

greens

edamame

grilled whole soybeans,
jacobsen sea salt 5

ko salad

baby romaine, daikon,
jalapeño edamame 9

beet crudo

fennel, grapefruit, avocado 12

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

kanpachi crudo

amberjack, poblano, asian pear,
pea tendrils 18.5

kinoko uzusukuri

trumpet mushroom, shallot, shiro zu 12

koviche

sea bass, radish, seasonal fruit, dill 16

branzino

yuzu kosho, nuoc mam,
green papaya 17.5

maguro sashimi & goat cheese

big eye tuna, honeycrisp apple,
aged goat cheese 19

hot tastings

hot rock

wagyu beef, japanese river rock,
ponzu 17.5

sakana mushi

steamed seasonal white fish, tom yum,
kaffir lime, honshimeji, tomato 17

take nabe

japanese mushrooms, koshi hikari,
farm egg, bushi 18.5
with short rib 6

hana

fried cauliflower, curried raisins,
gruyère, cashews 14.5

coffee bacon

stone fruit, onion, hot sauce 18

kamo kemuri

seared duck breast, carrot,
pecan, 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

edward j sura chef de cuisine

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>
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>5</u>	<u>26</u>
kanpachi amberjack, tamari, kizame wasabi ‡	<u>5</u>	<u>17.5</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>	
avocado yuzu kosho, tamari	<u>2.5</u>	
wagyu tartare xo sauce, bottarga, negi ‡	<u>6</u>	
snow crab san butter, tamari	<u>9</u>	
nasu japanese eggplant, lemon miso	<u>3</u>	
kinoko trumpet mushroom, brown butter, sea salt	<u>7</u>	
unagi fresh water eel	<u>3.5</u>	
gyutoro 72 hour wagyu short rib	<u>10</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>
avokatsu avocado, apple, inari, mushroom <u>10.5</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

pistachio choux

yuzu ice cream, fresh berry 9

chocolate pb&j

chocolate crèmeux, 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