



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**

▽ vegetarian   ▴ vegan

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## 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**

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## 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**

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# 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**



## 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**

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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

Cream cheese +0.5

Jalapeño +0.5

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## 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



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