



KITCHEN MENU

STARTERS • BOWLS & NOODLES • SALADS • DESSERTS

前菜 STARTERS

MISO SOUP - VGA / GF	5
white miso broth, tofu, seaweed, maitake mushroom	
EDAMAME - VG / GF	7
lime-infused salt, sesame tamari	
FRIED POTSTICKERS - 6 per order / choice of 1 flavor / VGA	12
chicken lemongrass pork gyoza shiitake mushroom <i>served over soba salad</i>	
STEAMED BUNS - 2 per order / choice of 1 flavor / VGA	10
pork belly chicken teriyaki vegan banh mi	
WEDDING NIGIRI	12
2 pieces filet mignon nigiri, house horseradish aioli, crispy garlic and onion, scallion	
LOBSTER NACHOS	18
warm maine lobster dip, thai chili, unagi sauce, wonton chips	
VEGAN SPRING ROLLS - 3 per order / VG	10
deep fried, napa cabbage, roasted vegetables, thai chili, sesame tamari	
SAKE MUSSELS - GFA	13
pei mussels, red curry, sweet chili, sake cream broth, pita chips	
GRILLED AVOCADO - VG	5
Wasabi peas, cherry tomato, ponzu	

サラダ SALADS

HOUSE SALAD - VG / GFA	5
fresh greens, carrot, sliced onion, crispy wonton, cherry tomatoes, house ginger carrot dressing	
HOUSE WAKAME - VG	6
seasoned seaweed, carrot, red pepper, sesame seeds	
SPICY KANI SALAD - GF	10
spicy crab salad, avocado, cucumber carrot slaw	
SOBA SALAD - V	8
green tea noodles, red onion, scallion, red pepper, creamy asian dressing	

丼・麺 BOWLS & NOODLES

SALMON ENTRÉE - GF	20
crispy sushi rice, miso butter, 6oz seared salmon, asparagus, grilled lemon	
SAKANA POKE BOWL - GF / R	20
yellowfin, salmon, white tuna, edamame, cucumber, avocado, crab salad, pickled cabbage, ponzu marinade	
VOODOO PAD THAI - GF	18
chicken, shrimp, rice noodles, jalapenos, pineapple-lime sauce, crushed peanuts, 6-minute egg, bean sprouts	
VOODOO RAMEN - GFA	18
smoked andouille sausage, confit chicken, seaweed, scallion, cajun dashi broth, shredded nori	
PORK BELLY RAMEN - GFA	18
braised pork belly, 6-minute egg, scallion, bean sprouts, pork dashi broth, shredded nori	
GARDEN NOODLE BOWL - VG / GF	17
bean thread noodles, white miso broth, tofu, edamame, maitake mushrooms, bean sprouts, shredded nori, pink pickled ginger	
FRIED RICE - GFA / VGA	11
egg, carrot, onion, bean sprouts, edamame, black garlic Add: tofu +3 chicken +4 pork +5 shrimp +6 salmon +9	

デザート DESSERTS

ASIAN PEAR CHEESECAKE - V	10
caramelized asian pear, house-made caramel sauce	
UBE CHEESECAKE - GF	10
maple drizzle, whipped cream, cinnamon	
MOCHI SAMPLER - V / GF	12
sweet sticky rice, ice cream filling, seasonal flavors	
VEGAN MOCHI SAMPLER - VG / GF	12
sweet sticky rice, ice cream filling, vegan flavors	
BANANA LUMPIA (TURON) - VG	10
fried filipino spring rolls, brown sugar, banana, chocolate unagi sauce	

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

walk-ins welcome | for reservations call or visit www.voodoo tuna.com | 20% gratuity will be added to parties of 6 or more

*All sushi is handcrafted to order and prepared in the order received. Our new streamlined menu and updated kitchen flow are designed for faster service while maintaining quality.
*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.

SASHIMI & NIGIRI

TRADITIONAL • PREMIUM • SASHIMI & NIGIRI

VOODOO FEATURES

TEMAKI HAND ROLLS • CRISPY RICE • TASTINGS & TOWERS

伝統 TRADITIONAL SASHIMI & NIGIRI

nigiri 2 pieces / sashimi 3 pieces

**all traditional selections are gluten free except eel & mackerel*

SALMON / SAKE <i>raw, farm raised</i>	<i>nigiri 7 sashimi 10 temaki 5</i>
YELLOWTAIL / HAMACHI <i>raw, farm raised</i>	<i>nigiri 8 sashimi 11 temaki 6</i>
YELLOWFIN TUNA / MAGURO <i>raw, wild caught</i>	<i>nigiri 8 sashimi 11 temaki 6</i>
WHITE TUNA / ESCOLAR <i>raw, wild caught</i>	<i>nigiri 7 sashimi 9 temaki 5</i>
SMOKED SALMON / KUNSEI <i>cold smoked, farm raised</i>	<i>nigiri 8 sashimi 11 temaki 6</i>
SHRIMP / EBI <i>cooked, farm raised</i>	<i>nigiri 7 sashimi 10 temaki 5</i>
EEL / UNAGI <i>cooked, farm raised</i>	<i>nigiri 8 sashimi 11 temaki 6</i>
OCTOPUS / TAKO <i>cooked, wild caught</i>	<i>nigiri 8 sashimi 11 temaki 6</i>
MACKEREL / SABA <i>salt & vinegar cured, wild caught</i>	<i>nigiri 8 sashimi 11 temaki 6</i>
FLYING FISH ROE / YUZU <i>seasoned, wild caught</i>	<i>nigiri 6 sashimi 9 temaki 6</i>
FLYING FISH ROE / WASABI <i>seasoned, wild caught</i>	<i>nigiri 6 sashimi 9 temaki 6</i>
SPAM / MUSUBI <i>cooked, farm raised</i>	<i>nigiri 6 sashimi 9 temaki 5</i>

特選 PREMIUM SASHIMI & NIGIRI

nigiri 2 pieces / sashimi 3 pieces

**all premium selections are gluten free*

BLUEFIN TUNA / HON MAGURO <i>raw, wild caught</i>	<i>nigiri 10 sashimi 13 temaki 7</i>
BLUEFIN BELLY / TORO TARTARE <i>raw, wild caught</i>	<i>nigiri 11 sashimi NA temaki 8</i>
SCALLOP / HOTATE <i>raw, wild caught</i>	<i>nigiri 12 sashimi 15 temaki 8</i>
SEA URCHIN / UNI <i>raw, wild caught</i>	<i>nigiri 12 sashimi 15 temaki 8</i>
SALMON ROE / IKURA <i>salt cured, wild caught</i>	<i>nigiri 10 sashimi 14 temaki 7</i>

寿司タワー VODOO TASTINGS & TOWERS

guest or chef choice

**maximum 2 of any selection*

**ikura / scallop / uni +2 per piece*

**surf n' turf roll +5 / *sub classic roll to specialty roll +3*

NIGIRI TASTING - ten piece tasting	30
10 pieces of assorted nigiri	
SASHIMI TASTING - fifteen piece tasting	40
15 pieces of assorted sashimi	
CLASSIC TOWER - six roll classic tasting	55
4 classic uramaki, 2 classic futomaki	
ROKU TOWER - six-roll tasting	55
2 classic uramaki, 4 specialty uramaki	

手巻き TEMAKI HAND ROLLS

specialty taco-style hand rolls

FIRECRACKER SHRIMP - GF	6
tempura shrimp, cucumber, hot chili	
SPICY KANI - GF	6
spicy kani, hot fries	
THAI PORK BELLY - GF	7
pork belly, pickled cabbage, thai chili	
ALASKAN - GF / R	7
smoked salmon, avocado, furikake	
WASABI BLUEFIN - GF / R	8
bluefin, shizuoka wasabi, ponzu	
TEMAKI FLIGHT - GF / R	32
all five specialty hand rolls, no substitutions	

おこげ CRISPY RICE

crispy rice, specialty toppings

TORO TARTARE - GF / R	16
toro tartare, scallion, shizuoka wasabi, ponzu, crispy garlic	
SPICY TUNA - GF / R	14
spicy tuna, cucumber, togarashi threads	
TRUFFLE MAITAKE - VG / GF	14
truffle maitake mushrooms, furikake, garlic chips, asparagus	
MUSUBI - GF	12
grilled spam, grilled pineapple, teriyaki sauce, scallion	
SPICY CALI - GF	12
spicy kani, cucumber, avocado	

DATE NIGHT TOWER - our classic tower for two	65
1 specialty futomaki, 1 classic uramaki, 2 specialty uramaki, 1 nigiri order, 2 sashimi orders	
VOODOO TOWER - our signature voodoo experience	75
1 specialty futomaki, 1 classic uramaki, 3 specialty uramaki, 1 crispy rice, 1 premium nigiri order	
GODZILLA TOWER - eight-roll monster	95
1 classic futomaki, 3 specialty futomaki, 1 classic uramaki, 3 specialty uramaki	
VEGAN TOWER - plant-based tasting	60
2 vegan futomaki, 3 vegan uramaki, 1 truffle maitake crispy rice	

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

walk-ins welcome | for reservations call or visit www.voodooootuna.com | 20% gratuity will be added to parties of 6 or more

**All sushi is handcrafted to order and prepared in the order received. Our new streamlined menu and updated kitchen flow are designed for faster service while maintaining quality. *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.*

URAMAKI ROLLS

CLASSIC URAMAKI • SPECIALTY URAMAKI

定番裏巻き CLASSIC URAMAKI

6-piece rolls with rice on the outside

CALIFORNIA - GF	7
crab stick, avocado, cucumber, sesame seeds	
SPICY TUNA - GF / R	8
yellowfin tuna, cucumber, tempura crunch, sriracha	
PHILLY - GF / R	8
salmon, cucumber, cream cheese, avocado	
UNAGI	8
bbq eel, avocado, cucumber, unagi sauce	
HAMACHI - GF / R	7
yellowtail, avocado, red pepper	
SPICY BOSTON - GF	8
ebi shrimp, cucumber, lettuce, wasabi cream cheese, yum yum, sriracha	
HOT HAMACHI - GF / R	8
yellowtail, cucumber, jalapeno, ponzu	
BLUEFIN - GF / R	10
bluefin tuna, cucumber, avocado	
VEGGIE - VG / GF	7
avocado, cucumber, carrot, red pepper, thai chili	
AVOCADO PEANUT - VG / GF	6
avocado, crushed peanut	

特製裏巻き SPECIALTY URAMAKI

6-piece rolls with rice on the outside

LAKEWOOD - GF	10
tempura fried, crab stick, wasabi cream cheese, spicy mayo	
CRAB RANGOON - GF	10
tempura fried, crab salad, cream cheese, scallion, thai chili, tempura crunch	
NEGI TORO - GF / R	11
toro tartare, truffle oil, scallion, seaweed salt, crispy garlic and onion	
SPICY SCALLOP - GF / R	13
scallop, scallion, red pepper, yum yum, sriracha, fresh lemon zest	
SPICY CRAB - GF	9
spicy kani salad, cucumber, jalapeno, yuzu tobiko	
PECAN SALMON - GF / R	10
salmon, scallion, asian pear, smoked honey, toasted pecans	
SWEET HEAT - GF / R	10
togarashi seared white tuna, lettuce, cucumber, scallion, thai chili	
LOX - GF / R	10
smoked salmon, cream cheese, scallion, everything seasoning, caper dijon aioli	
CHERRY BOMB - VG / GF	10
deep fried, panko tofu, pickled hot cherry peppers, vegan cream cheese, scallion, cherry pepper mayo	
TEMPURA SWEET POTATO - VG / GF	8
tempura fried sweet potato, sesame tamari, micro wasabi	

FUTOMAKI ROLLS

CLASSIC FUTOMAKI • SPECIALTY FUTOMAKI

定番太巻き CLASSIC FUTOMAKI

8-piece large rolls

RAINBOW - GF / R	14
crab stick, avocado, cucumber, salmon, white tuna, yellowfin	
TEMPURA SHRIMP - GF	12
tempura fried shrimp, avocado, cucumber, yum yum sauce, unagi sauce, sesame seeds	
DRAGON	16
tempura shrimp, avocado, cucumber, bbq eel, unagi sauce	
SPIDER - GF	13
tempura fried soft shell crab, cucumber, avocado, red pepper, unagi sauce	
ROCKY RIVER - GF / R	16
soy paper, salmon, white tuna, yellowfin, avocado, cucumber, ponzu sauce	
SPICY SALMON - GF / R	10
seared salmon belly, cucumber, avocado, wasabi cream cheese, yum yum sauce, sriracha, tempura crunch	
HERBIVORE - VG / GF	14
grilled tofu, lettuce, red pepper, carrot, fried sweet potato, avocado carrot ginger vinaigrette	
VEGAN DRAGON - VG / GF	14
panko fried tofu, cucumber, avocado, eggplant “eel”, unagi sauce	

特製太巻き SPECIALTY FUTOMAKI

8-piece large rolls

VOLCANO - GF	16
tempura fried, spicy crab salad, cream cheese, red pepper, hot fries, lava sauce	
CRUNCH CITY - GF	16
shrimp tempura, spicy crab, cucumber, tempura crunch, wasabi tobiko, spicy crunch, unagi sauce, spicy mayo	
SURF N’ TURF - GF / R	25
seared filet mignon, tempura shrimp, avocado, asparagus, house horseradish aioli, crispy onions	
MIAMI - GF / R	16
soy paper, tempura shrimp, cucumber, pineapple, spicy tuna, cherry pepper mayo, crunchy noodle nest	
SMOKE SHOW - GF / R	16
brown sugar bruleed smoked salmon, avocado, cucumber, tempura crunch, scallion, sweet miso ginger glaze	
GOLD COAST - GF / R	16
hamachi, avocado, scallion, salmon, cucumber ribbon, rice vinegar, seaweed salt	
WHITE LOTUS - GF / R	15
togarashi seared white tuna, avocado, cucumber, crab stick, jalapeno, ponzu sauce	
FISH & CHIPS - GF / R	17
crab stick, tempura asparagus, toro tartare, salt & vinegar chips, scallion	
FRIED PICKLE - VG / GF	12
soy wrap, panko crusted pickle, vegan cream cheese, scallion, fried onions, ponzu sauce	