

(608) 294-1234

316 W. WASHINGTON AVE.
SUITE 100, MADISON, WI



SUSHI & MODERN CUISINE



RED FAVORITES

* ORANGE CRUNCH

Shrimp tempura, cucumber, spicy aioli, salmon. Topped with tempura crunch. **17**

* SALMON LOVER

Spicy salmon, avocado, cucumber. Topped with seared salmon, ikura, ponzu sauce, 7 spice. **18**

* TRIPLE DECKER

Spicy salmon, cucumber, avocado, spicy tuna. Topped with white fish, ponzu sauce, tobiko, 7 spice. **19**

* FIRECRACKER

Deep fried roll with spicy salmon, avocado, spicy tuna. Topped with tempura crunch, green onion, tobiko. **18**

* MERMAID ROLL

Shrimp tempura, avocado, pickled jalapeño, mango. Topped with spicy tuna, strawberries, kiwi sauce. **18**

* TSUNAMI

Shrimp tempura, avocado, jalapeño, cream cheese, spicy aioli. Topped with spicy tuna, king crab, coconut-garlic sauce, green onion, tobiko. **21**

* SWEET HEAT

Spicy albacore, pear, avocado. Topped with spicy yellowtail, mango jalapeño purée, tobiko, micro cilantro. **20**

* BUTTERFLY

Spicy salmon, avocado, jalapeño. Topped with escolar, mango & citrus salsa, ponzu sauce, tobiko, togarashi, micro cilantro. **19**

* BLISS

Yellowtail, scallions, cucumber, avocado. Topped with salmon, Fresno pepper, roasted peanut Swiss chard chutney, ikura, fried leeks. **19**

BAGEL

Deep fried Philly roll with unagi sauce, spicy aioli, wasabi aioli. **12**

SPICY GODZILLA

Shrimp tempura, avocado, cream cheese, spicy aioli. Topped with tempura crunch, masago*, unagi sauce. **13**

RICELESS ROLLS

* LOLLIPOP

Tuna, salmon, crab stick, white fish, avocado, asparagus, rolled in cucumber. Served with spicy aioli, wasabi aioli, sweet aioli, Sriracha, unagi sauce. **19**

* SAIGON

Tuna, salmon, shrimp, lettuce, cilantro, cucumber, rolled in rice paper. Topped with wasabi dressing. **19**

PLATES TO SHARE (OR NOT)

SMALL PLATES

CHARCUTERIE

Selection of cured meats and spreads (*changes frequently*). Served with pickled vegetables, garlic crackers and wonton chips. **16**

* TUNA PIZZA

Grilled tortilla, unagi sauce, cherry tomatoes, red onion, capers, pickled cucumber, avocado-lime chili crema, jalapeño, micro cilantro. **16**

SPAGHETTI MISO CARBONARA

Smoked salmon bacon, nori, tobiko*, SarVecchio. **12**

PORK BELLY & SCALLOPS

Pork braise aioli, cashew, Fresno pepper, chili thread, charred scallion ginger oil. **22**

* SPICY TUNA CRISPY RICE

Jalapeño, wasabi aioli. **14**

LAMB GYOZA

Tomato curry, brown butter, tzatziki, micro cilantro. **12**

* TRUFFLE TORO

Minced tuna belly, ponzu, truffle, gold leaf. **15**

* WAGYU TARTARE

White truffle caper vinaigrette, quail egg, SarVecchio, horseradish flan, fried shallot, wonton chips. **17**

▽ BROCCOLI TEMPURA

Gruyere Mornay, Asian pear, caramelized onion, togarashi candied walnuts. **11**

▽ BRUSSELS SPROUT PETALS

Balsamic-soy reduction, almonds, puffed rice, shiso, candied lemon peel. **12**

▽ EDAMAME

Gochujang sauce. **5**

SEASONAL ROLLS

* SMOKEBLOSSOM

Crispy smoked salmon, avocado, pickled jalapeño. Topped with seared scallop, chipotle aioli, citrus tobiko. **22**

* RED PARADISE

Spicy salmon, asparagus, arugula. Topped with seared tuna, pineapple avocado salsa, fried garlic, pea shoots. **21**

LARGE PLATES

CHICKEN & "FRIED RICE"

7 spice airline chicken, leek, shiitake & cream cheese arancini, lemongrass roasted red pepper coulis, cilantro almond pesto. **18**

PRIME FLAT IRON STEAK

Togarashi twice baked potato, soy braised cipollini, Sriracha creamed spinach, pancetta, Worcestershire butter. **20**

RAMEN

Spicy miso broth, ground pork, soy cured organic egg, marinated bamboo, chili crisp. **14**
To split. +1
Add pork belly. +3

CEDAR PLANK SALMON

Citrus miso, orange avocado relish, puffed rice, micro shiso. **21**

* SASHIMI DINNER

18 pieces. **32**

* SUSHI DINNER

9 assorted pieces of nigiri. **27**

▽ VEGAN SUSHI DINNER

8 assorted pieces, avocado maki. **19**

* SUSHI & SASHIMI DINNER

8 nigiri, 8 sashimi. **32**

* CHIRASHI

Assorted sashimi served over a bowl of rice. **28**

SOUPS + SALADS

MISO

Shiro-miso, wakame, scallions. **3.5**

SOUP DU JOUR **6**

▽ SEAWEED SALAD

Seaweed, cucumber, sweet vinaigrette. **6.5**

* SUNSHINE

Shrimp tempura, avocado, Fresno pepper. Topped with salmon, kiwi, roasted coconut, raspberry sweet chili glaze, cilantro. **20**

* ZENITH

Spicy tuna, yellowtail, pickled asparagus, chives, avocado, rolled in daikon radish. Topped with avocado-yuzu emulsion, tobiko. **20**

INQUIRE ABOUT CATERING + PRIVATE EVENTS AT RED.

SUBSTITUTES

FORBIDDEN RICE

Full of antioxidants + vitamins. +2.5

HAND ROLL

Available for certain rolls at no charge.

CUCUMBER WRAP (No rice)

Available on select rolls. +3

SOY PAPER +2

RICE PAPER +2

SIDES

Avocado 1.5

Wasabi 0.5

Ginger 0.5

Unagi sauce 1

Sriracha 1

Aioli (spicy, sweet or wasabi) 1

Gochujang sauce 1

ADD-ONS

Avocado +1.5

Cream cheese +0.5

Cucumber +0.5

Jalapeño +0.5

Vegetables +0.5

RED CLASSIC ROLLS

RAW

* OCEAN BREEZE

Spicy shrimp, cucumber, avocado, spring mix. Topped with seared scallop, papaya, white fish ceviche, red onion, microgreens. 21

* TIGER

Spicy tuna, avocado, cucumber, jalapeño. Topped with yellowtail, yuzu-wasabi aioli, ikura, micro cilantro. 21

* NEGI-TORO

Fatty tuna, green onion.
(Ask for availability) 13

* CRUNCHY TUNA or SALMON

Spicy tuna or spicy salmon, avocado, cucumber, jalapeño. Topped with tempura crunch, wasabi aioli, tobiko. 13

* AMIGO ROLL

Yellowtail, green onion, jalapeño, avocado. Topped with cilantro. 13

* RAINBOW

Crab stick, avocado, cucumber. Topped with tuna, salmon, yellowtail, albacore, tobiko, seasonal microgreens. 20

COOKED

VOLCANO

California roll, cream cheese, crab stick, sweet aioli. Topped with spicy aioli, unagi sauce, tempura crunch, green onion, masago*. 19

SUPER VOLCANO

Grouper tempura, cream cheese, avocado. Topped with shrimp, scallop, crab stick, sweet aioli, spicy aioli, unagi sauce, tempura crunch, green onion, masago*. 22

SPIDER

Tempura jumbo soft shell crab, mixed greens, avocado, cucumber, spicy aioli, unagi sauce, masago*. 17

TRADITIONAL ROLLS

RAW

* TEKKA

Tuna, wasabi. 9

* SAKE

Salmon, wasabi. 8

* SPICY TUNA

Avocado. 10

* SPICY SALMON

Avocado. 9

* ALASKAN

Salmon, avocado. 9

* YELLOWTAIL

Avocado, green onion. 9

COOKED

CALIFORNIA

Crab stick, cucumber, avocado. 8
With king crab. +5.5

CHICKEN TEMPURA

Avocado, sweet aioli, unagi sauce. 8

SHRIMP TEMPURA

Avocado, sweet aioli, unagi sauce. 9

PHILLY

Cold smoked salmon, avocado, cream cheese. 9

UNAGI

Broiled eel, avocado, cucumber, unagi sauce. 13

SEARED SPICY SEA SCALLOP

Avocado, spicy aioli, unagi sauce. 12

DRAGON

Shrimp tempura, cucumber, spicy aioli. Topped with eel, avocado, unagi sauce. 19

VEGAN

▣ AVOCADO ROLL 7

▣ ASPARAGUS ROLL 5

▣ CUCUMBER ROLL 5

▣ VEGAN

Mixed greens, avocado, cucumber, pickled radish, marinated squash, wild carrot, unagi sauce. 10

▣ NUTTY VEGAN

Grilled zucchini, avocado. Topped with fried tofu, sweet chili sauce, peanuts. 16

▣ VEGAN RAINBOW

Grilled asparagus, avocado. Topped with grilled red, yellow & green pepper, unagi sauce, seasonal microgreens. 12

VEGETARIAN

▣ SHIITAKE MUSHROOM TEMPURA

Sweet aioli, unagi sauce. 7

▣ VEGETABLE TEMPURA

Sweet potato, carrot, avocado, sweet aioli, unagi sauce. 7

PURVEYORS:

RED is proud to partner with these outstanding, local purveyors to create the best dishes each season's ingredients have to offer: Fox Heritage Farms, Sassy Cow Creamery, Batch Bakehouse, Mushroom Mike LLC, Sartori Cheese, Supercharge!

NIGIRI & SASHIMI

2 PIECES OF NIGIRI OR SASHIMI

RAW

* MAGURO

Bluefin tuna 10
Bigeye tuna 8

* CHU-TORO

Tuna belly (ask for availability) 12

* BINTORO

Albacore 7

* HAMACHI

Yellowtail 7

* KAMPACHI

Hawaiian amberjack 7

* KATSUO

Skipjack tuna 8

* SAKE

Salmon 7

* MADAI

Japanese red snapper 8

* LOUP DE MER

Mediterranean seabass 7

* SUZUKI

Striped bass 7

* HIRAME

Fluke 7

* ESCOLAR

Walu walu 7

* IKA

Cuttlefish 6

* AMAEBI

Jumbo sweet shrimp with fried heads 10

* HOTATE

Hokkaido jumbo sea scallop 8

* TOBIKO

Flying fish roe 7

* IKURA

Salmon roe 7

* UNI

Domestic or Japanese sea urchin 14

COOKED

INARI

Fried bean curd 4

TAMAGO

Organic egg omelette 5

UNAGI

Fresh water eel 8

TAKO

Octopus 7

EBI

Boiled prawn 6

KANI

King crab 8