

Screaming Tuna

106 W Seeboth St 53204-4322 · +14147631637 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS* 10

Edamame

soy bean pods, sea salt

AVAILABLE OPTIONS

\$6.00

Spicy Garlic: \$1.00

Esquite Style: \$1.00

Crab Chipotle Wontons

snow crab, chipotle pepper, scallion, cream cheese, garlic, plum sauce

\$13.00

Gyoza

ground pork, shrimp, mixed vegetables, soy vinaigrette

\$9.00

Crispy Spicy Tuna

seasoned crispy rice, yellowfin tuna, scallion, sriracha, garlic, sesame oil, jalapeño, sweet chili sauce

\$13.00

Fresh Spring Rolls

kalbi marinated beef, kani kama, rice noodle, cucumber, cilantro, sambal peanut sauce

\$11.00

Veggie Spring Rolls

\$9.00

Albacore Tiradito

Pacific albacore, salsa de aji amarillo, lime

\$13.00

Panko Portabella

portabella mushroom, panko fried, scallion, sesame, sweet pepper sauce

\$9.00

Tempura Appetizer

shrimp, seasonal vegetable, tempura sauce

\$12.00

Tuna Tartare

yellowfin tuna, tsuke joyu, sesame, wasabi infused guacamole, tobiko, cucumber

\$13.00

MAKI / ROLLS* 25

Tekka Maki

yellowfin tuna

\$6.50

Sake Maki

seasonal salmon

\$6.50

Yellowtail Maki

Hawaiian yellowtail

\$6.50

Sesame Chicken	\$6.50
sesame soy tempura batter, mayo, sweet soy reduction	
California	\$6.50
kani kama, avocado, cucumber	
Blackened Chicken	\$6.50
blackened seasoning, sriracha, yuzu kosho	
Spicy Tako	\$8.50
octopus, garlic, chili, sesame oil, scallion	
Wasabi Tuna	\$8.50
yellowfin tuna, avocado, masago, wasabi mayo	
Garlic	\$8.50
spicy kani kama, roasted garlic, avocado, sweet soy reduction	
Spicy Tuna	\$8.50
yellowfin tuna, garlic, chili, sesame oil, scallion	
Spicy Salmon	\$8.50
seasonal salmon, garlic, chili, sesame oil, scallion	
The Screamer	\$8.50
(beware) yellowfin tuna, wasabi, asparagus, hot mustard	
Eel & Avocado	\$9.50
saltwater eel, avocado, eel sauce	
Shrimp Tempura	\$9.50
shrimp, avocado, cucumber, sweet soy reduction	
Pepper Salmon	\$9.50
seasonal salmon, panko asparagus, avocado, cucumber, lemon pepper, tempura flake, cilantro mayo	
Spicy Yellowtail	\$9.50
Hawaiian yellowtail, garlic, scallion, tempura flake, spicy mayo	
Philly	\$9.50
smoked salmon, cream cheese, scallion	
Pepper Shrimp	\$9.50
Ebi, charred shishito, jalapeño, thai chili, scallion, chili tempura flake, chipotle mayo, magma	
Yellowtail Fresca	\$9.50
Hawaiian yellowtail, avocado, jalapeño, pico de gallo	
Ninja Pig	\$11.00
bacon, katakuriko onion, charred shishito, scallion, avocado, lava sauce	
Rock Crab California	\$11.00
Atlantic rock crab, avocado, cucumber	

Lava Monster	\$11.00
seared octopus, tempura shrimp, jalapeno, cucumber, masago, spicy mayo, lava sauce, tempura flake	
Panko Popper	\$11.00
spicy kani kama, cream cheese, jalapeño, avocado, sweet soy reduction, panko fried	
Spicy Rock Crab	\$11.00
shredded Atlantic rock crab, tempura flake, spicy mayo	
No Name Roll	\$11.00
spicy tuna, sriracha eel sauce, tempura flake, flash fried	

VEGGIE ROLLS 8

AKA	\$5.50
asparagus, kappa (cucumber), avocado	
Sweet Potato	\$5.50
tempura satsumaimo	
Mean Green	\$7.00
sauteed shiitake & shishito, jalapeño, avocado, garlic, ohba	
Mango	\$7.00
cucumber, avocado, asparagus, mango salsa	
The Vegeta	\$8.50
tempura tempeh, inari, charred shishito, jalapeño, carrot, tempura flake, spicy mayo, thai chili	
Veggie No Name	\$8.50
sweet potato, kanpyo, chipotle pepper, chipotle eel sauce, tempura flake, flash fried	
Boom Boom Shroom	\$13.00
panko portabella, sweet-soy marinated vegetables, jalapeno, scallion, chipotle mayo, wasabi	
Veggie Shekhar	\$15.00
crispy vegetable hash, avocado, sriracha, wasabi mayo	

SPECIALTY ROLLS* 10

Screaming Tuna Signature	\$18.00
seared yellowfin tuna, tempura shrimp, spicy kani kama, avocado, roasted garlic, sweet soy reduction, lava sauce	
Eye of the Tiger	\$17.50
seasonal salmon, Hawaiian yellowtail, avocado, cucumber, asparagus, jalapeño, lemon miso sauce	
The Machu Picchu	\$18.00
yellowfin tuna, octopus, Hawaiian yellowtail, seasonal salmon, jalapeño, garlic, cilantro, lemon, scallion, Thai chili, ponzu	
Rainbow	\$18.00
Atlantic rock crab, cucumber, carrot, avocado, four pieces of chef's selection sashimi	

Queen of Hearts **\$18.00**

Spicy salmon, yellowfin tuna, tempura avocado, cucumber, jalapeno, mango, strawberry, scallion, pepper jelly, yuzo kosho mayo

Sold Out **\$18.00**

smoked salmon, tempura avocado, cream cheese, charred shishito, scallion, tempura flake, sweet soy reduction, spicy mayo

Buddha **\$17.50**

saltwater eel, spicy kani kama, tempura shrimp, masago, tempura flake, eel sauce

Black Angus Shroom Boom **\$18.50**

seared prime black angus, shiitake mushroom, vegetable hash, asparagus, charred shishito, scallion, roasted garlic, kalbi sauce

Spiderman **\$18.00**

tempura soft shell crab, cucumber, avocado, spicy tuna, wasabi mayo, sweet soy reduction

Rising Sun **\$17.50**

Seasonal salmon, avocado, blackberry, cucumber, scallion, orange, black tobiko, spicy mayo, togarashi

KITCHEN ENTREES* 3

Cranberry Apple Salmon **\$27.00**

Grilled seasonal salmon, cranberry apple chutney, fingerling potato, seasonal vegetable.

Chicken Katsu **\$20.00**

Panko fried chicken, teriyaki, seasonal vegetables, rice, scallion

Pepper Filet Mignon **\$33.00**

6 oz prime black angus, peppercorn crusted, Thai basil mashed potato, asparagus, aji amarillo pepper relish

SUSHI ENTREES* 4

Omakase Platter [13 pcs] **AVAILABLE OPTIONS**

chef's selection of nigiri & sashimi. Served with miso soup.

\$31.00

Sub seaweed salad: \$3.00

Chirashi Don **AVAILABLE OPTIONS**

chef's selection of sashimi scattered over sushi rice & mixed vegetables. Served with miso soup.

\$31.00

Sub seaweed salad: \$3.00

Sushi On the Rocks **AVAILABLE OPTIONS**

basil oil albacore, tarragon dijon salmon, sesame tuna, screaming tuna signature roll. Served with miso soup.

\$31.00

Sub seaweed salad: \$3.00

Sushi For Two / Four / Six **AVAILABLE OPTIONS**

chef's selection of nigiri, sashimi, maki, specialty roll. Served with miso soup. Sub seaweed salads for 3 each.

\$58.00

\$110.00

\$160.00

NIGIRI / SASHIMI* 16

Anago / Saltwater Eel **\$7.00**

Ebi / Shrimp	\$5.00
Ikura / Salmon Roe	\$8.00
Inari / Fried Tofu	\$4.50
Iwana / Arctic Char	\$6.50
Kanpachi / Hawaiian Yellowtail	\$7.00
Maguro / Yellowfin Tuna	\$7.00
Nama Sake / Seasonal Salmon	\$7.00
Shiro Maguro / Pacific Albacore	\$6.00
Smoked Sake / Salmon	\$7.00
Suzuki / Us Striped Bass	\$6.00
Tai / Red Snapper	\$7.00
Tako / Octopus	\$7.00
Tamago / Sweet Egg	\$5.00
Tobiko / Flying Fish Roe	AVAILABLE OPTIONS
	\$6.00
	Add Quail Egg: \$2.00
Uni / Sea Urchin	\$8.50

SIGNATURE NIGIRI / SASHIMI 5

Basil Oil Albacore	\$7.00
seared Pacific albacore, basil oil, parmesan	
Tarragon Dijon Salmon	\$7.50
seared seasonal salmon, dijon mustard, tarragon	
Blackened Octopus	\$7.50
charred octopus, blackened seasoning	
Kalbi Marinated Beef	\$7.50
seared prime black angus, kalbi sauce, roasted garlic, scallion	
Sesame Tuna	\$6.50
yellowfin tuna, tsuke joyu, jalapeño	

SOUP / SALAD / SIDES 20

Miso Soup	\$3.50
dashi, miso, wakakme, tofu, scallion, mushroom	

Hiyashi Wakame	\$6.00
seaweed salad, sesame, ponzu, carrot, cucumber	
Thai Basil Mashed Potato	\$4.50
Side of Asparagus	\$5.50
Fingerling Potato	\$3.50
Side White Rice	\$3.00
NEW: Side of Vegan Chipotle Mayo	\$1.00
NEW: Side of Vegan Wasabi Mayo	\$1.00
NEW: Side of Vegan Chipotle Mayo	\$1.00
Extra Side Soy Sauce	\$0.50
Extra Side Gluten Free Soy Sauce	\$0.50
Extra Side Wasabi	\$0.50
Extra Side Ginger	\$0.50
Side of Eel Sauce	\$0.75
Side of Spicy Mayo	\$0.75
Side of Sriracha	\$0.75
Side of Sweet Chili Sauce	\$0.75
Side of Lava Sauce	\$0.75
Extra Side of Plum Sauce	\$0.75
Extra Side of Peanut Sauce	\$0.75

CLEAN 2

Hakutsuru Draft Junmai	\$18.00
light, fresh & smooth taste	
Tozai "Well of Wisdom" Ginjo	\$34.00
Soft & silky with a touch of white pepper on the finish	

EXPRESSIVE 3

Joto One Cup Honjozo	\$12.00
light & fresh, notes of juicy green grape & watermelon	
Takara Sho Chiku Bai Junmai Ginjo	\$26.00
smooth, silky texture, aromas & flavors of pear, melon, honeysuckle	

Ban Ryu Honjozo

aromas & flavors of overripe pear & banana, dried pineapple, honeydew & green grape skin; sweet cream finish

AVAILABLE OPTIONS

Glass: \$6.00

720ml: \$35.00

CLASSIC 4

Kibo "The Hope" Junmai

\$10.00

A medium-bodied sake with aromatic and floral honey notes with hints of almond & a dry finish

Kibo Bucket

\$40.00

Ozeki Dry Wave Honjozo

\$22.00

rich & dry caramel, cocoa, earth tone & maple

Murai Family Tanrei Junmai

\$36.00

crisp & semi-dry, with melon & apple aromas & subtle flavors of cantaloupe & pear

SPECIALTY 5

Hana Hou Hou Shu Sparkling Sake

\$26.00

infused with rose & hibiscus, herbal quality & red fruit

Yamayuzu Shibori

AVAILABLE OPTIONS

fruity aroma of fresh mountain yuzu, crisp acidity

Glass: \$6.00

720ml: \$45.00

Ty Ku Cucumber

AVAILABLE OPTIONS

delicate, light, refreshing cucumber with a smooth finish

Glass: \$6.00

330ml: \$25.00

Momokawa Pearl Nigori

\$21.00

rich & creamy, bright bold tropical notes of pineapple, banana & vanilla

Ozeki Cloudy Nigori

\$24.00

texture is velvety smooth & soft, & has a tropical flavor that is similar to rich coconut milk

HOT SAKE 3

Potto Hotto

\$10.00

hot house sake

Potto Hana

\$13.00

hot sake + heirloom creme de flora

Potto Raz

\$13.00

hot sake + chambord

SAKE BOMBS 2

Sapporo + House Sake

\$5.50

Raspberry Tart + Yamayuzu Shibori

\$7.00

SPARKLING & CHAMPAGNE 3

La Marca Prosecco, Italy

AVAILABLE OPTIONS

\$11.00

\$40.00

Chandon Rosé, California

AVAILABLE OPTIONS

\$11.00

\$44.00

Veuve Clicquot Yellow Label Brut, France

\$80.00

WHITE 9

Centorri Moscato di Pavia, Italy 2020

AVAILABLE OPTIONS

\$9.00

\$36.00

Selbach Riesling Incline, Germany 2019

AVAILABLE OPTIONS

\$8.00

\$32.00

Scarpetta Pinot Grigio, Italy 2021

AVAILABLE OPTIONS

\$10.00

\$40.00

Corvo Grillo, Sicily 2020

\$32.00

Pazo das Bruxas Albariño, Spain 2019

\$30.00

Angeline Sauvignon Blanc, California 2020

AVAILABLE OPTIONS

\$9.00

\$36.00

Whitehaven Sauvignon Blanc, Marlborough 2020

AVAILABLE OPTIONS

\$11.00

\$44.00

Murphy Goode Chardonnay, California, 2020

AVAILABLE OPTIONS

\$8.00

\$32.00

Hidden Crush Chardonnay, Central Coast 2018

\$30.00

ROSÉ 2

Malene Rosé, Central Coast 2020

AVAILABLE OPTIONS

\$9.00

\$36.00

RED 9

The Seeker Pinot Noir, France 2020	AVAILABLE OPTIONS
	\$8.00
	\$32.00
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Grayson Cellars Lot 6 Merlot, California 2021	AVAILABLE OPTIONS
	\$8.00
	\$32.00
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Tinto Malbec, Mendoza 2019	AVAILABLE OPTIONS
	\$8.00
	\$32.00
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Ghostrunner Ungrafted Red Blend, Napa Valley 2021	AVAILABLE OPTIONS
	\$9.00
	\$36.00
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Orin Swift Abstract Red Blend, California 2019	\$65.00
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Imagery Cabernet Sauvignon, California 2020	AVAILABLE OPTIONS
	\$9.00
	\$36.00
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Storypoint Cabernet Sauvignon, California 2019	AVAILABLE OPTIONS
	\$11.00
	\$44.00
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Orin Swift Palermo Cabernet Sauvignon, California 2019	\$75.00
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Orin Swift 8 Years In the Desert Zinfandel Blend, California 2019	\$55.00

DESSERT 1

Tozai Blossom of Peace Plum Wine	AVAILABLE OPTIONS
	\$8.00
	\$32.00

SIGNATURE COCKTAILS 11

Passion of the Sakura	\$12.00
brinley gold coconut rum, ozeki nigori sake, cherry bark vanilla bitters, passion fruit, hibiscus, yuzu spritz	
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Ichi-tini	\$12.00
roku suntory gin, heirloom genepy, takara sho chiku, fee brothers foam, strawberry, chamomile, honey, lime, basil	
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Alchemist Sour	\$12.00
bulleit rye whiskey, heirloom alchermes, cherry bark vanilla bitters, ginger spice, orgeat, lemon, torched orange	

Lychee Princess	\$12.00
figenza fig vodka, heirloom creme de flora, blueberry rooibos, lychee, lemon, lime zest, thai basil	
Pine After the Hunter	\$12.00
cazadores reposado tequila, heirloom pineapple amaro, thai basil, black pepper, lime, torched rosemary	
Fuji Fashioned	\$12.00
iwai mars whiskey, door county cherry liqueur, jamaican bitters #1, chai, fuji apple, torched orange, dehydrated apple	
Mango Monkey King	\$12.00
plantation dark pineapple rum, creme de banana, momokawa pearl nigori sake, mango, chai, lemon, dehydrated banana	
Usagi-rita	\$12.00
21 seeds cucumber & jalapeño tequila, solerno blood orange liqueur, yamayuzu shibori sake, carrot, ginger lime rooibos, lime, rosemary	
Butterfly Effect	\$13.00
haku suntory vodka, ban ryu honjoso sake, canton ginger liqueur, st germain elderflower, butterfly pea flower, soda, lime	
Sake Sangria	\$13.00
ozeki sake, effen yuzu vodka, orange, thai basil, pear, kikkoman plum wine, jamaican #1 & cherry bark vanilla bitters, gentle carbonation Designed by the Lost Whale Team	
The Kennedy Mk. iii	\$7.00
reed's ginger beer, strawberry, chamomile, honey, lime, basil	

JAPANESE 5

Sapporo, Lager	AVAILABLE OPTIONS
	12oz: \$5.50
	21oz: \$10.00
Kirin Ichiban	AVAILABLE OPTIONS
	12oz: \$5.00
	21oz: \$10.00
Hitachino White, Rice Ale	\$9.00
Hitachino Red, Rice Ale	\$9.00
Japas Cervejaria Artesanal	\$7.00
Neko IPA / Oi-shii Wit / Peach Sawa Sour	

LOCAL 11

MKE Louie's Demise, Amber Ale	\$5.00
Lakefront Riverwest Stein, Amber Lager	\$5.00
Lakefront IPA, IPA	\$5.00
New Glarus Spotted Cow, Farmhouse Ale	\$5.50

New Glarus Raspberry Tart, Framboise Ale	\$7.00
Third Space Happy Place IPA	\$5.00
City Lights Hazy IPA	\$5.00
City Lights Coconut Porter	\$5.00
CiderBoys Seasonal Selection	\$5.50
Eagle Park Brewing Seasonal Selection	\$6.00
Odyssea Sangria	\$8.00
Red, White, Rose	

MICRO / IMPORTED ⁶

Blue Moon, Belgian Wit	\$5.50
Modelo Especial, Mexican Lager	\$5.50
Stella Artois, Belgian Lager	\$5.50
Golden Road Brewing Mango Cart	\$5.50
Topo Chico Hard Seltzer	\$6.00
Lagunitas Brew Co. IPA	\$5.50

DOMESTIC ²

Miller Lite, Pilsner	\$4.50
Heineken 0.0 Non-Alcoholic	\$3.50

ON TAP ¹

Local Seasonal on Tap!	\$7.00
Ask server for our selection	

APPETIZERS ⁶

Salmon Poke	\$9.00
seasonal salmon, ginger, kimchi vinaigrette, sesame, wonton chips, black tobiko, negi, togarashi, hiyashi wakame	
Chicken Karaage	\$7.50
sake & soy marinated chicken, seasoned potato starch, yuzu coleslaw	
Nigiri Sampler	\$9.00
basil oil albacore, chili oil kanpachi, tarragon dijon salmon, sesame tuna	

Crab Chipotle Wontons	\$8.00
snow crab, chipotle pepper, scallion, garlic, cream cheese, plum sauce	
Albacore Tiradito	\$9.00
pacific albacore, salsa de aji amarillo, lime, cilantro, choclo	
Beef Satay	\$9.00
kalbi marinated beef skewers, scallion, peanut, sambal peanut sauce, pickled coleslaw	

SPECIALTY ROLLS 4

Eye of the Tiger	
seasonal salmon, hawaiian yellowtail, avocado, cucumber, asparagus, jalapeño, lemon miso sauce	
The Signature	
tempura shrimp, spicy kani kama, seared tuna, avocado, roasted garlic, eel sauce, lava sauce	
Sold Out	
smoked salmon, tempura avocado, cream cheese, charred shishito, scallion, tempura flake, sweet soy reduction, spicy mayo	
Boom Boom Shroom	
panko portabella, sweet-soy marinated vegetables, jalapeño, scallion, chipotle mayo, wasabi	

MAKI 16

Sake Maki	\$4.00
seasonal salmon	
AKA	\$4.00
avocado, cucumber, asparagus	
Sesame Chicken	\$4.00
sesame soy tempura batter, mayo, sweet soy reduction	
Sweet Potato	\$4.00
tempura satsumaimo	
Mango	\$5.00
cucumber, avocado, asparagus, mango salsa	
California	\$5.00
kani kama, cucumber, avocado	
Garlic	\$5.00
spicy kani kama, garlic, avocado, sweet soy reduction	
Blackened Chicken & Avocado	\$5.00
blackened seasoning, yuzu kosho, avocado, sriracha	
Spicy Tuna	\$6.00
yellowfin tuna, garlic, chili, sesame oil, scallion	

Wasabi Tuna	\$6.00
yellowfin tuna, avocado, masago, wasabi mayo	
Spicy Salmon	\$6.00
seasonal salmon, garlic, chili, sesame oil, scallion	
Philly	\$6.00
smoked salmon, cream cheese, scallion	
Yellowtail Fresca	\$7.00
hawaiian yellowtail, avocado, jalapeño, pico de gallo	
Shrimp Tempura	\$7.00
shrimp, avocado, cucumber, sweet soy reduction	
Ninja Pig	\$7.00
bacon, katakuriko onion, grilled shishito, scallion, avocado, lava sauce	
Pepper Salmon	\$7.00
seasonal salmon, panko asparagus, avocado, cucumber, lemon pepper, tempura flake, yuzu kosho	

DRINKS 3

Sapporo	\$4.00
All Hometown Beers	\$4.00
Sake Sangria	\$8.00