

(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**

* SMOKEBLOSSOM

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

* 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

▾ BABY ICEBERG SALAD

watercress, carrot, summer radish,
cucumber, feta, lemon fines herb
vinaigrette. **10**

HARISSA SPICED LAMB SHANK

Hummus, seasonal peas, pickled red onion,
SarVecchio, pine nuts, creamy buttermilk
vinaigrette, French baguette. **13**

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**

PORK & CRAB SHUMAI

Bok choy, seasonal mushrooms, pho broth,
Thai basil, micro cilantro, summer radish,
scallions. **12**

* 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**

▾ GRILLED SHISHITO PEPPERS

Coconut peanut curry, Thai basil,
nutritional yeast. **12**

▾ EDAMAME

Gochujang sauce. **5**

LARGE PLATES

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**

SEASONAL ROLLS

* SOLSTICE

Spicy shrimp, Fresno, cream cheese,
avocado. Topped with spicy tuna, fried
plantains, dragon fruit agave glaze, tobiko,
microgreens. **20**

* NATSUMEKU

Spicy albacore, avocado, jalapeño,
spring mix. Topped with salmon, kiwi,
blackberry balsamic glaze, papaya salsa,
microgreens. **19**

* DRAGON'S TREASURE

Spicy smoked salmon, mango, avocado, green
onion. Topped with tuna, tempura pineapple,
dragon fruit kiwi agrodolce, micro chives. **21**

* VIOLET WAVE

Tiger shrimp, red onions, Fresno, avocado.
Topped with yellowtail, pickled purple
radish, tigers milk aioli, tobiko, cilantro
microgreens. **19**

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