



VOODOO TUNA

SUSHI BAR AND LOUNGE

STARTERS

all starters half off during happy hour

HOUSE WAKAME VG 7
seasoned seaweed carrot red pepper
sesame seeds

CHICKEN LEMONGRASS POTSTICKERS VA 8
green tea noodle slaw spicy mayo unagi sauce

SHISHITO PEPPERS VG, GF 6
spiced sea salt soy sesame sauce

EDAMAME VG, GF 6
lime ginger infused salt soy sesame sauce

LOBSTER NACHOS 15
warm maine lobster dip thai chili unagi sauce

VEGGIE SPRING ROLLS VG 9
napa cabbage roasted vegetables deep-fried
thai chili soy sesame sauce

MISO SOUP VG 5
white miso tofu scallion seaweed

FRIED CALAMARI 10
rhode island rings and tentacles
graham cracker crusted curry coconut aioli

SAKE MUSSELS 12
pei mussels red curry sweet chili
creamy sake broth pita chips

OYSTERS

*ask your server for oyster details
oysters will change based on availability*

OYSTER PLATTER 15
6 oysters wasabi cocktail sauce
mignonette fresh lemon ponzu sauce

OYSTERS ON THE HALF SHELL 3^{EA}
choice of jalapeño or citrus tobiko ponzu sauce

OYSTER SHOOTER 4^{EA}
citrus vodka wasabi cocktail

STEAM BUNS 2 PER ORDER

APPLE YAKITORI CHICKEN 6
confit chicken apple yakitori cream sauce
grilled asian pear

SHRIMP PO BOY 6
fried tiger shrimp brussel sprout slaw
sriracha spicy mayo

PORK BELLY SLIDERS 6
braised pork belly sweet chili glaze scallion
fried onions

GRILLED TOFU V 6
marinated cleveland tofu roasted corn salsa
bok choy

PEPPER CRUSTED BEEF 7
certified angus beef mushroom cream sauce

NOODLE BOWLS

VOODOO RAMEN 13
smoked andouille sausage chicken confit
seaweed scallion cajun miso broth

PORK BELLY RAMEN 13
braised pork belly 6 minute egg nori
scallion pork broth

BEEF UDON 14
beef tenderloin mushrooms bok choy
beef soy broth

VEGGIE UDON VG 12
grilled marinated tofu udon
seasonal vegetables miso broth

VOODOO PAD THAI GF 13
confit chicken tiger shrimp shishito peppers
lime-chili sauce crushed peanuts 6 min egg

HAPPY HOUR

MONDAY - SATURDAY 4 - 7PM

HAPPY HOUR IS AVAILABLE AT THE BARS AND PATIO ONLY

- HALF OFF URAMAKI ROLLS
- HALF OFF STARTERS
- \$4 DRAFTS
- \$5 HOUSE RED/WHITE WINE
- \$1 OFF COCKTAILS

V vegetarian **VA** vegetarian available **GF** gluten free **VG** vegan *most menu options can be made gluten free

SUSHI

SASHIMI / NIGIRI

SASHIMI: 3 PIECES OVER SEAWEED SALAD **NIGIRI:** 2 PIECES OVER RICE

YELLOWFIN TUNA (MAGURO)	7	SHRIMP (EBI)	6
SALMON (SAKE)	6	YELLOWTAIL (HAMACHI)	7
WHITE TUNA (ESCOLAR)	6	OCTOPUS (TAKO)	8
SCALLOP (HOTATE)	8	SNAPPER (TAI)	5
EEL (UNAGI)	8	MACKEREL (SABA)	6
SMOKED SALMON (KUNSEI SAKE)	7	FLYING FISH ROE (TOBIKO)	8

URAMAKI ROLLS 6 PIECES

all uramaki rolls half off during happy hour

CALIFORNIA crab stick avocado cucumber sesame seeds	7	RED DEVIL snapper crab stick red pepper thai chili	10
LOX smoked salmon cream cheese scallion sesame seeds capers	9	AHI TUNA GF yellowfin cucumber avocado	8
SPICY TUNA yellowfin tuna jalapeno cucumber tempura crunch	8	SPICY SCALLOP GF scallop scallion red pepper sriracha	9
PHILLY GF salmon cucumber cream cheese avocado	8	LAKEWOOD tempura fried crab stick wasabi cream cheese avocado spicy mayo	9
UNAGI bbq eel avocado cucumber unagi sauce	9	JAMAICAN BACON jerk seasoned bacon crab stick sriracha cream cheese pineapple salsa	8
HAMACHI GF yellowtail avocado red pepper	8	PECAN SALMON GF salmon scallion asian pear smoked honey toasted pecans	8
SPICY SHRIMP ebi shrimp cucumber wasabi peas sriracha cream cheese spicy mayo	8	CRAB RANGOON tempura fried crab salad cream cheese scallion thai chili crispy wonton	9
VEGGIE GF, VG avocado cucumber carrot red pepper thai chili sauce	6	BANANA UNAGI tempura fried bbq eel banana toasted sesame seeds unagi sauce	10

FUTOMAKI ROLLS 8 LARGE PIECES

RAINBOW crab stick avocado cucumber salmon ebi shrimp yellowfin tuna	16	HURRICANE tempura shrimp avocado cucumber crab salad spicy mayo wasabi peas	14
DRAGON avocado tempura shrimp cucumber eel unagi sauce	16	FIRECRACKER spicy tuna cucumber avocado jalapeno tobiko sriracha sauce	16
SPIDER soft-shell crab cucumber avocado red pepper unagi sauce	16	RISE N' SHINE french toast batter pork belly tamago scallion smoked salmon cream cheese sriracha syrup	14
HERBIVORE VG fried tofu roasted corn salsa avocado red pepper carrot cucumber daikon sprout	10	TIGER crab salad avocado cucumber salmon white tuna squid ink tobiko unagi sauce	15
SAMURAI spicy tuna red pepper avocado cucumber red snapper sriracha sauce unagi sauce	15	SURF N' TURF scallop tempura shrimp avocado scallion filet mignon spicy mayo	16

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



VOODOO TUNA

SUSHI BAR AND LOUNGE

WINE

WHITE

KUNG FU GIRL RIESLING WASHINGTON 7/26
blend of fuji apple, white peach, apricot, and shiro plum, balanced and clean finish

UPPERCUT SAUVIGNON BLANC CALIFORNIA 8/30
crisp flavors of key lime, nectarine, melon and lemongrass with a refreshing and zesty finish

ESTANCIA CHARDONNAY CALIFORNIA 8/30
lush flavor of tropical fruit with touches of sweet vanilla and butter cream

MAHONEY CARNENOS VERMENTINO CALIFORNIA 11/40
peach and citrus flavors with floral and mineral notes, refreshingly crisp finish that pairs perfectly with sushi

RIFF PINOT GRIGIO ITALY 7/26
dry, crisp, and fruity with notes of apples and peaches, light to medium bodied, mouthwatering finish

M CELLARS CUVÉE II 7/26
RIESLING + PINOT GRIS + GRUNER VELTLINER OHIO
from geneva ohio, cuvee II is a fruit forward, aromatic blend of riesling, pinot gris, and gruner veltliner, that pairs great with sushi and seafood

RED

CLOUDLINE PINOT NOIR OREGON 9/34
bright red and black cherries, with a framework of cola nut and ripe dark fruit

BONESHAKER RED ZINFANDEL CALIFORNIA 9/34
flavors ranging from blackberry and plum jam to sweet dark chocolate

GLENBROOK CABERNET SAUVIGNON CALIFORNIA 9/32
aromas of berries and cedar, medium-bodied with hints of oak make a well-rounded smooth and fruity finish

CRYPTIC RED BLEND CALIFORNIA 10/40
zinfandel, syrah and cabernet sauvignon, featuring flavors of blackberry jam, fresh red plum and mocha

M CELLARS GRAND RIVER TERROIR 9/35
PINOT NOIR + NOIRET + CABERNET BLEND OHIO
from geneva ohio, grand river terroir is a dry red wine blend styled after the chianti region of italy that features notes of cherry, tobacco, cranberry and coffee

LA ESPERA MALBEC ARGENTINA 8/32
the nose of this malbec offers intense fruit aromas of mulberry and blackberry while the palate will reveal a good balance of sweet and round tannins

SPARKLING

CRISTALINO BRUT CAVA SPARKLING WINE SPAIN 6/23
fresh, toasty nose, beautiful citrus, green apple and mineral flavors, with a clean and crisp finish

TERRA SERENA TREVISO PROSECCO ITALY 8/32
a dry prosecco with a plentiful creamy mousse, pale yellow in color with aromas of apricots, and fresh acidity on the palate

ASIAN SPIRITS

HOUSE SAKE

HOT SAKE 10

FLAVORED SAKE CARAFE CHOICE OF 1 12

FLAVORED FLIGHT CHOICE OF 3 6

GINGER	JALAPENO	HONEY
CITRUS	WASABI	RASPBERRY
STRAWBERRY	BLUEBERRY	CRANBERRY

PREMIUM SAKE

sake listed dry to sweet in descending order

GENBEI ONIKOROSHI KYOTO FUTOUSHO 12
+5 180ml 15% ABV
sweet rice vanilla caramel toffee

G SAKE SAKE ONE JUNMAI GINJO GENSHU 8/24
+4 300ml 18% ABV
rich butterscotch melon pepper

DIAMOND MOMOKAWA JUNMAI GINJO 6/16
+4 300ml 14.8% ABV
balanced smooth mineral

YAMADANISHIKI OZEKI TOKUBETSU JUNMAI 7/20
+3 300ml 14% ABV
full bodied clean refreshing

KIBO SUISEN SHUZO JUNMAI 10
+2 180ml 15.5% ABV
dry crisp honey

SILVER TY-KU JUNMAI 8/25
+1.9 330ml 15% ABV
fresh smooth pear

BLACK AND GOLD GEKKEIKAN JUNMAI-SHU 8/35
+0 750ml 15.6% ABV
full bodied honeydew papaya

NIGORI (UNFILTERED) OZEKI JUNMAI NIGORI 6/16
-30 300ml 14.5% ABV
rich sweet creamy

HANA FUGA OZEKI SPARKLING 12
-70 300ml 7% ABV
refreshing bright peach

PLUM WINE KOBAI 6/20
notes of almond and apple blossom, natural plum flavor, honey and meyer lemon lace finish

SUJO TY-KU 10/40
distilled rice spirit "korean vodka"

HAND-CRAFTED COCKTAILS

PINEAPPLE MIMOSA 6/15
fresh pineapple
terra serena treviso prosecco

SAKE SANGRIA 7
fresh seasonal fruit merlot
honey kobai plum wine

GINGER MARTINI 8
stillhouse moonshine yuzu
ginger simple syrup cristalino brut cava

VOODOO BLOODY MARY 8
house bloody mary mix
karate cowboy honey wasabi sake
citrus vodka

CRANBERRY MARGARITA 7
blanco tequila fresh cranberry triple sec

GREEN TEA-NI 8
jameson irish whisky peach schnapps
house sour mix

THE BIRD SONG 8
orange juice aperol
house infused pineapple vodka blueberries

GIN GIN 10
gin strawberries hibiscus tea
lemon plum bitters

TOKYO MULE 8
sake house ginger beer lime

AFTER

ASIAN PEAR CHEESECAKE 9

SEASONAL CREME BULEE SAMPLER 8
ask your server for today's flavors

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