

yakitori grill  
two skewers per item

**wagyu short rib meatball**  
tamari, wasabi | 10

**mushroom**  
brown butter, lemon | 6.5

**chicken breast**  
coconut, lemongrass, cilantro | 7

**pork belly**  
fish caramel, togarashi, lime | 7

**shrimp**  
yuzu kosho, olive oil | 9.5

**walu walu**  
yuzu marmaladed, ponzu, negi | 7

**elotes**  
sweet corn, yuzu aioli,  
garlic-shallot furikake | 5

#### bar food

**foie gras mousse**  
foie gras and chicken mousse,  
sesame rice | 12

**yucca chips**  
black lime, togarashi, edamame  
jalapeno hummus | 9

**tiger cry bao**  
pork belly, cilantro, cucumber,  
pickled carrot, thai chili  
apple relish, steam bun | 7.5

**hot fried chicken bun**  
cucumber pickles, cornichon  
gastrique, parker house roll | 8

#### agemono + greens

**broccoli katsu**  
chili aioli, lemon, shiro dashi | 7.5

**blistered shishito**  
sea salt, lemon, kimchi caramel | 7

**uchiba salad**  
baby romaine, radish, edamame  
jalapeño | 8.5

\*Consuming raw or undercooked meats,  
poultry, seafood, shellfish or eggs may  
increase your risk of foodborne illness.



#### UCHI CLASSICS

#### cool tastings

**hama chilli**  
japanese yellowtail, ponzu, thai  
chili, orange supreme | 18.5

**yokai berry salad**  
scottish salmon, dinosaur kale,  
asian pear, yuzu | 17

**hirame uzusukuri**  
thinly-sliced flounder,  
candied quinoa, olive oil | 16.5

**machi cure**  
smoked yellowtail, marcona  
almond, yucca crisp | 18

**maguro crudo**  
bigeye tuna, poblano, asian  
pear | 19

#### hot tastings

**hot rock**  
wagyu beef, japanese river rock,  
ponzu | 17.5

**brussels sprouts**  
fish caramel, lemon, chili | 7.5

**karaage**  
fried marinated chicken,  
cucumber, seasonal pickles | 11

#### sushi & sashimi

**akami** tuna loin 5 | 26

**sake** atlantic salmon 3.5 | 14

**hamachi** yellowtail 5 | 18

**hirame** flounder 4 | 16

**madai** japanese sea bream 4.5 | 18

**namahotate** dayboat scallop 5.5

**avocado** yuzu kosho 2.5

**gyutoro** 72-hour shortrib 10

#### makimono

**zero sen**  
yellowtail, avocado, shallot,  
cilantro | 12.5

**sake karei**  
salmon, shishito, thai chili | 10.5

**spicy crunchy tuna**  
cucumber, avocado, chili | 12

#### dessert

**fried milk**  
toasted meringue, chocolate | 9

**vanilla panna cotta**  
kiwi and mint jam, puffed black  
rice, kiwi sorbet | 9

**seasonal sorbet trio** | 8

chef / owner, **tyson cole**

chef de cuisine, **alex astranti**