



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**

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**

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

VEGETARIAN ROLLS

▽ SHIITAKE MUSHROOM TEMPURA

Organic shiitake, sweet aioli, unagi sauce 11

▽ VEGETABLE TEMPURA

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

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* 24

* 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 **12**
- * **BINTORO**
Seared albacore **11**
- * **MADAI**
Japanese red snapper **12**
- * **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) **14**
- * **AMAEBI**
Jumbo sweet shrimp with fried heads **13**
- * **TOBIKO**
Flying fish roe **10**
- * **IKURA**
Salmon roe **12**

COOKED

- INARI**
Fried bean curd **7**
- UNAGI**
Fresh water eel **12**
- TAKO**
Octopus **10**
- KANI**
King crab **12**
- TAMAGO**
Japanese Omelette (*ask for availability*) **8**



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SUBSTITUTES

FORBIDDEN RICE

Full of antioxidants +
vitamins +3

HAND ROLL

Available for certain rolls
at no charge

RICE PAPER +2

SOY 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

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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