
May 17, 2012

fukuoka selection

cobia – black kingfish 5 / 18

inada – baby yellowtail 7 / 22

meichidai – porgy 7 / 22

shima aji – striped jack 7 / 22

tobiuo – flying fish 7

gyutoro nigiri – wagyu beef belly 10

kinoko nigiri – abalone mushroom 5

kotsuzui nigiri – beef bone marrow 10

bagaduce oysters

green strawberry sorbet 4 / 24

mame yaki

spicy grilled whole english peas 8

chawan mushi

uni • peas 14

cobia crudo

black kingfish • thai pickles • lime juice • garlic 18

kurodai crudo

black snapper • cucumber • myoga • tomato 22

wild salmon

pickled fruit • tamarind • tomato • cilantro 26

crispy softshell crab

kimchee • thai herbs • texas peaches 26

hotate haru

japanese scallops • pea • radish • yuzu 23

skate

artichoke • parsley • carrot • bonito 20

wagyu shortrib

smoked grape • almond • chive blossom 28

buttermilk dessert special

buttermilk mousse • cilantro sorbet • avocado •
yellow pepper • lime 9

beer dessert special

hennepin beer sorbet • texas peach curd • yeast •
meyer lemon • hay 7

Ask to see the house copy of the UCHI cookbook