

greens

edamame

grilled whole soybeans,
jacobsen sea salt [5](#)

ko salad

baby romaine, daikon,
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](#)

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,
seasonal pickles [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

corn, okra, sunflower, miso [23](#)

coffee bacon

peach, apricot, onion [18](#)

kamo kemuri

seared duck breast, blackberry,
beet, smoke [28](#)

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 |
|---|------------|-----------|
| madai japanese bream, shiso, meyer lemon zest, olive oil † | <u>4.5</u> | <u>18</u> |
| loup de mer mediterranean sea bass, cilantro, radish, ginger † | <u>3.5</u> | <u>15</u> |
| sake scottish salmon, preserved lemon, skyr yogurt † | <u>3.5</u> | <u>14</u> |
| sake toro scottish salmon belly, ginger, tamari † | <u>4.5</u> | <u>18</u> |
| hamachi japanese yellowtail, pickled green apple, serrano † | <u>5</u> | <u>18</u> |
| bincho albacore tuna, garlic kimchi, negi † | <u>3.5</u> | <u>15</u> |
| akami big eye tuna, negi dare † | <u>4.5</u> | <u>22</u> |
| shime saba cured norwegian mackerel, tomato, truffle, basil † | <u>5</u> | <u>20</u> |
| boquerones spanish white anchovy, bottarga, gremolata | <u>4</u> | <u>18</u> |
| hotate raw diver scallop, spicy aioli, avocado † | <u>4.5</u> | |
| wagyu tartare xo sauce, bottarga, negi † | <u>6</u> | |
| avocado yuzu kosho, tamari | <u>2.5</u> | |
| nasu japanese eggplant, lemon miso | <u>2.5</u> | |
| kinoko trumpet mushroom, brown butter, sea salt | <u>5</u> | |
| unagi fresh water eel | <u>3</u> | |

makimono

sushi rolls

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

omakase † mkt

chef's tasting

ten-course chef's daily
tasting menu

signature tasting

five-course tasting menu
of our signature dishes

desserts

jasmine cream

cilantro granita, pineapple,
honey 8

kokumotsu

toasted and fried milk, chocolate 9

chocolate maru

peanut, barley, blackberry 9

strawberry lime

ginger, almond 9

seasonal sorbet & ice cream selection 3

† 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.