

## APPETIZERS FROM THE KITCHEN

HOT

- VUU SAMPLER 7  
(2) Fried Spring Rolls, (2) Rangoons, (2) Shrimp Wraps served with plum sauce.
- FRIED SPRING ROLL (3) 4  
Mixed with seasoned clear noodle, carrots, and cabbage filling served with plum sauce.
- AVOCADO FRIES 6  
Fresh slices of avocado, Panko breaded and fried. Served with spicy mayo.
- RANGOONS (6) 6  
Kani and cream cheese filling wrapped in wonton skin and deep fried. Served with plum sauce.
- SHRIMP WRAPS (5) 7  
Shrimp wrapped in thin wonton skin and deep fried. Served with plum sauce.
- VUU HOUSE WINGS (5) 6  
Seasoned, battered, fried and then glazed with choice of Honey Garlic, Spicy Sesame, Teriyaki, Sweet/Sour, or No Sauce.
- CHICKEN SATAY (4)  6  
Grilled marinated skewers of chicken. Served with peanut dressing.
- CRISPY CALAMARI 9  
Seasoned and tempura'd squid rings. Served with Sweet Chili Sauce and Spicy Mayo dipping sauces.
- GYOZA (5) (Steamed or Fried) 5  
Pork filled potsticker wrapped in wonton paper. Served with Gyoza sauce.
- CHICKEN LETTUCE WRAPS  10  
Marinated chicken grilled and served with romaine lettuce, carrots, pickled cucumber, and seasoned egg noodles. Served with sweet chili sauce and peanut sauce.
- EDAMAME  4  
Steamed soy bean seasoned with salt.
- SHRIMP SHUMAI 6  
Steamed shrimp filled dumpling wrapped in wonton paper. Served with Gyoza sauce.
- CHICKEN CURRY PUFFS (2) 6  
Ground chicken seasoned with curry, potatoes, and onion filling wrapped in a crisp flakey crust. Served with pickled carrots and radish.
- SOFT SHELL CRAB 10  
Two soft shell crabs seasoned and fried to a crisp. Served with Ponzu sauce and spicy mayo.
- PANKO FRIES 4  
Panko breaded french fries seasoned with Japanese Furikake seasoning with Spicy Mayo dipping sauce.
- IDAKO TEMPURA 10  
Seasoned Baby Octopus tempura battered and deep fried. Served with tempura'd banana peppers and spicy mayo dipping sauce.

## APPETIZERS FROM THE SUSHI BAR

HOT

\*indicates raw

- DYNAMITE MUSSELS 12  
Steamed mussels topped with baked Dynamite (salmon, shrimp, tilapia, kani) Seafood Mix with spicy mayo. Topped with masago and scallions. \*please allow extra time for preparation
- SPICY TUNA SHRIMP CHIPS (4)\* 10  
Spicy Tuna mixed with wasabi/kimchee sauce and scallions served on top of fresh fried shrimp chips.
- SUSHI KING CHIPS (5)\* 12  
Inspired by Head Sushi Chef Le. Thin sliced and fresh fried potato chip, topped with chop tuna, avocado slice, and house dressing.
- CHICKEN KATSU FRESH ROLL 8  
Panko breaded chicken strips glazed with sweet sauce, lettuce, pickled carrots and daikon radish, cucumber, cilantro, basil, wrapped in rice paper.

COLD

\*indicates raw

- TUNA TATAKI\* 12  
Thin seared slices of tuna topped with Ponzu Sauce. Served on cold plate.
- SPICY HAMACHI USUGIRI\*  12  
Thin slices of Yellowtail topped with fresh Thai chili and spicy Ponzu Sauce. Served on cold plate.
- SPICY ROCK SALAD\* (Tuna or Salmon)  10  
Chopped tuna or salmon mixed with wasabi, kimchee sauce, avocado, cucumber, masago, tempura flakes, scallions, and spicy mayo.
- KANI SU 8  
Kani, avocado, masago, wrapped in thin sliced cucumber served in tangy rice vinegar.
- TUNA SU\* 10  
Tuna, avocado, masago, wrapped in thin sliced cucumber and served with Ponzu sauce.
- SALMON SU\* 10  
Salmon, avocado, masago, wrapped in thin sliced cucumber and served with Ponzu sauce.
- SHRIMP TEMPURA FRESH ROLL 8  
Shrimp tempura, kani, cucumber, fresh basil, lettuce, cilantro, chives, spicy mayo, and eel sauce wrapped in rice paper.
- JAPANESE FRESH ROLL 8  
Kani, asparagus, carrots, cucumber, wakame, and pickled squash wrapped in rice paper. Served with Hoisin dipping sauce topped with peanuts.
- WAKAME 5  
Seasoned Japanese seaweed salad.
- IKA SANSAI 6  
Seasoned squid and octopus Japanese salad. Served on top of thin sliced cucumbers.
- SPICY CONCH & OCTOPUS\*  8  
Thin slices of conch and octopus in rice vinegar. Topped with kimchee sauce and sesame seeds.



INDICATES SPICY



GLUTEN FREE



GLUTEN FREE AVAILABLE

Eating raw or partially cooked seafood, shellfish or meats has the potential to increase the risk of food borne illness in certain people. Please inform us if you have any food allergies or special dietary requirements and we will do our best to accommodate you.