

(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 **20**

* SALMON LOVER

Spicy salmon, avocado, cucumber. Topped
with seared salmon, ikura, ponzu sauce,
togarashi, microgreens **20**

* TRIPLE DECKER

Spicy salmon, cucumber, avocado. Topped
with spicy tuna, white fish, ponzu sauce,
tobiko, togarashi, microgreens **21**

* FIRECRACKER

Deep fried roll with spicy salmon, avocado.
Topped with spicy tuna, tempura crunch,
scallion, tobiko **20**

* MERMAID ROLL

Shrimp tempura, avocado, pickled
jalapeño, mango. Topped with spicy tuna,
strawberries, kiwi sauce **20**

* TSUNAMI

Shrimp tempura, avocado, jalapeño,
cream cheese, spicy aioli. Topped with
spicy tuna, king crab, coconut-garlic sauce,
scallion, tobiko **22**

* SWEET HEAT

Spicy albacore, pear, avocado. Topped with
spicy yellowtail, mango jalapeño purée,
tobiko, micro cilantro **22**

* BUTTERFLY

Spicy salmon, avocado, jalapeño. Topped
with escolar, mango & citrus salsa, ponzu
sauce, tobiko, togarashi, micro cilantro **21**

* BLISS

Yellowtail, scallion, cucumber, avocado.
Topped with salmon, Fresno pepper,
roasted peanut Swiss chard chutney,
ikura, fried leeks **21**

* TIGER

Spicy tuna, avocado, cucumber, jalapeño.
Topped with yellowtail, yuzu-wasabi aioli,
ikura, micro cilantro **22**

* SAIGON

Tuna, salmon, shrimp, lettuce, cilantro,
cucumber, rolled in rice paper. Topped with
wasabi dressing (riceless roll) **21**

RED FAVORITES

SMALL PLATES

MISO

Shiro-miso, wakame, scallion **3.5**

▼ CRUNCH SALAD

Pea shoots, cilantro, mint, Napa and red
cabbage, kale, mango, carrot, red bell
pepper, peanuts, crunchy noodles, peanut
ginger dressing **13**

▼ HEIRLOOM TOMATO & PEACH PANZANELLA SALAD

Local heirloom tomato, Door County
Peaches, cucumber, red onion, shiso
walnut pesto, miso croutons, olive oil &
red wine vinegar **10**

▼ SWEET & SPICY CRISPY CAULIFLOWER

Panko crusted cauliflower, honey chili
garlic glaze **10**

LOBSTER AVOCADO TERRINE

Avocado, tomato, crispy plantain, cilantro,
lime aioli, taro chips **20**

PORK BELLY & WATERMELON

Yuzu vinaigrette, pork demi glaze **17**

KIMCHI PORK SLIDERS

Ginger garlic pork patty, kimchi slaw, spicy
mayo, brioche bun **13**

SEASONAL ROLLS

* TROPIC THUNDER

Spicy salmon, avocado, jalapeño, grilled
pineapple. Topped with seared tuna, orange
miso glaze, ikura, cilantro, microgreens **23**

* SEA SMOKE

Fried salmon skin, cucumber, wild japanese
carrot. Topped with spicy salmon, avocado
puree, pico de gallo **23**

* ROARING SUN

Spicy shrimp, avocado, cucumber. Topped
with seared salmon, tiger's milk aioli, whitefish
ceviche, pickled red onion, micro cilantro **22**

LARGE PLATES

SEARED SCALLOPS

Brown butter shiitake risotto, asparagus,
yuzu mango glaze **27**

PAN ROASTED CRISPY SALMON

Whipped wasabi yukon potato, braised
fennel, shiso lime butter, lemon oil **25**

DRY AGED NEW YORK STRIP

White miso bean puree, red rice, garlic
confit, beef demi glaze, edamame coulis **28**

GRILLED KING CRAB LEGS

Served by the pound, miso butter **MP**

* SASHIMI DINNER

18 pieces *Chef's choice* **34**

* SUSHI DINNER

9 pieces of nigiri *Chef's choice* **29**

* SUSHI & SASHIMI DINNER

8 nigiri, 8 sashimi *Chef's choice* **34**

‡ VEGAN SUSHI DINNER

8 pieces, avocado maki *Chef's choice* **17**

* CHIRASHI

Assorted sashimi served over a
bowl of rice **30**

DESSERTS

‡ COCONUT YUZU TAPIOCA PUDDING

Grilled chili pineapple, lychee, mango,
mint, chili thread **7**

• RED BERRY CHEESECAKE

New York cheesecake with raspberry
gelee, blackberry, raspberry, and currant **8**

• CHOCOLATE KAMIKAZE

Dark chocolate mousse, frozen chocolate
truffles, dark chocolate pearls, dark
chocolate chocolates **10**

RED CLASSIC ROLLS

RAW

- * **NEGI-TORO**
Fatty tuna, scallion
(Ask for availability) **14**
- * **CRUNCHY TUNA or SALMON**
Spicy tuna or spicy salmon, avocado, cucumber, jalapeño. Topped with tempura crunch, wasabi aioli, tobiko **14**
- * **AMIGO ROLL**
Yellowtail, scallion, jalapeño, avocado. Topped with cilantro **14**
- * **RAINBOW**
Crab stick, avocado, cucumber. Topped with tuna, salmon, yellowtail, albacore, tobiko, seasonal microgreens **22**

COOKED

BAGEL

Deep fried Philly roll with unagi sauce, spicy aioli, wasabi aioli **13**

SPICY GODZILLA

Shrimp tempura, avocado, cream cheese, spicy aioli. Topped with tempura crunch, masago*, unagi sauce **14**

VOLCANO

California roll, cream cheese. Topped with crab stick, sweet aioli, spicy aioli, unagi sauce, tempura crunch, scallion, masago* **20**

SUPER VOLCANO

Grouper tempura, cream cheese, avocado. Topped with shrimp, scallop, crab stick, sweet aioli, spicy aioli, unagi sauce, tempura crunch, scallion, masago* **23**

SPIDER

Tempura jumbo soft shell crab, mixed greens, avocado, cucumber, spicy aioli, unagi sauce, masago* **18**

VEGAN ROLLS

- ✂ **AVOCADO ROLL** **7**
- ✂ **ASPARAGUS ROLL** **5**
- ✂ **CUCUMBER ROLL** **5**
- ✂ **SPICY BOK CHOY ROLL** **7**
- ✂ **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**

VEGETARIAN ROLLS

- ▼ **SHIITAKE MUSHROOM TEMPURA**
Sweet aioli, unagi sauce **7**
- ▼ **VEGETABLE TEMPURA**
Sweet potato, carrot, avocado, sweet aioli, unagi sauce **7**

TRADITIONAL ROLLS

RAW

- * **TEKKA**
Tuna, wasabi **10**
- * **SAKE**
Salmon, wasabi **9**
- * **SPICY TUNA**
Avocado **11**
- * **SPICY SALMON**
Avocado **10**
- * **ALASKAN**
Salmon, avocado **10**
- * **YELLOWTAIL**
Avocado, scallion **10**

COOKED

CALIFORNIA

Crab stick, cucumber, avocado **9**
With king crab **+6.5**

CHICKEN TEMPURA

Avocado, sweet aioli, unagi sauce **9**

SHRIMP TEMPURA

Avocado, sweet aioli, unagi sauce **10**

PHILLY

Cold smoked salmon, avocado, cream cheese **10**

UNAGI

Broiled eel, avocado, cucumber, unagi sauce **14**

SEARED SPICY SEA SCALLOP

Avocado, spicy aioli, unagi sauce **13**

DRAGON

Shrimp tempura, cucumber, spicy aioli. Topped with eel, avocado, unagi sauce **20**

SUBSTITUTES

FORBIDDEN RICE

Full of antioxidants + vitamins **+3**

HAND ROLL

Available for certain rolls at no charge

SOY PAPER **+2**

RICE PAPER **+2**

SIDES

Avocado **1.5**
Wasabi **0.5**
Ginger **0.5**
Unagi sauce **1**
Sriracha **0.5**
Aioli **1**
(spicy, sweet or wasabi)

ADD-ONS

Avocado **+1.5**
Cream cheese **+0.5**
Cucumber **+0.5**
Jalapeño **+0.5**
Vegetables **+0.5**

NIGIRI & SASHIMI

RAW

- * **MAGURO**
Bluefin tuna **12**
Bigeye tuna **10**
- * **CHU-TORO**
Tuna belly (ask for availability) **14**
- * **HAMACHI**
Yellowtail **8**
- * **SAKE**
Salmon **8**
- * **KAMPACHI**
Hawaiian amberjack **9**
- * **BINTORO**
Seared albacore **9**
- * **MADAI**
Japanese red snapper **9**
- * **SUZUKI**
Striped bass **8**
- * **KATSUO**
Skipjack tuna **9**
- * **ESCOLAR**
Walu walu **8**
- * **HIRAME**
Fluke **8**
- * **HOTATE HOKKAIDO**
Hokkaido jumbo sweet scallop.
One scallop (sliced) **10**
- * **AMAEBI**
Jumbo sweet shrimp with fried heads **11**
- * **TOBIKO**
Flying fish roe **8**
- * **IKURA**
Salmon roe **8**

COOKED

- ✂ **INARI**
Fried bean curd **5**
- UNAGI**
Fresh water eel **9**
- TAKO**
Octopus **8**
- KANI**
King crab **9**

