

greens

edamame

grilled whole soybeans, sea salt [4.5](#)

shishito yaki

spicy grilled shishito peppers [6](#)

uchi salad

hydroponic baby romaine,
jalapeño edamame [8](#)

roasted golden beets

skyr yogurt, bitter greens,
acacia honey [8](#)

cool tastings

loup crudo

mediterranean sea bass, texas
grapefruit, avocado, fennel vinegar [16](#)

koviche

fresh diver scallop, tomatillo, kalamata,
black lime [19](#)

yokai berry

atlantic salmon, dinosaur kale,
asian pear, yuzu [17](#)

maguro sashimi and goat cheese

fuji apple, pumpkin seed oil,
black pepper [18](#)

hama chili

yellowtail sashimi, sliced thai chili,
orange supremes [18](#)

agemono

tempura nasu

japanese eggplant crisps,
mitsuba, sweet chili sauce [4](#)

tempura onion rings

togarashi, white soy [4](#)

brussels sprouts

crispy brussels sprouts, lemon chili [6](#)

karaage

fried marinated chicken, sansho
pepper, seasonal pickle [10](#)

hot tastings

hot rock

“sear it yourself” wagyu beef,
japanese river rock [16](#)

sakana mushi

steamed seasonal white fish parcel,
galangal, kaffir lime, honshimeji,
tomato [18](#)

dewberry hills farm chicken

short grain sweet rice, banana leaf,
thai chili vinegar [15](#)

jar jar duck

countryside farms duck, candied
kumquat, endive, rosemary smoke [30](#)

bacon tataki

kurobuta pork belly, black lime,
espresso fish caramel,
coriander citrus [19](#)

yakimono

ika yaki

fresh squid, korean pepper, green
apple, sorrel, red curry [12](#)

ao saba

norwegian mackerel, bluefoot
mushroom, onion, juniper,
huckleberry [12](#)

suzuki yaki

grilled mediterranean sea bass,
tomato, mint, thai chili [20](#)

pork jowl

brussels sprout kimchee, preserved
lemon crème fraiche, romaine [22](#)

uchiko

tyson cole chef/owner

paul qui exec chef

philip speer exec pastry chef

sushi and sashimi

	sushi	sashimi
shime saba cured norwegian mackerel, tomato, truffle, basil 𠄎	<u>5</u>	<u>20</u>
gyutan grilled beef tongue, yuzu kosho	<u>3</u>	
gyutan toro grilled beef tongue toro, fish caramel	<u>3.5</u>	
hotate raw diver scallop, spicy sauce, avocado 𠄎	<u>4</u>	
nasu japanese eggplant, lemon miso	<u>2.5</u>	
avocado yuzu kosho, tamari	<u>2.5</u>	
boquerones spanish white anchovy, bottarga, gremolata	<u>4</u>	<u>18</u>
loup de mer mediterranean sea bass, myoga, ponzu 𠄎	<u>3.5</u>	<u>15</u>
madai japanese bream, shiso, meyer lemon zest, olive oil 𠄎	<u>4.5</u>	<u>18</u>
hamachi japanese yellowtail, pickled green apple, jalapeño 𠄎	<u>4.5</u>	<u>18</u>
sake atlantic salmon, preserved lemon, skyr yogurt 𠄎	<u>3.5</u>	<u>14</u>
sake toro atlantic salmon belly, ginger, tamari 𠄎	<u>4</u>	<u>18</u>
big eye tuna negi dare 𠄎	<u>4</u>	<u>18</u>
uni sea urchin, basil, sea salt 𠄎	<u>4.5</u>	<u>30</u>
unagi fresh water eel	<u>3</u>	

makimono

sushi rolls

p-38 japanese yellowtail, avocado, yuzu kosho, grilled negi, cilantro 𠄎 <u>12</u>
komaki romaine, gobo, pickled pepper, lemon miso <u>9</u>
crunchy tuna big eye tuna, avocado, jalapeño, english cucumber, aioli 𠄎 <u>12</u>
tiger cry cured wagyu, rice paper, red pepper, charred green onion <u>16</u>
avofry fried komaki roll, soy paper, lemon miso <u>10</u>
yokai atlantic salmon, myoga, golden beet, soy paper 𠄎 <u>12</u>
ham & eggs katsu pork belly, yolk custard, espelette <u>10</u>
shag tempura fried salmon roll, sun dried tomato, sumiso, spicy sauce <u>14</u>

omakase 𠄎 mkt

chef's tasting

ten-course chef's daily
tasting menu

signature tasting

five-course tasting menu
of our signature dishes

desserts

sweet corn sorbet

polenta custard,
caramel salt, lemon 9

tobacco cream

chocolate sorbet, maple budino,
huckleberry, scotch 9

fried milk

chocolate milk, toasted milk,
iced milk sherbet 9

seasonal sorbet selection 3

𠄎 items are served raw or undercooked or
may contain raw or undercooked ingredients.
consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your
risk of foodborne illness