



## SUSHI & MODERN CUISINE

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

### SHAREABLES

#### RAW

- \* **WAGYU BEEF TARTARE**  
Caper-dijon vinaigrette, Hokkaido scallop, caviar, red peppercorn creme, Yukon potato chip **30**
- \* **SALMON POKE BOWL**  
Red quinoa, masago, mixed seaweed, cucumber, avocado, sesame-ginger soy **16**
- \* **OYSTERS ON THE HALF SHELL**  
Half dozen, rosè mignonette **18**
- \* **BIGEYE TUNA TACOS**  
Avocado, wasabi-togarashi aioli, napa cabbage, Asian pear, wasabi-arugula micros, nori, wonton wrap **18**

#### VEGETABLES

- ▼ **KALE GOAT CHEESE SALAD**  
Lacinato kale, radicchio, macerated honey crisp apples, pomegranate arils, spiced pecans, pomegranate-poppy vinaigrette, fried chèvre **12**
- ▲ **GRAPEFRUIT YUZU SALAD**  
Fennel, kohlrabi, parsley, red onion, yuzu vinaigrette **8**
- ▼ **BROCCOLINI GOMAAE**  
Toasted almonds, candied lemon, sesame-tamari glaze **11**
- ▼ **SHIITAKE DUMPLINGS**  
House-made hoisin & chili oil **14**

#### MEAT & SEAFOOD

- WAGYU BOMB SLIDERS**  
Tobiko-mustard slaw, pickled peppers, avocado, pickled cucumbers **17**
- PORK BELLY SOBA**  
Chili bonito pork bone broth, soba noodles, kimchi, poached egg, scallions **20**
- BRAISED BEEF SHORT RIB**  
Bone-in short rib with a lemongrass-ginger glaze, whipped Satsumaimo sweet potatoes, garlic chips, chives **26**
- SEARED SCALLOPS & HEIRLOOM HOMINY GRITS**  
Bacon-sake marmalade, pickled pearl onions, micro-purple mizuna, Thai basil **27**
- EBI MAYO**  
Crispy shrimp, Kewpie sauce, scallions **16**
- GRILLED KING CRAB LEGS**  
Red miso butter, lemon **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**

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## SEASONAL ROLLS

### \* SNOWGLOBE

Hamachi and cucumber. Topped with chutoro, madai, wasabi-yuzu foam, sweet soy, tobiko, microgreens **22**

### HIGH STEAKS

Deep fried soft shell crab, avocado, jalapeño, scallions, masago\*. Topped with seared tenderloin, gochujang demi-glaze, toasted almonds, wasabi-arugula micros **24** *With wagyu +6*

### \* UMIBŌZU

Deep fried roll with spicy tuna, escolar, jalapeño, asparagus wrapped in salmon skin. Topped with salmon-avocado tartare, ikura, sweet chili dressing, microgreens (riceless) **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**



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## 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

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## VEGETARIAN ROLLS

🌱 SHIITAKE MUSHROOM TEMPURA

Organic shiitake, sweet aioli, unagi sauce 9

🌱 VEGETABLE TEMPURA

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

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## 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

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## SIDES

Avocado 1.5

Ginger 0.5

Sriracha 0.5

Wasabi 0.5

Unagi sauce 1

Aioli 1  
(spicy, sweet or wasabi)

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## ADD-ONS

Avocado +1.5

Cucumber +0.5

Vegetables +0.5

Cream cheese +0.5

Jalapeño +0.5

Miso Soup +3.5

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## DESSERTS

### NEW YORK CHEESECAKE

Agave Door County cherries 9

### TROPICAL PANNA COTTA

Mango, passionfruit & coconut, with an almond-shortbread crust 8

### CHOCOLATE LAVA CAKE

Chocolate caramel, double vanilla barrel aged Japanese whiskey ice cream 9



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