

(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. Topped  
with spicy tuna, 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, togarashi, micro cilantro. **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. 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

- ‡ **ORGANIC MIXED GREEN SALAD**  
Grilled asparagus, edamame, slivered  
almonds, sliced strawberries, feta  
cheese, strawberry-tarragon balsamic  
vinaigrette. **12**
- \* **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. *Chef's choice.* **32**
- \* **SUSHI DINNER**  
9 pieces of nigiri. *Chef's choice.* **27**
- ‡ **VEGAN SUSHI DINNER**  
8 pieces, avocado maki. *Chef's choice.* **19**
- \* **SUSHI & SASHIMI DINNER**  
8 nigiri, 8 sashimi. *Chef's choice.* **32**
- \* **CHIRASHI**  
Assorted sashimi served over a  
bowl of rice. **28**

## SOUPS + SALADS

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

#### \* 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

#### 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**

#### VOLCANO

California roll, cream cheese. Topped with crab stick, sweet aioli, 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 ROLLS

#### ▾ 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 ROLLS

#### ▾ 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**