

yakitori grill
two skewers per order

wagyu short rib meatball 11
tiger cry relish, bourbon tare

shiitake mushroom 9
salsa verde, brown butter

chicken thigh 7.5
sweet chili, negi, kimchi

pork belly 9
fish caramel, togarashi, lime

prawn 14
yuzu kosho beurre monté

elotes 6
sweet corn, chili aioli,
garlic-shallot furikake

bar food

foie gras mousse 12
shallot, apple, sesame chips

yuca chips 9
edamame-jalapeño hummus,
black lime togarashi

tiger cry bao 7.5
pork belly, pickled carrot,
thai chili-apple relish

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

agemono + greens

broccoli katsu 7.5
chili aioli, lemon, shiro dashi

blistered shishito 6.5
lemon, kimchi caramel

uchibā salad 8.5
baby romaine, radish,
edamame-jalapeño

sunomono 14
seaweed, coconut zu, papaya
add king crab 14



uchi classics

cool tastings

hama chili 18.5
yellowtail, ponzu, thai chili,
orange supreme*

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

machi cure 18
yuca crisp, marcona almond,
asian pear*

maguro crudo 19
bigeye tuna, poblano,
asian pear*

hot tastings

hot rock 17.5
wagyu beef, ponzu

brussels sprouts 7.5
lemon, chili

karaage 10.5
chicken thigh, sweet chili,
seasonal pickles

sushi & sashimi

akami tuna loin* 5 | 26

sake atlantic salmon* 3.5 | 14

hamachi yellowtail* 5 | 18

madai japanese sea bream* 4.5 | 18

o toro fatty tuna* 15 | 55

namahotate dayboat scallop* 5.5

avocado yuzu kosho 2.5

gyutoro 72-hour shortrib 10

makimono

zero sen 12.5
yellowtail, avocado, shallot,
cilantro*

sake karei 10.5
salmon, shishito, thai chili*

spicy crunchy tuna 12
cucumber, avocado, chili*

dessert

fried milk 9
toasted meringue, chocolate

passion fruit panna cotta 9
strawberry, mint, forbidden rice

seasonal sorbet trio 9

uchibā

chef / owner, **tyson cole**
chef de cuisine, **alex astranti**

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