



SUSHI & MODERN CUISINE

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

SHAREABLES

RAW

- * **SPICY TUNA STACK**
Spicy tuna, adzuki beans, avocado, spicy aioli, cucumber, red bell pepper, sweet potato strings, wasabi nori chips **25**
- * **SALMON POKE BOWL**
Red quinoa, ikura, mixed seaweed, cucumber, avocado, sesame-ginger soy **18**
- * **BLUEBERRY SCALLOP CEVICHE TOSTADA**
Hokkaido scallop, lacto-fermented blueberries, orange, wasabi aioli, radish, microgreens, wonton tostada **22**
- * **HAMACHI CRUDO**
Hamachi, roasted shiitake mushroom, pickled red onion, cucumber, avocado emulsion, Thai basil oil, ponzu, masago crackers, cilantro microgreens **18**

VEGETABLES

- ▽ **CRUNCH SALAD**
Kale, red cabbage, pea shoots, cilantro, mint, carrot, mango, red bell pepper, peanuts, crunchy rice noodles, peanut ginger dressing **15**
- ▽ **BET POKÉ SALAD**
Marinated beets & cucumber, shiitake bacon, frisée, black rice, avocado, macadamia nut, nori, yuzu ponzu **15**

- ▽ **SHIITAKE DUMPLINGS**
House-made hoisin & chili oil **15**
- ▽ **GRILLED ASPARAGUS**
Carrot ginger compote, crispy ginger **13**

MEAT & SEAFOOD

- WAGYU BOMB SLIDERS**
Tobiko-mustard slaw, pickled peppers, avocado, pickled cucumbers **18**
- PEKING DUCK SPRING ROLLS**
House-made hoisin & sweet chili sauce **20**
- SEARED SCALLOPS**
Crispy thin-cut pork belly, shimeji mushrooms, whipped lemongrass sweet potato, lemon chimichurri, radish microgreens **29**

CATES FARM GRILLED RIBEYE

Miso turmeric gratin, roasted rainbow carrot, garlic butter, crispy leeks **38**

SEARED MISO SALMON

Koji lentils, yuzu sake beurre blanc, sautéed spinach, chili thread **26**

GRILLED KING CRAB LEGS

Drawn butter, lemon, microgreens **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 **23**

* 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 **22**

* TIGER

Spicy tuna, avocado, cucumber, jalapeño. Topped with yellowtail, yuzu-wasabi aioli, ikura, micro cilantro **23**

* 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**

* RED TORO

Yellowtail, cucumber, scallion. Topped with negi-toro, red tobiko, & sweet soy **23**

SEASONAL ROLLS

* SUPERNOVA

Tiger shrimp, avocado, Fresno pepper, Asian pear. Topped with spicy tuna, star fruit, pineapple yuzu puree, tobiko, microgreens **23**

✶ FORAGER

Roasted shiitake mushroom, tempura sweet potato, avocado, mango, peanut, and black rice wrapped in collard greens. Topped with peanut sauce, microgreens **17**

* SABAI, SABAI

Yellowtail, avocado, scallion, masago. Topped with salmon, peanut, Thai chili, green papaya & Thai basil salad, micro cilantro **21**

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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 **16**
- * **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* **25**
- 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 +7
- 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**

Unagi Sauce 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 17

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* 35

* **SUSHI DINNER**

9 pieces of nigiri *Chef's choice* 30

* **SUSHI & SASHIMI DINNER**

8 nigiri, 8 sashimi *Chef's choice* 35

🌱 **VEGAN SUSHI DINNER**

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

* **CHIRASHI**

Assorted sashimi served over a bowl of rice 31

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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

Miso Soup +3.5

DESSERTS

NEW YORK CHEESECAKE

Agave Door County cherries 9

KEY LIME PIE

Raspberry coulis, vanilla bean whipped cream, mint 8

CHOCOLATE LAVA CAKE

Espresso ice cream 9

*We charge a \$25 presentation fee for any out-of-house desserts



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