

Uchiko

4200 N Lamar Blvd Ste 140 78756-3439 · +15129164808 · Updated: Jan 14, 2026

[View online menu](#)



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 4

hama chili

yellowtail, ponzu, thai chili, orange supreme

kinoko usuzukuri

seasonal mushroom, shallot, shiro zu

toro nuta

bluefin tuna, blueberry, lemon dashi, pistachio

yokai berry

scottish salmon, dinosaur kale, asian pear, yuzu

HOT TASTINGS 6

karaage

chicken thigh, sweet chili, seasonal pickle

brussels sprouts

lemon, chili

suzuki yaki

grilled striped bass, brown butter dashi, fennel

japanese sweet potato

brown butter, nori vinaigrette, crème fraîche

dry aged steak

four-time seared wagyu, charred snow peas

pork belly

pumpkin seed xo, shiro dashi honey, butternut squash

GREENS 3

wood-fired edamame

charred whole soybeans, jacobson sea salt

gem salad

sunchoke nori dressing, chili oil, shiso, puffed rice

sunomono

cucumber, radish, scallion vinaigrette

NIGIRI / SASHAMI 11

sake

atlantic salmon

sake toro

salmon belly

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

nama hotate

dayboat scallop

MAKIMONO 8

spicy tuna

cucumber, avocado, chili

p-38

yellowtail, avocado, yuzu kosho, grilled negi, cilantro

ham and eggs

pork belly, yolk custard, togarashi

avocado

avocado, tamari

kappa

cucumber, umeboshi

tekka

tuna, tamari

sake maki

salon, tamari

chef's choice vegetarian roll

chef's vegetarian selection of the day

DESSERTS 2

s'mores

toasted barley, black sesame, torched marshmallow

s'mores ice cream pint to-go

toasted marshmallow ice cream with dark chocolate, butter cookie crumble, black sesame praline, torched marshmallows

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

DAILY SPECIALS 12

wakame salad

\$9.00

seaweed, sesame, chili

madai crudo

\$29.00

japanese sea bream, kiwi, shiso

sake crudo

\$25.00

purple cabbage cured salmon, cantaloupe zu, cantaloupe

shima aji crudo

\$28.00

striped jack, peach tepache zu, peach kosho

a5 wagyu tartare

\$30.00

bonito, balsamic, cilantro

| | |
|---|----------------|
| confit portobello | \$17.00 |
| sweet corn, aji panca | |
| lobster toast | \$23.00 |
| parker house toast, curry butter, tomato tapenade | |
| grilled salmon | \$25.00 |
| tokyo turnip, yuzu kosho beurre blanc | |
| shrimp ochazuke | \$23.00 |
| koshihikari, green tea dashi, pearl onion | |
| scallop | \$27.00 |
| sweet pea cream, guanciale, fresno | |
| red snapper | \$30.00 |
| chili pil pil, heirloom tomatoes, shiso chermoula | |
| crispy duck | \$17.00 |
| peach, pickled habaneros, fennel salt | |

NIGIRI / SASHIMI SPECIALS 18

| | |
|--------------------------------|----------------|
| hirame kombujime | \$9.00 |
| kombu cured flounder | |
| kinmedai | \$11.00 |
| goldeneye snapper | |
| kurodai | \$8.00 |
| black bream | |
| hiramasa | \$6.00 |
| greater amberjack | |
| inada | \$10.00 |
| baby yellowtail | |
| dry aged madai | \$13.00 |
| 18 day aged japanese sea bream | |
| shima aji | \$10.00 |
| striped jack | |
| ora king salmon | \$10.00 |
| new zealand king salmon | |
| masu | \$8.00 |
| ocean trout | |
| masu toro | \$9.00 |
| smoked ocean trout belly | |

| | |
|----------------------------------|----------------|
| hamachi toro aburi | \$7.00 |
| torched yellowtail belly | |
| sake toro aburi | \$7.00 |
| torched salmon belly | |
| engawa | \$8.00 |
| torched flounder fin | |
| ama ebi | \$13.00 |
| sweet shrimp | |
| a5 | \$16.00 |
| wagyu beef | |
| snow crab | \$12.00 |
| bluefin bune | \$18.00 |
| fatty tuna tartare & premium uni | |
| kama toro | \$28.00 |
| fatty tuna collar | |

CAVIAR ²

| | |
|--------------------------------|----------------|
| siberian sturgeon (1oz) | \$95.00 |
| nutty, briny, parmesan | |
| trout roe (1oz) | \$35.00 |
| firm, slightly sweet | |

COLD TASTINGS ⁵

| | |
|--|----------------|
| east coast oyster | \$5.50 |
| smoked apple granita, yuzu kosho | |
| hama chili | \$23.50 |
| yellowtail, ponzu, thai chili, orange suprême | |
| hirame usuzukuri | \$20.00 |
| thinly sliced flounder, candied quinoa, olive oil | |
| yokai berry | \$19.50 |
| salmon, dinosaur kale, asian pear, blueberry, yuzu | |
| toro nuta | \$31.00 |
| bluefin tuna, blueberry lemon dashi, pistachio | |

NIGIRI/SASHIMI ¹³

| | |
|--------------------------|----------------|
| madai | \$6.50 |
| japanese bream | |
| hirame | \$8.00 |
| flounder | |
| sake | \$5.50 |
| salmon | |
| sake toro | \$6.00 |
| salmon belly | |
| hamachi | \$7.00 |
| japanese yellowtail | |
| maguro | \$8.00 |
| big eye tuna | |
| kanpachi | \$8.00 |
| amberjack | |
| shime saba | \$6.00 |
| cured norwegian mackerel | |
| boquerones | \$5.00 |
| spanish white anchovy | |
| namahotate | \$7.00 |
| dayboat scallop | |
| ikura | \$7.00 |
| smoked salmon roe | |
| avocado | \$5.00 |
| | |
| wagyu tartare | \$10.00 |

BLUEFIN ⁴

| | |
|------------------------------|----------------|
| bluefin akami | \$15.00 |
| tuna loin | |
| bluefin chutoro | \$16.50 |
| medium fatty tuna | |
| bluefin otoro | \$18.50 |
| fatty tuna | |
| bluefin otoro tartare | \$18.50 |
| fatty tuna tartare | |

TEMPURA ⁴

| | |
|---|----------------|
| shiki | \$11.00 |
| seasonal vegetable | |
| ebi | \$10.00 |
| shrimp | |
| onion ring | \$8.50 |
| togarashi | |
| kabocha | \$9.50 |
| japanese pumpkin, brown butter crème fraîche, lime powder | |

VEGETABLES 9

| | |
|--|----------------|
| sunomono | \$13.00 |
| cucumber, radish, scallion vinaigrette | |
| wood-fired edamame | \$9.00 |
| charred whole soybeans, jacobsen sea salt | |
| gem lettuce | \$13.00 |
| sunchoke nori dressing, chili oil, shiso, puffed rice | |
| furikake rice | \$9.00 |
| crispy garlic, sesame relish add gyutoro 5.5 add trout roe ‡ 8 | |
| kombu carrots | \$16.50 |
| salsa macha, maple labneh, pumpkin seed | |
| charred maitake | \$17.00 |
| black lentils, fresno salsa macha | |
| brussels sprouts | \$10.00 |
| fish caramel, lemon, chili | |
| gai lan | \$14.50 |
| ume boshi, ricotta, almond | |
| japanese sweet potato | \$15.00 |
| brown butter, nori vinaigrette, crème fraîche | |

FROM THE HEARTH 10

| | |
|-------------------------------|---------------|
| nasu | \$5.00 |
| japanese eggplant | |
| kinoko | \$7.00 |
| fire plancha trumpet mushroom | |
| unagi | \$6.00 |
| freshwater eel | |

| | |
|---|----------------|
| gyutoro | \$13.50 |
| 72-hour westholme wagyu | |
| hearth roasted oysters | \$6.00 |
| koji creamed spinach, ponzu | |
| hearth roasted lobster | \$41.00 |
| tom kha, roasted mushrooms, umeboshi butter | |
| westholme hanger | \$30.00 |
| mushroom demi glaze, king trumpet, brown butter | |
| westholme ny strip | \$48.00 |
| 4x seared wagyu, charred snow pea leaves | |
| westholme ribeye | \$52.00 |
| shishito relish, sweet potato hay | |
| suzuki yaki | \$65.00 |
| post oak grilled sea bass, brown butter dashi, fennel | |

DESSERT 7

| | |
|--|----------------|
| milk and cereal | \$12.50 |
| fried milk, chocolate mousse, toasted milk ice cream | |
| cheesecake | \$12.00 |
| pickled cherries, cherry umeboshi, calpico granita | |
| s'mores | \$12.50 |
| toasted barley, black sesame, torched marshmallow | |
| strawberry okashi | \$12.00 |
| brown butter mochi, matcha mousse, coconut tuile | |
| blueberry ube tart | \$11.50 |
| almond praline, graham cracker crust | |
| sundae | \$10.50 |
| raspberry sorbet, buckwheat granola, chocolate shell | |
| s'mores ice cream pint to-go | |
| toasted marshmallow ice cream with dark chocolate, butter cookie crumble, black sesame praline, torched marshmallows | |

OYSTER 2

| | |
|--|---------------|
| wellfleet | \$6.00 |
| asian pear kimchi, coriander blossom, cilantro oil | |
| grilled oyster | \$8.00 |
| caramelized onion, jus, gruyère | |

| | |
|--|---------------|
| madai | \$6.50 |
| japanese bream, shiso, lemon zest, olive oil | |
| | |
| sake | \$5.50 |
| scottish salmon, preserved lemon, skyr yogurt | |
| | |
| sake toro | \$6.00 |
| scottish salmon belly, ginger, tamari | |
| | |
| bincho | \$6.00 |
| albacore tuna, garlic kimchi, negi | |
| | |
| kanpachi | \$8.00 |
| amberjack, tamari, kizami wasabi | |
| | |
| hamachi | \$7.00 |
| yellowtail, pickled apple relish, serrano | |
| | |
| maguro | \$8.00 |
| big eye tuna, negi dare | |
| | |
| shime saba | \$6.00 |
| cured norwegian mackerel, tomato, truffle, basil | |
| | |
| boquerones | \$6.00 |
| spanish white anchovy, gremolata | |
| | |
| hotate | \$7.00 |
| diver scallop, spicy aioli, avocado | |
| | |
| nama hotate | \$7.00 |
| hokkaido scallop, yuzu kosho | |
| | |
| ikura | \$7.00 |
| wild salmon roe | |
| | |
| avocado | \$5.00 |
| yuzu kosho, tamari | |
| | |
| nasu | \$5.00 |
| japanese eggplant, lemon miso | |
| | |
| kinoko | \$7.00 |
| trumpet mushroom, brown butter, sea salt | |
| | |
| unagi | \$7.00 |
| freshwater eel | |
| | |
| wagyu gunkan | \$8.00 |
| pickled jalapeno, red onion | |
| | |

| | |
|-----------------------------|----------------|
| gyutoro | \$13.50 |
| 72-hr westholme wagyu | |
| lobster | \$12.00 |
| beurre monte, jacobsen salt | |

CLASSIC COCKTAILS 4

| | |
|---|----------------|
| lychee martini | \$16.00 |
| wheatley vodka, nigori sake, lychee, yuzu | |
| nikko martini | \$21.00 |
| fords gin, 12-year aged sake, lillet blanc, umami bitters (contains fin fish) | |
| kenja old fashioned | \$18.00 |
| toki whisky, montenegro, punt e mes, bitters | |
| itazura | \$17.00 |
| old overholt rye, banana liqueur, dolin dry, amaro montenegro | |

SIGNATURE COCKTAILS 8

| | |
|--|----------------|
| hachi no hiza | \$16.00 |
| fords gin, rosemary, yuzu honey | |
| subarashi | \$17.00 |
| mi campo reposado, montelobos joven, hibiscus-lime agave | |
| blueberry bramble | \$17.00 |
| bombay sapphire, lemon, blueberry, lime foam | |
| sunno no ashi | \$15.00 |
| guajillo-infused tito's vodka, giffard caribbean pineapple, fever tree ginger beer | |
| espresso martini | \$17.00 |
| tito's vodka, punt e mes, espresso | |
| mori no tori | \$17.00 |
| stiggin's fancy pineapple, appleton estate signature rum, campari, pandan-coconut | |
| kokusho | \$17.00 |
| montelobos joven, kaido iwai no aka shochu, yuzu, shishito-watermelon cordial | |
| beautiful garden | \$17.00 |
| fords gin, rhubarb-rose cordial, lemon, bouquet | |

LOW ABV 2

| | |
|--|----------------|
| uchi g&t | \$15.00 |
| bombay sapphire gin, yuzu cordial, tonic | |

japanese 77**\$13.00**

elderflower, lemon, sparkling wine, sake

BEER 7

sapporo**\$9.00**

premium | 12oz

sapporo**\$9.00**

light | 12oz

echigo koshihikari**\$12.00**

rice lager | 12oz

lone pint**\$10.00**

yellow rose' ipa | 12oz

bear king**\$8.00**

monkey bridge hefeweizen | 12oz

hitachino**\$12.00**

rotating selection | 11.2oz

city orchard**\$8.00**

mr green' cider | 12oz

ZERO PROOF 8

oddbird n/a**\$12.00**

blanc de blanc

athletic**\$8.00**

free wave' non-alcoholic hazy ipa | 12oz

best day**\$8.00**

non-alcoholic kolsch | 12oz

akabanaa**\$12.00**

feragaia zp spirit, hibiscus-lime agave, lime

mitsu mitsu**\$12.00**

ritual zp gin, rosemary, yuzu honey

shokuzen**\$13.00**

zp pinot noir, giffard aperitif, citrus oleo

sawayaka**\$10.00**

elderflower, lemon, sparkling water

madai spritz**\$10.00**

lemon, dashi, shiso oil (contains fin fish)

| | |
|--|-----------------|
| takara | \$9.00 |
| ‘sho chiku bai’ futsu-shu nigori 375ml | |
| | |
| fukucho | \$68.00 |
| seaside sparkling’ junmai 500ml | |
| | |
| rihaku | \$15.00 |
| dreamy clouds’ tokubetsu junmai nigori 720ml | |
| | |
| brooklyn kura | \$17.00 |
| “number 14” junmai ginjo namazake 720ml | |
| | |
| takatenjin | \$33.00 |
| sword of the sun’ tokubetsu honjozo 300ml | |
| | |
| hakkaisan | \$125.00 |
| “awa” sparkling junmai 500ml | |
| | |
| otokoyama | \$16.00 |
| tokubetsu junmai 720ml | |
| | |
| yukikage | \$14.00 |
| snow shadow’ tokubetsu junmai 720ml | |
| | |
| dewatsuru | \$120.00 |
| "golden crest" junmai daiginjo 720ml | |
| | |
| hakkaison | \$215.00 |
| “yukimuro” junmai daingingo genshu 720ml | |
| | |
| kubota manjyu | \$98.00 |
| 10,000 celebrations’ junmai daiginjo 300ml | |
| | |
| konteki | \$49.00 |
| “pearls of simplicity” junmai daiginjo 300ml | |
| | |
| fukucho | \$48.00 |
| "moon on the water" junmai ginjo 300ml | |
| | |
| wakatake onikoroshi | \$23.00 |
| demon slayer’ junmai daiginjo 720ml | |
| | |
| tensei | \$14.00 |
| ‘infinite summer’ tokubetsu honjozo 720ml | |
| | |
| kodaimai | \$15.00 |
| "crimson" kimoto junmai 720ml | |
| | |
| rihaku | \$95.00 |
| ‘wandering poet’ junmai ginjo 720ml | |
| | |

| | |
|---|-----------------|
| hakutsuru ukiyo-e | \$95.00 |
| junmai daiginjo 720ml | |
| konteki | \$95.00 |
| tears of dawn' daiginjo 720ml | |
| maboroshi | \$16.00 |
| junmai ginjo 720ml | |
| yuki no bosha | \$15.00 |
| 'limited release' junmai ginjo 720ml | |
| watari bune | \$285.00 |
| junmai daiginjo 720ml | |
| toko | \$300.00 |
| ultraluxe' junmai daiginjo 720ml | |
| tentaka kuni | \$45.00 |
| hawk in the heavens' tokubetsu junmai 300ml | |
| chyonosono | \$40.00 |
| "shared promise" junmai 300ml | |
| brooklyn kura | \$16.00 |
| "omachi 801" junmai 750ml | |
| kanbara | \$16.00 |
| bride of the fox' junmai ginjo 720ml | |
| ichinokura | \$13.00 |
| 'mukansa' honjozo 720ml | |
| nanbu bijin | \$120.00 |
| tokubetsu junmai 720ml | |
| ichinokura | \$13.00 |
| tokubetsu junmai taruzake 720ml | |
| yamada shoten | \$17.00 |
| everlasting roots' tokubetsu junmai 900ml | |
| mantensei | \$38.00 |
| star-filled sky' junmai ginjo koshu 300ml | |
| gozenshu | \$135.00 |
| '1859' bodaimoto junmai 720ml | |
| negaibito | \$16.00 |
| "whispers of ash" yamahai junmai 720ml | |

| | |
|--|----------------|
| brut prosecco | \$13.50 |
| scarpetta 2022 friuli | |
| blanc de blancs | \$16.00 |
| raventos 2021 conca del riu anoia | |
| brut rosé | \$14.00 |
| bouvet nv loire valley | |
| champagne | \$27.00 |
| charles le bel 'inspiration 1818' nv champagne | |

ROSÉ + SKIN CONTACT ³

| | |
|--|----------------|
| pinot grigio | \$14.00 |
| corte giacobbe 'ramato' 2022 delle venezie | |
| hondarrabi | \$16.00 |
| beltza hondarrabi zuri ameztoi 'rubentis' 2022 getariako txakolina | |
| roussanne chardonnay | \$18.00 |
| stolpman 'uni' 2022 ballard canyon | |

RED ⁸

| | |
|---|----------------|
| pinot noir | \$18.50 |
| pali wine co. santa barbara county 2020 | |
| pinot noir | \$23.00 |
| ken wright 2023 willamette valley | |
| pinot noir | \$30.00 |
| patz and hall 2019 sonoma coast | |
| trousseau | \$20.00 |
| paul benoit & fils 2022 arbois | |
| grenache syrah | \$16.00 |
| mourvèdre e. guigal 2020 côtes du Rhône | |
| tempranillo | \$14.00 |
| orlegi luberri 2022 rioja | |
| cabernet sauvignon | \$35.00 |
| miner family vineyards 2019 oakville | |
| cabernet sauvignon | \$18.00 |
| greenwing 2022 columbia valley | |

WHITE ¹²

| | |
|---|----------------|
| albariño | \$16.00 |
| pazo de lusco 2022 rias baixas | |
| pinot blanc | \$16.00 |
| wagner stemple 2021 rheinhessen | |
| riesling | \$16.00 |
| hugel 'classic' 2021 alsace | |
| muscat sauvignon blanc | \$14.00 |
| gewürztraminer gramona 2022 penedès | |
| pinot grigio | \$13.00 |
| borghi ad est 2021 friuli | |
| gruner vetliner | \$15.00 |
| ingrid groiss 2022 weinviertel | |
| sauvignon blanc | \$18.50 |
| craggy range 'te muna road vineyard' 2022 martinborough | |
| sauvignon blanc | \$22.00 |
| j. de villebois 2021 pouilly-fumé | |
| chardonnay | \$17.00 |
| kokomo 2022 russian river valley | |
| chardonnay | \$18.00 |
| charly nicolle 2022 chablis | |
| chardonnay | \$23.00 |
| trefethen 2021 oak knoll | |
| chardonnay | \$32.00 |
| chappellet "calesa" 2021 petaluma gap | |

RED | BOTTLE 9

| | |
|--|-------------------|
| pinot noir | \$425.00 |
| kosta browne 'cerise' 2019 anderson valley | |
| pinot noir | \$610.00 |
| domaine des beaumont grand cru 2016 clos-saint-denis | |
| pinot noir | \$4,250.00 |
| domaine do romanée-conti grand cru 2020 romanée saint vivant | |
| corvina corvinone rondinella | \$125.00 |
| tommaso bussola valpolicella classico superiore 2016 veneto | |
| shiraz | \$83.00 |
| de iuliis 'steven vineyard' 2019 new south wales | |

| | |
|---|-------------------|
| sangiovese | \$225.00 |
| argiano brunello 2019 montalcino | |
| cabernet sauvignon | \$265.00 |
| corison 2019 napa valley | |
| cabernet sauvignon cabernet franc | \$600.00 |
| tenuta san guido 'sassicaia' 2020 bolgheri | |
| cabernet sauvignon petit verdot cabernet franc merlot malbec | \$1,750.00 |
| opus one 2017 oakville 1.5L | |

WHITE | BOTTLE 9

| | |
|---|-----------------|
| reisling | \$110.00 |
| domaine schlumberger 'grand cru' 2020 saering | |
| sauvignon blanc | \$95.00 |
| domaine cherrier 2022 sancerre | |
| sauvignon blanc | \$120.00 |
| delaporte 2022 sancerre | |
| chenin blanc | \$170.00 |
| domaine des baumard 'clos du papillon' 2006 savennieres | |
| savignin chardonnay | \$195.00 |
| phelan farm 2021 san luis obispo | |
| chardonnay | \$120.00 |
| gary farrell 2021 russian river valley | |
| chardonnay | \$205.00 |
| dumol charles heintz vineyard 2020 sonoma coast | |
| chardonnay | \$350.00 |
| bergstrom 'sigrid' 2017 willamette valley | |
| chardonnay | \$550.00 |
| leflaive 2020 puligny-montrachet | |

SPARKLING | BOTTLE 5

| | |
|--------------------------------|-----------------|
| brut | \$60.00 |
| delamotte nv champagne 375ml | |
| blanc de blancs | \$97.00 |
| schramsberg nv north coast | |
| grand brut | \$175.00 |
| duval leroy nv champagne | |

| | |
|----------------------------------|-----------------|
| brut krug | \$205.00 |
| grande cuvée' nv champagne 375ml | |
| brut rosé | \$350.00 |
| billecart-salmon nv champagne | |

SODAS 5

| | |
|--|---------------|
| yuzu spritz | \$7.00 |
| yuzu, lemon, sparkling water | |
| ramune | \$6.00 |
| japanese soda 6.8oz | |
| mexican coke | \$5.00 |
| 16.9oz | |
| diet coke | \$4.00 |
| 12oz | |
| fever tree | \$5.00 |
| ginger beer, sparkling lime & yuzu 6.8oz | |

TEA + COFFEE 4

| | |
|--|---------------|
| smith tea | \$7.00 |
| no. 96 'jasmine silver tip' green tea | |
| smith tea | \$5.00 |
| no. 13 'red nectar' rooibos tea, clanwilliam | |
| casa brasil | \$5.00 |
| uchiko blend' french press coffee, cerrado | |
| iced tea | \$4.00 |

SIGNATURE TASTING 1

| | |
|----------------------------------|-----------------|
| nine-course tasting for 2 | \$120.00 |
|----------------------------------|-----------------|

NIGIRI + SASHIMI (2 PC) 6

| | |
|------------------------------|----------------|
| market fish selection | \$8.00 |
| chef's choice | |
| bluefin otoro gunkan | \$16.00 |
| fatty tuna belly | |
| bluefin akami | \$16.50 |
| tuna loin | |

| | |
|---------------------|----------------|
| avocado | \$6.00 |
| yuzu kosho, tamari | |
| bincho | \$9.00 |
| albacore tuna | |
| wagyu gunkan | \$14.00 |
| australian wagyu | |

TEMAKI 4

| | |
|---|----------------|
| kinoko | \$8.00 |
| shiitake, jalapeño, thai chimichurri | |
| sake | \$10.00 |
| carrot cabbage slaw, edamame jalapeno puree | |
| hamachi temaki | \$10.00 |
| yuzu apple, aji amarillo salsa | |
| maguro | \$13.00 |
| asian pear, thai basil chili XO | |

COCKTAIL 6

| | |
|--|----------------|
| japanese 77 | \$11.00 |
| low abv, elderflower, prosecco, lemon, sake | |
| ketsueki | \$11.00 |
| campari, oloroso sherry, blood orange, prosecco | |
| subarashi | \$11.00 |
| mi campo reposado, montelobos joven, hibiscus-lime agave | |
| hachi no hiza | \$11.00 |
| fords gin, rosemary, yuzu honey | |
| mitsu mitsu | \$10.00 |
| ritual zero proof gin, rosemary, yuzu honey | |
| akabana | \$10.00 |
| feragaia zero proof spirit, hibiscus-lime agave | |

WINE 6

| | |
|----------------------|---------------|
| brut prosecco | \$9.00 |
| scarpetta friuli | |
| brut rose | \$9.00 |
| bouvet france | |

| | |
|------------------------------|----------------|
| sauvignon blanc | \$9.00 |
| sandpoint california | |
| grenache rosé | \$9.00 |
| le grand prebois france | |
| barbera | \$9.00 |
| poggio italy | |
| pinot noir | \$11.00 |
| pali wine co santa barbara | |

NIGIRI 4

| | |
|--|---------------|
| avocado | \$5.00 |
| yuzu kosho, tamari | |
| shiitake | \$5.00 |
| coffee mushroom glaze, shallot | |
| nasu | \$4.00 |
| japanese eggplant, lemon miso | |
| kinoko | \$7.00 |
| trumpet mushroom, brown butter, sea salt | |