



SUSHI & MODERN CUISINE

316 W. WASHINGTON AVE. SUITE 100, MADISON, WI
(608) 294-1234

SHAREABLES

RAW

* **YUKHOE WAGYU STEAK TARTARE**

Quail yolk, shoyu sesame, pear, crispy lotus root, scallion **29**

* **SCALLOP POKE**

Blood orange verjus vinaigrette, coconut rice, radish, citrus, micro arugula **20**

* **HAMACHI CRUDO**

Blueberry, lemon, mint **16**

* **SPICY TUNA TACOS**

Spicy big eye tuna, guacamole, taro shell, jicama, spicy mayo **18**

VEGETABLES

▼ **SEAWEED AND MIXED GREENS**

Tatsoi, frisee, cabbage, cucumber, tomato, red pepper, sesame soy dressing **8**

▲ **FURAI JAPANESE EGGPLANT**

Panko-crusted, yuzu ponzu **9**

▲ **CANDIED SATSUMAIMO SWEET POTATOES**

Chili caramel, smoked sea salt, sesame seed **10**

▼ **SHISHITO PEPPERS**

Creamy chili lemon sauce **12**

MEAT & SEAFOOD

GOCHUJANG BBQ PORK SLIDERS

Jalapeño ginger pork, habanero onion ring, crispy pork belly **15**

SPICY SHORT RIB UDON

Korean chili short rib bone broth, garlic chips, roasted tomato, scallion **20**

COFFEE RUBBED BEEF TENDERLOIN

Cates Angus beef, kabocha squash, pear apricot compote, rainbow chard, lotus root **28**

SEARED SCALLOPS

Crispy thin-cut pork belly, maitake mushroom, whipped lemongrass sweet potato, parsley vinaigrette, sunflower shoots **26**

RED MISO GLAZED SALMON

Lobster tomato broth, quinoa, spinach, chili thread **24**

GRILLED KING CRAB LEGS

Koji pepper butter, yuzu **MP**

MISO

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

▼ vegetarian ▲ vegan

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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**

* 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**

* TROPIC THUNDER

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

* SAIGON

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

SEASONAL ROLLS

* GET FIGGY WITH IT

Spicy albacore, pickled green apple, avocado. Topped with spicy tuna, fig, blueberry goat cheese mousse, microgreens **21**

* POBLANO PICASSO

Duck confit, tempura mango, avocado. Topped with salmon, roasted poblano aioli, tobiko, microgreens **21**

* I LOVE IT WHEN YOU CALL ME BIG PAPAYA

Escolar, sweet potato tempura, avocado, sweet aioli. Topped with seared salmon, habanero butternut squash puree, papaya salsa, Fresno pepper, tobiko, micro cilantro **20**

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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

Yellowtail, scallion, jalapeño, avocado. Topped with cilantro **14**

* SPICY SCALLOP

Scallop, cucumber, masago, tempura crunch, spicy aioli. Topped with unagi sauce **13**

* RAINBOW

Crab stick, avocado, cucumber. Topped with tuna, salmon, yellowtail, albacore, tobiko, seasonal microgreens **22**

* SPICY TUNA

Avocado **11**

* SPICY SALMON

Avocado **10**

* ALASKAN

Salmon, avocado **10**

* YELLOWTAIL

Avocado, scallion **10**

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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**

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**

DRAGON

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



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

Organic shiitake, sweet aioli, unagi sauce 9

🌱 VEGETABLE TEMPURA

Sweet potato, carrot, avocado, sweet aioli, unagi sauce 7

CHEF'S CHOICE

* 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

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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**



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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

Ginger 0.5

Sriracha 0.5

Wasabi 0.5

Unagi sauce 1

Aioli 1
(spicy, sweet or wasabi)

ADD-ONS

Avocado +1.5

Cucumber +0.5

Vegetables +0.5

Cream cheese +0.5

Jalapeño +0.5

DESSERTS

▮ COCONUT YUZU TAPIOCA PUDDING

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

▮ NEW YORK CHEESECAKE

Topped with agave Door County cherries 9

▮ HAZELNUT CHOCOLATE SHORTBREAD CAKE

Served with a chocolate macaron 9



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