

Uchi Scottsdale

3821 N. Scottsdale Rd, Scottsdale, AZ 85251 · +14809160916 · 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 5

hama chili

yellowtail, ponzu, thai chili, orange supreme

hirame usuzukuri

thinly-sliced flounder, candied quinoa, olive oil

akami crudo

bigeye tuna, aji amarillo, blood orange, pumpkin seed

sake tom kha

salmon, coconut, lime leaf, dill

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

chicken, coconut milk, cilantro

pork belly

japanese pumpkin, pepper rose gastrique

gai lan

chinese broccoli, bagna cauda, marcona almond

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

big eye tuna

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

salon, tamari

chefs choice vegetarian roll

chef's vegetarian selection of the day

DESSERTS 1

fried milk ice cream pint

salted fudge, toasted blondie, dulcey chocolate, cornflakes

DAILY SPECIALS 11

beausoleil oyster \$6.00

tomato tom yum, finger lime, celery

bluefin crudo \$36.00

carrot habanero sauce, pickled rhubarb, micro shiso

masu crudo \$26.00

ocean trout, mole roja, heirloom tomato mostarda, plum

beef tartare \$21.00

westholme wagyu, wasabi, cured egg yolk, rice chip

negitoro maki \$17.00

fatty bluefin tuna, green onion, tamari

sake karashi maki \$15.00

salmon, fried wonton, daiko, hot mustard

hama kama \$28.00

nopales tom kha, grilled nopales relish, pickled tomatillo

chawanmushi \$23.00

egg custard, snow crab, black garlic xo, shiitake

yakiniku quail	\$26.00
green apple, celery root puree, tare	
a5 hot rock	\$72.00
miyazaki a5 top round beef, ponzu	
a5 chuck	\$75.00
a5 hollandaise, beef fat mushrooms, pickled radish	

CHEF'S TASTING 2

omakase	
ten course daily tasting menu	
somakase	
server curated tasting menu	

YASAIMONO 3

edamame	\$9.50
grilled soybeans	
shishito	\$10.50
grilled shishito peppers	
uchi salad	\$15.00
daikon, cashew pesto, crispy wild rice, baby greens	

AGEMONO 6

ebi	\$10.00
shrimp tempura	
kabocha	\$9.50
japanese pumpkin tempura	
hana	\$9.00
cauliflower tempura	
karaage	\$16.50
chicken thigh, sweet chili, seasonal pickle	
brussels sprouts	\$10.00
sweet chili, lemon	
mapo dofu	\$15.00
tofu, shiitake ragout, szechuan pepper	

NIGIRI / SASHIMI 15

maguro	\$8.50
big eye tuna loin	
sake	\$6.00
atlantic salmon	
sake toro	\$7.00
salmon belly	
hamachi	\$8.00
yellowtail	
hirame	\$6.00
flounder	
madai	\$8.00
japanese sea bream	
shime saba	\$6.00
norweigian mackerel	
boquerones	\$6.00
cured spanish anchovy	
nama hotate	\$7.50
dayboat scallop	
ikura	\$8.00
salmon roe	
avocado	\$5.00
yuzu kosho	
kinoko	\$7.00
mushroom	
nasu	\$5.00
japanese eggplant	
unagi	\$6.00
freshwater eel	
gyutoro	\$16.00
westholme 72-hour australian wagyu	

TOYOSU SELECTION 15

kinmedai	\$15.00
goldeneye snapper	
kurodai	\$12.00
black bream	

itoyori	\$14.00
threadfin bream	
hiramasa	\$11.00
greater amberjack	
shima aji	\$14.00
striped jack	
kanpachi	\$13.00
amberjack	
masu	\$13.00
tasmanian ocean trout	
smoked bincho	\$12.00
pastrami-spiced albacore	
dry aged kanpachi	\$15.00
dry aged amberjack	
dry aged shima aji	\$15.00
dry aged striped jack	
dry aged akami	\$16.00
dry aged lean tuna	
dry aged sawara	\$14.00
dry aged spanish mackerel	
dry aged chutoro	\$20.00
dry aged medium fatty tuna	
dry aged bluefin otoro	\$23.00
dry aged extra fatty tuna	
snow crab	\$22.00

BLUEFIN 4

bluefin akami	\$14.50
lean tuna	
bluefin chutoro	\$16.50
medium fatty tuna	
bluefin otoro	\$18.50
extra fatty tuna	
bluefin otoro gunkan	\$20.00
extra fatty tuna with caviar	

CAVIAR 3

trout roe	\$35.00
siberian sturgeon	\$95.00
osetra	\$125.00

OKASHI 6

fried milk	\$16.00
vanilla custard, salted fudge, toasted blondie	
warm banana cake	\$15.00
chicory, buckwheat, white coffee ice cream	
jasmine cream	\$14.00
cilantro granita, pineapple, honey crumble	
coconut tapioca	\$14.00
pickled blueberry, hazelnut, lychee sorbet	
sorbet trio	\$13.00
seasonal selection	
oolong carrot okashi	\$15.00
carrot cake, oolong semifreddo, golden raisin	

CLASSIC COCKTAILS 8

nikko martini	\$21.00
ford's gin, 10yr aged sake, lillet blanc, umami bitters	
mezcal negroni	\$17.00
mina real blanco, grapefruit liqueur, carpano bianco, suze	
citrus old fashioned	\$19.00
suntory toki, citrus oleo, yuzu bitters	
kenja old fashioned	\$20.00
iwai whisky, montenegro, punt e mes, bitters	
lychee martini	\$16.00
wheatley vodka, nigori sake, lychee, yuzu	
apricot boulevardier	\$17.00
wild turkey rye, giffard apricot, aperol, campari	
dirty dashi	\$18.00
tito's vodka, olive, shirodashi	
whisky highball	\$16.00
suntory toki, lemon, soda	

SIGNATURE COCKTAILS 6

hachi no hiza	\$17.00
fords gin, rosemary, yuzu honey	
suburashi	\$19.00
mi campo reposado, montelobos joven, hibiscus-lime agave	
uzume	\$18.00
roku gin, cucumber, thai chili, soto junmai daiginjo	
island heat	\$20.00
mina real blanco, pineapple, ghost agave, orgeat, lime, *contains tree nut	
tsurai	\$18.00
corrido blanco, passion fruit, aperol, firewater bitters	
espresso martini	\$18.00
vodka or tequila, punt e mes, espresso	

LOW ABV 2

uchi g&t	\$17.00
roku gin, yuzu cordial, tonic	
koyo	\$16.00
xila mexican aperitif, carpano antica, fever tree blood orange ginger beer	

ZERO PROOF 6

akabanaa	\$13.00
ritual zp agave, hibiscus-lime agave, lime	
mitsu mitsu	\$13.00
ritual zp gin, rosemary, yuzu honey	
sangria	\$12.00
newblood na red blend, pineapple, orange agave	
feragaia mule	\$13.00
fever tree ginger beer, feragaia na spirit, lime	
g&g spritz	\$14.00
giffard aperitif, giesen 0% brut, fever tree tonic	
phony negroni	\$13.00
200ml st. agrestis na bottled cocktail	

SAKE 36

joto "the blue one"	\$14.00
junmai nigori	

dassai	\$50.00
45' junmai daiginjo nigori 300ml	
takara	\$9.00
nigori 375ml	
rihaku	\$85.00
dreamy clouds' tokubetsu junmai nigori 720ml	
bushido	\$18.00
way of the warrior' ginjo genshu 180ml	
yuki otoko	\$22.00
'yeti' junmai 180ml	
fukucho	\$65.00
'seaside sparkling' junmai 500ml	
takatenjin	\$14.00
sword of the sun' tokubetsu honjozo 720ml	
toko	\$95.00
'sun rise' junmai ginjo 720ml	
otokoyama	\$17.00
tokubetsu junmai 720ml	
hakkaisan	\$30.00
yukimuro' junmai daiginjo 720ml	
takatenjin	\$55.00
'soul of the sensei' junmai daiginjo 300ml	
dassai	\$65.00
39' junmai daiginjo 300ml	
joto	\$75.00
'the one with the clocks' daiginjo 300ml	
kubota manjyu	\$55.00
junmai daiginjo 300ml	
konteki "pearls of simplicity"	\$56.00
junmai daiginjo	
wakatake onikoroshi	\$23.00
demon slayer' junmai daiginjo 720ml	
yuki no bosha	\$18.00
cabin in the snow' junmai ginjo 720ml	
soto	\$20.00
junmai daiginjo 720ml	

kodaimai	\$105.00
'crimson' junmai kimoto 720ml	
rihaku	\$125.00
'origin of purity' junmai ginjo genshu namazake 720ml	
tamanohikari	\$155.00
junmai daiginjo 720ml	
dassai blue	\$180.00
'35' junmai daiginjo 720ml	
toko	\$300.00
ultraluxe' junmai daiginjo 720ml	
iwa 5	\$465.00
assemblage 4' junmai daiginjo 720ml	
tentaka	\$45.00
hawk of the heavens' tokubetsu junmai 300ml	
chiyonosono "shared promise"	\$40.00
junmai	
fukucho "moon on the water"	\$56.00
junmai ginjo	
arizona sake	\$60.00
'traditional' namazake 370ml	
mantensei	\$16.00
kinoko' junmai ginjo 720ml	
tsuchida	\$155.00
junmai kimoto 720ml	
yamada shoten	\$17.00
everlasting roots' tokubetsu junmai 900ml	
mantensei	\$45.00
star filled sky' junmai 300ml	
yuho	\$17.00
rhythm of the centuries' junmai kimoto 720ml	
mana	\$115.00
true vision' yamahai tokubetsu junmai muroka genshu 720ml	
shiokawa	\$95.00
cowboy' junmai ginjo yamahai 720ml	

sapporo premium	\$8.00
rice lager 12oz	
sapporo light	\$9.00
rice lager 120z	
hitachino seasonal	\$12.00
rotating selection 12oz	
hitachino white ale	\$12.00
witbier 12oz	
miura	\$11.00
'forbidden blade' black rice pilsner 12oz	
dark sky brewing westie	\$10.00
wc ipa 16oz	
wren house spellbinder	\$10.00
hazy ipa 16 oz	
arizona wilderness 'cactus juice'	\$12.00
prickly pear sour 16oz	
cider corps semi-dry cider	\$10.00
rotating selection 12oz	
arizona wilderness 'arizo[na]'	\$11.00
na ipa 16oz	
best day brewing	\$6.00
na rotating selection 12oz	

SPARKLING 6

prosecco	\$13.00
scarpetta 2022 friuli	
giesen	\$13.00
0% sparkling brut nv new zealand	
grüner veltliner brut	\$17.00
szigeti nv niederosterreich	
brut	\$13.00
gruet nv new mexico	
brut	\$27.00
la cuvée laurent-perrier nv champagne	
brut rosé	\$21.00
schramsberg mirabelle nv north coast	

SPARKLING | BOTTLE 5

brut majeur	\$139.00
ayala nv champagne	
brut special cuvee	\$225.00
bollinger nv champagne	
brut grande cuvee	\$350.00
krug 375ml nv champagne	
brut blanc de blancs champagne	\$230.00
delamotte nv champagne	
cristal	\$815.00
louis roederer 2015 champagne	

WHITE 14

pinot bianco	\$16.00
cantina terlano 2022 alto adige	
albariño	\$16.00
fillaboa 2022 rías baixas	
riesling	\$22.00
trimbach 2021 alsace	
riesling	\$21.00
j&h selbach spatlese 2022 mosel	
pinot grigio	\$13.00
gradis'ciutta 2022 friuli	
chenin blanc	\$12.00
storm point 2023 swartland	
grüner veltliner	\$15.00
ingrid groiss 2022 weinviertel	
assyrτικο	\$23.00
santo wines 2022 santorini	
sauvignon blanc	\$16.50
craggy range 'the muna road vineyard' 2023 martinborough	
sauvignon blanc	\$21.00
j. de villebois 2021 pouilly fumé	
sauvignon blanc	\$25.00
sinegal 2021 napa valley	

chardonnay	\$15.00
bloodroot 2021 sonoma coast	
chardonnay	\$19.00
trefethen 2022 oak knoll district	
chardonnay	\$23.00
rombauer 2023 carneros	

WHITE | BOTTLE 12

arneis	\$77.00
vietti 2023 piedmont	
chenin blanc	\$215.00
famille joly 'les vieux clos' 2022 savennieres	
riesling	\$179.00
emile beyer grand cru 2022 eichberg	
sauvignon blanc	\$120.00
alphonse mellot 2022 sancerre	
xarel-lo	\$61.00
can sumoi 2022 penedès	
semillon ribolla gialla sauvignon blanc	\$130.00
matthiasson 2021 napa	
chardonnay	\$145.00
dominique cornin 2022 pouilly-fuissé	
chardonnay	\$175.00
albert bichot 1er cru 2022 chablis	
chardonnay	\$265.00
william fevre premier cru 2022 chablis	
chardonnay	\$385.00
bouchard père & fils premier cru 2018 puligny-montrachet	
chardonnay	\$135.00
chappellet 2022 sonoma	
chardonnay	\$225.00
dumol 'chloe' 2022 russian river valley	

ROSÉ + SKIN CONTACT 4

rousanne chardonnay	\$17.00
stolpman 'uni' 2022 ballard canyon	

verdejo sauvignon blanc	\$16.00
gulp orange 2023 la mancha	
zweifelt st laurent pinot noir	\$15.00
s gobelsburg 'cistercien' 2023 niederrossterreich	
tibouren grenache	\$24.00
clos cibonne 2021 provence	

RED 10

gamay noir pinot noir	\$19.00
mason noir wines 'gamma ray' 2022 willamette	
pinot noir	\$19.00
ken wright 2023 willamette	
pinot noir	\$16.50
pali wine co 2022 sonoma coast	
cabernet franc	\$16.00
marc plouzeau 'rive gauche' 2022 chinon	
grenache syrah mouvedre	\$15.00
raymond usseglio 'les claux' 2021 côtes du rhone	
tempranillo	\$23.00
marques de caceres gran reserva 2015 rioja	
malbec	\$19.00
altocedro reserva 2022 la consulta	
shiraz	\$12.00
madfish 2020 south australia	
cabernet sauvignon	\$17.00
greenwing 2022 columbia valley	
cabernet sauvignon	\$25.00
miner family winery 2018 oakville	

RED | BOTTLE 12

pinot noir	\$145.00
gary farrell 2021 russian river valley	
pinot noir	\$225.00
brittan vineyards 'gestalt' 2015 mcminnville	
barbera d'alba	\$147.00
luciano sandrone 2022 piedmont	

sangiovese cabernet sauvignon	\$140.00
tenuta san guido 'le difese' 2022 tuscany	
cabernet sauvignon	\$165.00
hall 2020 napa valley	
cabernet sauvignon	\$180.00
emerson brown 2021 napa valley	
cabernet sauvignon	\$215.00
chateau montelena 2019 napa	
cabernet sauvignon	\$335.00
cade 2019 howell mountain	
cabernet sauvignon	\$353.00
mayacamas 2019 napa	
cabernet sauvignon merlot	\$210.00
tenuta san guido 'guidalberto' 2022 tuscany	
cabernet sauvignon cabernet franc	\$680.00
tenuta san guido 'sassicaia' 2020 bolgheri	
cabernet sauvignon merlot petit verdot cabernet franc malbec	\$740.00
opus one 2017 oakville	

DESSERT 9

moscato d'asti	\$15.00
saracco 2023 piedmont	
sauternes	\$11.00
mouiex 'la fleur' bordeaux	
sauvignon blanc	\$28.00
honig 'late harvest' 2019 rutherford	
furmint sec	\$12.00
royal tokaji 'late harvest' 2018 hungary	
sake	\$21.00
kanbara 'ancient treasure' 10-year aged	
sake	\$11.00
hakkaisan kijoshu	
port	\$14.00
fonseca 20-year tawny nv douro	
brandy	\$12.00
de jerez lustau gran reserva nv andalucia	

plum wine	\$8.00
hakutsuru hyogo	

SIGNATURE TASTING 1

signature tasting	\$120.00
eight course tasting for two featuring our favorite dishes and signature bites	

TEMAKI 3

sake	\$8.00
salmon, maitake mushroom, plum nikiri	
hamachi	\$8.00
yellowtail, jalapeño, pickled carrot, sesame sauce	
grilled romaine	\$4.00
edamame-jalapeño + boquerones 3 + snow crab 9	

WINE 4

cabernet franc sparkling rosé	\$9.00
bouvet loire valley	
le grand prébois rose	\$9.00
cotes du rhone	
pinot grigio	\$9.00
borghi ad est friuli	
barbera	\$9.00
poggio tera piedmont	

NIGIRI 3

avocado	\$5.00
yuzu kosho	
kinoko	\$7.00
mushroom	
nasu	\$5.00
japanese eggplant	