



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**

**\* SEARED TUNA**

Miso white bean puree, piquillo piccata, herb oil, quinoa crunch **20**

**\* PRIME BEEF TARTARE**

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

**\* SALMON POKE TACOS**

Wonton taco, salmon poke, avocado, wasabi mousse, ikura **21**

### VEGETABLES

**▼ GRILLED**

**ROMAINE SALAD**

Asiago, pistachio, whole orange dressing, crispy shallots **15**

**▼ CRISPY BRUSSELS  
SPROUT SALAD**

Fuji apple, radicchio, miso vinaigrette, walnut, golden raisin **16**

**▼ MAITAKE MUSHROOM  
TEMPURA**

Korean barbecue sauce, duxelle **16**

### MEAT & SEAFOOD

**FRIED CALAMARI**

Japanese plum sauce **18**

**SHAVED FOIE GRAS  
SALAD**

Salt-cured foie gras, poached egg yolk-shallot dressing, roasted shiitakes, matchstick frites **18**

**STICKY WAGYU BEEF  
RIBS**

Calabrian chili sweet & sour, sesame crunch **24**

**SURF & TURF SLIDERS**

Surf: poached lobster salad, crispy red onion, brioche bun.  
Turf: Wagyu beef slider, mustard green-tobiko slaw, pickled cucumbers & peppers, brioche bun **22**

**\* WILD CAUGHT ATLANTIC  
SCALLOPS**

Mussel butter sauce, petite greens, matchstick frites **30**

**\* PRIME NEW YORK STRIP**

8oz Prime New York Strip, chimichurri, whipped mashed potatoes, asparagus, red pepper coulis, apricot coulis **45**

**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 **22**

### \* FIRECRACKER

Deep fried roll with spicy salmon, avocado. Topped with spicy tuna, tempura crunch, scallion, tobiko **24**

### \* MERMAID

Shrimp tempura, avocado, pickled jalapeño, mango. Topped with spicy tuna, strawberries, kiwi sauce **22**

### \* TSUNAMI

Shrimp tempura, avocado, jalapeño, cream cheese, spicy aioli. Topped with spicy tuna, king crab, coconut-garlic sauce, scallion, tobiko **25**

### \* 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 **24**

### \* TIGER

Spicy tuna, avocado, cucumber. Topped with yellowtail, jalapeño, wasabi aioli, ikura, micro cilantro **24**

### \* TROPIC THUNDER

Spicy salmon, avocado, jalapeño, grilled pineapple. Topped with seared tuna, orange miso glaze, ikura, micro cilantro **24**

### \* SAIGON

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

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## SEASONAL ROLLS

### \* C'EST LA VICHE

Shrimp, avocado, cucumber. Topped with yellowtail, aji tiger's milk, mango white fish ceviche **25**

### \* I'M FETA'D UP

Salmon, avocado, jalapeño. Topped with spicy tuna, fermented watermelon, feta mousse, pistachio **23**

### \* HONEY DEW ME RIGHT

Spicy salmon, avocado, jalapeño. Topped with escolar, honeydew melon salsa, tobiko, microgreens **22**

### ⚠️ BEET THE HEAT

Arugula, apple, avocado. Topped with roasted beets, gochujang-ginger tofu, citrus sauce, fried leeks **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 **15**

### \* CRUNCHY TUNA

Spicy tuna, avocado, cucumber, jalapeño. Topped with tempura crunch, wasabi aioli, tobiko **16**

### \* 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 **13**

### \* SPICY SALMON

Avocado **12**

### \* ALASKAN

Salmon, avocado **12**

### \* YELLOWTAIL

Avocado, scallion **12**



## 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 **16**

### VOLCANO

California roll, cream cheese. Topped with crab stick, sweet aioli, spicy aioli, unagi sauce, tempura crunch, scallion, masago\* **22**

### 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\* **20**

### CALIFORNIA

Crab stick, cucumber, avocado **11**  
*With king crab +7*

### CHICKEN TEMPURA

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

### SHRIMP TEMPURA

Avocado, sweet aioli, unagi sauce **12**

### PHILLY

Cold smoked salmon, avocado, cream cheese **12.5**

### 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

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## VEGETARIAN ROLLS

🌱 SHIITAKE MUSHROOM TEMPURA

Organic shiitake, sweet aioli, unagi sauce 11

🌱 VEGETABLE TEMPURA

Sweet potato, carrot, avocado, sweet aioli, unagi sauce 11

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## CHEF'S CHOICE

\* SASHIMI DINNER

18 pieces *Chef's choice served with sushi rice* 42

\* SUSHI DINNER

9 pieces of nigiri *Chef's choice* 34

\* SUSHI & SASHIMI DINNER

8 nigiri, 8 sashimi *Chef's choice* 42

🌱 VEGAN SUSHI DINNER

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

\* CHIRASHI

Assorted sashimi served over sushi rice 34

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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

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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

### ❖ SEASONAL SORBET

Inquire about selections **10**

### ▼ PASSION MANGO CHEESECAKE

Mango-buttermilk cheesecake, tart passionfruit curd, mango sorbet, fresh raspberry **12**

### ▼ FLOURLESS CHOCOLATE CAKE

Crème anglaise, fresh strawberry **12**

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



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