

# Uchi Austin

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801 South Lamar Blvd, Austin, TX 78704 · +15129164808 · Updated: Jan 14, 2026



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## ICHI BOX 9

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### avocado nigiri

yuzu kosho tamari

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### madai nigiri

japanese sea bream

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### hamachi nigiri

yellowtail

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### sake toro nigiri

salmon belly

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### maguro nigiri

tuna loin

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### hirame nigiri

flounder

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### cucumber maki

ume boshi

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### sake maki

atlantic salmon

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### hama chili

yellowtail, ponzu, thai chili, orange supreme

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## NI BOX 11

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### avocado nigiri

yuzu kosho tamari

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### madai nigiri

japanese sea bream

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### hamachi nigiri

yellowtail

---

### sake toro nigiri

salmon belly

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**maguro nigiri**

tuna loin

---

**hirame nigiri**

flounder

---

**cucumber maki**

ume boshi

---

**sake maki**

atlantic salmon

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**hama chili**

yellowtail, ponzu, thai chili, orange supreme

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**chirashi**

masu, kanpachi, bluefin otoro tartare, and ikura over sushi rice, cucumber, avocado, shiso, negi

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**chef's selection sashimi**

refer to your chef's selection card

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**SAN BOX** 14

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**avocado nigiri**

yuzu kosho tamari

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**madai nigiri**

japanese sea bream

---

**hamachi nigiri**

yellowtail

---

**sake toro nigiri**

salmon belly

---

**maguro nigiri**

tuna loin

---

**hirame nigiri**

flounder

---

**cucumber maki**

ume boshi

---

**sake maki**

atlantic salmon

---

**hama chili**

yellowtail, ponzu, thai chili, orange supreme

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**chirashi**

masu, kanpachi, bluefin otoro tartare, and ikura over sushi rice, cucumber, avocado, shiso, negi

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## **chef's selection sashimi**

refer to your chef's selection card

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## **kaluga hybrid caviar**

15g, firmer texture, earthy umami

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## **smoked trout roe caviar**

15g, cold smoked with bourbon oak, smoky finish

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## **potato chips, creme fraiche**

## **COOL TASTINGS** 5

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### **hama chili**

yellowtail, ponzu, thai chili, orange supreme

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### **hirame usuzukuri**

thinly-sliced flounder, candied quinoa, olive oil

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### **maguro & goat**

bigeye tuna, goat cheese, pumpkin seed

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### **sake tom kha**

salmon, coconut, lime leaf, dill

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### **kinoko usuzukuri**

seasonal mushroom, shallot, shiro zu

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## **HOT TASTINGS** 6

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### **karaage**

chicken thigh, sweet chili, seasonal pickle

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### **brussels sprouts**

lemon, chili

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### **walu walu**

oak-grilled escolar, yuzupon, candied citrus, myoga

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### **suzuki yaki**

grilled striped bass, tom yum, maitake, tomato

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### **pork belly**

japanese pumpkin, pepper rose gastrique

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### **gai lan**

chinese broccoli, bagna cauda, marcona almond

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## **YASAIMONO** 3

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**edamame**

grilled soybeans

**shishito**

grilled shishito peppers

**uchi salad**

edemame-jalapeño purée, farm greens

**NIGIRI / SASHAMI** 16

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**sake**

atlantic salmon

**sake toro**

salmon belly

**nama hotate**

dayboat scallop

**hamachi**

yellowtail

**akami**

tuna loin

**boquerones**

cured spanish anchovy

**avocado**

yuzu kosho

**bluefin akami**

lean tuna

**bluefin chutoro**

medium fatty tuna

**bluefin otoro**

extra fatty tuna

**suzuki**

striped bass

**kurodai**

black bream

**madai**

japanese sea bream

**umi masu**

tasmaniam ocean trout

## bincho

albacore

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## hirame

flounder

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## MAKIMONO 9

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### spicy crunchy tuna

cucumber, avocado, chili

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### zero sen

yellowtail, avocado, shallot, cilantro

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### ham and eggs

pork belly, yolk custard, togarashi

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### negitoro

fatty tuna, smoked trout roe, ume boshi, thai chili

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### avocado

avocado, tamari

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### kappa

cucumber, umeboshi

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### tekka

tuna, tamari

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### sake karai

salmon, shishito, thai chili

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### chefs choice vegetarian roll

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## DESSERTS 2

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### fried milk ice cream pint

salted fudge, toasted blondie, dulcety chocolate, cornflakes

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### chocolate candy bar

salted caramel, peanut

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## DAILY SPECIALS 12

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### pink moon oyster

aleppo mignonette, yuzu

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**\$5.00**

### a5 hot rock

westholme wagyu beef, ponzu

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**\$60.00**

<b>akami te</b>	<b>\$26.00</b>
bluefin tuna, watermelon, mint	
<b>kuusou spoon</b>	<b>\$26.00</b>
caviar, santa barbara uni, ikura	
<b>hotate crudo</b>	<b>\$22.00</b>
dayboat scallop, kiwi, black lime, cucumber	
<b>masu crudo</b>	<b>\$24.00</b>
tasmanian ocean trout, peach, marigold	
<b>a5 makimono</b>	<b>\$45.00</b>
a5 wagyu beef, truffle, yolk custard	
<b>salmon</b>	<b>\$24.00</b>
cherry, sambal, snap pea	
<b>duck</b>	<b>\$28.00</b>
carrot soubise, kumquat, marigold	
<b>hama kama</b>	<b>\$24.00</b>
yellowtail collar, coconut, honeydew	
<b>hamachi nabe</b>	<b>\$21.50</b>
yellowtail, koshihikari rice, soy broth, egg yolk	
<b>add black truffle</b>	<b>\$15.00</b>

## CHEF'S TASTING 3

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### omakase

ten course daily tasting menu

### somakase

curated tasting menu, inquire with your server for details

### vegetarian tasting

twelve-course tasting menu highlighting seasonal vegetables

## BLUEFIN 5

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### bluefin akami

**\$15.00**

tuna loin

### bluefin chutoro

**\$16.50**

medium fatty tuna

### bluefin otoro

**\$18.50**

extra fatty tuna

**otoro gunkan**

fatty bluefin tuna

**torched otoro**

extra fatty tuna

**\$18.50****UNI** 3**santa barbara uni**

sea urchin

**\$15.00****hokkaido uni**

japanese sea urchin

**\$19.00****tanin bune**

sea urchin, ikura

**\$15.00****AGED** 2**aged kanpachi**

aged amberjack

**\$10.00****aged sawara**

aged spanish mackerel

**\$10.00****TOYOSU SELECTION** 14**loup de mer**

mediterranean sea bass

**\$8.00****kurodai**

black bream

**\$8.00****kinmedai**

goldeneye snapper

**\$10.00****bincho**

albacore

**\$8.00****umi masu**

tasmanian ocean trout

**\$8.00****hiramasa**

great amberjack

**\$8.00****engawa**

flounder fin

**\$8.00****inada**

baby yellowtail

**\$8.00**

<b>shima aji</b>	<b>\$9.00</b>
striped jack	
<b>masaba</b>	<b>\$9.00</b>
japanese mackerel	
<b>smoked trout roe</b>	<b>\$8.00</b>
<b>a5 gunkan</b>	<b>\$24.00</b>
wagyu beef	
<b>zuwai gani</b>	<b>\$16.00</b>
snow crab	
<b>muki hotate</b>	<b>\$10.00</b>
dayboat scallop, caviar	

## NIGIRI / SASHIMI 16

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<b>hirame</b>	<b>\$5.50</b>
flounder	
<b>madai</b>	<b>\$6.50</b>
japanese sea bream	
<b>sake</b>	<b>\$5.50</b>
atlantic salmon	
<b>sake toro</b>	<b>\$6.00</b>
salmon belly	
<b>hamachi</b>	<b>\$7.00</b>
yellowtail	
<b>akami</b>	<b>\$8.00</b>
big eye tuna loin	
<b>shime saba</b>	<b>\$6.00</b>
norwegian mackerel	
<b>boquerones</b>	<b>\$6.00</b>
cured spanish anchovy	
<b>namahotate</b>	<b>\$7.00</b>
dayboat scallop	
<b>ikura</b>	<b>\$5.50</b>
salmon roe	
<b>hana laab</b>	<b>\$6.00</b>
cauliflower	

<b>avocado</b>	<b>\$5.00</b>
yuzu kosho	
<b>kinoko</b>	<b>\$7.00</b>
mushroom	
<b>unagi</b>	<b>\$7.00</b>
freshwater eel	
<b>nasu</b>	<b>\$5.00</b>
japanese eggplant	
<b>gyutoro</b>	<b>\$13.50</b>
72-hour westholme wagyu	

## AGEMONO 7

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<b>ebi</b>	<b>\$10.00</b>
shrimp tempura	
<b>kabocha</b>	<b>\$9.50</b>
japanese pumpkin tempura	
<b>onion</b>	<b>\$8.50</b>
onion ring tempura	
<b>hana</b>	<b>\$9.00</b>
fried cauliflower, tentsuyu broth	
<b>broccoli katsu</b>	<b>\$10.00</b>
sesame, chili aioli	
<b>karaage</b>	<b>\$16.50</b>
chicken thigh, sweet chili, seasonal pickle	
<b>brussels sprouts</b>	<b>\$10.00</b>
lemon, chili	

## OKASHI 6

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<b>coconut tapioca</b>	<b>\$12.00</b>
pickled blueberry, hazelnut, lychee sorbet	
<b>honey toast</b>	<b>\$12.00</b>
brioche, cashew praline, honey ice cream	
<b>chocolate candy bar</b>	<b>\$12.50</b>
salted caramel, peanut, cookies 'n' cream	
<b>sorbet trio</b>	<b>\$10.00</b>
seasonal selection	

<b>warm banana cake</b>	<b>\$14.00</b>
chicory, buckwheat, white coffee kahlua ice cream	
<b>fried milk ice cream pint to-go</b>	<b>\$12.50</b>
salted fudge, toasted blondie, dulcey chocolate, cornflakes	

## CAVIAR & ROE 2

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<b>smoked trout roe</b>	<b>\$35.00</b>
1 oz	
<b>sturgeon caviar</b>	<b>\$95.00</b>
1 oz	

## SIGNATURE TASTING 1

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### signature tasting

eight-course tasting for 2

## HANDROLL 4

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<b>sake</b>	<b>\$7.00</b>
salmon, capers, dill	
<b>hamachi</b>	<b>\$7.00</b>
smoked yellowtail, apple, fresno	
<b>toro</b>	<b>\$9.00</b>
bluefin tuna, thai basil, spicy ponzu	
<b>grilled romaine</b>	<b>AVAILABLE OPTIONS</b>
edamame-jalapeno	
	\$5.00
	with boquerones: \$3.00
	with snow crab: \$6.00

## BEER 2

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<b>sapporo</b>	<b>\$6.00</b>
premium lager	
<b>sapporo</b>	<b>\$6.00</b>
light lager	

## COCKTAIL 2

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<b>kara kyuri</b>	<b>\$9.00</b>
sake, cucumber, thai chili	
<b>umegave</b>	<b>\$9.00</b>
sake, ume boshi, hibiscus, makrut lime	

## SAKE 4

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<b>ozeki nigori</b>	<b>\$6.00</b>
cold unfiltered sake	
<b>gekkeikan</b>	<b>\$7.00</b>
hot sake	
<b>bushido</b>	<b>\$9.00</b>
"way of the warrior" ginjo genshu	
<b>yuki no bosha</b>	<b>\$13.00</b>
"limited release" junmai ginjo	

## WINE 6

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<b>sauvignon blanc</b>	<b>\$9.00</b>
sand point   california	
<b>chardonnay</b>	<b>\$18.00</b>
trefethen   oak knoll	
<b>barbera</b>	<b>\$9.00</b>
poggio   piedmonte	
<b>cabernet sauvignon</b>	<b>\$20.00</b>
trefethen   oak knoll	
<b>grenache rosé</b>	<b>\$9.00</b>
le grand prebois   côtes de provence	
<b>brut rosé</b>	<b>\$9.00</b>
bouvet   loire valley	

## ZERO PROOF 3

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<b>sparkling lime fire</b>	<b>\$5.00</b>
ginger, lime	
<b>best day</b>	<b>\$6.00</b>
na kolsch	
<b>athletic</b>	<b>\$6.00</b>
na hazy ipa	

## NIGIRI 4

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<b>avocado</b>	<b>\$5.00</b>
yuzu kosho	
<b>kinoko</b>	<b>\$7.00</b>
trumpet mushroom	

<b>nasu</b>	<b>\$4.00</b>
japanese eggplant, lemon miso	
<hr/>	
<b>hana</b>	<b>\$6.00</b>
cauliflower, crispy shallot	