



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 **26**

\* **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 **19**

### VEGETABLES

▽ **LITTLE GEM SALAD**

Avocado, radish, tenkasu, miso-sunflower vinaigrette **13**

▽ **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 **14**

▽ **GRILLED BROCCOLINI**

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

### MEAT & SEAFOOD

**CRISPY SPANISH OCTOPUS**

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

**STEAMED PORK  
DUMPLINGS**

Aromatic soy, toasted sesame, micro shiso **16**

**WILD ATLANTIC SEARED  
SCALLOPS**

Miso-cured bacon, coconut-garlic coulis, yu choy **38**

**WAGYU SLIDERS**

Avocado, ponzu aioli, honey gem lettuce, Fresno pepper, house pickles **19**

**GRILLED SEA BASS**

Cauliflower-galangal soSubise, pearl onion confit, hazelnut dukkah **28**

**SNAKE RIVER FARMS  
WAGYU FLAT IRON STEAK**

Wilted pea greens, citrus crumble, fresh horseradish demi-glace **42**

**PAN SEARED HALF  
CHICKEN**

Foie gras and roasted garlic emulsion, grilled winter asparagus, olive candy **33**

**MISO**

Shiro-miso, wakame, scallion **4**

▽ 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**

### \* MASKED HABANERO

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

### \* SHISO PRETTY

Negi toro, cucumber, scallion. Topped with whitefish, yuzu glaze, ume pickled shiso, ikura, microgreens **22**

### \* TRUFFLEMAKER

Spicy tiger shrimp, cucumber. Topped with salmon, avocado-mushroom & truffle emulsion, tobiko, microgreens **22**

### \* DON'T SKIP A BEET

Spicy tuna, avocado, lacto-fermented shimeji mushroom. Topped with beet cured salmon, coconut-garlic sauce, ikura, micro dill **22**

### ⚠ YOU'RE THE SHIITAKE

Beet poke, orange, cucumber. Topped with avocado, shiitake bacon, habanero glaze, microgreens **17**

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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**



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## 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 7

🌱 ASPARAGUS ROLL 6

🌱 CUCUMBER ROLL 6

🌱 SPICY BOK CHOY ROLL

Unagi Sauce 7.50

🌱 VEGAN

Mixed greens, avocado, cucumber, pickled radish, marinated squash, wild carrot, unagi sauce 11

🌱 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 10

🌱 VEGETABLE TEMPURA

Sweet potato, carrot, avocado, sweet aioli, unagi sauce 9

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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

### 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

### ▼ JAPANESE HONEY SPONGE CAKE

Plum-sake glaze, kumquat confit **12**

### 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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