



SUSHI & MODERN CUISINE

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

## FROM THE KITCHEN

### RAW

#### \* SPICY PRAWN & TUNA STACK

Masago, avocado mash, wasabi aioli, wasabi nori crackers **25**

#### \* WHITE SOY-LIME MARINATED BIGEYE TUNA

Shiitake mushroom, bonito-rosemary aioli, crispy quinoa, cilantro **20**

#### \* SALMON POKE BOWL

Mixed seaweed, ikura, sushi rice, cucumber, avocado, sesame-ginger soy **18**

#### \* BEEF TENDERLOIN CARPACCIO

Rayu-Shoyu emulsion, edamame, puffed rice, ponzu aioli, scallion **20**

### VEGETABLES

#### ▽ LITTLE GEM SALAD

Avocado, radish, tenkasu, miso-sunflower vinaigrette **12**

#### ▽ CRUNCH SALAD

Kale, red cabbage, pea shoots, cilantro, mint, carrot, mango, red bell pepper, peanuts, crunchy rice noodles, peanut ginger dressing **15**

#### SAUTÉED BRUSSELS SPROUTS

Nuoc Cham, crispy shallot **12**

#### ▽ GRILLED BROCCOLINI

Tahini-chili sauce, hen egg bottarga, maldon salt **15**

### MEAT & SEAFOOD

#### CRISPY OCTOPUS

Satsuma-carrot caramel, black garlic aioli, fermented chili oil, amaranth **18**

#### SEARED SCALLOPS

Miso cured bacon, coconut-garlic coulis, shiso oil, corn shoots **34**

#### WAGYU SLIDERS

Tobiko-mustard slaw, avocado, pickled peppers & cucumbers **18**

#### ROASTED WILD PACIFIC HALIBUT

Bok choy, turnip, yuzu-hollandaise, gochugaru **34**

#### SNAKE RIVER FARMS WAGYU FLAT IRON STEAK

Pea tendrils, citrus crumble, garlic, shallot demi-glace **38**

#### DRY-AGED ROHAN DUCK BREAST

Braised wild mushrooms, swiss chard, black mission fig, sesame duck sauce **42**

#### MISO

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

#### BURGUNDY FALL TRUFFLES

*Add 5 grams to any dish 15*

▽ vegetarian ▲ vegan

\* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

---

## RED SIGNATURE ROLLS

### \* 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**

### \* RED TORO

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

### \* 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**

---

## SEASONAL ROLLS

### \* MASKED HABANERO

Spicy salmon, avocado, pickled pear. Topped with yellowtail, mandarin-habanero purée, tobiko, microgreens **22**

### \* GO FIG OR GO HOME

Spicy albacore, asparagus. Topped with escolar, fresh fig, blueberry goat cheese mousse, tobiko, microgreens **22**

### \* TAKEN FOR POMEGRANATE

Seared smoked salmon, avocado, pickled jalapeño. Topped with escolar, spinach-garlic crema, pomegranate seeds, microgreens **22**

### ⚡ BUTTERNUT FORGET ME

Butternut squash, asparagus. Topped with roasted red bell pepper, caramelized almond, unagi sauce, pea shoots **19**

---

▼ vegetarian ▲ vegan

\* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

# CLASSIC ROLLS

## RAW

- \* **NEGI-TORO**  
Fatty tuna, scallion  
(Ask for availability) **14**
- \* **CRUNCHY SALMON**  
Spicy salmon, avocado, cucumber,  
jalapeño. Topped with tempura  
crunch, wasabi aioli, tobiko **14**
- \* **CRUNCHY TUNA**  
Spicy tuna, avocado, cucumber,  
jalapeño. Topped with tempura  
crunch, wasabi aioli, tobiko **15**
- \* **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**



▼ vegetarian ▲ vegan

\* The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness.

## COOKED

- BAGEL**  
Deep fried Philly roll with unagi  
sauce, spicy aioli, wasabi aioli **14**
- 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** 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

---

## 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

---

🌱 vegetarian 🌱 vegan

\* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

---

# 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**



---

▽ vegetarian    ▽ vegan

\* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

---

## 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

Cream cheese +0.5

Jalapeño +0.5

---

## DESSERTS

### ▼ MATCHA CRÈME BRÛLÉE

Baby mint 9

### ▼ WONTON CANNOLIS

Cheesecake custard, candied peanuts 12

### ▼ TRIO OF SORBET

Daily selection 9

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



---

▼ vegetarian ▲ vegan

\* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.