



Ale Tuna

Premium Sushi

Japanese Restaurant • Master Food Art

800 Windsor Street, Sun Prairie, WI 53590

Lunch Specials

Available Weekdays 11:00AM - 3:00PM



Two Roll Meal... \$13.50

Three Roll Meal... \$16.50

Includes *Miso Soup, Clear Soup, Soda, or Green Tea*

California	Spicy Shrimp Tempura
Spicy California Mango	Tempura Crabmeat Asparagus
Tuna	Chicken Tempura Avocado
Tuna Cucumber	Wasabi Yellowtail Green Onion
Tuna Avocado	Fried Crabmeat Cucumber
Spicy Tuna	Spicy White Fish
Spicy Tuna Mango	Fried White Fish Mango
Salmon	Spicy White Tuna Mango
Salmon Cucumber	Spicy Shrimp Tempura Mango
Salmon Avocado	Wasabi Shrimp Tempura Cucumber
Spicy Salmon	Spicy Chicken Tempura Cucumber
Shrimp Cucumber	Avocado Cucumber ❁
Sesame Spinach ❁	Koroge ❁

Build Your Roll:

Create your very own roll, made to order!
Rolls will be 6 pieces and will use the ingredients you specify for them. Follow the steps to make your dream roll!

1) Choose your base:

California.....	\$5.25
Red Tuna.....	\$6.75
White Tuna.....	\$6.25
Salmon.....	\$5.75
Cucumber or Avocado (❁).....	\$4.50
Make it Spicy (Applies to Seafood Options).....	+\$1.00

Next Section! ->

2) Choose [Up to 2] Ingredients:

Cucumber.....	\$0.75
Avocado.....	\$1.00
Mango.....	\$1.50

3) Choose [Up to 2] Extras:

Green Onion.....	FREE
Tempura Flakes.....	FREE
Japanese Chili Powder.....	FREE

3) Choose [Up to 2] Sauces on Top:

Mango Sauce.....	\$1.00
Eel Sauce.....	\$1.00
Spicy Sauce.....	\$0.75
Wasabi Sauce.....	\$1.25
Firecracker Sauce.....	\$1.25

Await the creation of your delicious roll!

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Appetizers

Served Cold

Mixed Oshinko ❁

Assortment of pickled Japanese veggies..... \$4.95

Tuna Tataki

Seared thin slices of premium tuna served with ponzu sauce and spicy sauce..... \$14.95

Beef Tataki

Seared thin slices of New York Strip served with ponzu sauce and spicy sauce..... \$13.95

Mango Tuna

Spicy tuna and caviar topped with mango and crunch..... \$14.95

Hamachi Jalapeno

Yellowtail sashimi with ponzu sauce and jalapenos..... \$13.95

Sushi Appetizer

Chef's choice of 4 pieces of sushi..... \$11.95

Sashimi Appetizer

Chef's choice of 6 pieces of sashimi..... \$16.95

Tuna Tartare

Chunks of tuna with onion, topped with caviar and ponzu sauce..... \$16.95

Salmon Tartare

Chunks of salmon with onion, topped with caviar and ponzu sauce..... \$14.95



(Mixed Oshinko)



(Hamachi Jalapeno)



(Fried Calamari)



(Harumaki)



(Edamame Full Order)

Served Hot



Gyoza

7 pan-fried pork dumplings..... \$7.45

Shumai

8 steamed shrimp dumplings..... \$7.25

Harumaki

4 fried shrimp spring rolls with chili sauce..... \$6.95

Tatsuta Age

Breaded fried chicken chunks, served with katsu sauce..... \$7.95

Edamame ❁

Steamed Japanese soybeans

Full order..... \$7.45

Half order..... \$3.95

Konoge ❁

Fried potato cake..... \$5.95

Vegetable Tempura ❁

Batter-fried mixed veggies with tempura sauce..... \$7.25

Shrimp Tempura

Batter-fried shrimp with vegetables and tempura sauce..... \$9.45

Fried Calamari

Deep-fried squid served with ponzu sauce..... \$7.25

Spicy Spider

Deep-fried soft-shell crab with spicy mayo and eel sauce..... \$11.95

Age Tofu ❁

Fried soft tofu with tsuyu sauce..... \$7.25

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Soups & Salads



Miso Soup

Umami flavored broth with tofu, seaweed, and green onions..... \$2.95

Clear Soup

Chicken broth with onions, mushrooms, and other assorted veggies..... \$2.95

Premium Seafood Soup

Shrimp, scallions, crabmeat, clams, fish cakes, and vegetables..... \$15.95

Sweet Heat Tuna Mix

Tastes like tuna poke! Mix of microgreens, tuna, mango, crunch, and a special sweet heat dressing..... \$15.95



(Squid Salad)

Ale House Salad *

Iceberg lettuce with cucumbers, carrots, and house ginger dressing..... \$3.75

Squid Salad

Squid pieces over thin cucumber strips..... \$7.95

Kani Salad

Crabmeat and julienne cucumbers mixed with mayo and tobiko..... \$9.25

Chuka Salad *

Green mix salad with baby tomatoes, kampyo, and sesame seeds..... \$6.95

Spicy Crabmeat Seaweed Salad

With crunch..... \$11.95

Sushi / Sashimi

(With rice) (Without Rice)

Served Cooked

Tamago *

Sweet egg..... \$2.50

Inari

Fried bean curd..... \$2.50

Ebi

Boiled shrimp..... \$2.95

Unagi

Eel..... \$3.95

Kani

Crab stick..... \$2.95

Smoked Salmon

..... \$3.25



Served Raw

Tobiko

Flying fish..... \$2.95

Masago

Smelt roe..... \$2.95

Hotategai

Scallop..... \$3.75

Ikura

Salmon roe..... \$4.75

Ikura Quail Egg

..... \$5.95

White Tuna

..... \$3.75

Red Snapper

..... \$2.95

Amaebi

Sweet shrimp.. \$5.95

Maguro

Tuna..... \$3.75

Hokkigai

Surf clam..... \$3.95

Ika

Squid..... \$2.95

Saba

Mackerel..... \$2.95

Hamachi

Yellowtail..... \$3.75

Sake

Salmon..... \$2.95

Salmon Belly

*Limited offer \$3.25



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Sushi Entrees

Includes Miso Soup, Clear Soup, or House Salad

Maki Combo

Tuna roll, salmon roll, and California roll
Served regular or spicy, by request..... \$18.95

Sushi - Regular

Seven sushi, and a spicy California roll..... \$23.95

Sushi - Deluxe

Eight sushi, and a spicy salmon roll..... \$26.95

Vegetable - Deluxe ❁

Nine vegetable sushi and a vegetable tempura roll..... \$20.95

Sashimi Platter

Fourteen generously sized pieces of sashimi..... \$30.95

Sushi & Sashimi Combo

Eight sashimi, four sushi, and a spicy tuna roll..... \$37.95

Sushi & Sashimi Combo for Two

Sixteen sashimi, eight sushi, and a rainbow roll... \$73.95

Chirashi

Assorted sashimi presented over a bed of rice..... \$24.95

Love Boat

Sixteen sashimi, eight sushi, and a dragon roll..... \$78.95

Omakase for One

Nine sushi or sashimi, and a chef's special roll..... \$39.95



(Sashimi Platter)

(Sushi and Sashimi Combo for 2)



(Love Boat)



Sake Don

Sliced salmon and side dishes served on a bed of seasoned rice..... \$25.95

Tekka Don

Sliced tuna and side dishes served on a bed of seasoned rice..... \$27.95

Hamachi Don

Sliced yellowtail and side dishes served on a bed of seasoned rice..... \$26.95

Unagi Don

Sliced eel and side dishes served on a bed of seasoned rice..... \$29.95

Ale Tuna Don

Sliced tuna, salmon, and yellowtail served on a bed of seasoned rice..... \$29.95

Tricolored Sushi

Three pieces each of tuna, salmon, and yellowtail with a spicy white tuna roll..... \$29.95

Tricolored Sashimi

Three pieces each of tuna, salmon, and yellowtail with a spicy white tuna roll..... \$29.95

Sushi for Two

Sixteen pieces of sushi, a spicy spider roll, and a California roll..... \$60.95

Omakase Supreme

Sixteen pieces of sushi, and two chef's special rolls..... \$79.95

Omakase Ultimate

Twenty-four pieces of sushi, and three chef's special rolls..... \$116.95

'Sushi and sashimi offered with entrees will always be chef's choice, unless there is a dietary restriction, where we will omit for specific needs.'

(Omakase Supreme)



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Maki or Temaki

Maki – 6pc cylindrical rice roll | Temaki – cone-shaped rice roll



California Roll

Crab, avocado, mayo, tobiko..... \$6.50

Tuna Roll

Tuna and wasabi..... \$7.25

Sake Roll

Salmon and wasabi..... \$6.50

Smoked Salmon Roll

..... \$6.95

Hotategai Roll

..... \$7.95

Salmon Cucumber/Avocado Roll

With choice of cucumber or avocado..... \$6.95

Tuna Cucumber/Avocado Roll

With choice of cucumber or avocado..... \$7.75

Tuna & Yellowtail Roll

With tobiko and green onions..... \$9.95

Salmon Skin Cucumber Roll

..... \$7.25

Eel Cucumber/Avocado Roll ❁

..... \$8.25

Spicy Tuna Roll

..... \$7.95

Spicy Salmon Roll

..... \$7.45

Spicy California Roll

..... \$7.25

Shrimp Tempura Roll (Regular/Spicy)

With avocado, scallions, spicy sauce and eel sauce.. \$7.95

Mixed Vegetable Roll ❁

Avocado, cucumber, asparagus, with option to add eel sauce..... \$5.95

(Eel Maki)



Boston Roll

Shrimp, lettuce, avocado, cucumber, tobiko mayo..... \$8.50

Spicy Scallop Roll

..... \$8.95

Shrimp Asparagus Roll

..... \$7.95

Vegetable Tempura Roll ❁

Tempura sweet potato and asparagus, with option to add eel sauce..... \$7.25

Futo Roll

Crab, egg, avocado, cucumber, pickled radish..... \$6.95

Oshinko Roll ❁

Pickled radish..... \$4.75

Avocado Roll ❁

..... \$4.75

Cucumber Roll ❁

..... \$4.50

Cucumber & Avocado Roll ❁

..... \$4.95

Asparagus Roll ❁

..... \$4.95

Philadelphia Roll

Smoked salmon, avocado, cucumber, cream cheese, tobiko, and green onions..... \$8.25

Spider Roll

Soft-shell crab, avocado, cucumber, tobiko..... \$10.45

Spicy Spider Roll

Spider roll with spicy sauce..... \$11.25

Shogun Roll

Eel, shrimp tempura, cucumber, avocado, tobiko, and eel sauce..... \$11.75

Eastern Roll

Smoked salmon, crab, cucumber, avocado..... \$8.25

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Classic Special Rolls

Original, unchanged recipes from the previous menu

Pink Lady

Shrimp tempura, spicy tuna, topped with spicy crabmeat, seaweed, and crunchy flakes..... \$14.95

Fashion

Shrimp, tuna, salmon, avocado, cucumber, and tobiko in soybean paper..... \$14.95

King Eel

Eel, caviar and avocado rolled inside a thinly sliced cucumber..... \$15.95

Dragon

California roll topped with eel, avocado, and tobiko..... \$16.25

Rainbow

California roll topped with tuna, salmon, white fish, shrimp, and tobiko..... \$14.95



Lobster Tail

Tempura lobster with avocado, topped with different types of tobiko..... \$18.95

Naruto

Spicy tuna, caviar, avocado and green onions rolled inside a thinly slice cucumber..... \$17.95

Spicy Rainbow

Spicy tuna and cucumber topped with avocado, tuna, salmon, white fish, shrimp, green onions, and crunchy flakes, spicy sauce, and spicy ponzu sauce..... \$18.25



Crystal

Spicy scallop and avocado topped with tuna and caviar..... \$19.50

Puppy Love

Shrimp tempura, avocado, crabmeat, cucumber, mango, crunch, and caviar wrapped in soy paper, topped with eel sauce, spicy sauce, and mango sauce..... \$15.95



Salmon Fire

Deep-fried roll consisting of spicy salmon, green onion, jalapeno, and cream cheese, topped with sweet chili sauce, crunch, and caviar..... \$16.95

Hana

Shrimp tempura, crabmeat, cream cheese, avocado, jalapeno, and cucumber wrapped in rice paper, topped with eel sauce and wasabi sauce..... \$18.95

Rock N' Roll

Eel and salmon skin, avocado, cucumber, scallions, caviar, and eel sauce..... \$9.95

Wasabi Stinger

Shrimp tempura, cream cheese and jalapeno topped with crabmeat and wasabi sauce..... \$15.95

Fantastic

Crabmeat, spicy tuna, crunchy and caviar topped with three salmon, two eel and avocado... \$18.95



Orange Blossom

Shrimp tempura and crab topped with salmon and tangy sauce..... \$16.95

Kiss of Fire

Spicy salmon and avocado topped with white tuna, jalapeno, tobiko, and sweet chili sauce..... \$16.25



Flamingo

Deep-fried albacore and spicy tuna topped with yellowtail, green onions, garlic ponzu and eel sauce..... \$16.95

Red Dragon

Shrimp tempura and spicy salmon topped with tuna, eel, fried onion flakes and eel sauce..... \$20.50



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Ale Tuna Special Rolls

Unique recipes fine-tuned by Ale Tuna owner Kong Ni

Hamachi Fire

Yellowtail and firecracker sauce topped with Japanese chili flakes, crunch, and red tobiko..... \$7.95

Golden Ale Tuna

Spicy tuna, crunch and caviar topped with four pieces of premium tuna and gold flakes..... \$20.95

Firecracker Shrimp

Shrimp tempura and avocado topped with firecracker sauce and fried squash flakes..... \$15.95

Sweet Dream

Tuna, yellowtail, green onion and wasabi tobiko topped with super white tuna, tobiko, and fried sweet potato flakes..... \$18.95

Four Seasons

Soft-shell crab, avocado, asparagus, jalapeno, cucumber and radish sprouts topped with tuna, salmon, yellowtail, eel sauce, sweet chili sauce, and crunchy apple flakes..... \$21.50

Iso Fantastic

Tuna, salmon, yellowtail, avocado, cucumber, tobiko, and Japanese chili flakes wrapped in white seaweed..... \$17.25

Wisconsin Badger

Fried lobster, cucumber, avocado, cream cheese, jalapeno, and Wisconsin mozzarella topped with crabmeat and small pieces of cherry..... \$20.95

Hawaiian

Crabmeat, cream cheese, avocado, and mango topped with seared tuna, masago, green onion, spicy mayo, eel sauce, and mango sauce..... \$17.25

Avocado Train

Soft-shell crab and lobster topped with avocado, eel sauce, and wasabi sauce..... \$20.25

Western Roll

Shrimp, crabmeat, lettuce, cucumber, tobiko, mayo, and kampyo..... \$9.45

Volcano

Tempura crabmeat, red snapper, cucumber, green onion, firecracker sauce, and fish roe inside, with tuna, red pepper flakes, jalapeno, green onion, more firecracker sauce, spicy ponzu, Japanese chili powder, and sweet potato crunch on top..... \$23.95



King Kong Banana

Shrimp tempura, tamago, fried banana, cucumber, crabmeat, and tobiko wrapped in soybean paper, with eel sauce, spicy sauce, and banana sauce..... \$18.50



Prairie Flower ❁

Tamago, cream cheese, jalapeno, green mix, sesame, and mango sauce wrapped in soy paper, topped with blackberry sauce..... \$12.95



White Dynamite

Deep-fried roll consisting of spicy white tuna, jalapeno, and cream cheese topped with a baked mix of crabmeat, white tuna, green onion, tobiko, and mayo, finished with a dash of chili eel sauce..... \$22.95

Little Romance

Crabmeat, mayo white tuna, and crunch topped with tuna, micro greens, and My Honey sauce..... \$19.95

My Honey

Crabmeat, asparagus, cucumber, and crunch topped with white tuna, premium tuna, My Honey sauce, and squash flakes on top..... \$20.95

Tropical Sweet

Spicy tuna, pineapple, and crunch topped with salmon, avocado, micro greens, eel sauce and My Honey sauce..... \$20.95

Under the Sea

Surf clam, scallop, cucumber, jalapeno, crunch, Japanese chili powder and eel sauce inside, with spicy crab, seaweed, sweet chili, and squash crunch on top..... \$21.95

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Kitchen Entrees



Teriyaki Entrees

Sauteed vegetables with *choice of ingredient* in teriyaki sauce, with inclusion of *miso soup, clear soup, or a house salad*, and white rice:

Vegetables and Tofu ❁	\$13.95
Fried Tofu ❁	\$15.95
Chicken	\$20.95
Beef	\$27.95
Shrimp	\$26.95
Salmon	\$26.95
Scallop	\$33.95
Chicken & Shrimp Duo	\$26.95
Beef & Chicken Duo	\$27.95
Beef & Shrimp Duo	\$28.95



(Carryout Beef and Chicken Teriyaki)

Other Entrees

Includes choice of *miso soup, clear soup, or a house salad*, and white rice

Chicken Tempura

Batter-fried white chicken and vegetables with tempura sauce..... \$21.95

Shrimp Tempura

Batter-fried shrimp and vegetables with tempura sauce..... \$22.95

Chicken Katsu or Tonkatsu

Your choice of chicken(katsu) or pork(tonkatsu), breaded and fried with katsu sauce on the side..... \$19.95

Yasai Itame ❁

Stir-fried vegetables with tofu and mushrooms..... \$16.95

Udon and Soba Entrees

Includes a *can of soda, or hot green tea*

Shrimp Tempura Udon or Soba

Shrimp tempura with your choice of noodle, served in broth..... \$18.95

Yaki Udon or Soba

Japanese pan-fried noodles with your choice of chicken, beef, or vegetables (❁) in sesame soy sauce..... \$18.45

Seafood Udon

Shrimp, scallops, crabmeat, white fish, and vegetables in udon soup..... \$21.95

Nabe Udon

Crabmeat, chicken, egg, vegetables and shrimp tempura in udon soup..... \$20.95

Yoshio Nabe

Shrimp, crabmeat, white fish, scallops, fish cakes and vegetables with clear noodles in broth..... \$23.95

Teriyaki Bento Specials



Bento Specials include:

- Teriyaki with *your choice of ingredient*,
- Three pieces of *sushi, sashimi, California rolls, or a cucumber and avocado roll*
- Choice of *shumai or spring roll*
- Choice of *soup or salad*
- Nuts, fruit, and rice

Chicken Teriyaki	\$25.95
Shrimp Teriyaki	\$26.95
Steak Teriyaki	\$28.95
Tofu Teriyaki ❁	\$22.95
Salmon Teriyaki	\$28.95
Vegetable Teriyaki ❁	\$17.95

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Drinks & Liquor

Non-Alcoholic:



Hot Tea

- Green..... \$1.95
- Chia Tea..... \$2.25

Soda

- Coke, Dt Coke, Dr Pepper, Sprite, Lemonade..... \$1.75

Ramune Japanese Soda

- Strawberry, Blueberry..... \$3.95

Creamy Melon Soda

- \$4.50



Sake:

Premium Ozeki Sake (Hot or Chilled)

- (Small)..... \$5.95
- (Medium)..... \$7.50
- (Large)..... \$10.95

Hakutsuru Superior/Sayuri Nigori

- (Large Bottle)..... \$30.95

Sayuri Nigori

- (Small Bottle)..... \$18.95

Fruit Ozeki Nigori

- (Small Bottle)..... \$17.95

Beer:



Cans

- Sapporo, Kirin Ichiban, Asahi..... \$5.15

Bottles

- Sapporo, Kirin Ichiban, Kirin Light, Asahi..... \$6.25
- Tsingtao..... \$7.25
- Spotted Cow, Corona, Heineken..... \$5.25

Large Can

- Sapporo Premium..... \$10.95

Wine by the Glass:

Kikkoman Plum Wine

- \$9.95

Red Wine

- Pinot Noir, Cabernet Sauvignon..... \$9.95

White Wine

- Chardonnay..... \$8.95

Rose

- \$8.95

*Options for liquor vary by availability, please check with your server to see what is available!

Desserts



Ice Cream

- Green Tea or Strawberry - \$4.95

Fried Ice Cream

- Green Tea or Strawberry - \$6.95

Fried Cheesecake

- 2 Pieces - \$6.95

Fried Banana

- \$3.95

Chocolate Hazelnut Cake

- \$2.95

