

## greens

### edamame

grilled whole soybeans,  
jacobsen sea salt 5

### uchi salad

baby romaine, jalapeño edamame 8

### white miso tofu

kiwi, cardamom, dill 14

### sunomono

seaweed, cucumber, seasonal fruit 12

## cool tastings

### branzino

yuzu kosho, nuoc mam,  
green papaya 18

### yokai berry

atlantic salmon, dinosaur kale,  
asian pear, yuzu 17

### maguro crudo

poblano, asian pear, pea tendril 19

### hama chili

japanese yellowtail, ponzu, thai chili,  
orange supreme 18.5

### koviche

sea bass, radish, seasonal fruit, dill 20

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## agemono

### shishito tempura

lion's head peppers, uchiracha 7

### tempura nasu

japanese eggplant crisps, sweet  
chili sauce 5

### tempura onion rings

togarashi, goma shio 4

### brussels sprouts

fish caramel, lemon, chili 7

### karaage

fried marinated chicken, cucumber,  
pickled beet 10

### kakiage

sweet potato, negi, ginger 8

## hot tastings

### hot rock

wagyu beef, japanese river rock,  
ponzu 17

### sakana mushi

steamed seasonal white fish parcel,  
tom yum, kaffir lime, honshimeji,  
tomato 18

### take nabe

japanese mushrooms, koshi hikari,  
farm egg, bushi 18

### hotate

sunchoke, pine nut, miso 23

### coffee bacon

duroc pork belly, allium,  
fennel 18

### jar jar duck

confit of duck leg, candied citrus,  
endive, smoke 25

### grilled pork jowl

brussels sprout kimchi, romaine,  
preserved lemon, yuzu crème fraiche 22

### suzuki yaki

grilled mediterranean sea bass,  
tomato, mint, chili 20

### short rib

cucumber, daikon radish,  
solera vinegar 25

# uchiko

tyson cole chef/owner

kaz edwards chef

ariana quant pastry chef

## sushi and sashimi

	sushi	sashimi
<b>madai</b> japanese bream, shiso, meyer lemon zest, olive oil 𠄎	<u>4.5</u>	<u>18</u>
<b>loup de mer</b> mediterranean sea bass, myoga, ponzu 𠄎	<u>3.5</u>	<u>15</u>
<b>sake</b> scottish salmon, preserved lemon, skyr yogurt 𠄎	<u>3.5</u>	<u>14</u>
<b>sake toro</b> scottish salmon belly, ginger, tamari 𠄎	<u>4.5</u>	<u>18</u>
<b>hamachi</b> japanese yellowtail, pickled green apple, serrano 𠄎	<u>5</u>	<u>18</u>
<b>big eye tuna</b> negi dare 𠄎	<u>4.5</u>	<u>22</u>
<b>shime saba</b> cured norwegian mackerel, tomato, truffle, basil 𠄎	<u>5</u>	<u>20</u>
<b>boquerones</b> spanish white anchovy, bottarga, gremolata	<u>4</u>	<u>18</u>
<b>hotate</b> raw diver scallop, spicy aioli, avocado 𠄎	<u>4.5</u>	
<b>avocado</b> yuzu kosho, tamari	<u>2.5</u>	
<b>nasu</b> japanese eggplant, lemon miso	<u>2.5</u>	
<b>unagi</b> fresh water eel	<u>3</u>	
<b>gyutan</b> grilled beef tongue, yuzu kosho	<u>3</u>	
<b>gyutan toro</b> grilled fatty beef tongue, fish caramel	<u>3.5</u>	

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## makimono

sushi rolls

<b>komaki</b> romaine, gobo, pickled pepper, tamari miso <u>10</u>
<b>p-38</b> japanese yellowtail, avocado, yuzu kosho, grilled negi, cilantro 𠄎 <u>12.5</u>
<b>crunchy tuna</b> big eye tuna, avocado, jalapeño, english cucumber, aioli 𠄎 <u>12</u>
<b>boquerones maki</b> spanish white anchovy, broccolini, truffle oil, solera <u>14</u>
<b>ham &amp; eggs</b> katsu pork belly, yolk custard, espelette <u>10</u>
<b>tiger cry</b> grilled wagyu, rice paper, red pepper, charred green onion <u>16</u>
<b>shag</b> tempura, salmon, avocado, sun dried tomato, sumiso <u>14</u>

## omakase 𠄎 mkt

### **chef's tasting**

ten-course chef's daily  
tasting menu

### **signature tasting**

five-course tasting menu  
of our signature dishes

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## desserts

### **jasmine cream**

cilantro granita, pineapple,  
honey 8

### **kokumotso**

toasted milk, chocolate 9

### **tobacco**

chocolate, scotch, blueberry 9

### **sage panna cotta**

asian pear, apricot, quinoa 9

### **seasonal sorbet & ice cream selection 3**

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𠄎 items are served raw or undercooked or  
may contain raw or undercooked ingredients.  
consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your  
risk of foodborne illness

please alert your server to any food allergies or  
dietary restrictions

**Uchi is proud to offer our guests  
complimentary still and sparkling water.  
By purifying the water in-house through a  
reverse osmosis system, we hope to  
minimize waste and reduce our carbon  
footprint.**