



## STARTERS

asian fusion appetizers

### 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

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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
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
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, seasame soy, micro wasabi greens

### VEGAN "UNAGI" ROLL — VG 8.5

house-made vegan eggplant "eel", avocado, vegan cream cheese, unagi sauce, tempura crunchies

### PEAR & PLUM — VG 9

asian pear, tempura fried inari, pickled plum

## VOODOO FUTOMAKI ROLLS

large 8 piece specialty rolls

### RAINBOW — GFA/R 18

crab stick, avocado, cucumber, salmon, snapper, yellowfin tuna

### SPICY SNAPPER ROLL — R 18

snapper sashimi, yuzu chili oil, pineapple, cucumber, red pepper

### KUSARIGAMA — R 20

yellowfin tuna, chili crisp, crab stick, lettuce, cucumber, avocado

### DRAGON 18

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

### SPIDER 18

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

### TEMPURA SHRIMP — 14

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

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

### GIMBAP 16

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

### SURF N' TURF — R 25

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

### ROCKY RIVER — GF/R 18

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

### BAYOU 18

cajun crab dip, red pepper, scallion, asparagus,

## VEGAN FUTOMAKI ROLLS

8 piece vegan rolls with rice on the outside

### VEGAN DRAGON — VG 14

panko crusted tofu, cucumber, avocado, house-made 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

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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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