

(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. **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. 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**
- ▣ **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**
- ▣ **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**
- PORK & CRAB SHUMAI**
Bok choy, seasonal mushrooms, pho broth, Thai basil, micro cilantro, summer radish, scallions. **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**
- SEAWEED SALAD**
Seaweed, cucumber, sweet vinaigrette. **6.5**

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

* 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**

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**

VEGAN ROLLS

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**

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 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**

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!