

(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. **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, unagi sauce, spicy aioli, wasabi aioli. **12**
- SPICY GODZILLA**  
Shrimp tempura, avocado, cream cheese, spicy aioli. Topped with tempura crunch, masago\*, unagi sauce. **13**

## SOUPS + SALADS

- MISO**  
Shiro-miso, wakame, scallions. **3.5**
- SOUP DU JOUR** **6**
- SEAWEED SALAD**  
Seaweed, cucumber, sweet vinaigrette. **6.5**

## PLATES TO SHARE (OR NOT)

- ‡ **EDAMAME**  
Gochujang sauce. **5**
- 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**
- ‡ **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**
- WAGYU BEEF BURGER**  
Brioche, smoked gouda, roasted garlic sauce, tempura onion rings, togarashi fries. **17**
- RAMEN**  
Spicy miso broth, ground pork, soy cured organic egg, marinated bamboo, chili crisp. **14**  
*To split. +1*  
*Add pork belly. +3*
- \* **SASHIMI LUNCH**  
8 pieces. **19**
- \* **SUSHI LUNCH**  
6 pieces of chef's choice sushi and 1 lunch special roll of your choice. **18**
- ‡ **VEGAN SUSHI LUNCH**  
6 assorted pieces, cucumber maki. **15**

## TWO ROLL LUNCH SPECIAL

### PICK ANY TWO ROLLS FOR \$16

Add a cup of miso soup +2

#### RAW

- \* **TEKKA**  
Tuna, wasabi.
- \* **SAKE**  
Salmon, wasabi.
- \* **BOSTON ROLL**  
Tuna, avocado.
- \* **DYNAMITE**  
Spicy escolar, avocado.
- \* **SPICY BINTORO**  
Albacore, avocado.
- \* **AMIGO ROLL**  
Yellowtail, green onion, jalapeño, avocado. Topped with cilantro.
- \* **SPICY TUNA**  
Avocado.
- \* **SPICY SALMON**  
Avocado.
- \* **ALASKAN**  
Salmon, avocado.
- \* **YELLOW TAIL**  
Avocado, green onion.
- \* **NEGI-TORO**  
Fatty tuna, green onion.
- \* **CRUNCHY TUNA or SALMON**  
Spicy tuna or spicy salmon, avocado, cucumber, jalapeño. Topped with tempura crunch, wasabi aioli, tobiko.

#### COOKED

- CALIFORNIA**  
Crab stick, cucumber, avocado.  
*With king crab. +5.5*
- CHICKEN TEMPURA**  
Avocado, sweet aioli, unagi sauce.
- SHRIMP TEMPURA**  
Avocado, sweet aioli, unagi sauce.
- PHILLY**  
Cold smoked salmon, avocado, cream cheese.
- UNAGI**  
Broiled eel, avocado, cucumber, unagi sauce.
- SPICY GODZILLA**  
Shrimp tempura, avocado, cream cheese, spicy aioli. Topped with tempura crunch, unagi sauce, masago\*. **+2 PER ROLL**

#### VEGETARIAN

- ‡ **SHIITAKE MUSHROOM TEMPURA**  
Sweet aioli, unagi sauce.
- ‡ **VEGETABLE TEMPURA**  
Sweet potato, carrot, avocado, sweet aioli, unagi sauce.
- VEGAN**
- ‡ **AVOCADO ROLL**
- ‡ **ASPARAGUS ROLL**
- ‡ **CUCUMBER ROLL**
- ‡ **VEGAN**  
Mixed greens, avocado, cucumber, pickled radish, marinated squash, wild carrot, unagi sauce.
- ‡ **VEGAN RAINBOW**  
Grilled asparagus, avocado. Topped with grilled red, yellow & green pepper, unagi sauce, seasonal microgreens.

INQUIRE ABOUT CATERING + PRIVATE EVENTS AT RED.

‡ vegetarian † vegan \* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

## 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

## SEASONAL ROLLS

### \* SMOKEBLOSSOM

Tempura 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

### \* 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

## 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, 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, masago, spicy aioli, unagi sauce. 17

#### DRAGON

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

#### VOLCANO

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

## 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

Walau walau 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

## 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!