



SUSHI & MODERN CUISINE

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

FROM THE KITCHEN

RAW

* **SPICY TUNA CRISPY RICE**

Spicy tuna, jalapeño, wasabi aioli **25**

* **HAMACHI TARTARE**

Avocado, pickled nuoc cham cucumbers and fresno peppers, sesame-dijon sauce, mint, ikura, yuca chips **17**

* **HAMACHI JALAPEÑO**

Ponzu, wasabi aioli, Sriracha, tobiko **16**

* **PRIME BEEF TARTARE**

Truffle-caper vinaigrette, quail egg, grated Sarvecchio, crispy shallots, horseradish flan, wonton chips **21**

VEGETABLES

▼ **GRILLED PEACH SALAD**

Grilled peach, koji-strawberry tarragon vinaigrette, watercress, spinach, feta, strawberries, rice paper crackers **16**

▲ **CRISPY BRUSSELS SPROUT SALAD**

Fuji apple, radicchio, miso-sunflower vinaigrette, walnut, cranberry, cracked spelt **16**

▼ **CORN FRITTERS**

Cherry-sake BBQ, togarashi aioli **12**

▼ **MAITAKE MUSHROOM TEMPURA**

Korean barbecue sauce, duxelle, spring greens **15**

MEAT & SEAFOOD

SURF & TURF SLIDERS

Surf: poached lobster salad, fried red onion, brioche bun.

Turf: Wagyu beef slider, mustard green-tobiko slaw, pickled cucumbers & peppers, brioche bun **21**

* **WILD CAUGHT ATLANTIC SCALLOPS**

Chorizo-dashi cream, koji corn puree, purple potatoes, chili oil, tobiko, jicama **38**

* **1855 PRIME BEEF STRIP LOIN**

Smoky potato-cauliflower puree, Japanese bordelaise, mustard greens, beet chips **46**

MISO

Shiro-miso, wakame, tofu, scallion **4.5**

▼ vegetarian ▲ vegan

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RED SIGNATURE ROLLS

* SALMON LOVER

Spicy salmon, avocado, cucumber. Topped with seared salmon, ikura, ponzu sauce, togarashi, microgreens **21**

* FIRECRACKER

Deep fried roll with spicy salmon, avocado. Topped with spicy tuna, tempura crunch, scallion, tobiko **22**

* MERMAID

Shrimp tempura, avocado, pickled jalapeño, mango. Topped with spicy tuna, strawberries, kiwi sauce **21**

* 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 **23**

* RED TORO

Yellowtail, cucumber, scallion. Topped with negi-toro, tobiko, & sweet soy **24**

* BUTTERFLY

Spicy salmon, avocado, jalapeño. Topped with escolar, mango & citrus salsa, ponzu sauce, tobiko, togarashi, micro cilantro **22**

* BLISS

Yellowtail, scallion, cucumber, avocado. Topped with salmon, Fresno pepper, roasted peanut Swiss chard chutney, ikura, fried leeks **23**

* TIGER

Spicy tuna, avocado, cucumber. Topped with yellowtail, jalapeño, wasabi aioli, ikura, micro cilantro **23**

* TROPIC THUNDER

Spicy salmon, avocado, jalapeño, grilled pineapple. Topped with seared tuna, orange miso glaze, ikura, micro cilantro **23**

* SAIGON

Tuna, salmon, shrimp, lettuce, cilantro, cucumber, rolled in rice paper. Topped with wasabi dressing (riceless roll) **21**

SEASONAL ROLLS

* ONE IN A MELON

Spicy salmon, avocado, cucumber. Topped with escolar, whitefish-watermelon ceviche, cilantro microgreens **23**

* GUAC TO THE HAND

Spicy tuna, cucumber, jalapeño. Topped with yellowtail, pineapple guacamole, wontons crisps, tobiko, cilantro microgreens **23**

* MANGO NO. 5

Spicy albacore, pickled mango, avocado, jalapeño. Topped with tuna, mango-yuzu puree, jicama slaw **23**

⚡ DROP THE BEET

Grilled pineapple, arugula, asparagus. Topped with dragon fruit, smoked beet puree, toasted oats, sunflower shoots **16**

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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 **17**

* RAINBOW

Crab stick, avocado, cucumber.
Topped with tuna, salmon,
yellowtail, albacore, tobiko,
seasonal microgreens **22**

* SPICY TUNA

Avocado **12**

* SPICY SALMON

Avocado **11**

* ALASKAN

Salmon, avocado **11**

* YELLOWTAIL

Avocado, scallion **11**



COOKED

BAGEL

Deep fried Philly roll with unagi
sauce, spicy aioli, wasabi aioli **15**

SPICY GODZILLA

Shrimp tempura, avocado, cream
cheese, spicy aioli. Topped with
tempura crunch, masago*,
unagi sauce **15**

VOLCANO

California roll, cream cheese.
Topped with crab stick, sweet aioli,
spicy aioli, unagi sauce, tempura
crunch, scallion, masago* **21**

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* **19**

CALIFORNIA

Crab stick, cucumber, avocado **10**
With king crab +7

CHICKEN TEMPURA

Avocado, sweet aioli, unagi sauce **10**

SHRIMP TEMPURA

Avocado, sweet aioli, unagi
sauce **11**

PHILLY

Cold smoked salmon, avocado,
cream cheese **12**

DRAGON

Shrimp tempura, cucumber, spicy
aioli. Topped with eel, avocado,
unagi sauce **21**

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VEGAN ROLLS

🍱 AVOCADO ROLL 8

🍱 ASPARAGUS ROLL 7

🍱 CUCUMBER ROLL 6

🍱 SPICY BOK CHOY ROLL

Unagi Sauce 9

🍱 PETAL TO THE METAL

Broccolini, avocado, apple, almonds. Topped with miso-eggplant, balsamic glaze, brussels sprout petals, alfalfa sprouts 17

🍱 NUTTY VEGAN

Grilled zucchini, avocado. Topped with fried tofu, sweet chili sauce, toasted peanuts, micro cilantro 17

VEGETARIAN ROLLS

🍱 SHIITAKE MUSHROOM TEMPURA

Organic shiitake, sweet aioli, unagi sauce 11

🍱 VEGETABLE TEMPURA

Sweet potato, carrot, avocado, sweet aioli, unagi sauce 10

CHEF'S CHOICE

* SASHIMI DINNER

18 pieces *Chef's choice* 38

* SUSHI DINNER

9 pieces of nigiri *Chef's choice* 32

* SUSHI & SASHIMI DINNER

8 nigiri, 8 sashimi *Chef's choice* 38

🍱 VEGAN SUSHI DINNER

8 pieces, avocado maki *Chef's choice* 19

* CHIRASHI

Assorted sashimi served over a bowl of rice 32

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NIGIRI & SASHIMI

RAW

- * **MAGURO**
Bluefin tuna **14**
Bigeye tuna **12**
- * **CHU-TORO**
Tuna belly (*ask for availability*) **16**
- * **HAMACHI**
Yellowtail **10**
- * **SAKE**
Salmon **10**
- * **KAMPACHI**
Hawaiian amberjack **11**
- * **BINTORO**
Seared albacore **11**
- * **MADAI**
Japanese red snapper **11**
- * **LOUP DE MER**
Mediterranean Sea Bass **11**
- * **SUZUKI**
Striped bass **10**
- * **KATSUO**
Skipjack tuna **11**
- * **ESCOLAR**
Walu walu **10**
- * **HIRAME**
Fluke **10**
- * **HOTATE HOKKAIDO**
Hokkaido jumbo sweet scallop.
One scallop (sliced) **13**
- * **AMAEBI**
Jumbo sweet shrimp with fried heads **13**
- * **TOBIKO**
Flying fish roe **10**
- * **IKURA**
Salmon roe **10**

COOKED

- ▽ **INARI**
Fried bean curd **7**
- UNAGI**
Fresh water eel **11**
- TAKO**
Octopus **10**
- KANI**
King crab **12**
- TAMAGO**
Japanese Omelette (*ask for availability*) **7**



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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

CHOCOLATE POT DE CRÈME

Dulce de leche, oat crumble, berry compote **12**

WONTON CANNOLIS

Cheesecake custard, candied peanuts **10**

TRIO OF SORBET

Daily selection **9**

***WE CHARGE A \$25 PRESENTATION FEE FOR ANY OUT-OF-HOUSE DESSERTS**



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