



ICHI BOX 9

avocado nigiri

yuzu kosho tamari

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

NI BOX 11

avocado nigiri

yuzu kosho tamari

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japanese sea bream

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cucumber maki

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sake maki

atlantic salmon

hama chili

yellowtail, ponzu, thai chili, orange supreme

chirashi

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

chef's selection sashimi

refer to your chef’s selection card

SAN BOX 14

avocado nigiri

yuzu kosho tamari

madai nigiri

japanese sea bream

hamachi nigiri

yellowtail

sake toro nigiri

salmon belly

maguro nigiri

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

chef's selection sashimi

refer to your chef’s selection card

kaluga hybrid caviar

15g, firmer texture, earthy umami

smoked trout roe caviar

15g, cold smoked with bourbon oak, smoky finish

potato chips, creme fraiche

COOL TASTINGS 5

hama chili

yellowtail, ponzu, thai chili, orange supreme

hirame usuzukuri

thinly-sliced flounder, candied quinoa, olive oil

akami crudo

bluefin tuna, aji amarillo, blood orange, pumpkin seed

kinoko usuzukuri

seasonal mushroom, shallot, shiro zu

bluefin tataki

tuna loin, ginger shoyu, sesame, maitake

HOT TASTINGS 7

karaage

chicken thigh, sweet chili, seasonal pickle

brussels sprouts

lemon, chili

walu walu

oak-grilled escolar, yuzupon, candied citrus, myoga

sasami yaki

airline chicken breast, coconut milk, cilantro

pork belly

japanese pumpkin, pepper rose gastrique

bok choy

cashew, cherry tomato, cilantro

wagyu ringo

australian wagyu, smoked apple kimchi

YASAIMONO 3

edamame

grilled soybeans

shishito

grilled shishito peppers

uchi salad

edemame-jalapeno purée, farm greens

NIGIRI / SASHAMI 12

sake

atlantic salmon

sake toro

salmon belly

akami

tuna loin

hirame

flounder

madai

japanese sea bream

avocado

yuzu kosho

bluefin akami

lean tuna

bluefin chutoro

medium fatty tuna

bluefin otoro

extra fatty tuna

hamachi

yellowtail

boquerones

cured spanish anchovy

namahotate

dayboat scallop

MAKIMONO 8

spicy crunchy tuna

cucumber, avocado, chili

zero sen

yellowtail, avocado, shallot, cilantro

ham and eggs

pork belly, yolk custard, togarashi

avocado

avocado, tamari

kappa

cucumber, umeboshi

tekka

tuna, tamari

sake

salmon, tamari

chef's choice vegetarian roll

chef's vegetarian selection of the day

DESSERTS 2

fried milk ice cream pint

salted fudge, toasted blondie, dulcey chocolate, cornflakes

banana cake

hicory caramel, buckwheat

CHEF'S TASTING 3

omakase

ten course daily tasting menu

somakase

curated tasting menu, inquire with your server for details

vegetarian

six-course tasting menu highlighting seasonal vegetables

NIGIRI / SASHIMI SPECIALS 9

kinmedai

\$12.00

goldeneye snapper

suzuki

\$9.00

striped bass

kurodai

\$11.00

black bream

hiramasa	\$9.00
greater amberjack	
shima aji	\$11.00
striped jack	
masu	\$8.00
tasmanian ocean trout	
dry aged ora king	\$12.00
15-day dry aged new zealand king salmon	
engawa	\$9.00
fluke wing	
momen tofu	\$7.00

DAILY SPECIALS 9

east coast oyster	\$5.50
pineapple zu, jalapeño relish	
west coast oyster	\$7.00
ponzu vinaigrette, pickled green apple	
shima aji crudo	\$32.00
striped jack, brown butter leeks, dates zu, za'atar	
suzuki crudo	\$27.00
striped bass, hibiscus zu, jicama oroshi	
banh mi roll	\$16.50
atlantic salmon, nuoc mam, trinity herbs	
hama kama	\$28.00
oak grilled yellowtail collar, salsa verde, ponzu, charred lemon	
negitoro maki	\$16.00
bluefin tuna, scallion, tamari	
tomato sunomono	\$14.00
heirloom tomatoes, cucumber, tofu puree	
bavette au poivre	\$44.00
tamari au poivre, potato pavé	

A5 MIYAZAKI 3

a5 hot rock	\$85.00
top-round, kizami wasabi, tamari	

a5 wagyu nigiri	\$25.00
miyazaki	
a5 wagyu + caviar nigiri	\$29.00
miyazaki + kaluga caviar	

CAVIAR 1

siberian sturgeon	\$95.00
smoked crème fraîche, housemade arepas	

BLUEFIN 4

bluefin akami	\$15.50
lean tuna	
bluefin chutoro	\$16.50
medium fatty bluefin tuna	
bluefin otoro	\$18.50
extra fatty tuna	
bluefin kama toro	\$20.50
fatty tuna collar	

SUSHI / SASHIMI 17

madai	\$7.00
japanese sea bream	
sake	\$6.50
atlantic salmon	
sake toro	\$7.00
salmon belly	
akami	\$9.00
big eye tuna loin	
hamachi	\$8.00
yellowtail	
hirame	\$6.00
flounder	
bincho	\$8.00
albacore tuna	
namahotate	\$7.50
dayboat scallop	

shime saba	\$6.50
norwegian mackerel	
boquerones	\$6.00
cured spanish anchovy	
ikura	\$8.00
salmon roe	
unagi	\$7.00
freshwater eel	
avocado	\$5.00
yuzu kosho	
nasu	\$4.50
japanese eggplant	
kinoko	\$7.00
king trumpet mushroom	
snow crab	\$15.00
gyutoro	\$16.00
72-hour Westholme wagyu	

AGEMONO 7

ebi	\$11.00
shrimp tempura	
kabocha	\$10.50
japanese pumpkin tempura	
onion	\$9.50
onion ring tempura	
hana	\$9.00
cauliflower tempura	
sweet potato	\$10.00
tempura, chili beer, spicy honey	
karaage	\$16.50
chicken thigh, sweet chili, seasonal pickle	
brussels sprouts	\$10.00
sweet chili, lemon	

DESSERT 6

coconut tapioca	\$13.50
pickled blueberry, hazelnut, lychee sorbet	
jasmine cream	\$14.00
honey tuile, cilantro granita, pineapple	
fried milk	\$15.00
vanilla custard, salted fudge, toasted blondie	
warm banana cake	\$14.50
chicory caramel, buckwheat, white coffee kahlua ice cream	
sorbet sundae	\$11.00
thai tea and tamarind sorbet, sweetened condensed milk, mango pineapple compote	
fried milk ice cream pint to-go	\$12.50
salted fudge, toasted blondie, dulcey chocolate, cornflakes	

ZERO PROOF 10

fever tree	\$5.00
blood orange sicilian lemonade lime yuzu pink grapefruit ginger beer	
raba	\$10.00
passionfruit, ginger, soda	
inari	\$13.00
seedlip grove, lychee, lemon, yuzu	
ube shima	\$11.00
ube, coconut milk, pineapple	
pinman	\$17.00
red pepper infused ritual, citrus	
athletic brewing 'upside dawn'	\$8.00
blonde ale 12oz	
athletic brewing 'run wild'	\$8.00
ipa 12oz	
oddbird blanc de blancs	\$59.00
nv limoux	
oddbird white blend	\$59.00
nv alsace	
oddbird red blend	\$59.00
nv saint-chinian	

SIGNATURE COCKTAILS 8

subarashi	\$18.00
mi campo reposado, montelobos mezcal, lime, hibiscus agave	
tsurai	\$18.00
astral tequila, passionfruit, aperol, thai chili	
oyabun	\$20.00
shishito-infused mezcal union, pineapple oleo, strega, milk clarified (contains dairy)	
pink dragon	\$18.00
ketel one vodka, pink dragon fruit, coconut	
camuri	\$16.00
planteray dark rum, spiced plantain tepache, campari	
hachi no hiza	\$17.00
fords gin, rosemary, yuzu honey	
kimuchi	\$16.00
haku vodka, kimchi, blood orange	
rengoku	\$21.00
high west rye, amaro tosolino, domaine de canton	

CLASSIC COCKTAILS 4

uchi g&t	\$15.00
fords gin, yuzu cordial, tonic	
sudachi daiquiri	\$16.00
diplomatico mantuano, sudachi	
hai noon old fashioned	\$19.00
angel's envy bourbon, roasted barley, angostura (contains gluten)	
a5 old fashioned	\$35.00
miyazaki a5 fat-washed suntory ao whisky, sanonto sugar, meyer lemon	

MARTINIS 3

lychee martini	\$11.00
wheatley vodka, nigori sake, lychee, yuzu	
dirty dashi martini	
shiro dashi, infused cocktail onion :: ketel one 11 / 18.5 :: bombay sapphire 11 / 18.5	
uchi cold brew martini	
suite habana cold brew, mr black, averna, galliano ristretto :: grey goose 11 / 18.5 :: patron reposado 14 / 24.5 :: hennessy vs 13.5 / 23.5	

HIGHBALLS 2

uchi highball	\$16.00
toki whisky, citrus	
hibiki highball	\$25.00
chamomile infused hibiki harmony whisky, kanbara ancient treasure	

BEVERAGES 10

aqua panna	\$11.00
still water 1L	
san pellegrino	\$11.00
sparkling water 1L	
french press	\$8.00
suite habana coffee	
peppermint tea	\$7.00
gunpowder green tea	\$7.00
south african honeybush tea	\$7.00
ramune	\$7.00
coke classic	\$5.00
coke "zero"	\$5.00
sprite	\$5.00

BEER 6

sapporo premium	\$9.00
lager 12oz	
sapporo light	\$9.00
lager 12oz	
asahi 'super dry'	\$9.50
lager 11.2oz	
coedo 'shiro'	\$13.00
hefeweizen 11oz	
monopolio 'clara'	\$8.50
lager 12oz	
tripping animals 'ever haze'	\$16.00
ipa 16oz	

SAKE 34

kikusui	\$41.00
'perfect snow' nigori genshu 300ml	
miyashita shuzo	\$55.00
'sacred mist' honjozo nigori 300ml	
takeda	\$65.00
'ivory skull' junmai nigori 300ml	
rihaku	\$16.00
'dreamy clouds' tokubetsu junmai nigori 720ml	
dassai	\$100.00
'45' junmai daiginjo nigori 720ml	
ryoko	\$220.00
'peaches' junmai daiginjo nama origarami 720ml	
takatenjin	\$40.00
'sword of the sun' tokubetsu honjozo 300ml	
suigei	\$49.00
'drunken whale' tokubetsu junmai 300ml	
yuki no bosha	\$54.00
'limited release' junmai ginjo 300ml	
nanbu bijin	\$21.00
'southern beauty' tokubetsu junmai 720ml	
hakkaisan	\$38.00
'yukimuro' junmai daiginjo genshu 720ml	
soto	\$350.00
'limited edition' kimoto junmai daiginjo 720ml	
midorikawa	\$425.00
'green river' daiginjo 720ml	
mantensei	\$48.00
'star filled sky' junmai ginjo 300ml	
takeda	\$140.00
'black skull' tokubetsu nama genshu 720ml	
shiokawa	\$20.00
'cowboy yamahai' junmai ginjo genshu 720ml	
kikuhime	\$1,500.00
'kukurihime' daiginjo 720 ml	
fukucho	\$64.00
'moon on the water' junmai ginjo 300ml	

konteki	\$62.00
pearls of simplicity' junmai daiginjo 300ml	
dassai	\$68.00
'39' junmai daiginjo 300ml	
tensei	\$16.00
'infinite summer' tokubetsu honjozo 720ml	
dassai blue ‘50’	\$18.00
junmai daiginjo 720ml	
soto	\$135.00
junmai daiginjo 720ml	
wakatake onikoroshi	\$26.00
'demon slayer' junmai daiginjo 720ml	
sake ono	\$175.00
junmai daiginjo 720ml	
afuri	\$210.00
'ohana' kimoto junmai nama genshu 720ml	
toko	\$325.00
'divine droplets' junmai daiginjo ginga shizuku 720ml	
tentaka	\$350.00
'silent stream' junmai daiginjo 720ml	
toko	\$375.00
'ultraluxe' junmai daiginjo 720ml	
chiyonosono	\$40.00
'shared promise' junmai 300ml	
tentaka	\$45.00
'hawk of the heavens' tokubetsu junmai 300ml	
tsukinowa	\$15.00
'blue hue' honjozo 720ml	
nami	\$155.00
mexican craft sake tokubetsu junmai 720ml	
yamada shoten	\$17.00
'everlasting roots' tokubetsu junmai 900ml	

SPARKLING 4

bouvet	\$15.00
brut rosé nv loire valley	

raventós i 'blanc brut'	\$16.00
blanc de blancs nv veneto	
voirin jumel tradition	\$22.00
brut champagne nv cramant	
lallier r.021	\$29.00
brut champagne nv champagne	

SPARKLING | BOTTLE 3

charles le bel inspiration 1818	\$140.00
brut champagne nv champagne	
krug 'grande cuvée 171st édition'	\$615.00
champagne nv champagne	
dom perignon	\$694.00
brut champagne 2013 champagne	

WHITE 5

pazo de lusco	\$17.00
albariño 2023 rías baixas	
borghi ad est	\$15.00
pinot grigio 2024 friuli	
kir-yianni	\$17.00
assyrτικο 2024 amyndeon	
j. de villebois	\$23.00
sauvignon blanc 2023 pouilly-fum	
trefethen	\$23.00
chardonnay 2022 oak knoll	

WHITE | BOTTLE 8

gang of wolves	\$65.00
melon de bourgogne 2022 loire valley	
gerard bertrand	\$59.00
picpoul de pinet 2023 languedoc-roussillon	
trimbach	\$83.00
riesling 2022 alsace	
gavi di gavi	\$59.00
cortese 2023 piedmont	

federspiel domane wachau	\$59.00
grüner veltliner 2023 wachau	
gerard bertrand 'castellum'	\$115.00
sauvignon blanc 2022 languedoc	
kistler 'les noisetiers'	\$160.00
chardonnay 2023 sonoma coast	
far niente	\$200.00
chardonnay 2022 napa valley	

ROSÉ + SKIN CONTACT 1

la fete	\$18.00
grenache blend 2022 cotes de provence	

ROSÉ & SKIN CONTACT | BOTTLE 1

stolpman 'uni'	\$75.00
roussane chardonnay 2021 ballard canyon	

RED 6

clos henri 'estate'	\$17.00
pinot noir 2022 wairau valley	
avni 'lingua franca'	\$26.00
pinot noir 2022 willamette valley	
sierra cantabria crianza	\$15.00
tempranillo 2020 rioja	
the prisoner	\$33.00
red blend napa valley	
greenwing	\$18.00
cabernet sauvignon 2023 columbia valley	
miner family vineyards 'emily's'	\$33.00
cabernet sauvignon 2019 oakville	

RED | BOTTLE 9

hannes & claudiu 'rossa solera'	\$125.00
spätburgunder 2021 pfalz	
borgogno 'no name'	\$165.00
nebbiolo 2021 piedmont	

morellino di scansano riserva	\$91.00
sangiovese 2020 tuscany	
achaval ferrer 'quimera'	\$110.00
malbec 2021 mendoza	
jordan	\$196.00
cabernet sauvignon 2020 alexander valley	
shafer '1.5'	\$350.00
cabernet sauvignon 2021 napa valley	
château ducru-beaucaillou	\$775.00
cabernet sauvignon 2017 st julien	
joseph phelps 'insignia'	\$785.00
cabernet sauvignon blend 2021 napa valley	
opus one	\$875.00
cabernet sauvignon blend 2019 oakville	

CHILLED RED | BOTTLE 1

ettellia "set"	\$90.00
caignan 2022 mendocino	

DESSERT WINE 5

vietti	\$14.00
moscato d'asti 2023 piedmont	
royal tokaji 'late harvest'	\$15.00
furmint sec 2018 hungary	
fonseca porto	\$15.00
aged tawny port 20-year	
broadbent malmsey	\$15.00
madeira nv 10-year	
kanbara 'ancient treasure'	\$21.00
sake yamahai junmai genshu koshu 10-year	

JAPANESE WHISKEY | BLENDED 17

fuji	\$17.50
single grain	
fuji	\$12.00
blended	

fuji	\$280.00
30 year	
hatozaki	\$8.00
hibiki	\$16.00
harmony	
hibiki	\$150.00
21 year	
kamiki	\$12.00
'maltage' cedar cask	
mars iwai	\$9.50
'tradition'	
nikka	\$15.00
coffey grain	
saburomaru	\$75.00
'far east of peat'	
shibui	\$12.00
grain select whiskey	
suntory	\$7.00
toki	
suntory	\$13.00
world whisky ao	
takamine	\$16.00
koji whiskey	
teitessa	\$30.00
30 year	
tenjaku	\$9.00
pure malt	
tenjaku	\$9.00
blended whiskey	

JAPANESE WHISKEY | SINGLE MALT 14

hakushu	\$37.50
12 year	
hakushu	\$52.50
18 year	

kaiyo	\$10.50
7 year	
kaiyo	\$10.50
86 proof	
kaiyo	\$17.00
cask strength	
kaiyo	\$10.50
peated	
saburomaru i	\$60.00
the magician	
yamazaki	\$35.00
12 year	
yamazaki	\$105.00
18 year	
yamazaki	\$250.00
25 year	
yamazaki	\$100.00
peated	
yamazaki	\$100.00
puncheon	
yamazaki	\$100.00
spanish oak	
yamazaki	\$140.00
mizunara	

SIGNATURE TASTING 1

signature tasting	\$120.00
nine-course tasting for 2	

NIGIRI 6

market fish selection	\$9.00
chef's choice	
sake	\$10.00
atlantic salmon	
bincho	\$9.00
albacore tuna	

bluefin zuke	\$12.00
marinated lean tuna	
momen tofu	\$6.00
charred tofu, yuka furikake, lime	
avocado	\$6.00
yuzu kosho	

TEMAKI 4

banh mi	\$9.00
atlantic salmon, nuoc mam, trinity herbs	
hamachi	\$11.00
yellowtail, kizame, jalapeño, yuca furikake	
toro	\$12.00
bluefin tuna, fresh wasabi, tamari	
tiger cry spring roll	\$10.00
wagyu, mint, fish sauce	

OKASHI 1

sando	\$9.00
dark chocolate cookie, vanilla mousse, strawberry, toasted hazelnuts	

COCKTAILS 5

uchi highball	\$11.00
toki whisky, citrus, soda	
uchi g&t	\$11.00
fords gin, yuzu cordial, tonic	
fujiyama	\$11.00
green tea, nigori, orgeat, coconut water	
guava-rita	\$10.00
la luna mezcal, lime, guava	
sake-tini	\$10.00
haku vodka, lemon & mint infused sake, st.germain	

WINE 4

bouvet brut rosé	\$9.00
loire valley, france	

twin vines white blend	\$9.00
vinho verde, portugal	
cvne vine real rosado rosé	\$9.00
rioja, spain	
tintonero malbec	\$9.00
mendoza, argentina	

OMAKASE 1

vegetarian tasting
six course tasting menu highlighting seasonal vegetables

LUNCH SPECIALS 4

Lunch Prix Fixe	\$25.00
choice of starter uchi gem salad brussels sprouts sake toro crudo hama chili choice of main burger karaage bowl mushroom crispy rice walu walu seasonal sorbet	
uchi lunch	
with gem salad, temaki, and two chef's choice nigiri crispy rice with mushroom 30 karaage 32 walu walu 38 pork katsu 42	
sushi omakase	\$45.00
with gem salad, temaki, hama chili, two chef's choice nigiri, three pieces chef's choice sashimi	
add dessert to any lunch special	\$5.00
choice of chocolate cake or seasonal sorbet	

SASHIMI 10

akami	\$30.00
big eye tuna loin	
sake	\$20.00
scottish salmon	
sake toro	\$22.00
scottish salmon belly	
madai	\$22.00
japanese sea bream	
hamachi	\$23.00
yellowtail	
masu	\$24.00
tasmanian ocean trout	
hiramasa	\$27.00
great amberjack	

bluefin akami	\$45.00
tuna loin	
bluefin chutoro	\$55.00
medium fatty tuna	
bluefin otoro	\$65.00
extra fatty tuna	

LUNCH DRINK SPECIALS 32

uchi highball	\$5.00
toki whisky, citrus	
saki-tini	\$5.00
haku vodka, lemon and mint infused sake, st germain	
lychee martini	\$5.00
wheatley vodka, nigori sake, lychee, yuzu	
fujiyama	\$7.00
green tea, nigori, orgeat, coconut water	
uchi g&t	\$7.00
fords gin, yuzu cordial, tonic	
subarashi	\$7.00
mi campo reposado tequila, hibiscus, lime	
guava-rita	\$9.00
la luna mezcal, guava, lime	
hachi no hiza	\$9.00
fords gin, rosemary, yuzu honey	
cold brew martini	\$9.00
wheatley vodka, suite habana cold brew, mr black, averna, galliano ristretto	
wine	
brut rose	\$5.00
bouvet	
vinho verde	\$5.00
twin vines	
pinot grigio	\$5.00
borghi ad est	
sauvignon blanc	\$7.00
drylands	

rosé	\$5.00
cvne vina real rosado	
malbec	\$5.00
tinto negro	
cabernet sauvignon	\$5.00
greenwing	
tempranillo	\$7.00
sierra cantabria crianza	
beer	
monopolio 'clara' lager	\$5.00
sapporo light lager	\$5.00
sapporo premium lager	\$5.00
sake	
gekkeikan hot sake	\$5.00
takara nigori	\$5.00
kikumasamune kimoto junmai	\$5.00
tsukinowa 'blue hue' honjzo	\$5.00
zero proof	
raba	\$5.00
passionfruit, ginger, soda	
ube shima	\$5.00
ube, coconut milk, pineapple	
inari	\$5.00
seedlip grove, lychee, yuzu	
fever tree	\$5.00
blood orange sicilian lemonade pink grapefruit lime and yuzu	