

(608) 294-1234

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



SUSHI & MODERN CUISINE

## RED SIGNATURE ROLLS

- \* **ORANGE CRUNCH**  
Shrimp tempura, cucumber, spicy aioli.  
Topped with salmon, 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.  
Topped with spicy tuna, 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**
- \* **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**

## RICELESS ROLLS

- \* **LOLLIPOP**  
Tuna, salmon, crab stick, white  
fish, avocado, asparagus, rolled in  
cucumber. Topped with spicy aioli,  
wasabi aioli, sweet aioli, Sriracha,  
eel sauce. **19**
- \* **SAIGON**  
Tuna, salmon, shrimp, lettuce,  
cilantro, cucumber, rolled in  
rice paper. Topped with wasabi  
dressing. **19**

## 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. Chef's choice. **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.

## SOUPS + SALADS

- ▣ **MISO**  
Shiro-miso, wakame,  
scallions. **3.5**
- ▣ **SOUP DU JOUR** **6**

- ▣ **SEAWEED SALAD**  
Seaweed, cucumber,  
sweet vinaigrette. **6.5**

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**

## 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

#### \* 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

#### 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**

#### 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**

## 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!