



SUSHI & MODERN CUISINE

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

FROM THE KITCHEN

RAW

* HERBAL PRAWN SUNOMONO

Coconut-kewpie, ginger pickle,
sorrel, ikura, fermented chili **14**

* HAMACHI CRUDO

Cucumber Nuoc Cham, serrano
pepper, popped sorghum, chive oil **16**

VEGETABLES

▼ BELGIAN ENDIVE SALAD

Hearts of palm, crispy shallot,
Moody Bleu cheese, candied
pecan, palm sugar vinaigrette **16**

▼ SPRING PANZENELLA SALAD

Baguette tuile, spring vegetables,
tofu "ricotta", thai basil,
pistachio vinaigrette **15**

▼ BLISTERED CAULIFLOWER FLORETS

Pickled Fresno pepper,
cauliflower mole, lemon **12**

▼ CHARRED BROCCOLINI

Chilled broccolini, blackened leek oil,
hen egg bottarga **12**

MEAT & SEAFOOD

WILD ATLANTIC SEARED SCALLOPS

Roasted root vegetables, nage
reduction, crispy leeks, pickled
mustard seed, smoked Maldon
salt **38**

WAGYU SLIDERS

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

SALMON & ASPARAGUS

Pan seared Faroe Islands
salmon, sunchoke puree, citrus,
fennel **29**

SPICY MISO-CURED PORK BELLY

Frisee, charred buttermilk
dressing, verdure meli-melo,
herbs **18**

GRILLED MARINATED SKIRT STEAK

Mushrooms two ways, bitter
greens, salsa verde, veal demi-
glace **34**

CRISPY HALF CHICKEN ROULADE

Organic Jidori, tsukune, sticky
rice, spicy demi-glance **31**

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**

SEASONAL ROLLS

* RITE OF SPRING

Tiger shrimp, salmon, escolar, cucumber, spring mix, rolled in rice paper. Topped with Thai pepper basil dressing, peanuts, alfalfa sprouts (riceless roll) **21**

* BLACK AND YELLOWTAIL

Spicy albacore, mango, avocado, grilled scallions. Topped with yellowtail, serrano black garlic aioli, tobiko, microgreens **21**

* YEAR OF THE TIGER

Tiger shrimp, avocado, smoked pineapple. Topped with seared tuna, aji amarillo tiger's milk aioli, white fish ceviche, microgreens **22**

! HASS, QUEEN!

Asparagus, cauliflower. Topped with zucchini, avocado-tofu guacamole, masago togarashi crackers, alfalfa sprouts **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**



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

VEGETARIAN ROLLS

🌱 SHIITAKE MUSHROOM TEMPURA

Organic shiitake, sweet aioli, unagi sauce 10

🌱 VEGETABLE TEMPURA

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

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

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

▼ FLOURLESS CHOCOLATE TART

Cherry balsamic, candied hazelnuts **13**

OLIVE OIL HERB CAKE

Parsley, mint, cheesecake pudding, burnt white chocolate **12**

▼ TRIO OF SORBET

Daily selection **9**

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



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