

(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,
togarashi, microgreens **18**
- * **TRIPLE DECKER**
Spicy salmon, cucumber, avocado. Topped
with spicy tuna, white fish, ponzu sauce,
tobiko, togarashi, microgreens **19**
- * **FIRECRACKER**
Deep fried roll with spicy salmon, avocado.
Topped with spicy tuna, tempura crunch,
scallion, 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,
scallion, 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, scallion, 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, microgreens **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**

RED FAVORITES

SMALL PLATES

- ▾ **KALE AND RED CABBAGE SALAD**
Butternut squash, quinoa, cranberries,
apples, candied pecans, maple soy balsamic
vinaigrette **12**
- ▾ **BEET AND CITRUS**
Roasted beets, brûléd grapefruit, crispy
shallots, avocado, curried cashews, beet
and citrus tartare **10**
- * **SPICY TUNA CRISPY RICE**
Jalapeño, wasabi aioli **14**
- * **TUNA TATAKI**
Nori rubbed bigeye tuna, avocado, yuzu-
ponzu, sesame crackers, pickled freso,
kumquat and shallots, radish sprouts **17**
- * **WAGYU TARTARE**
White truffle caper vinaigrette, quail egg,
SarVecchio, horseradish flan, fried shallot,
scallion, wonton chips **17**
- ▾ **BRUSSELS SPROUT PETALS**
Balsamic-soy reduction, almonds, puffed
rice, shiso, candied lemon **12**
- ▾ **GRILLED SHISHITO PEPPERS**
Coconut peanut curry, Thai basil,
nutritional yeast **12**
- ▾ **EDAMAME**
Gochujang sauce **5**
- MISO**
Shiro-miso, wakame, scallion **3.5**
- ▾ **SEAWEED SALAD**
Seaweed, cucumber, sweet vinaigrette **6.5**

LARGE PLATES

- PORK BELLY & SCALLOPS**
Pork braise aioli, cashew, fresno pepper,
chili thread, charred scallion
ginger oil **22**
- BEEF SHORT RIB**
Celery root puree, salsify, egg yolk
and bone marrow sauce, king trumpet
mushroom, togarashi spiced beef
chicharon **22**
- RAMEN ROSSINI**
Short rib, foie gras butter, Madeira-truffle
broth, mushroom **25**
- ▾ **MUSHROOM RAMEN**
Mushroom and miso broth, roasted
mushroom, tomato, sprouts **14**
- CITRUS MISO SALMON**
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* **16**
- * **SUSHI & SASHIMI DINNER**
8 nigiri, 8 sashimi *Chef's choice* **32**
- * **CHIRASHI**
Assorted sashimi served over a
bowl of rice **28**

SEASONAL ROLLS

- * **RED TORO**
Yellowtail, cucumber, scallion. Topped with
toro, red tobiko, micro wasabi **23**
- * **KING MISHIMA**
King crab, asparagus. Topped with seared
wagyu, bone marrow soy, tobiko, micro
chives **23**
- * **OSHI**
Pressed Roll Smoked salmon, cream cheese,
asparagus, red wine caramelized onion.
Topped with seared tuna, pesto aioli, yuzu
tobiko, microgreens **21**
- * **MORTAL KUMQUAT**
Spicy tuna, asparagus, fresno pepper.
Topped with citrus miso salmon, kumquat,
sweet and spicy lemon zest aioli, rainbow
trout caviar, microgreens **22**
- * **YUME UMĒ**
Grilled duck, avocado, spring mix. Topped
with spicy albacore, togarashi seared
pineapple, umeboshi cranberry glaze,
micro shiso **22**

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, scallion
(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, scallion, 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, scallion, masago* 19

SUPER VOLCANO

Grouper tempura, cream cheese, avocado. Topped with shrimp, scallop, crab stick, sweet aioli, spicy aioli, unagi sauce, tempura crunch, scallion, 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, scallion 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, micro-cilantro 14

▮ 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

RAW

* MAGURO

Bluefin tuna 10
Bigeye tuna 8

* CHU-TORO

Tuna belly (ask for availability) 12

* BINTORO

Albacore seared with togarashi 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 (one scallop, sliced) 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