

WELCOME TO THE HOUSE OF UCHI

Our aim at Uchi is to serve you expertly crafted Japanese cuisine in keeping with traditional dishes and some of our own modern fusion creations. As our menu is largely designed for sharing, we advise that you order as a group and share rather than individually.

We recommend that you chose 3 or 4 dishes each. Please note that all our dishes are served as and when they are ready.

SUSHI GUIDE

Sushi comes from a Japanese word meaning 'sour rice', and it's rice that's at the heart of sushi, despite most people thinking of it as raw fish. In fact, sashimi is the world for raw fish. When you eat sushi, it can be made with many such as cooked meat, cooked fish, vegetable, as well raw fish and rice.



The word nigiri in Japanese stands for 'two fingers'. This is the typical portion of rice that sushi artists use in order to do the act of 'nigiru', to make the rice that will bed a delicious slice of seafood or meat.



Sashimi is thinly sliced, raw food. It is one of the most famous dishes in the Japanese cuisine. Seafood is the most common, but other meats and foods can also be served as sashimi.



Hosomaki are small sushi rolls made with only one filling wrapped in seaweed 'Hoso' means thin and 'maki' means roll so translated this means thin roll.



Futomaki is a Japanese sushi roll, literally translated as 'fat rolled sushi', containing more than one filling wrapped with nori seaweed.



Uramaki means inside out roll, which means the rice is on the outside giving it a unique variation to the usual sushi roll.



Our Specialty Rolls are oversized sushi rolls made by rolling nori seaweed and rice, with a variety of veggies and seafood which can be both on the inside and outside.



Temaki, otherwise known as the 'hand roll' as it is held in your hand as oppose to using chopsticks. A nori seaweed cone with rice enclosed with various fillings such as seafood, meat and vegetables.



Tartare is raw fish or meat that is cut into very small pieces and shaped into small cakes, it can include other fillings such as vegetables and seasonings.

SET MENUS



7 COURSES TASTING MENU

47 per person

min 2

Assorted Sushi Platter

Lamb Lettuce Parcel

Tempura Chicken Gyoza

Belly Pork or Chicken Yakitori

Tempura Prawn

Sorbet

Ishiyaki Hot Stone: Seafood or Sirloin

(A5 Wagyu Sirloin option 20pp)

with Teriyaki or Ponzu Sauce and Salad

Salt and Pepper Fries

Mochi Ice cream Balls

Sparkling Sake

PARTY SET MENU

36 per person

2-3: 7 dishes, 4-6: 8 dishes, 7+:

10 dishes

California Maki Roll (v option)

Chicken Yakitori Skewers

Prawn Katsu

Yasai Spring Rolls (v)

Duck Gyoza

Lamb Aubergine Miso Sauce

Chicken Curry

Beef Teriyaki Stir Fry

Mixed Greens (v) Ponzu Sauce

Yasai Stir Fry Soba Noodles (v)

Steamed Rice or

Yakimeshi Japanese Fried Rice

YASAI VEGETARIAN SET MENU

32 per person

min 2

Vegetable Spring Roll

California Maki Roll (v)

Teriyaki Yasai Lettuce Parcel

King Mushroom Skewer

Tempura Yasai Gyoza

Pumpkin Katsu Croquette

Agedashi Tofu

Miso Aubergine & Greens

Steamed Rice

for 5 or more people add

Yasai Stir Fry Soba Noodles

SMALL PLATES

KUSHIYAKI

Grilled skewers (2)

Beef Black Pepper Tare 8.95

Chicken Teriyaki 8.50

Scallop Teriyaki 9.50

Pork Belly Yuzu Mustard 9.10

King Prawn Chilli Garlic 9.10

Tofu (v) Spring Onion Tare 7.50

Asparagus (v) Onion Crumb Shichimi 7.50

Sweetcorn Rib (v) Miso Butter 7.50

King Mushroom (v) Miso 7.50

Nasu Aubergines (v) Miso 7.50

Mixed Skewers Chicken, Prawn, Pork 12.5

KATSU CUTLET

Crispy bites wrapped in panko crumbs served with a Japanese garnish and tonkatsu sauce

Tonkatsu Pork 8.20

Tori Katsu Chicken 8.20

Ebi Katsu Prawn 8.80

Sweet Potato (v) 7.90

Pumpkin (v) 7.90

VEG

Teriyaki Yasai Lettuce Wraps (v) 7.20

Yasai Vegetable Spring Rolls (v) 7.20

Agedashi Tofu (v) Tensuyu Spring Onion 8

Stir Fry Miso Aubergine & Greens (v) 8

Miso Vegan Scallops (v) King Mushroom, 7.90

Shitake, Tosaka Seaweed, Miso

Bang Bang Cauliflower 7.50

Chilli Mayo, Spring Onion

SIDES

Edamame 5

Spicy Edamame 6

Soy Sauce Butter, Sesame, Shichimi

Miso Soup 4.90

Yumuchi Fries Okonomiyaki Sauce 6.90

Salt & Pepper Fries 6.90

Sweet Potato Fries Shichimi Togarashi 6.90

Japanese Coleslaw 4

Wakame Japanese Seaweed 4.50

Japanese Potato Salad 4

Steamed Rice 5

MEAT & SEAFOOD

Teriyaki Beef Stir Fry Mixed Vegetables 9.50

Lamb Lettuce Wrap Wasabi Soy Sauce 10.50

Harumaki Spring Rolls Chicken & Prawn 8.50

Japanese BBQ Pork Chashu 8.60

Miso Lamb & Aubergine 9.50

Stir Fry Lamb, Aubergine, Greens

Miso Glazed Salmon 9.90

Miso Hotate (2) Steamed Scallop, 11.90

Shitake, Tosaka Seaweed, Miso

Lemon Yuzu Chicken 8.90

Japanese Sweet & Sour Chicken Karaage 9.20

Hot Sticky Wings Sweet Chilli Kimchi 8.50

Japanese Sweet Teriyaki Ribs 8.50

Takoyaki Octopus Balls 7.50

Mayo, Seaweed, Bonito Flakes

TEMPURA

Light crispy Japanese batter

Ebi Prawn 9.50

Seafood Prawn, Scallops, White Fish 12.90

Watari Kani Soft Shell Crab 10.50

Yasai Mixed Vegetable (v) 8.50

Enoki Mushroom (v) 8.50

Nasu Aubergine (v) Miso 8.50

STEAMED BAO BUNS

Chicken Bao 6.20

Tori Katsu, Japanese Coleslaw, Tomato, Mayo

Pork Belly Bao 6.20

Marinated Pork, Cucumber, Yuzu Mustard

Crab Bao 6.90

Tempura Soft Shell Crab, Japanese

Coleslaw, Wasabi Mayo

Pumpkin Bao 5.50

Pumpkin Katsu, Cucumber, Spring Onions,

Chilli Mayo

YAKIMESHI

Japanese stir fried rice

Salmon Edamame, Egg, Spring Onion, Shichimi 7.50

Bacon Japanese Mayo, Spring Onion, Shichimi 7.30

Chicken Garlic, Egg, Spring Onion 7.30

Yasai (v) Egg, Spring Onion, Shichimi, Chilli 6.50

GYOZA 4pcs

Shitake Mushroom 6.30

Chicken/ Tempura Chicken Gyoza 7.50/8.20

Prawn 8.30

Duck 7.50

Tempura Yasai Gyoza (v) Spicy Kimchi Dressing 8

Mixed Gyozas 14.90

Chicken, Prawn, Duck, Yasai (2 of each)

BIG PLATES

SOUP RAMEN NOODLES

Uchi Chicken or BBQ Pork Chashu 14.50
Egg, Menma, Spring Onion, Wood Ear Mushroom

Shoyu 15.50

Tempura Prawn, Egg, Menma, Green Onion

Spicy Miso (v) 12.80

Enoki, Greens, Egg, Onion, Black Garlic Oil

YAKI SOBA or UDON NOODLES

Stir fried with onion, carrot, scallion, cabbage leaves

Prawn 15

Pork 14

Chicken 13.20

Yasai (v) 12.20

Spicy Soba Noodles (Prawn/Pork/Chicken) 13.70/

Our take on the classic Singapore noodles (v)11.95

SARADA SALAD

Prawn Tobiko 14.50

Tempura Prawns, Japanese Mayo, Flying Fish Roe, Avocado, Asian Salad

Crispy Duck 14

Asian Salad, Umeshu Plum Sake Dressing

Hawaiian Salmon Yuzu Poke Bowl 14.95

Salmon Sashimi, Rice, Mango, Edamame, Sweetcorn, Crispy Shallots, Yuzu Miso

DONBURI RICE BOWL

BBQ Pork Chashu Don 14.50

Pork Chashu, Salad Garnish

Unadon 15.50

Grilled Eel, Sanso Pepper, Salad Garnish

Tori Katsu Don 14.30

Chicken, Teriyaki Sauce, Salad Garnish

Yasai Don (v) 12.30

Vegetable Tempura, Rice Tentsuyu, Salad Garnish

JAPANESE KATSU CURRY

With rice, pickles, greens, salad garnish

Pork 14.20

Chicken 14

Duck Gyoza 14

Prawn 15.50

Tempura Fish 14.50

Pumpkin or Sweet Potato (v) 12.30

Tempura Vegetables (v) 12.30

Kaisen 15.50

Assorted Diced Sashimi, Avocado, Tobiko Salad, Tartare Dressing

Yasai Bowl (v) 11.50

Edamame, Wakame, Cucumber, Purple

Cabbage, Tomato, Sweetcorn, Tensuyu

Hawaiian Tuna Wasabi Poke Bowl 14.95

Tuna Sashimi, Rice, Edamame, Sweetcorn, Radish, Wakame, Tobiko, Mayo

ISHIYAKI STONE GRILL

Tuna & Salmon 37

Sirloin 226g 37

Fillet 226g 39

Wagyu Sirloin UK 226g 53

Premium A5 Japanese Wagyu Sirloin 160g 72

(Subject to availability)

Your food comes with a hot lava stone heated up to 400°C.

Choose how you would like your food, from rare, medium to well done - grill away!

Share your food with your table with our Japanese style tapas dishes or you can eat it all yourself! And that's the ISHIYAKI style!

SAUCE

Choose One

Japanese Wasabi Mayo

Yuzu Mustard

Ponzu

Teriyaki

Black Pepper

'Wa' means Japanese and 'Gyu' means cow.

Japanese A5 Wagyu is the highest grade available. It provides a truly fantastic texture and is bountifully marbled to produce a gorgeous, succulent piece of meat: melt-in-the-mouth tasty.

We recommend eating it medium rare for the best possible taste. The longer the meat is on the heat, the more of the juicy and tender flavour you will lose.

SIDES

Choose Two

Japanese Coleslaw

Japanese Potato Salad

Asian Salad

Fries

Extra Sauce £1

Extra Side £3

FOOD ALLERGIES AND INTOLERANCES

Allergen Advice: We don't list every ingredient on our menu, if you have any allergies or intolerances please let us know so we can assist you before you order. We make our dishes fresh on site, so cannot guarantee that there will be no cross-contamination. All dishes may contain traces of nuts.

We have a separate gluten-free and vegan menu available on request and also a separate data sheet regarding the 14 main allergens.

We offer a separate **gluten free** and **vegan** menu, please ask your server **BENTO BOXES ARE AVAILABLE BETWEEN 12.00 - 18.00 (See separate menu)**

SUSHI MENU

NIGIRI & SASHIMI

	NIGIRI 2pcs	SASHIMI 4pcs
Kingfish	7.60	9.80
Magoru Tuna	7.60	9.80
Sake Salmon	7.40	9.40
Seared Sake Salmon	7.60	9.80
Hotate Scallops	7.50	9.30
Seared Scallops	7.90	
Amaebi Sweet Shrimp	6.50	7.80
Tako Octopus	6.50	7.30
Unagi Eel	6.50	
Ebi Prawn	6.50	
Ikura Salmon Roe Gunkan	7.50	
Tobiko Flying Fish Roe Gunkan	7.50	
Inari (v) Tofu pocket filled with rice	5.50	
Vegan Tuna	5.50	6.50
Vegan Salmon	5.50	6.50
Wagyu Beef Weekend only	8.95	

Sashimi Assorted	10pcs 22	20pcs 34
Tuna, Salmon, Scallops, Amaebi, Kingfish		
Nigiri Assorted	8pcs 20	16pcs 32
Ebi, Tuna, Salmon, Kingfish		

SPECIALITY ROLLS 8pcs

Green Dragon (v) Tempura Asparagus, Pickled Radish, Avocado, Inari Tofu	13.50
Ebi Ten Tempura Prawn, Cucumber, Spicy Mayo, Sesame, Aonori Seaweed Powder	16.50
Black Dragon Eel Kabayaki, Cucumber, Avocado, Tobiko Unagi Sauce	17.50
Salmon Dragon	19.90
Salmon, Prawn, Avocado, Unagi, Mayo	
Seared & flamed at the table	
Spider Maki Tempura Soft Shell Crab, Avocado, Tobiko	19.95
Dynamite Tuna, Cucumber, Avocado, Spicy Mayo, Crispy Onion	19.90
Tuna Wakame Roll	19.90
Surimi, Cucumber, Wakame, Miso	
Truffle-Seared at the table	
Rainbow Roll	19.95
Salmon, Tuna, Kingfish, Crab Stick, Avocado, Pickle, Avocado, Unagi Sauce, Black Tobiko	

CHEF SPECIALS

Salmon Tartare	15.50
Cucumber, Red Onion, Dill, Tartare Dressing	
Tuna Tartare	16.30
Avocado, Sesame, Chives, Wasabi, Tobiko Ponzu Sauce	

HOSOMAKI

Simple rolled rice with nori seaweed on the outside

Cucumber (v) 8pcs 4.50

Avocado (v) 6pcs 5

Salmon 4pcs 5.90

Tuna 4pcs 6.50

Chicken 4pcs 5.90

FUTOMAKI 4pcs

Rolled rice with nori seaweed on the outside

Tempura Chicken Avocado Mayo 8

Tempura Spicy Tuna Mayo Tempura Crumb 9.50

Tempura Spicy Salmon Mayo Tempura 9.50

Crumb

Duck Cucumber, Spring Onion, Hoisin sauce 8.50

Salmon Skin Avocado, Cucumber, Sesame, Japanese Mayo 8.50

Beef Cucumber, Onion Crumb, Wasabi 7.90

Mayo

URAMAKI 8pcs

Rolled rice with nori seaweed on the inside

Yasai California (v) 8.50

Cucumber, Avocado, Pickled Carrots

Verde Maki (v) 9.50

Rice Paper, Lettuce, Red pepper, Mint, Coriander, Pickles, Cucumber, Avocado

California

Surimi Crab Stick, Avocado, Cucumber, 9.50

Sesame, Japanese Mayo

TEMAKI 1pcs

Cone shaped hand rolls

Duck 7.50

Cucumber, Spring Onion, Hoisin Sauce

Tuna 7.50

Spring Onion, Avocado, Teriyaki Sauce

Salmon 7.50

Greens, Avocado, Sesame, Japanese Mayo

Eel Kabayaki 7.50

Sesame, Cucumber, Tobiko, Unagi Sauce

Soft Shell Crab 8.50

Avocado, Spicy Mayo, Tobiko

Yasai (v) 6.50

Pickled Radish, Carrot, Greens, Sesame

When ordering please state you require the GLUTEN FREE versions. Please note that all our dishes are served as and when they are ready, it might take longer for these dishes as they are prepared especially for special diet diners.

SUSHI



	Nigiri 2pcs	Sashimi 4pcs
Magoru Tuna	7.80	10
Sake Salmon	7.80	10
Hotate Scallops	7.90	10
Amaebi Sweet Shrimp	6.80	8.30
Tako Octopus	6.80	8.30
Sashimi Assorted	10 pcs 23	20 pcs 35
Nigiri Assorted	8 pcs 21	16 pcs 33

Temaki cone shaped hand rolls - 1 pc
Tuna spring onion avocado teriyaki sauce 7.80
Salmon greens avocado sesame 7.80

Maki Rolls

Hosomaki simple rolled rice with nori seaweed on the outside
Cucumber 8 pcs 4.80 V
Avocado 6 pcs 5.30 V
Salmon 4 pcs 6.30
Tuna 4 pcs 6.80
Uramaki rolled rice with nori seaweed on the inside
Yasai California 8 pcs 8.80 V
cucumber avocado pickled carrots
Verde Maki 8 pcs 9.80 V
rice paper lettuce red pepper mint coriander tomato cucumber avocado
Speciality Rolls
Green Dragon asparagus pickles avocado cucumber 8 pcs 13.80 V
Sarada salad
Kaisen assorted sashimi asian salad wasabi dressing 15.50

SMALL PLATES



Kushiyaki (2 skewers)
Chicken Yakitori teriyaki 8.80
Pork Yakitori Yuzu mustard 9.40
Scallop Kushiyaki teriyaki 9.80
King Mushroom Kushiyaki miso 7.80 V
Nasu Aubergines Kushiyaki miso 7.80 V
Mixed Skewers (3) 12.80

Tempura

light crispy batter
Ebi Prawn 4 pcs 10
Seafood Tempura prawn scallops seabass 6 pcs 13.20
Watari Kani soft shell crab 10.80
Yasai Mixed vegetable 8.80 V
Enoki Mushroom 8.80 V
Nasu Aubergine miso 8.80 V
Teriyaki Beef with mixed vegetables 9.80

LARGE PLATES



Stir fry thick Vermicelli carrot scallion cabbage GF teriyaki sauce
Prawn 15.30 Chicken 14.30 Yasai Veg 12.80 V

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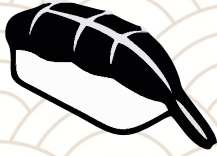
UCHI

VEGAN MENU

When ordering please state you require the VEGAN versions.

Please note that all our dishes are served as and when they are ready, it might take longer for these dishes as they are prepared especially for special diet diners.

SUSHI



	Nigiri 2pcs	Sashimi 4 pcs	
Vegan Tuna	6.50	7.50	
Vegan Salmon	6.50	7.50	
Maki Rolls			
Hosomaki simple rolled rice with nori seaweed on the outside			
Cucumber	8 pcs	4.70	
Avocado	6 pcs	5.20	
Vegan Salmon	4 pcs	6.20	
Wakame Gunken Maki	2 pcs	6.50	
sushi rice wrapped in nori and topped with wakame seaweed			
Speciality Rolls 8pcs			
Green Dragon asparagus radish avocado tofu		13.80	

Temaki cone shaped hand rolls			
Vegan Tuna pickle radish shiso leaf green sesame			7.50
Vegan Salmon pickle radish shiso leaf green sesame			7.50
Yasai pickle radish shiso leaf green sesame			6.80

Uramaki rolled rice with nori seaweed on the inside	8 pcs		
Yasai California cucumber avocado pickled carrots			8.95
Verde Maki			9.80
rice paper lettuce pepper mint coriander tomato cucumber avocado			

Sarada salad			
Yasai Bowl			10.80
edamame wakame cucumber cabbage tomato sweetcorn wafu dressing			
Vegan Hawaiian Tuna & Salmon Yuzu Poke Bowl			14.50
tuna & salmon tatare, rice, mango, edamame, sweetcorn, shallots			

SMALL PLATES



Kushiyaki (2 skewers)			
King Mushroom Kushiyaki miso			7.80
Nasu Aubergines Kushiyaki miso sauce			7.80
Tempura light crispy batter			
Yasai Mixed Vegetables			8.80
Enoki Mushroom			8.80
Nasu Aubergine			8.80
Agedashi Tofu spring onion and shredded red chilli			8.30
Teriyaki Yasai Lettuce Wraps			7.50
Stir fry Miso Aubergine & Greens			8.30

LARGE PLATES



Noodles - Soba Udon			
Soup Ramen			
Spicy Miso greens corn kernels green onion black garlic			13.20
Yaki Soba or Udon			
Yasai stir fried onion carrot scallion cabbage			12.50
Japanese Katsu Curry (included rice, pickle)			
Mixed Tempura Vegetables			12.50

Sides

Edamame	5	Miso Soup	5
Steamed Rice	5	Salt and Pepper Fries	6.90

Yakimeshi Japanese stir fried rice Yasai spring onion shichimi chilli	6.80
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DAYTIME MENU

Available from 12.00-6.00pm



JAPANESE BENTO BOX £13.50

Bento boxes are traditional Japanese lunch boxes with individual compartments filled with delicious food, designed for healthy eating. When choosing your options, you should go for a varied selection. They are made up of different food groups using quality, fresh ingredients including fish, vegetables, soup and meat. It's the perfect way of trying different dishes.

Please choose 4 options for your bento box from sushi and hot food. Steamed Rice included.

SUSHI

Maki Rolls

Cucumber ✓ or Avocado ✓ or Chicken or Salmon 4pcs
simple rolled rice with nori seaweed on the outside
California 3 pcs
surimi crab stick avocado cucumber sesame Japanese mayo

HOT FOOD

Chicken Yakitori skewers teriyaki
Crispy Vegetable Spring Rolls ✓
Tempura vegetables light crispy Japanese batter ✓
Yuzu Lemon Chicken
Taramind Sweet & Sour Chicken Karaage
Sweet Potato Croquette tonkatsu sauce ✓
Yasai Gyoza ✓
Chicken Gyoza ✓
Chicken or Vegetable Japanese Curry ✓
Mixed Vegetables in Miso sauce ✓
Beef Teriyaki Stir fry

WHY NOT ADD

Miso Soup or Edamame ✓ £ 3.80 extra
Salt & Pepper Fries ✓ £ 4.20 extra

BIG PLATE SETS

Soup Ramen

Uchi Chicken chicken, egg, menma, spring onion, wood ear mushroom £ 12.50
Shoyu tempura prawns, egg, menma, greens, spring onion £ 13.50
Spicy Miso enoki, greens, egg, crispy onion, black garlic oil ✓ £ 11.80

Yaki Soba

stir fried with onion, carrot, scallion, cabbage leaves

Prawn £ 13
Pork £ 12
Chicken £ 11.50
Yasai Tempura ✓ £ 11.50

Donburi Rice Bowl

Pork Chashu Don barbecue pork, greens, onions £ 12.50
Unadon grilled eel glazed unagi sanso peppercorn £ 13.50
Katsu Don pork or chicken with teriyaki sauce £ 12.30
Yasai Don vegetable tempura rice tentsuyu ✓ £ 11.50

Japanese Curry including rice & pickles

Pork £ 12.20
Chicken £ 12
Prawn £ 13.50
Tempura Vegetables ✓ £ 11.50

Our main menu is also available. Please ask your server if you have any allergies or dietary requirements before you order