



VOODOO TUNA

STARTERS

asian fusion appetizers

FRIED POTSTICKERS — VGA 12

Choice of 1 flavor - 7 per order

chicken lemongrass, pork gyoza, firecracker shrimp, or vegan edamame

SHISHITO PEPPERS — VG/GFA 10

spiced sea salt, soy sesame sauce

EDAMAME — VG/GFA 7

lime infused salt, soy sesame sauce

LOBSTER NACHOS 18

warm maine lobster dip, thai chili, unagi sauce, wonton chips

VEGAN SPRING ROLLS — VG 10

napa cabbage, roasted vegetables, deep fried, thai chili, sesame soy

FRIED CALAMARI 12

wild caught rings & tentacles, graham cracker crusted, curry coconut aioli

SAKE MUSSELS — GFA 13

pei mussels, red curry, sweet chili, creamy sake broth, pita chips

OYSTER PLATTER — GF/R 15

half dozen blue point oysters, ponzu sauce, citrus tobiko

KUSHIYAKI

grilled and skewered small plates

SHISHITO POPPER 10

cajun crab filling, corn salsa, cilantro

HAMACHI KAMA — GF 8

yellowtail collar, roasted tomato relish, mesclun salad

STEAK KUSHIYAKI — GF 12

grilled steak skewer, lime chili salt, miso buttered asparagus, scallion

GRILLED AVOCADO — VG 5

black garlic shoyu, wasabi peas, cherry tomato

CHARRED OCTOPUS — GF 14

skwered tentacle, avocado chimichurri, grilled lime, wasabi micro greens

YAKITORI 9

chicken thigh, yakitori sauce, seasoned rice

SOUP & SUSHI SALADS

japanese inspired cold plates

TRADITIONAL MISO — V/GF 7

white miso broth, tofu, scallion, seaweed

HOUSE SALAD — VG/GFA 6

fresh greens, carrot, sliced onion, crispy wonton, house ginger carrot dressing

HOUSE WAKAME — VG 8

seasoned seaweed, carrot, red pepper, sesame seeds

SPICY WAKAME — VG 9

spicy seaweed, oshinko, fresh jalapeño

SPICY KANI SALAD — GF 10

spicy crab salad, avocado, cucumber carrot slaw

SQUID SALAD 12

marinated squid salad, cucumber carrot slaw, wasabi mayo, tempura crunch

SOBA SALAD — V 7

green tea noodles, red onion, scallion, red pepper, creamy asian dressing

STEAMED BUNS

soft and airy chinese sliders, 2 per order

TERIYAKI CHICKEN 8

confit chicken, house teriyaki cream sauce, grilled asian pear, tempura crunch

SHRIMP PO BOY 9

fried tiger shrimp, cucumber carrot slaw, sriracha, spicy mayo

PORK BELLY SLIDERS 9

braised pork belly, sweet chili glaze, scallion, fried onions

BANH MI EDAMAME BURGER — VG 8

house edamame patty, cilantro carrot slaw, cucumber, sliced jalapeño

KOREAN BEEF BUNS 10

filet mignon, house gochujang marinade, white onion, bean sprouts, sesame seeds

OYSTER ROCKEFELLER 9

fried oysters, spinach, pork belly, sautéed onion, wasabi cheddar

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walk-in's welcome + reservations for parties of 6 or more

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SPECIALTY SASHIMI & NIGIRI

fresh cut fish served with chef pairings

HAMACHI CRUDO — GF/R 16

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

GOCHUJANG TUNA — GF/R 16

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

EBI CEVICHE — GF 16

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

ORANGE OCTOPUS — GF 17

5 pieces octopus, spicy wakame, house rice vinegar, grilled orange

FUTOMAKI ROLLS

large 8 piece specialty rolls

RAINBOW — GF/R 18

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

DRAGON 18

avocado, tempura shrimp, cucumber, bbq eel, unagi sauce

SPIDER 18

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

TEMPURA SHRIMP — 13

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

TWO TIMING TUNA — GF/R 18

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

FIRECRACKER — GF/R 16

spicy tuna, cucumber, avocado, jalapeño, habanero masago, firecracker sauce

RISE N' SHINE 16

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

HURRICANE 16.5

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

GIMBAP 18

filet mignon, kanpyo, tomato, carrot, sesame spinach, gochujang, sesame seeds

WHISKY SMOKED SALMON — GFA/R 16

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

SAKURA TUNA — R 16

3 yellowfin tuna nigiri, crunchy rice, cherry blossom soy, scallion

SPICY SNAPPER — GF/R 16

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

MISO SALMON — GF/R 16

3 salmon nigiri, miso marmalade, togarashi rice, scallion

SURF N' TURF — R 20

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

HERBIVORE — VG/GF 14

grilled tofu, romaine lettuce, red pepper, carrot, fried sweet potato, avocado, roasted tomato relish

VOLCANO 16

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

TIGER — R 18

crab salad, cucumber, avocado, white tuna, salmon, orange miso marmalade, citrus tobiko, sesame seeds

SAMURAI — GF/R 18

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

ROCKY RIVER — GF/R 18

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

SMOKED SALMON BLT — GF/R 17

brown rice, smoked salmon, jerk bacon, lettuce, roasted tomato relish, wasabi mayo

KRAKEN 16

squid salad, cucumber, crispy wonton, wasabi mayo

BAYOU 20

cajun crab dip, red pepper, scallion, asparagus, butter poached langostino

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SUSHI TASTING BOATS

guest or chef choice platters

BOAT FOR TWO 65

1 futomaki, 3 uramaki, 1 nigiri, 2 sashimi

BOAT FOR FOUR 130

4 futomaki, 4 uramaki, 4 nigiri, 2 sashimi

NIGIRI PLATTER 35

10 pieces assorted fish over rice

SASHIMI PLATTER 35

15 pieces of assorted fish over wakame

URAMAKI ROLLS

6 piece rolls with rice on the outside

CALIFORNIA — GF 7.5

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 9.5

yellowfin tuna, cucumber, tempura crunch, sriracha

CRAB RANGOON 11

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

PHILLY — GF/R 9

salmon, cucumber, cream cheese, avocado

UNAGI 11

bbq eel, avocado, cucumber, unagi sauce

HAMACHI — GF/R 10

yellowtail, avocado, red pepper

TOGARASHI TUNA — GF/R 10

japanese spiced tuna, romaine lettuce, carrot, oshinko

SPICY BOSTON — GF 9

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

RED DEVIL — GF/R 10

snapper, crab stick, red pepper, thai chili

AHI TUNA — GF/R 10

yellowfin, cucumber, avocado

SASHIMI / NIGIRI

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

WILD CAUGHT — GF

YELLOWFIN TUNA / MAGURO — R 9

WHITE TUNA / ESCOLAR — R 8

SCALLOP / HOTATE — R 10

SMOKED SALMON / KUNSEI — R 9

MACKEREL / SABA 8

SURF CLAM / HOKKIGAI 7.5

OCTOPUS / TAKO 9.5

FARM RAISED — GF

SHRIMP / EBI 7

SNAPPER / TAI — R 9

EEL / UNAGI 10

YELLOWTAIL / HAMACHI — R 9

SEA URCHIN / UNI — R 12

SALMON / SAKE — R 9

SALMON ROE / IKURA — R 11

SPAM / MUSUBI 6

CUTTLEFISH / IKA — R 9

HABANERO CAPELIN ROE / MASAGO — R 9

YUZU FLYING FISH ROE / TOBIKO — R 9

SPICY SCALLOP — GF/R 11

scallop, scallion, red pepper, sriracha

LAKWOOD 11

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

JAMAICAN BACON — GF 8.5

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

PECAN SALMON — GF/R 9.5

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

BANANA UNAGI 12

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

JALAPEÑO HAMACHI — GF/R 10

yellowtail, jalapeño, cucumber, ponzu

VEGGIE — VG/GF 7

avocado, cucumber, carrot, red pepper, thai chili

AVOCADO PEANUT — VG/GF 7

brown rice, hass avocado, crushed peanut

TEMPURA SWEET POTATO — VG 8

tempura fried sweet potato, soy sesame, micro wasabi greens

FRIED PICKLE — VG 9.5

panko pickle, bbq soy paper, crispy onions, scallion, pickle ponzu

SPICY ZUCCHINI — VG 8.5

grilled marinated zucchini, spicy wakame, carrot, roasted tomato relish

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NOODLE BOWLS

asian inspired ramen and udon bowls with house broths

VOODOO RAMEN — GFA 15

smoked andouille sausage, chicken confit, seaweed, scallion, cajun dashi broth, shredded nori

PORK BELLY RAMEN — GFA 15

braised pork belly, 6 minute egg, scallion, bean sprouts, pork broth, shredded nori

BEEF UDON — GFA 17

beef tenderloin, mushrooms, bok choy, white onion, beef soy broth

VEGGIE UDON — VG/GFA 14

grilled marinated tofu, roasted vegetables, veggie miso broth

VOODOO PAD THAI — GF/VA 16

confit chicken, tiger shrimp, rice noodles, shishito peppers, lime chili sauce, crushed peanuts, 6 min egg, bean sprouts

SPICY SEAFOOD UDON — GFA 16

calamari, shrimp, mussels, bok choy, bean sprouts, jalapeño, gochujang broth

POKE BOWLS

marinated fish with chef paired accompaniments

NOBU — GF/R 18

hamachi belly, jalapeño, house ponzu, kimchi, habanero tobiko, spicy wakame

HAWAIIAN — R 18

ahi tuna, house poke sauce, wakame, scallion, tomato, pineapple salsa, spam

SAKANA POKE — GFA/R 18

tuna, salmon, white tuna, edamame, fresh cucumber, avocado, crab salad

SESAME SALMON — GF/R 18

faroe island salmon, toasted sesame marinade, salmon roe, cucumber carrot slaw, sesame spinach

PETA POKE — VG/GFA 15

marinated grilled tofu, ginger, kimchi, daikon, sesame spinach, grilled zucchini, kanpyo

FRIED RICE BOWLS

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

FRIED RICE 11

TOFU +3

CHICKEN +4

PORK +5

SHRIMP +6

LANGOSTINO +8

BEEF +9

* GF upon request

* vegan upon request

VOODOO FRIED RICE 24

cajun spiced house fried rice with langostino, shrimp, chicken, andouille sausage

DESSERT

asian inspired sweets

VOODOO CHEESECAKE — V 10

choice of: chocolate espresso or caramelized asian pear

MOCHI SAMPLER — V/GF/VGA 12

sweet sticky rice, ice cream filling, seasonal flavors

VOODOO RICE PUDDING — VG/GF 7

pecans, coconut flake, dried mango, cream of coconut, sweet sticky rice

THE ELVIS — VGA 10

dessert sushi roll with banana, peanut butter, oreo crumble, chocolate unagi sauce, candied bacon

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