



STARTERS

asian fusion appetizers

TORO TARTARE — VG/GFA 16

bluefin belly, miso mustard, scallion, garlic, truffle oil, quail egg, squid ink tobiko, nori pringles (limited availability)

FRIED POTSTICKERS — VGA 12

Choice of 1 flavor - 6 per order

chicken lemongrass, pork gyoza, vegan shitake mushroom

SHISHITO PEPPERS — VG/GFA 10

togarashi lime salt, sesame soy sauce

EDAMAME — VG/GFA 7

lime infused salt, sesame soy 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

graham cracker crusted rings & tentacles, lime coconut curry 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, sriracha

HAMACHI KAMA — GF 8

yellowtail collar, miso marmalade glaze, 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

skewered 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 — VGA/GF 7.5

white miso broth, tofu, scallion, seaweed, mushroom

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 KANI SALAD — GF 10

spicy crab salad, avocado, cucumber carrot slaw

CUCUMBER & CABBAGE SUNOMONO 5

rice vinegar marinated cucumber and cabbage, sesame seeds

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 shrimp, creamy cucumber carrot slaw, sriracha

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, fresno peppers

KOREAN BEEF BUNS 10

seared sirloin, house gochujang marinade, white onion, bean sprouts, sesame seeds

OYSTER ROCKEFELLER 9

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

SEARED SALMON 9

seared atlantic salmon, miso marmalade, tempura asparagus, scallion

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

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

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SASHIMI / NIGIRI

sashimi: 3 pieces over garnish / nigiri: 2 pieces over rice
(platters: uni / scallop / toro +\$2 per piece)

NIGIRI PLATTER 30
10 pieces of assorted fish over rice

SASHIMI PLATTER 45
15 pieces of assorted fish over wakame

VEGAN TASTING PLATTER 30
2 pieces of each vegan nigiri

FARM RAISED — GF	NIGIRI	SASHIMI
SHRIMP / EBI	7	10
EEL / UNAGI	8	11
YELLOWTAIL / HAMACHI — R	8	11
SEA URCHIN / UNI — R	12	15
SALMON / SAKE — R	7	10
SPAM / MUSUBI	6	9
CUTTLEFISH / IKA — R	9	12
YUZU FLYING FISH ROE / TOBIKO — R	6	9
SALMON ROE / IKURA — R	8	11

WILD CAUGHT — GF	NIGIRI	SASHIMI
BLUEFIN TUNA / HON MAGURO — R	10	13
BLUEFIN BELLY / OTORO — R	11	14
ALBACORE TUNA / BINNAGA — R	8	11
YELLOWFIN TUNA / MAGURO — R	8	11
WHITE TUNA / ESCOLAR — R	7	9
SNAPPER / TAI — R	9	12
SCALLOP / HOTATE — R	12	15
SMOKED SALMON / KUNSEI — R	8	11
MACKEREL / SABA	8	11
OCTOPUS / TAKO	8	11

VEGAN NIGIRI

2 pieces of our plant based nigiri over rice

GRILLED ZUCCHINI— VG/GF	4
SPICY CUCUMBER INARI— VG	5
EGGPLANT “UNAGI”— VG	5
PLANT BASED “TUNA” — VG/GF	6
MAITAKE MUSHROOM— VG/GF	6
CHARRED AVOCADO— VG/GF	5

SPECIALTY SASHIMI & NIGIRI

fresh cut fish served with chef pairings

HAMACHI CRUDO — GF/R 16
5 pieces hamachi sashimi, ikura, ponzu, togarashi lime salt, fresno pepper, togarashi threads

WHISKY SMOKED SALMON — GFA/R 16
3 smoked salmon nigiri, brown sugar brûlée, shoyu aged in japanese whisky barrels

GOCHUJANG TUNA — R 16
3 yellowfin tuna nigiri, cucumber, gochujang sauce, yuzu tobiko, sesame seeds

CRISPY RICE

fried sushi rice with chef accompaniment

SPICY TUNA— GF/R 14
spicy tuna poke, fresno, cucumber, togarashi threads

MUSHROOM TRUFFLE — VG/GF 12
truffled maitake, furikake, fried garlic, asparagus

CALIFORNIA — GFA 12
spicy kani OR creamy crab salad, cucumber, avocado

MUSUBI — 12
spam, grilled pineapple, teriyaki, scallion

SUSHI TASTING TOWERS

guest or chef choice platters
(platters: uni / scallop / toro +\$2 per piece)

URAMAKI TOWER 60
Choice of any 6 uramaki rolls

XL TOWER 135
Choice of any 15 uramaki rolls

GODZILLA TOWER 100
Choice of any 4 futomakis, choice of any 4 uramakis

TOWER FOR TWO 65
any 1 futomaki, any 3 uramaki, 1 nigiri, 2 sashimi

SPECIALTY TOWER FOR TWO 75
any 1 futomaki, any 3 uramaki, 1 specialty sashimi or nigiri, 1 order of crispy rice

TOWER FOR FOUR 130
any 4 futomaki, any 4 uramaki, 2 nigiri, 2 sashimi

TEMPURA URAMAKI ROLLS

our 6 piece specialty tempura battered rolls

LAKEWOOD 11
tempura fried, crab stick, wasabi cream cheese, avocado, spicy mayo

CRAB RANGOON 11
tempura fried, crab salad, cream cheese, scallion, thai chili, crispy wonton

POPEYE— VG 10
sautéed spinach, maitake mushroom, vegan cream cheese

BANANA UNAGI 12
tempura fried, bbq eel, banana, toasted sesame seeds, unagi sauce

TEMPURA FUTOMAKI ROLLS

our 8 piece specialty tempura battered rolls

VOLCANO 16
tempura fried, spicy crab salad, cream cheese, red pepper, hot fries, lava sauce

RISE N' SHINE 16
french toast batter, pork belly, tamago, scallion, smoked salmon, cream cheese, sriracha syrup

PACIFIC— VG 12
tempura sweet potato, pineapple, asparagus, fresno, kimchi

VOODOO URAMAKI ROLLS

6 piece rolls with rice on the outside

CALIFORNIA — GFA 7

crab stick, avocado, cucumber, sesame seeds

LOX — GF/R 10

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

LEAF ROLL — 12

panko shrimp, cream cheese, fresno pepper, unagi sauce, sesame seeds

SPICY TUNA — GFA/R 10

yellowfin tuna, cucumber, tempura crunch, sriracha

HOT HAMACHI — GF/R 10

yellowtail, fresno pepper, cucumber, ponzu

PHILLY — GF/R 9.5

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

togarashi seared tuna, fresh lettuce, carrot, oshinko

SPICY BOSTON — GF 9.5

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

RED DEVIL — GF/R 11

snapper, spicy kani, red pepper, thai chili

BLUEFIN ROLL — GF/R 11

bluefin tuna, cucumber, avocado

PECAN SALMON — GF/R 11

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

CHARLIE — GF/R 12

fresh albacore tuna, scallion, ikura, garlic chips

VEGAN URAMAKI ROLLS

6 piece vegan rolls with rice on the outside

VEGGIE — VG/GF 7

avocado, cucumber, carrot, red pepper, thai chili

AVOCADO PEANUT — VG/GF 7

hass avocado, crushed peanut

TEMPURA SWEET POTATO — VG 8.5

tempura fried sweet potato, sesame soy, micro wasabi greens

VEGAN "TUNA" ROLL — VG/GF 7

plant based vegan tuna, cucumber, avocado

PEAR & PLUM — VG 9

asian pear, tempura fried inari, pickled plum

VOODOO FUTOMAKI ROLLS

large 8 piece specialty rolls

RAINBOW — GFA/R 16

crab stick, avocado, cucumber, salmon, snapper, 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

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

TWO TIMING TUNA — GFA/R 18

togarashi seared tuna, white tuna, avocado, crab stick, fresno pepper, ponzu

HURRICANE 16.5

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

GIMBAP 18

seared sirloin, kanpyo, tamago, carrot, sesame spinach, gochujang, sesame seeds

SURF N' TURF — R 20

scallop, tempura shrimp, avocado, scallion, seared sirloin, spicy mayo, asparagus, crispy onion

SPICY SALMON — GFA/R 13

avocado, cucumber, seared salmon belly, wasabi cream cheese, yum yum, sriracha, tempura crunch

SAMURAI — GF/R 18

spicy tuna, avocado, red pepper, cucumber, snapper, sriracha, ponzu, fresno peppers

ROCKY RIVER — GF/R 18

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

BAYOU 20

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

VEGAN FUTOMAKI ROLLS

8 piece vegan rolls with rice on the outside

VEGAN DRAGON — VG 14

panko crusted tofu, cucumber, avocado, eggplant "eel", unagi sauce

HERBIVORE — VG/GF 14

grilled tofu, fresh lettuce, red pepper, carrot, fried sweet potato, avocado, carrot ginger vinaigrette

FRIED PICKLE — VG 12

bbq soy wrap, panko crusted pickle, vegan cream cheese, scallion, crispy onions, ponzu sauce

KOBASHI — VG 13

kanpyo, yamagobo, oshinko, carrot, asparagus, inari, coconut curry aioli

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

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

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NOODLE BOWLS

asian inspired ramen and udon bowls with house broths

VOODOO RAMEN — GFA 16

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

PORK BELLY RAMEN — GFA 16

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

BEEF UDON — GFA 18

seared sirloin, mushrooms, bok choy, white onion, hoisin soy broth, black garlic

VEGGIE UDON — VG/GFA 15

grilled marinated tofu, roasted vegetables, veggie miso broth

VOODOO PAD THAI — GF/VA 18

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

SPICY SEAFOOD UDON — GFA 18

calamari, shrimp, mussels, bok choy, bean sprouts, fresno pepper, gochujang broth

POKE BOWLS

marinated fish with chef paired accompaniments

NOBU — GF/R 18

hamachi belly, fresno pepper, house ponzu, kimchi, tobiko, wakame

HAWAIIAN — R 18

ahi tuna, house poke sauce, wakame, scallion, tamago, grilled pineapple, spam

SAKANA POKE — GFA/R 18

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

SESAME SALMON — GF/R 18

atlantic salmon, toasted sesame marinade, salmon roe, cucumber carrot slaw, sesame spinach

PETA POKE — VG/GFA 16

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

B.Y.O. FRIED RICE BOWLS

all b.y.o. bowls include: egg, carrot, scallion, onion, bean sprouts, edamame, and black garlic

CHOICE:

FRIED RICE	\$11	SHRIMP	+6
TOFU	+3	SALMON	+7
CHICKEN	+4	LANGOSTINO	+8
PORK	+5	BEEF	+9

* GF upon request | * vegan upon request

CHEF'S FRIED RICE BOWLS

house fried rice includes: egg, carrot, scallion, onion, bean sprouts, edamame, and black garlic

VOODOO FRIED RICE — GFA 24

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

SALMON ENTREE — GF 20

white sushi rice, miso butter, seared salmon filet, asparagus, grilled lemon

HAWAIIAN FRIED RICE — GFA 18

furikake fried rice, spam, tamago, pineapple, scallion, bean sprouts, teriyaki sauce, fresno pepper

SURF N TURF FRIED RICE — GFA 24

furikake fried rice, seared sirloin, scallop, asparagus, black garlic, fried onions, shishito peppers

VEGAN FRIED RICE — GFA 15

house fried rice, maitake mushrooms, eggplant, zucchini, scrambled tofu "egg", sesame soy sauce

DESSERTS

asian inspired sweets

ASIAN PEAR CHEESECAKE — V 10

caramelized asian pear, house made caramel sauce

YUZU CHEESECAKE — V 10

fresh strawberry coulis

MOCHI SAMPLER — V/GF 12

sweet sticky rice, ice cream filling, seasonal flavors

VEGAN MOCHI SAMPLER — GF/VG 12

sweet sticky rice, ice cream filling, seasonal flavors

BANANA LUMPIA (TURON) — VG 10

filipino spring roll, brown sugar banana, chocolate unagi sauce

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