

Screaming Tuna

sushi & asian bistro

Welcome to Screaming Tuna. By preparing our food from scratch upon order, not only do we provide the freshest possible product, we are also able to accommodate guests with food allergies & intolerance. With very few exceptions, every item on the menu can be prepared to meet each individual guests' dietary needs without compromising quality & taste.

The success & future of Screaming Tuna depends on educating ourselves & our guests about the sustainability of our seafood. We are proud to be Wisconsin's first and only Monterey Bay Aquarium Seafood Watch partner. We strive to source seafood that is abundant, well-managed, & fished/farmed in environmentally friendly ways.



Monterey Bay Aquarium
Seafood Watch



Screaming Tuna is committed to sustainable practices that are healthy for ocean wildlife and the environment.

APPETIZERS

SASHIMI APPETIZER*	chef's choice of sashimi	12
GYOZA	ground pork, shrimp, mixed vegetable, soy vinaigrette	8
TUNA CRUDO*	tuna, white tuna, avocado, crudo sauce, sesame seeds	10
TEMPURA APPETIZER	shrimp, seasonal vegetable, tempura sauce	8
TUNA PIZZA*	tuna, pico de gallo, parmesan aioli, grilled tortilla	12
POPCORN SQUID	flash fried, soy & ginger marinated calamari, spicy ponzu	8
OYSTERS*	market select oysters, ponzu sauce, cocktail sauce, kimchi vinaigrette	20
EDAMAME	soy bean pods & sea salt + spicy garlic .50 + bacon parmesan 1.50	5
LETTUCE WRAPS	kalbi beef, boston lettuce, cashew, rice noodle, thai vinaigrette	9
TUNA TARTARE*	sesame soy tuna, wasabi infused guacamole, tobiko, cucumber	12
FRESH SPRING ROLLS	kalbi beef, kani kama, rice noodle, cucumber, cilantro, sambal peanut sauce	8
CRAB CHIPOTLE WONTONS	blue crab, chipotle pepper, scallion, garlic, cream cheese, plum sauce	10
THAI BEEF SKEWERS*	thai marinated beef, coconut, lemongrass, lime	11

SOUP & SALAD

SOUP OF THE DAY		4.5
MISO SOUP	dashi, miso, wakame, tofu, mushroom	3
HIYASHI WAKAME	seaweed salad, sesame oil, soy	5
IKA SAN SAI	squid, sesame oil, chopped vegetable, soy	6
HOUSE SALAD	mixed greens, carrot, cucumber, grape tomato, daikon, ginger dressing + chicken 4 + salmon 4 + beef 5 + tuna 6	5
THAI BEEF SALAD	thai beef skewers, mixed greens, tomato, cucumber, red onion, rice noodle, carrot, thai vinaigrette	13.5
GRILLED SALMON SALAD	seasonal salmon, mixed greens, baby corn, bean sprout, carrot, bok choy, cucumber, orange hoison, sesame vinaigrette	13.5
MANDARIN CHICKEN SALAD	grilled chicken, mixed greens, mandarin orange, cucumber, red onion, scallion, cashew, wonton strips, teriyaki vinaigrette	13.5

NIGIRI & SASHIMI*



MAGURO / TUNA 6	UNI / SEA URCHIN 8	NAMA SAKE / SALMON 5.5
TAKO / OCTOPUS 6	KAMPACHI / HAWAIIAN YELLOWTAIL 6	SHIME SABA / CURED MACKEREL 7
EBI / SHRIMP 5	AMAEBI / SWEET SHRIMP 7	SHIRO MAGURO / ALBACORE 6
IKA / SQUID 5	TAMAGO / SWEET EGG 4.5	SPICY HOTATE / SPICY SCALLOP 6
SMOKED SALMON 6	ANAGO / SALT WATER EEL 7	SUZUKI / STRIPED BASS 6
TAI / SNAPPER 6.5	IKURA / SALMON ROE 6	QUAIL EGG 1.5
HIRAME / FLUKE 5	HOTATE / HOKKAIDO SCALLOP 6	TOBIKO / FLYING FISH ROE 6
KANI / KING CRAB 8	HOKKIGAI / SURF CLAM 5	(wasabi, yuzu, black)
INARI / FRIED TOFU 4.5	AJI / SPANISH MACKEREL 7.5	

SPECIALTY ROLLS

T3 ROLL thai sausage, tamago, teriyaki, seared shishito peppers, chipotle peppers, chipotle sweet soy reduction	15
SHEKHAR ROLL* tempura shrimp, spicy tuna, avocado, wasabi mayo, sriracha	16
KOBE ROLL* seared kobe beef, asparagus, crispy vegetable hash, garlic, scallion	18
KRAKEN ROLL* octopus, spicy kani kama, asparagus, tempura flake, togarashi, spicy mayo, lava sauce	17
RAINBOW ROLL* kani kama, daikon, carrot, avocado, four pieces of chef's choice sashimi	15
BUDDHA ROLL* spicy king crab, eel, tempura shrimp, tobiko, tempura flakes, eel sauce	16
SPIDERMAN ROLL* soft shell crab, kani kama, cucumber, avocado, spicy tuna, wasabi mayo, eel sauce	18
CHAMPION ROLL* tempura scallops, avocado, cream cheese, spicy kani kama, wasabi mayo, eel sauce	14.5
VOLCANO ROLL* tempura shrimp, kani kama, cucumber, spicy scallop, tobiko, lava sauce	14.5
LOBSTER ROLL* lobster, kewpie mayo, asparagus, scallion, lemon juice, black pepper, tobiko, clarified butter	17.5
SCREAMING TUNA SIGNATURE ROLL* spicy kani kama, tempura shrimp, seared tuna & avocado, roasted garlic, togarashi, eel sauce, lava sauce	17.5

MAKI / ROLLS

GLUTEN FREE / VEGETARIAN

TEKKA MAKI*	tuna	5
SAKE MAKI*	salmon	
SATSUMAIMO	tempura sweet potato	
TKO	tamago, kanpyo, oshinko	
AKA	asparagus, cucumber, avocado	
CALIFORNIA*	kani kama, avocado, cucumber	
SESAME SHIITAKE	sesame soy tempura batter, mayo, eel sauce	
SESAME CHICKEN	sesame soy tempura batter, mayo, eel sauce	
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NEGI KAMPACHI*	hawaiian yellowtail, scallion, jalapeño	7
SPICY TUNA*	tuna, tempura flake, spicy mayo	
WASABI TUNA*	tuna, avocado, masago, wasabi mayo	
NILE	asparagus, cucumber, ohba, inari, avocado	
SPICY SCALLOP*	scallops, tobiko, tempura flake, spicy mayo	
MANGO	cucumber, avocado, asparagus, mango salsa	
GARLIC *	roasted garlic, spicy kani kama, avocado, eel sauce	
SPICY SALMON *	salmon, tempura flake, spicy mayo	
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EEL & AVOCADO	eel, avocado, eel sauce	8
KING CRAB CALI*	king crab, avocado, cucumber	
 THE SCREAMER*	tuna, wasabi, asparagus, hot mustard	
PHILLY*	smoked salmon, cream cheese, scallion	
SHRIMP TEMPURA	shrimp, avocado, cucumber, eel sauce	
SPICY KING CRAB*	king crab, tempura flake, spicy mayo	
VEGGIE NO NAME	sweet potato, kanpyo, chipotle pepper, tempura flake, flash fried	
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NINJA PIG	kalbi bacon, katakuriko onion, grilled shishito, scallion, avocado, kimchee	9
EL KAMPACHI*	hawaiian yellowtail, scallion, jalapeño, avocado, tobiko, pico de gallo	
 THAI VENGEANCE*	hot kani kama, thai pepper relish, grilled asparagus, tempura flake, scallion	
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NO NAME ROLL*	spicy tuna, sriracha eel sauce, tempura flake, flash fried	11
VEGGIE SHEKHAR	crispy vegetable hash, avocado, sriracha sauce, wasabi mayo	
PANKO POPPER*	spicy kani kama, cream cheese, jalapeño, avocado, sweet soy reduction, panko fried	

NIGIRI / SASHIMI ENTREES*

Served with miso soup / house salad 2 / soup of the day 1

SASHIMI PLATTER	chef's choice of thirteen sashimi cuts	28
SUSHI ON THE ROCKS	screaming tuna signature roll spicy sesame tuna, jalapeño seared salmon, dill honey mustard seared white tuna, basil oil, parmesan cheese	28
OMAKASE SUSHI & SASHIMI	chef's choice of nigiri / sashimi style sushi	28
SUSHI FOR TWO/FOUR/SIX	chef's choice of nigiri, sashimi, traditional rolls, specialty rolls	49 / 92 / 136

NON-SEAFOOD ENTREES

FILET MIGNON*	10oz black angus tenderloin filet, kalbi sauce, roasted garlic mashed potato, seasonal vegetable	34
CHICKEN TERIYAKI	teriyaki glaze, roasted garlic mashed potato, seasonal vegetable	22
GYU MAKI*	rib-eye, asparagus, house seasoning, tempura has brown, rice, teriyaki sauce	21

SEAFOOD ENTREES

STUFFED HALIBUT	spicy blue crab stuffing, sweet soy reduction, fingerling potato, seasonal vegetable	29
STEAMED SEA BASS	chilean sea bass, garlic black bean & white wine sauce, roasted garlic mashed potato, charred vegetable, fried noodle, togarashi	29
CRANBERRY APPLE SALMON	seasonal salmon, cranberry apple chutney, fingerling potato, seasonal vegetable	24
SEARED AHI TUNA*	sesame dusted tuna, ponzu, white rice, steamed vegetables	26

———— **SIDES** rice 2 / roasted garlic mashed potato 3 / seasonal vegetable 4 / roasted fingerling 3 —————

For parties of 6 or more, an option for 18% gratuity will be provided / Split tabs may be divided up to 6 ways / Some items are limited in quantity to ensure freshness / We will do our best to accommodate your dietary restrictions & allergies, please inform your server

The consumption of raw or under-cooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness