



SUSHI & MODERN CUISINE

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

## SHAREABLES

### RAW

\* **SPICY TUNA & MANGO STACK**  
Cucumber, spicy aioli, wasabi aioli,  
micro greens, sesame wonton crisps **25**

\* **SALMON POKE BOWL**  
Red quinoa, ikura, mixed  
seaweed, cucumber, avocado,  
sesame-ginger soy **18**

\* **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**

▽ **CHERRY GINGER FRISEE SALAD**  
Frisee, fennel, radicchio,  
mixed microgreens, heirloom  
tomatoes, cherries, crispy ginger,  
cider-ginger vinaigrette **14**

▽ **ROASTED RAINBOW CARROTS**  
Carrot frond almond pesto,  
greek yogurt, purple radish  
microgreens **14**

▽ **CHARRED SHISHITO PEPPERS**  
Smoked tahini sauce, purple  
radish microgreens **13**

### MEAT & SEAFOOD

**CALIFORNIA KING CRAB TACOS**  
Cucumber, avocado,  
nori, wasabi aioli, wasabi  
microgreens, red tobiko,  
wonton taco shell **23**

**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**  
Roasted baby potatoes, yuzu  
kosho, Matsutake Shoyu-  
mustard steak sauce, roasted  
garlic bulb, mixed herb bouquet **37**  
*UPGRADE TO 23oz TOMAHAWK RIBEYE +30*

**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**

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## SEASONAL ROLLS

### \* MELONDRAMATIC

Spicy salmon, avocado, tempura mango, jalapeño. Topped with escolar, dragonfruit & watermelon salsa, kiwi purée, rainbow microgreens **21**

### \* THE PERFECT MATCHA

Spicy tuna, avocado, cucumber. Topped with spicy albacore, pineapple matcha mousse, masago cracker, tobiko, microgreens **21**

### \* PERUVIAN'S NEW GROOVE

Tiger shrimp, avocado, cucumber. Topped with seared yellowtail, whitefish & mango ceviche, tiger's milk aioli, pickled red onion, tobiko, microgreens **22**

### : AFTER MIDNIGHT

Shiitake bacon, cucumber, bell pepper, peach. Topped with avocado, blood orange puree. **17**

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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**



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## VEGAN ROLLS

🌱 **AVOCADO ROLL** 6

🌱 **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

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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* 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 **13**  
Bigeye tuna **11**
- \* **CHU-TORO**  
Tuna belly (*ask for availability*) **15**
- \* **HAMACHI**  
Yellowtail **9**
- \* **SAKE**  
Salmon **9**
- \* **KAMPACHI**  
Hawaiian amberjack **10**
- \* **BINTORO**  
Seared albacore **10**
- \* **MADAI**  
Japanese red snapper **10**
- \* **LOUP DE MER**  
Mediterranean Sea Bass **10**
- \* **SUZUKI**  
Striped bass **9**
- \* **KATSUO**  
Skipjack tuna **10**
- \* **ESCOLAR**  
Walu walu **9**
- \* **HIRAME**  
Fluke **9**
- \* **HOTATE HOKKAIDO**  
Hokkaido jumbo sweet scallop.  
One scallop (sliced) **12**
- \* **AMAEBI**  
Jumbo sweet shrimp with fried heads **12**
- \* **TOBIKO**  
Flying fish roe **9**
- \* **IKURA**  
Salmon roe **9**

## COOKED

- ▽ **INARI**  
Fried bean curd **6**
- UNAGI**  
Fresh water eel **10**
- TAKO**  
Octopus **9**
- KANI**  
King crab **10**
- TAMAGO**  
Japanese Omelette **6**



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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

### ▸ PASSION MANGO CHEESECAKE

Passionfruit coulis 9

### ▸ DARK CHOCOLATE CARMELO CAKE

Candied almond, lavender coulis, lavender macaron 9

### ▸ TRIO OF SORBET

Mango, raspberry, lime 9

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



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