitchen, please inform your server of any food allergies or sensitivities.

V vegetarian VA vegetarian available GF gluten free GFA gluten free available VG vegan R raw

## FUTOMAKI ROLLS

large 8 piece specialty rolls

### RAINBOW — GFA/R 16.5

crab stick, avocado, cucumber, salmon, ebi shrimp, yellowfin tuna

### DRAGON 16

avocado, tempura shrimp, cucumber, eel, unagi sauce

### SPIDER 16

soft-shell crab, cucumber, avocado, red pepper, unagi sauce

### TEMPURA SHRIMP ROLL — 13

tempura shrimp, avocado, cucumber, yum yum sauce, unagi sauce, sesame soy wrap

### TWO TIMING TUNA — GFA/R 16

seven spice seared tuna, white tuna, avocado, crab stick, jalapeño, ponzu reduction

### FIRECRACKER — GF/R 16

spicy tuna, cucumber, avocado, jalapeño, tobiko, sriracha

### RISE N' SHINE 16

french toast batter, pork belly, tomago, scallion, smoked salmon, cream cheese, sriracha syrup

### HURRICANE 14.5

tempura shrimp, avocado, cucumber, crab salad, spicy mayo, wasabi peas

### WHITE LOTUS — R 15

crab stick, sriracha cream cheese, shrimp tempura, white tuna, pico de gallo

### SURF N' TURF — R 16.5

scallop, tempura shrimp, avocado, scallion, filet mignon, spicy mayo, asparagus, crispy onion

### HERBIVORE — VG/GF 12

grilled tofu, romaine lettuce, red pepper, carrot, fried sweet potato, avocado, ginger carrot dressing

### VOLCANO ROLL 15

tempura fried, spicy crab salad, sriracha cream cheese, red pepper, spicy crunch, lava sauce

### TIGER — R 16.5

crab salad, cucumber, avocado, white tuna, salmon, unagi sauce, citrus tobiko, sesame seeds

### SAMURAI — GF 15.5

spicy tuna, avocado, red pepper, cucumber, snapper, sriracha, ponzu, mango chipotle soy wrap

### ROCKY RIVER ROLL — GF/R 16.5

salmon, snapper, tuna, avocado, cucumber, lemon soy wrap

### SMOKED SALMON BLP — GF/R 16

brown rice, smoked salmon, jerk bacon, lettuce, pico de gallo, wasabi mayo

### KRAKEN ROLL 16

octopus salad, kampyo, cucumber, wonton

### LOBSTER POPPER ROLL 16.5

tempura fried, house lobster salad, jalapeño slices, spicy crunch