

Uchi Denver

2500 Lawrence St, Denver, CO 80205 · +13034441922 · Updated: Jan 14, 2026

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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

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

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

tuna loin

hirame nigiri

flounder

cucumber maki

ume boshi

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

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 3

hama chili

yellowtail, ponzu, thai chili, orange supreme

hirame usuzukuri

thinly-sliced flounder, candied quinoa, olive oil

kinoko usuzukuri

seasonal mushroom, shallot, shiro zu

HOT TASTINGS 6

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

cabbage

mushroom demi, guasacaca, charred poblano tofu

GREENS 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

maguro

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 maki

chef's choice fish, 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

salon, tamari

chefs choice vegetarian roll

chef's vegetarian selection of the day

DESSERTS 1

fried milk ice cream pint

salted fudge, toasted blondie, dulcety chocolate, cornflakes

COCKTAILS 4

seasonal spritz

\$10.00

seasonal shrub, sparkling wine, vermouth

high noon old fashioned

\$10.00

whisky, maple, walnut bitters

kocha

\$10.00

earl grey gin, burnt lemon

ume punch

\$10.00

aperol, sake, lime

SAKE 5

takara 'sho chiku bai

\$7.00

nigori

bushido 'way of the warrior'

\$14.00

ginjo genshu | 180ml

lucky dog juicebox

\$12.00

hoyo 'summer breeze'

\$9.00

junmai

hot sake

\$8.00

BEER 2

sapporo	\$6.00
premium lager	
asahi	\$11.00
super dry rice lager 22oz	

WINE 4

brut rosé	\$10.00
bouvet	
sauvignon blanc	\$10.00
sandpoint	
rosé	\$10.00
le grand prebois	
barbera	\$10.00
poggio terra	

ZERO PROOF 2

aloe saku	\$8.00
aloe, blueberry, lime, ginger beer	
yase gaeru	\$10.00
feragaia n/a spirit, honeydew melon, mint	

NIGIRI 4

sake	\$6.00
atlatic salmon	
bincho	\$8.00
albacore tuna	
scallop gunkan	\$8.00
smoked sake	\$8.00
salmon, crispy onigiri	

MAKI & TEMAKI 3

sake maki	\$9.00
salmon, negidare, tamari	
spicy temaki	\$8.00
chef's choice fish, sweet chili, takuan, cucumber, fresno ponzu	
inari temaki	\$6.00
panko fried tofu, avocado, thai chili, white chili aioli	

OKASHI 1

jasmine cream

\$9.00

cilantro granita, pineapple, honey crumble

OMAKASE 1

signature tasting

\$120.00

nine-course tasting for 2

SIGNATURE COCKTAIL 12

fiery yu

\$17.00

yuzu honey, thai chili, lemon (choose: vodka, gin, tequila or mezcal)

mochigome

\$18.00

woody creek vodka, mango, coconut melon foam

lychee martini

\$16.00

wheatley vodka, nigori sake, lychee, yuzu

uchi g&t

\$15.00

breckenridge gin, yuzu cordial, tonic, lime

sameru

\$16.00

fords gin, nigori sake, honeydew, mint

meron hata

\$16.00

planteray 3-star rum, coconut milk, midori, lime

ryoko

\$15.00

arette tequila, aloe, citrus

karai tuna

\$16.00

400 conejos mezcal, prickly pear, habanero, lime

shiso highball

\$16.00

toki whisky, shiso, lime and yuzu soda

aoi tori

\$17.00

laws 2yr rye, amaro blend, blueberry, bitters

kuro bara

\$17.00

four roses bourbon, nixta elote liqueur, amaro, chocolate bitters

otobai

\$18.00

cold brew, banana, mugi hokka shochu

ROSÉ & SKIN CONTACT | BOTTLE 1

gewurztraminer

\$100.00

vignoble du reveur 'la vigne en rose' 2023 alsace

RED | BOTTLE 14

brachetto	\$60.00
angelo negro 2020 piedmont	
pais	\$59.00
gonzalez bastias 2022 tinaja chile	
pinot noir	\$159.00
lou dumont 2021 côtes de nuits-villages	
pinot noir	\$177.00
burn cottage 2021 central otaga	
pinot noir	\$242.00
domaine bertagna premier cru 2014 nuits saint georges	
cabernet franc	\$82.00
domaine de la bergerie 'la cerisaie' 2020 anjou	
grenache syrah mourvèdre	\$295.00
brunier 'vieux télévgraphe' 2020 châteauneuf-du-pape	
nebbiolo 'spanna'	\$96.00
cascina preziosa 'coste della sesia' 2020 piedmont	
sangiovese	\$200.00
castello banfi 2019 brunello di montalcino	
tempranillo	\$110.00
faustino i 'gran reserva' 2014 rioja alavesa	
syrah	\$128.00
melville estate 2021 santa rita hills	
merlot	\$66.00
nine north wine co 'parcel 41' 2021 north coast	
cabernet sauvignon	\$462.00
tenuta san guido 'sassicaia' 2019 bolgheri	
cabernet sauvignon cabernet franc	\$700.00
merlot continuum estate 2021 napa valley	

SPARKLING | BOTTLE 8

blanc de noir	\$105.00
schramsberg 2020 napa valley	
blanc de blancs	\$318.00
delamotte nv champagne	

grande cuvée brut	\$678.00
krug nv champagne	
chardonnay pinot gris merlot pet-nat	\$62.00
unico zelo 'tropo' 2021 adelaide hills	
brut rosé	\$125.00
gran moraine nv willamette valley	
grand cru brut rosé	\$150.00
h. billiot fils nv ambonnay	
brut	\$290.00
ruinart 'blanc singulier' 2018 champagne	
brut	\$595.00
dom perignon 2013 champagne	
WHITE BOTTLE 15	
albariño	\$145.00
pazo barrantes 2021 rias baixas	
melon de bourgogne	\$59.00
château de la ragotière 2022 muscadet sèvre et maine	
furmint	\$78.00
triebaumer 2021 burgenland	
pinot gris	\$55.00
erath 2024 dundee hills	
arneis	\$63.00
vietti 2024 piedmont	
chenin blanc	\$220.00
famille joly 'les vieux clos' 2021 savennières	
chenin blanc grenache blanc	\$106.00
mullineux 'old vines' 2022 swartland	
grüner veltliner smaragd	\$68.00
domäne wachau 2023 wachau	
assytiko	\$83.00
santos 2023 santorini	
sauvignon blanc	\$79.00
domaine cherrier 2023 sancerre	
sauvignon blanc	\$125.00
domaine delaporte 2022 sancerre	

gewürztraminer	\$159.00
schlumberger grand cru kessler 2015 alsace	
cortese	\$139.00
la scolce 'bianco secco' 2021 gavi dei gavi	
chardonnay	\$142.00
domaine de courcel 2018 côte-d'or	
chardonnay	\$95.00
flowers 2023 sonoma coast	
RED 10	
pinot noir	\$18.50
pali wine co. 2022 sonoma	
nebbiolo	\$32.50
damilano 'lecinquevigne' 2020 barolo	
barbera d'alba	\$17.00
giacomo grimaldi 'pistin' 2023 piedmont	
grenache syrah mourvedre	\$16.00
e. guigal 2021 côtes du rhône	
touriga nacional sousao	\$21.00
macanita 2021 douro	
tempranillo	\$13.00
torres crianza 'alto ibéricos' 2019 rioja alta	
merlot cabernet franc	\$27.00
château lassegue les cadrans 2021 st emillion bordeaux	
malbec	\$14.00
finca decero 2022 mendoza	
cabernet sauvignon	\$20.00
greenwing 2022 columbia valley	
cabernet sauvignon	\$35.00
miner family vineyards 2019 oakville	
DESSERT 7	
moscato	\$11.00
d'asti marengo 'strev' 2023 piedmont	
umeshu	\$13.00
kagatsuru 'plum sake'	

furmint	\$12.00
sec royal tokaji 'late harvest' 2018 hungary	
sauvignon blanc	\$13.00
château laribotte 2022 sauternes	
sake	\$20.00
ancient treasure' yamahai junmai genshu koshu	
madeira	\$14.00
blandy's 10-year nv bual	
port	\$13.00
aylor fladgate 20-year tawny nv porto	

SPARKLING 4

prosecco extra dry	\$14.00
scarpetta 2023 grave del friuli	
brut rosé	\$14.00
bouvet nv loire valley	
brut champagne	\$27.00
charles le bel 'inspiration 1818' nv champagne	
blanc de blancs	\$60.00
brut ruinart nv champagne	

WHITE 10

albariño	\$16.00
bodegas castro martin 'a20' 2022 rias baixas	
riesling	\$19.00
hugel 'classic' 2023 alsace	
pinot grigio	\$16.00
borghi ad est 2023 friuli	
grüner veltliner	\$14.00
ingrid groiss 2023 weinviertel	
sauvignon blanc	\$17.00
honig 2023 napa valley	
sauvignon blanc	\$24.00
j de villebois 2021 pouilly fumé	
sauvignon blanc	\$18.50
craggy range 'te muna road vineyard' 2024 martinborough	

chardonnay	\$22.00
domaine laroche 2023 chablis	
chardonnay	\$17.00
diatom 2023 santa barbara	
chardonnay	\$23.00
trefethen family vineyards 2022 oak knoll	

ROSÉ & SKIN CONTACT 3

grenache syrah cinsault	\$15.00
aix 2023 côtes de provence	
pinot grigio	\$18.00
de stefani 'naturalmente' 2021 veneto	
tempranillo garnache viura	\$17.00
ostatu 2023 rioja	

DAILY SPECIALS 1

cabbage	\$15.00
mushroom demi, guasacaca, charred poblano tofu	

COOL TASTING 2

yasai cure	\$13.00
avocado, asian pear, yuca chips	
kinoko usuzukuri	\$17.00
king trumpet mushrooms, white ponzu, fried shallots	

HOT TASTING 2

kinoko nabe	\$22.00
seasonal mushrooms, koshihikari rice, egg yolk	
veggie nabe	\$20.00
seasonal vegetables, koshihikari rice, egg yolk	

AGEMONO 5

shiki	\$9.00
seasonal vegetable tempura	
hana	\$9.00
cauliflower tempura	

kabocha	\$9.50
japanese pumpkin tempura	
mapo dofu	\$15.00
tofu, shiitake ragout, szechuan pepper	
brussels sprouts	\$10.00
lemon, chili	

YASAIMONO 3

edamame	\$9.00
oak grilled soybeans	
shishito	\$10.00
oak grilled shishito peppers, kimchi emulsion	
uchi salad	\$13.00
cashew pesto, baby greens, jalapeño-edamame purée	

CHEF'S TASTING 3

omakase	
ten-course daily tasting menu	
vegetarian	
six-course tasting menu highlighting seasonal vegetables	
somakase	
curated tasting menu, inquire with your server for further details	

TOYOSU SELECTION 14

kurodai	\$8.00
black bream	
hiramasa	\$8.00
great amberjack	
shima aji	\$10.00
striped jack	
kanpachi	\$8.00
amberjack	
inada	\$8.00
baby yellowtail	
ora king	\$8.00
new zealand king salmon	

masu	\$8.00
tasmanian ocean trout	
snow crab	\$16.00
engawa	\$9.00
torched flounder fin	
maguro aburi	\$8.00
seared bigeye tuna	
hotate aburi	\$8.00
seared scallop	
santa barbara uni	\$15.00
sea urchin	
tanin bune	\$17.00
sea urchin + salmon roe	
wagyu tartare	\$7.00
australian wagyu	

BLUEFIN 5

bluefin akami	\$15.00
lean tuna	
bluefin chutoro	\$16.50
medium fatty tuna	
bluefin otoro	\$18.50
extra fatty tuna	
akami gunkan	\$16.00
tuna loin, caviar, tensuyu, thai chili	
kama	\$20.00
tuna collar	

NIGIRI / SASHIMI 17

hirame	\$5.50
flounder	
madai	\$6.50
japanese sea bream	
hamachi	\$7.00
yellowtail	

bincho	\$8.00
albacore tuna	
maguro	\$8.00
big eye tuna	
sake	\$5.50
atlantic salmon	
sake toro	\$6.00
salmon belly	
shime saba	\$6.00
norwegian mackerel	
namahotate	\$7.00
dayboat scallop	
ikura	\$7.00
salmon roe	
boquerones	\$6.00
spanish anchovy	
avocado	\$5.00
nasu	\$4.50
japanese eggplant	
kinoko	\$7.00
king trumpet mushroom	
unagi	\$7.00
freshwater eel	
wagyu tartare	\$24.00
australian wagyu	
gyutoro	\$13.50
72 hour westholme wagyu	