

greens

edamame

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

ko salad

baby romaine, daikon,
jalapeño edamame [8.5](#)

butternut squash

citrus, spiced pepitas, miso [12.5](#)

sunomono

wakame seaweed, zucchini,
szechuan pepper zu, sesame [12.5](#)
with snow crab [4](#)

agemono

shishito tempura

lion's head peppers, uchiracha [7](#)

nasu tempura

japanese eggplant crisps,
sweet chili sauce [5](#)

onion ring tempura

togarashi, goma shio [5](#)

brussels sprouts

fish caramel, lemon, chili [7.5](#)

karaage

fried marinated chicken, cucumber,
seasonal pickles [10.5](#)

sakana tempura

cod, green tomatoes, miso aioli [14](#)

cool tastings

hama chili

japanese yellowtail, ponzu, thai chili,
orange supreme [18.5](#)

yokai berry

scottish salmon, dinosaur kale,
asian pear, yuzu [17](#)

maguro crudo

big eye tuna, poblano, asian pear,
pea tendrils [19](#)

kinoko uzusukuri

trumpet mushroom, shallot, shiro zu [12](#)

koviche

sea bass, radish, seasonal fruit, dill [16](#)

shima aji crudo

striped jack, garlic, brown butter,
seasonal mushroom [22](#)

branzino

yuzu kosho, nuoc mam,
green papaya [17.5](#)

hot tastings

hot rock

wagyu beef, japanese river rock,
ponzu [17.5](#)

sakana mushi

steamed seasonal white fish parcel,
tom yum, kaffir lime, honshimeji,
tomato [17](#)

take nabe

japanese mushrooms, koshi hikari,
farm egg, bushi [18](#)
with short rib [6](#)

hana

fried cauliflower, curried raisins,
gruyère, cashews [14.5](#)

coffee bacon

pear jam, apricot, onion [18](#)

kamo kemuri

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

grilled pork jowl

brussels sprout kimchi, asian pear,
preserved lemon, yuzu crème fraîche [22](#)

suzuki yaki

grilled mediterranean sea bass,
tomato, mint, chili [20](#)

short rib

tamarind jus, green apple, celery [22.5](#)

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

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>
ebi shrimp tempura, pickled cabbage, cucumber, pineapple sweet chili <u>12</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

milk 'n cereal

fried milk, toasted milk ice cream,
chocolate mousse 9

jasmine cream

cilantro granita, pineapple,
honey tuile 8

apple pavé

oat streusel, bay leaf,
crème fraîche ice cream 9

chocolate pb&j

chocolate crémeux, seasonal fruit,
peanut brittle, barley ice cream 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

uchiko 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