

Uchi Dallas

2817 Maple Ave Above Uchi Dallas 75201-1403 · +12148555454 · 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 7

hama chili

yellowtail, ponzu, thai chili, orange supreme

hirame usuzukuri

thinly-sliced flounder, candied quinoa, olive oil

kinoko usuzukuri

seasonal mushroom, shallot, shiro zu

madai crudo

japanese sea bream, asian pear, yuzu kosho, myoga

veggie ramen

king trumpet, bok choy, ajitama, negi, thai basil

\$19.50

ramen

duck breast, bok choy, ajitama, negi, thai basil

\$26.50

beverage pairing

hitachino yuzu lager

\$12.00

HOT TASTINGS 14

karaage

chicken thigh, kimchi caramel, jalapeño, asian pear

brussels sprouts

lemon, chili

crispy tofu

jalapeno relish, dashi, chili oil

hot fried chicken bun

pickles, cornichon gastrique, parker house roll

nasu katsu bao

eggplant, cabbage, yuzu labneh

wagyu yakitori

yuzu kosho aioli, fingerling tostones

chicken yakitori

sweet chili, negi, kimchi

kinoko yakitori

portabella, broccolini pesto, brown butter

tsukune meatball

chicken, chili ponzu, egg yolk emulsion

shrimp yakitori

spice marinated shrimp, habaero beurre monte, lemon

taraba dumpling

snow crab, curry dashi, mapo oil

pork dumpling

japanese mustard, cilantro, spicy tamari

pho dumpling

wagyu beef, jalapeño, lime, sesame

chicken dumpling

tonkotsu broth, kimchi negi, bonito furikake

GREENS 3

uchibā salad

arugula, miso caesar, hazelnut, parmesan

shishito peppers

kimchi caramel, house furikake, lemon

yuca chips

edamame-jalapeño hummus, black lime togarashi

NIGIRI / SASHIMI 10

sake

atlantic salmon

shime saba

norwegian mackerel

hirame

flounder

madai

japanese sea bream

avocado

yuzu kosho

unagi

freshwater eel

wagyu tartare

cured egg yolk

nasu

japanese eggplant

salmon toro

atlantic salmon belly

bluefin otoro

fatty salmon

MAKIMONO 3

salmon maki

salmon, grilled gem lettuce, fried capers, edamame jalapeno puree

zero sen

hamachi, avocado, shallot, cilantro

inari maki

crispy tofu, avocado, red kosho

SIGNATURE 9

lychee martini

\$16.00

tito's vodka, nigori sake, lychee, yuzu

shiso tini

\$16.00

tito's vodka, yuzu honey, lemon

hachi no hiza

\$16.00

fords gin, rosemary, yuzu honey

subarashi

\$17.00

mi campo reposado, montelobos joven, hibiscus-lime agave

island heat

\$19.00

pineapple and habanero infused banhez mezcal, orgeat, yuzu honey *contains treenut

perfect blue

\$15.00

nikka gin, cocchi americano, combier

sakura samurai

\$16.00

suntory toki whisky, sakura bitters, sakura simple

mint condition	\$16.00
mars iwai whisky, cocoa infused campari, fernet menta	
ume the night away	\$20.00
whistle pig 10 yr, akashi ume cask, orange bitters	

N/A COCKTAILS 3

little bird	\$16.00
sanbitter, pineapple, lime	
mitsu mitsu	\$16.00
ritual zero proof gin, yuzu, honey, rosemary	
nattsu sour	\$16.00
lyre's amaretti, lemon, cherry	

N/A BEER 2

best day brewing	\$7.00
n/a kolsch 12oz	
athletic brewing	\$7.00
run wild' n/a ipa 12oz	

N/A WINES 3

sparkling blanc de blanc	\$14.00
oddbird	
gsm	\$14.00
oddbird	
white blend	\$14.00
oddbird	

N/A BEVERAGES 5

fever tree	\$4.00
ginger ale, ginger beer, yuzu & lime, grapefruit, blood orange ginger	
pellegrino	\$12.00
1 liter	
acqua panna	\$12.00
1 liter	
eiland coffee	\$4.00
french press	
rare tea cellars	\$7.00

HIGHBALLS 3

classic haiball	\$15.00
suntory toki japanese whisky	
strawberry ranch water	\$16.00
blanco tequila, strawberry	
yuzu pimm's cup	\$15.00
pimm's no. 1, cucumber	

BEER | DRAFT 4

sapporo	\$9.00
premium lager japan	
manhattan project	\$7.00
necessary evil pilsner dallas	
peticolas brewery	\$8.00
golden opportunity session dallas	
manhattan project	\$8.00
half-life hazy ipa dallas	

BEER | BOTTLES + CANS 6

sapporo light	\$9.00
lager japan	
orion	\$16.00
rice lager japan	
hitachino	\$14.00
white ale japan	
hitachino	\$14.00
rotating selection japan	
lakewood	\$9.00
temptress milk stout garland	
yoho brewing	\$19.00
sakura mochi stout japan	

SAKE 25

takara	\$28.00
'sho chiku bai' nigori 375ml	
rihaku	\$85.00
'dreamy clouds' junmai nigori 720ml	

nihon sakari	\$18.00
'yuzu' junmai nigori 720ml	
momokawa	\$8.00
junmai ginjo (draft) 180ml	
shibata shuzo	\$22.00
'craft sake' junmai gingo 200ml	
dewanoyuki	\$36.00
'bingakoi' junmai daigingo 300ml	
takatenjin	\$40.00
'sword of the sun' tokubetsu honjozo 300ml	
suigei shuzo	\$45.00
'drunken whale' tokubetsu junmai 300ml	
hakkaisan	\$17.00
tokubetsu junmai 720ml	
fukucho	\$48.00
'moon on the water' junmai ginjo 300ml	
konteki	\$56.00
'pearls of simplicity' junmai daiginjo 300ml	
yuki no bosha	\$15.00
'limited release' junmai ginjo 720ml	
heiwa shuzo	\$21.00
'KID' junmai daiginjo 720ml	
wakatake	\$23.00
'demon slayer' junmai daiginjo 720ml	
ryujin shuzo	\$135.00
'dragon god' junmai daiginjo namazume 720ml	
nanbu bijin	\$219.00
daiginjo 720ml	
iwa 5	\$429.00
junmai daiginjo 720ml	
otokoyama	\$21.00
'kimoto cup' tokubetsu junmai 180ml	
yuri masamune	\$14.00
'beautiful lily' honjozo 200ml	
chyonosono	\$40.00
'shared promise' junmai 300ml	

tentaka kuni	\$45.00
'hawk in the heavens' tokubetsu junmai 300ml	
tedorigawa	\$45.00
'chrysanthemum meadow' yamahai daiginjo 300ml	
mantensei	\$48.00
'star filled sky' junmai ginjo 300ml	
narutotai	\$80.00
'red snapper' nama genshu 720ml	
yamada shoten	\$115.00
'everlasting roots' tokubetsu junmai 900ml	

SPARKLING 4

prosecco	\$13.50
doc brut scarpetta 2023 grave del friuli	
brut rosé	\$14.00
bouvet nv loire valley	
brut champagne	\$33.00
pommery nv champagne, fr	
brut champagne	\$240.00
krug 'grande cuvee' mv reims champagne 375ml	

WHITE 13

pinot grigio	\$11.00
stemmari (draft) sicily	
pinot gris blend	\$15.00
famille hugel 'gentil' alsace fr 2021	
grüner veltliner	\$15.00
ingrid groiss weinviertel 2023	
riesling	\$17.00
trimbach 2021 alsace	
sauvignon blanc	\$18.50
craggy range martinborough 2024	
sauvignon blanc	\$22.00
j de villebois 2023 pouilly fum	
chardonnay	\$20.00
charly-nicolle chablis 2022	

chardonnay	\$23.00
trefethen oak knoll napa valley 2022	
arneis	\$61.00
vietti piedmont 2023	
chardonnay	\$82.00
pouilley-fuisse famille vincent 2020 burgundy	
chardonnay	\$80.00
domaine eden santa cruz mountains 2020	
sauvignon blanc	\$120.00
domaine delaporte 2023 sancerre	
grüner veltliner	\$123.00
prager 'hinter der burg' 2021 wacha	
ROSÉ 1	
grenache	\$16.00
commanderie de la bargemone 2024 côtes de provence	
RED 9	
pinot noir	\$12.00
stemmari (draft) sicily	
pinot noir	\$20.00
elk cove 2023 willamette valley	
barbera	\$16.00
mauro molino 'leradici' 2022 asti	
rhone blend	\$16.00
jl chave selections 2022 côtes du rhone	
syrah	\$20.00
presqui'île 2022 santa barbara	
malbec	\$16.00
cuvelier los andes 2018 valle de uco	
cabernet sauvignon	\$18.00
greenwing 2022 columbia valley	
cabernet sauvignon	\$195.00
chateau montelena 2021 napa valley	
cabernet sauvignon	\$220.00
nickel & nickel 2022 oakville	

DESSERT WINE ³

semillon **\$25.00**

sauvignon blanc far niente 'dolce' nv napa valle

sake **\$16.00**

kanbara 'ancient treasure' yamahai junmai genshu koshu

sake **\$18.00**

hakkaisan kijoshu

STARTERS + GREENS ⁴

yuca chips **\$10.00**

edamame jalapeño hummus, black lime togarashi

shishito peppers **\$8.50**

uchiracha, house furikake, lemon

miso caesar **\$10.50**

arugula, hazelnut, parmesan

little gem salad **\$10.50**

romaine, radish, edamame-jalapeno puree

BUNS + BAO ²

nasu katsu bao **\$8.00**

eggplant, cabbage, yuzu labneh

hot cauliflower bun **\$8.50**

pickles, cornichon gastrique, parker house roll

DUMPLINGS ¹

kinoko dumplings **\$12.50**

portabella, mushroom dashi, chili

COOL TASTINGS + NIGIRI ³

kinoko usuzukuri **\$16.00**

seasonal mushroom, shallot, shiro zu

nasu **\$5.00**

japanese eggplant

avocado **\$5.00**

yuzu kosho

HOT TASTINGS + AGEMONO + YAKITORI ⁴

brussels sprouts	\$9.00
lemon, chili	
fried green tomato	\$8.50
gochujang aioli, radish	
crispy tofu	\$11.00
jalapeño relish, dashi, chili oil	
kinko skewer	\$7.00
portabella, broccolini pesto, brown butter	

DESSERTS 4

coconut tapioca	\$10.50
pickled blueberry, hazelnut, lychee sorbet	
ube cheesecake	\$12.50
purple sweet potato, blueberry, coconut, diplomat cream	
panna cotta	\$9.00
soy buttermilk, strawberry hibiscus granita	
pb&j ice cream sando	\$9.00
chocolate, peanut, strawberry	

SIGNATURE TASTING 1

signature tasting	\$90.00
nine-course tasting for two	

SKEWER 4

pork belly skewer	\$6.00
kare kare, bottarga, furikake	
tsukune skewer	\$5.00
chicken, ponzu, egg yolk emulsion	
wagyu skewer	\$8.00
bulgogi, sesame, lemon	
seasonal veggie skewer	\$6.00
okra, tamarind chutney, togarashi	

NIGIRI 7

sake	\$9.00
atlantic salmon	

akami	\$9.00
tuna loin	
nama hotate	\$10.00
dayboat scallop	
nasu	\$9.00
japanese eggplant	
pork jowl	\$12.00
spicy gastrique, lime	
fried oyster gunkan	\$10.00
wakame aioli, chive	
gyutoro gunkan	\$14.50
72-hr short rib	

TEMAKI 4

tuna handroll	\$13.00
mint, cucumber, avocado	
hamachi handroll	\$12.00
jalapeno, kizame, truffle ponzu	
spicy crunchy veggie handroll	\$9.00
avocado, cucumber, white chili aioli	
a5 tartare handroll	\$15.00
asian pear, truffle, negi aioli	

COCKTAILS 5

shiso tini	\$10.00
tito's vodka, yuzu honey, barley shochu	
hachi no hiza	\$10.00
fords gin, rosemary, citrus honey	
toki highball	\$10.00
suntory toki japanese whiskey	
strawberry ranch water	\$10.00
blanco tequila, strawberry	
heaven in a barrel	\$10.00
barrel aged whisky blend, stout reduction, angostura bitters	

DESSERT 1

crispy bao**\$7.00**

thai tea semifreddo, calamansi caramel

WINE 1**pinot grigio | pinot noir****\$8.00**

stemmari

BEER 2**sapporo****\$6.00**

premium lager

peticolas brewery**\$6.00**

golden opportunity

SPECIALS 12**east coast oyster****\$6.00**

jeow som, cilantro oil

little gem salad**\$10.50**

romaine, radish, edamame jalapeno puree

sake crudo**\$21.00**

salmon, green curry zu, charred gooseberry, bubu arare

maitake maki**\$12.50**

mushroom, cucumber, truffle

kimchi maki**\$16.50**

daikon, kimchi, smoked trout roe

softshell crab maki**\$18.50**

kizami wasabi, pickle, soy aioli

duck bao**\$11.00**

smoked labneh, shishito relish, hot pickle

robata chane**\$14.00**

pork belly, miso chili butter, beer cheese

kimchi pork rib bao**\$11.50**

bbq aioli, sweet pickled cucumber, fresno, cilantro

gyutoro dumpling**\$15.50**

westholme wagyu, garlic caramel

gyutoro frites**\$24.50**

westholme wagyu, yuca frites, herb puree, white cheddar foam

squid ink noodles**\$14.50**

available after 6:30pm trout roe, cured egg yolk, lemon, candied garlic

MIYAZAKI A5 SELECTION 3**a5 nigiri****\$24.00**

miyazaki wagyu beef with siberian caviar +7

a5 tartare maki**\$18.00**

asian pear, truffle, negi aioli

a5 hot rock**\$55.00**

miyazaki wagyu beef, bourbon ponzu

HOT TASTINGS + AGEMONO 6**hot rock****\$20.00**

westholme wagyu beef

seared scallop**\$25.50**

fresno, nikiri beurre monte

brussels sprouts**\$10.00**

lemon, chili

karaage**\$16.50**

chicken thigh, kimchi caramel, jalapeno, asian pear

fried green tomato**\$8.50**

gochujang aioli, radish

crispy tofu**\$11.00**

jalapeno relish, dashi, chili oil

YAKITORI GRILL 6**chicken thigh****\$8.00**

sweet chili, negi, kimchi

pork belly**\$12.00**

fish caramel, togarashi, lime

kinoko skewer**\$8.00**

portabella, broccolini pesto, brown butter

shrimp skewer**\$16.00**

habanero beurre monte, lemon

tsukune meatball**\$10.00**

chicken, chili ponzu, egg yolk emulsion

wagyu beef**\$16.00**

westholme wagyu, fingerling tostones, yuzu kosho aioli

TOYOSU SELECTIONS 17

hirame kombujime**\$10.00**

kombu-cured flounder

shima suzuki**\$10.00**

ocean bass

itoyori**\$10.00**

threadfin bream

kurodai**\$10.00**

black snapper

kinmedai**\$12.00**

goldeneye snapper

umi masu**\$10.00**

tasmanian ocean trout

bluefin akami**\$15.00**

tuna loin

otoro tartare**\$16.00**

fatty tuna tartare

kanpachi**\$10.00**

great amberjack

shima aji**\$11.00**

striped jack

akamutsu**\$15.00**

rosy sea perch

tachiuo**\$10.00**

belt fish

boquerones**\$7.00**

spanish white anchovy

tokujo uni**\$17.00**

japanese sea urchin

tanin bune**\$15.00**

ikura + tokujo uni

amaebi**\$14.00**

japanese spot prawn

pork jowl

\$9.00

house-cured guanciale