



# DAYTIME MENU

Available from 12.00-6.00pm



## JAPANESE BENTO BOX £ 11.95

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** ✓

£ 3.50 extra

**Salt & Pepper Fries** ✓

£ 3.90 extra

## BIG PLATE SETS

### Soup Ramen

**Uchi Chicken** chicken, egg, menma, spring onion, wood ear mushroom

£ 11.50

**Shoyu** tempura prawns, egg, menma, greens, spring onion

£ 12.50

**Spicy Miso** enoki, greens, egg, crispy onion, black garlic oil ✓

£ 10.30

### Yaki Soba

stir fried with onion, carrot, scallion, cabbage leaves

**Prawn**

£ 12.50

**Pork**

£ 11.30

**Chicken**

£ 11.30

**Yasai Tempura** ✓

£ 10.50

### Donburi Rice Bowl

**Pork Chashu Don** barbecue pork, greens, onions

£ 11.45

**Unadon** grilled eel glazed unagi sanso pepper rice

£ 12.50

**Katsu Don** pork or chicken with teriyaki sauce rice

£ 11.45

**Yasai Don** vegetable tempura rice tentsuyu ✓

£ 10.50

### Japanese Curry including rice & pickles

**Pork**

£ 11.45

**Chicken**

£ 11.45

**Prawn**

£ 12.50

**Tempura Vegetables** ✓

£ 10.50

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

# 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.

## SMALL PLATES

### KUSHIYAKI

Grilled skewers (2)	
<b>Beef</b> Black Pepper Tare	8.95
<b>Chicken</b> Teriyaki	8.30
<b>Scallop</b> Teriyaki	8.30
<b>Pork Belly</b> Yuzu Mustard	8.90
<b>King Prawn</b> Chilli Garlic	8.90
<b>Tofu (v)</b> Spring Onion Tare	7.30
<b>Asparagus (v)</b> Onion Crumb Shichimi	7
<b>Sweetcorn Rib (v)</b> Miso Butter	7
<b>King Mushroom (v)</b> Miso	7
<b>Nasu Aubergines (v)</b> Miso	7
<b>Mixed Skewers</b> Chicken, Prawn, Pork	12.10



### KATSU CUTLET

Crispy bites wrapped in panko crumbs served with a Japanese garnish and tonkatsu sauce	
<b>Tonkatsu Pork</b>	7.90
<b>Tori Katsu Chicken</b>	7.90
<b>Duck Katsu</b>	7.90
<b>Ebi Katsu Prawn</b>	8.60
<b>Sweet Potato (v)</b>	7.65
<b>Pumpkin (v)</b>	7.65



### VEG

<b>Teriyaki Yasai Lettuce Wraps (v)</b>	6.95
<b>Yasai Vegetable Spring Rolls (v)</b>	6.95
<b>Agedashi Tofu (v)</b> Tensuyu Spring Onion	7.70
<b>Stir Fry Miso Aubergine &amp; Greens (v)</b>	7.70
<b>Miso Vegan Scallops (v)</b> King Mushroom, Shitake, Tosaka Seaweed, Miso	7.50
<b>Bang Bang Cauliflower</b>	6.50
Chilli Mayo, Spring Onion	



## SIDES

<b>Edamame</b>	4.95
<b>Spicy Edamame</b>	5.90
Soy Sauce Butter, Sesame, Shichimi	
<b>Miso Soup</b>	4.70
<b>Yumuchi Fries</b> Okonomiyaki Sauce	6.70
<b>Salt &amp; Pepper Fries</b>	6.70
<b>Sweet Potato Fries</b> Shichimi Togarashi	6.70
<b>Japanese Coleslaw</b>	3.90
<b>Wakame</b> Japanese Seaweed	4.20
<b>Japanese Potato Salad</b>	3.90
<b>Steamed Rice</b>	5



## MEAT & SEAFOOD

<b>Teriyaki Beef Stir Fry</b> Mixed Vegetables	8.95
<b>Lamb Lettuce Wrap</b> Wasabi Soy Sauce	9.95
<b>Harumaki Spring Rolls</b> Chicken & Prawn	7.90
<b>Japanese BBQ Pork Chashu</b>	7.95
<b>Miso Lamb &amp; Aubergine</b>	8.95
Stir Fry Lamb, Aubergine, Greens	
<b>Miso Glazed Salmon</b>	9.50
<b>Miso Hotate</b> (min 2) Steamed Scallop, Shitake, Tosaka Seaweed, Miso	5.80 (each)
<b>Lemon Yuzu Chicken</b>	8.70
<b>Japanese Sweet &amp; Sour Chicken Karaage</b>	8.80
<b>Hot Sticky Wings</b> Sweet Chilli Kimchi	7.80
<b>Japanese Sweet Teriyaki Ribs</b>	7.80
<b>Takoyaki Octopus Balls</b>	6.95
Mayo, Seaweed, Bonito Flakes	



## TEMPURA

Light crispy Japanese batter	
<b>Ebi Prawn</b>	9.10
<b>Seafood</b> Prawn, Scallops, White Fish	12.10
<b>Watari Kani</b> Soft Shell Crab	9.95
<b>Yasai Mixed Vegetable (v)</b>	7.90
<b>Enoki Mushroom (v)</b>	7.90
<b>Nasu Aubergine (v)</b> Miso	7.90



## STEAMED BAO BUNS

<b>Chicken Bao</b>	5.80
Tori Katsu, Japanese Coleslaw, Tomato, Mayo	
<b>Pork Belly Bao</b>	5.80
Marinated Pork, Cucumber, Yuzu Mustard	
<b>Crab Bao</b>	6.50
Tempura Soft Shell Crab, Japanese Coleslaw, Wasabi Mayo	
<b>Pumpkin Bao</b>	4.95
Pumpkin Katsu, Cucumber, Spring Onions, Chilli Mayo	



## YAKIMESHI

Japanese stir fried rice	
<b>Salmon</b> Edamame, Egg, Spring Onion, Shichimi	6.90
<b>Bacon</b> Japanese Mayo, Spring Onion, Shichimi	6.70
<b>Chicken</b> Garlic, Egg, Spring Onion	6.70
<b>Yasai (v)</b> Egg, Spring Onion, Shichimi, Chilli	5.70
<b>GYOZA</b> 4pcs	
<b>Shitake Mushroom</b>	5.95
<b>Chicken</b>	6.90
<b>Prawn</b>	7.60
<b>Duck</b>	6.90
<b>Tempura Yasai Gyoza (v)</b> Spicy Kimchi Dressing	6.95
<b>Mixed Gyozas</b>	13.90
Chicken, Prawn, Duck, Yasai (2 of each)	





BIG PLATES

SOUP RAMEN NOODLES



Uchi Chicken or BBQ Pork Chashu 14.20  
Egg, Menma, Spring Onion, Wood Ear  
Mushroom

Shoyu 15.20

Tempura Prawn, Egg, Menma, Green Onion

Spicy Miso (v) 12.50

Enoki, Greens, Egg, Onion, Black Garlic Oil

YAKI SOBA or UDON NOODLES

Stir fried with onion, carrot, scallion,  
cabbage leaves

Prawn 14.80



Pork 13.80

Chicken 12.90

Yasai (v) 11.90

Spicy Soba Noodles (Prawn/Pork/Chicken) 13.50/

Our take on the classic Singapore noodles (v)11.75

SARADA SALAD

Prawn Tobiko 13.80



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

Crispy Duck 12.95

Asian Salad, Umeshu Plum Sake Dressing

Hawaiian Salmon Yuzu Poke Bowl 13.95

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

ISHIYAKI STONE GRILL

Tuna & Salmon 35

Sirloin 226g 35

Fillet 226g 38

Wagyu Sirloin UK 226g 49

Premium A5 Japanese Wagyu Sirloin 160g 70

(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!

We offer a separate **gluten free** and **vegan** menu, please ask your server

DONBURI RICE BOWL

BBQ Pork Chashu Don 14.20



Pork Chashu, Salad Garnish

Unadon 15.25

Grilled Eel, Sanso Pepper, Salad Garnish

Tori Katsu Don 14.10

Chicken, Teriyaki Sauce, Salad Garnish

Yasai Don (v) 12.10

Vegetable Tempura, Rice Tentsuyu, Salad  
Garnish

JAPANESE KATSU CURRY

With rice, pickles, greens, salad garnish

Pork 13.95

Chicken 13.80

Duck Gyoza 13.80



Prawn 15.20

Tempura Fish 13.80

Pumpkin or Sweet Potato (v) 12.10

Tempura Vegetables (v) 12.10

Kaisen 12.95

Assorted Diced Sashimi,  
Salad, Tartare Dressing

Yasai Bowl (v) 9.95

Edamame, Wakame, Cucumber, Purple  
Cabbage, Tomato, Sweetcorn, Tensuyu

Hawaiian Tuna Wasabi Poke Bowl 13.95

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

SAUCE

Choose One

Japanese Wasabi Mayo

Yuzu Mustard

Ponzu

Teriyaki

Black Pepper

SIDES

Choose Two

Japanese Coleslaw

Japanese Potato Salad

Asian Salad

Fries

Extra Sauce £1

Extra Side £3

‘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.

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	SASHIMI
	2pcs	4pcs
<b>Kingfish</b>	7	9.80
<b>Magoru Tuna</b>	7	9.30
<b>Sake Salmon</b>	7	9.80
<b>Seared Sake Salmon</b>	7	9.30
<b>Hotate Scallops</b>	7	9.30
<b>Seared Scallops</b>	7.40	
<b>Amaebi Sweet Shrimp</b>	6	7.80
<b>Tako Octopus</b>	6	7.30
<b>Unagi Eel</b>	6	
<b>Ebi Prawn</b>	6	
<b>Ikura Salmon Roe Gunkan</b>	6.60	
<b>Tobiko Flying Fish Roe Gunkan</b>	6.60	
<b>Inari (v)</b> Tofu pocket filled with rice	4.90	
<b>Vegan Tuna</b>	4.70	5.95
<b>Vegan Salmon</b>	4.70	5.95
<b>Wagyu Beef</b> Weekend only	8.75	
<b>Tempura Oyster</b>	7.80	
<b>Sashimi Assorted</b>	10pcs 20	20pcs 33
Tuna, Salmon, Scallops, Amebi, Kingfish		
<b>Nigiri Assorted</b>	8pcs 18	16pcs 29.90
Ebi, Tuna, Salmon, Kingfish		

## SPECIALITY ROLLS 8pcs

<b>Green Dragon (v)</b> Tempura Asparagus, Pickled Radish, Avocado, Inari Tofu	12.90
<b>Ebi Ten</b> Tempura Prawn, Cucumber, Spicy Mayo, Sesame, Aonori Seaweed Powder	15.90
<b>Black Dragon</b> Eel Kabayaki, Cucumber, Avocado, Tobiko Unagi Sauce	16.95
<b>Salmon Dragon</b> Salmon, Prawn, Avocado, Unagi Seared & flamed at the table	19.90
<b>Spider Maki</b> Tempura Soft Shell Crab, Avocado, Tobiko	19.95
<b>Dynamite</b> Tuna, Cucumber, Avocado, Spicy Mayo, Crispy Onion	19.90
<b>Tuna Wakame Roll</b> Surimi, Cucumber, Wakame, Miso Truffle-Seared at the table	19.90
<b>Rainbow Roll</b> Salmon, Tuna, Kingfish, Crab Stick, Avocado, Pickle, Avocado, Unagi Sauce, Black Tobiko	19.95

## CHEF SPECIALS

<b>Salmon Tartare</b> Cucumber, Red Onion, Dill, Tartare Dressing	14.85
<b>Tuna Tartare</b> Avocado, Sesame, Chives, Wasabi, Tobiko Ponzu Sauce	15.80

## HOSOMAKI

Simple rolled rice with nori seaweed on the outside	
<b>Cucumber (v)</b> 8pcs	4.10
<b>Avocado (v)</b> 6pcs	4.60
<b>Salmon</b> 4pcs	5.30
<b>Tuna</b> 4pcs	5.95
<b>Chicken</b> 4pcs	5.30

## FUTOMAKI 4pcs

Rolled rice with nori seaweed on the outside	
<b>Tempura Chicken</b> Avocado Mayo	7.80
<b>Tempura Spicy Tuna</b> Mayo Tempura Crumb	8.90
<b>Tempura Spicy Salmon</b> Mayo Tempura Crumb	8.90
<b>Duck</b> Cucumber, Spring Onion, Hoisin sauce	7.90
<b>Salmon Skin</b> Avocado, Cucumber, Sesame, Japanese Mayo	7.90
<b>Beef</b> Cucumber, Onion Crumb, Wasabi Mayo	7.10

## URAMAKI 8pcs

Rolled rice with nori seaweed on the inside	
<b>Yasai California (v)</b> Cucumber, Avocado, Pickled Carrots	7.80
<b>Verde Maki (v)</b> Rice Paper, Lettuce, Red pepper, Mint, Coriander, Pickles, Cucumber, Avocado	8.95
<b>California</b> Surimi Crab Stick, Avocado, Cucumber, Sesame, Japanese Mayo	8.95

## TEMAKI 1pcs

Cone shaped hand rolls	
<b>Duck</b> Cucumber, Spring Onion, Hoisin Sauce	6.80
<b>Tuna</b> Spring Onion, Avocado, Teriyaki Sauce	6.80
<b>Salmon</b> Greens, Avocado, Sesame, Japanese Mayo	6.80
<b>Eel Kabayaki</b> Sesame, Cucumber, Tobiko, Unagi Sauce	6.80
<b>Soft Shell Crab</b> Avocado, Spicy Mayo, Tobiko	7.95
<b>Yasai (v)</b> Pickled Radish, Carrot, Greens, Sesame	5.85



# 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 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’, contining 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 seawead cone with rice enclosed with various fillings sush 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

45 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

35 per person  
2-3: 7 dishes, 4-6: 8 dishes, 7+: 10 dishes

- California Maki Roll (v option)
- Chicken Yakitori Skewers
- Prawn Katsu
- Harumaki 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

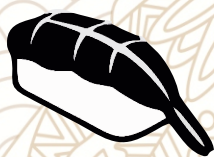
30 per person  
min 2

- Yasai Rice Paper 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



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  
Sake Salmon  
Hotate Scallops  
Amaebi Sweet Shrimp  
Tako Octopus

£7.30  
£7.00  
£7.00  
£6.00  
£6.00

£9.20  
£9.30  
£9.30  
£7.30  
£7.30

Sashimi Assorted

10 pcs

£22.00

20 pcs

£35.00

Nigiri Assorted

8 pcs

£19.00

16 pcs

£29.80

**Temaki** cone shaped hand rolls - 1 pc

Tuna spring onion avocado teriyaki sauce

£6.90

Salmon greens avocado sesame

£6.60

#### Maki Rolls

**Hosomaki** simple rolled rice with nori seaweed on the outside

Cucumber

8 pcs £3.95 V

Avocado

6 pcs £4.30 V

Salmon

4 pcs £4.95

Tuna

4 pcs £5.80

**Uramaki** rolled rice with nori seaweed on the inside

Yasai California

8 pcs £6.95 V

cucumber avocado pickled carrots

Verde Maki

8 pcs £8.50 V

rice paper lettuce red pepper mint coriander tomato cucumber avocado

#### Speciality Rolls

Green Dragon asparagus pickles avocado cucumber

8 pcs £12.90 V

#### Sarada salad

Kaisen assorted sashimi asian salad wasabi dressing

£12.50

### SMALL PLATES



#### Kushiyaki (2 skewers)

Chicken Yakitori teriyaki

£8.30

Pork Yakitori Yuzu mustard

£8.90

Scallop Kushiyaki teriyaki

£8.30

King Mushroom Kushiyaki miso

£7.30 V

Nasu Aubergines Kushiyaki miso

£7.30 V

Mixed Skewers (3)

£12.10

#### Tempura light crispy batter

Ebi Prawn

4 pcs £9.10

Seafood Tempura prawn scallops seabass

6 pcs £12.10

Watari Kani soft shell crab

£9.95

Yasai Mixed vegetable

£7.90 V

Enoki Mushroom

£7.90 V

Nasu Aubergine miso

£7.80 V

Crispy Rice Paper Spring Rolls (3)

£6.80 V

Teriyaki Beef with mixed vegetables

£8.95

### LARGE PLATES



**Stir fry thick Vermicelli** carrot scallion cabbage GF teriyaki sauce

Prawn

£14.80

Chicken

£13.80

Yasai Veg

£12.10 V

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

If you have any concerns whatsoever regarding your allergy and our menu - then we advise that you do not eat here. Thank you



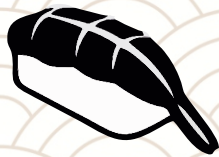
# UCHI

## 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



Vegan Tuna	Nigiri 2pcs £4.90	Sashimi 4 pcs £5.80
Vegan Salmon	Nigiri 2pcs £4.90	Sashimi 4 pcs £5.80

#### Maki Rolls

<b>Hosomaki</b> simple rolled rice with nori seaweed on the outside	
Cucumber	8 pcs £3.95
Avocado	6 pcs £4.20
Vegan Salmon	4 pcs £5.60

Wakame Gunken Maki	2 pcs £5.80
sushi rice wrapped in nori and topped with wakame seaweed	

#### Speciality Rolls 8pcs

Green Dragon asparagus radish avocado tofu	£12.90
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#### Temaki cone shaped hand rolls

Vegan Tuna pickle radish shiso leaf green sesame	£6.80
Vegan Salmon pickle radish shiso leaf green sesame	£6.80
Yasai pickle radish shiso leaf green sesame	£5.65

#### Uramaki rolled rice with nori seaweed on the inside 8 pcs

Yasai California cucumber avocado pickled carrots	£8.95
Verde Maki	£8.35

rice paper lettuce pepper mint coriander tomato cucumber avocado

#### Sarada salad

Yasai Bowl	£9.95
edamame wakame cucumber cabbage tomato sweetcorn wafu dressing	
Vegan Hawaiian Tuna & Salmon Yuzu Poke Bowl	£12.95
tuna & salmon tatare, rice, mango, edamame, sweetcorn, shallots	

### SMALL PLATES



#### Kushiyaki (2 skewers)

King Mushroom Kushiyaki miso	£7.30
Nasu Aubergines Kushiyaki miso sauce	£7.30

#### Tempura light crispy batter

Yasai Mixed Vegetables	£7.80
Enoki Mushroom	£7.80
Nasu Aubergine	£7.80

Crispy Rice Paper Spring Rolls (3)	£6.80
Agedashi Tofu spring onion and shredded red chilli	£7.85
Teriyaki Yasai Lettuce Wraps	£6.95
Stir fry Miso Aubergine & Greens	£7.90

### LARGE PLATES



#### Noodles - Soba Udon

##### Soup Ramen

Spicy Miso greens corn kernels green onion black garlic	£11.95
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##### Yaki Soba or Udon

Yasai stir fried onion carrot scallion cabbage	£11.95
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#### Japanese Katsu Curry (included rice, pickle )

Mixed Tempura Vegetables	£11.95
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### Sides

Edamame	£4.95	Miso Soup	£4.70
Steamed Rice	£4.90	Salt and Pepper Fries	£6.70

#### Yakimeshi Japanese stir fried rice

Yasai spring onion shichimi chilli	£5.90
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## HAPPY HOUR COCKTAILS £6.90 each

Buy 2 large glasses of Wine  
get the rest of the Bottle free

5pm - 7pm Daily 9pm - 10.30pm Thursday

9.30pm - 11.00pm Friday & Saturday

from all drinks marked with the



happyhour clock

### FIZZ FRIDAYS

2 glasses of Prosecco for £12.50

#### UCHI COCKTAIL MENU

##### SIGNATURE COCKTAILS

<b>GIN TANG</b>	<b>9.70</b> ☺
Japanese Roku Gin, Sake, Ginger Syrup, Fresh Ginger, Lime And Lychee Juice.	
<b>CHERRY BOMB</b>	<b>9.70</b> ☺
Disaronno,Southern Comfort,Fresh Lime Juice,Cherry Syrup, Cranberry Juice.	
<b>RED LOTUS MARTINI</b>	<b>9.70</b> ☺
Absolut RaspberryVodka, Absolut Vanilla Vodka, Strawberry Syrup,Coconut Syrup, Milk& Cream.	
<b>LOVELY PINK PEACH</b>	<b>9.70</b> ☺
Beefeater Gin, Crème De Peche, Fresh Lime Juice, Ginger Syrup, Apple Juice, CranberryJuice, Apple Fan	
<b>STRASARONNO</b>	<b>9.70</b> ☺
Absolut Raspberry Vodka, Disaronno, Lime Juice, Strawberry Syrup, AppleJuice Sugar Rimmed Glass.	
<b>ORIENTAL TWISTED MOJITO</b>	<b>9.70</b> ☺
Butterfly Pea infused Havana, Sake, Ginger Beer, Jasmin Syrup, Fresh LimeJuice, Mint.	
<b>BABY VONG</b>	<b>9.70</b> ☺
Baileys, Cointreau, Espresso Coffee, Vanilla Syrup, Milk & Cream, ChocolateDust	
<b>OLDCOLONIAL</b>	<b>9.90</b>
Hendricks Gin, Elderflower Liqueur, Muddled Cucumber, Sugar Syrup andLime Juice Topped with Tonic Water. Mint garnish	
<b>ORIGAMI</b>	<b>10.20</b>
Havana White Rum, Hibiscus & Jasmine Cordial, Fresh Lime Juice, Mango &Coconut, Egg White Foam. Garnished with Berry Dust & an Origami Crane	
<b>SAKURA BLOSSOM</b>	<b>9.70</b>
Beefeater Gin, Jasmin Syrup, Cherry Blossom Liqueur and Tea, Lychee Juice.Garnished with Edible Flowers & Blossom Spray	
<b>KAWAII KITTY</b>	<b>9.70</b>
Strawberry Gin, Peach Liqueur, Rose Syrup, Fresh Lemon, Egg Whites.Prosecco.Garnished with a Fruit Powder Dusted 'Hello Kitty' stencil	

### CLASSIC COCKTAILS

Our bartenders are highly trained and provided they have the ingredients should be able to make you any classic cocktail that you may request. Here are some we have specially chosen to showcase.

<b>COSMOPOLITAN</b>	<b>9.70</b> ☺
Citrus Vodka, Cointreau, Lime Juice, Cranberry Juice, Orange Bitters.	
<b>TWISTED FRENCH MARTINI</b>	<b>9.70</b> ☺
Vanilla Vodka, chambord, Shaken with Pineapple Juice.	
<b>DAIQUIRI</b>	<b>9.70</b> ☺
Havana Rum, Lime Juice, Sugar. Flavours Available: Original, Strawberry.Raspberry, Passionfruit, Vanilla. Straight or on the Rocks.	
<b>TOM COLLINS</b>	<b>9.70</b> ☺
Beefeater Gin, Lemon Juice, Sugar, Soda.Choose from Original, Strawberry, Raspbery, Passionfruit or Mango	
<b>ESPRESSO MARTINI</b>	<b>9.70</b> ☺
Absolut Vanilla Vodka, Kahlua, Sugar, Espresso, chocolate Dust.	
<b>WOO WOO</b>	<b>9.70</b> ☺
Absolut Vodka, Peach Liqueur, Cranberry Juice.	
<b>JAPANESE SLIPPER</b>	<b>9.95</b> ☺
Midori, Cointreau & fresh Lemon Juice	
<b>GRASSHOPPER</b>	<b>9.95</b> ☺
Creme de Menthe, cacao white, Cream & Milk	
<b>PINA COLADA</b>	<b>9.70</b> ☺
Malibu, Coconut Syrup, Pineapple Juice, Milk And Cream	
<b>MAI TAI</b>	<b>10.10</b>
Havana Anejo Rum, Orange Liqueur, Lime Juice, Orgeat, Bitters	
<b>MARGARITA</b>	<b>10.10</b>
ElJimador Blanco, Cointreau & Fresh Lime	
<b>PORN STAR MARTINI</b>	<b>10.60</b>
Absolute Vanilla Vodka, Passoa, Lime Juice, Passionfruit Syrup, Pineapple Juice,Shot of Prosecco	
<b>TOKI HIGHBALL</b>	<b>9.70</b>
Suntory Toki Whiskey, Zest of Lemon and Grapefruit Slice, topped with soda.	
<b>OLD FASHIONED</b>	<b>10.70</b>
Maker's Mark Bourbon, Angostura & Orange Bitters, Brown Sugar	
<b>CLOVER CLUB</b>	<b>9.95</b>
Beefeater Gin, Fresh Lemon, Egg Whites, Raspberry Syrup & Puree	
<b>SOURS</b>	<b>10.60</b>
Fresh Lemon Juice, Sugar Syrup, Egg White, Angostura Bitters.Choices of Spirit: Makers Mark, Midori, Disaronno and Peach	

### CHAMPAGNE AND SPARKLING WINE COCKTAILS

<b>PROSECCO</b>	<b>8.70 gls</b>
<b>FIZZ FRIDAYS</b> - 2 glasses during Happy Hour for	<b>12.50</b> ☺
<b>BELLINI</b>	<b>9.70</b> ☺
Choice of: Strawberry, Raspberry Topped with Prosecco	
<b>APEROL SPRITZ</b>	<b>9.40</b> ☺
Prosecco, Aperol &Soda with Orange slices	
<b>EMPEROR'S GEISHA</b>	<b>9.70</b>
Lychee & Elderflower Liqueurs Are Combined, Laced with Prosecco Bubbles.	

### BEERS & CIDERS

<b>ASAHI SUPER DRY LAGER</b> 5.2% abv	<b>6.20</b> (pint) <b>3.40</b> (half)
Japans No.1 Lager. This dry, crisp taste allows greater appreciation of foodand leaves you ready for the next sip	
<b>SAPPORO LAGER</b> (330ml 4.7% abv)	<b>5.65</b>
Japans No.1 Lager. This dry, crisp taste allows greater appreciation of foodand leaves you ready for the next sip	
<b>KIRIN ICHIBAN LAGER</b> (330ml 5% abv)	<b>5.65</b>
Brewed using the finest, most carefully selected malt available as well as theIchiban Shibori brewing technique (where the beer is made from a single firstpressing of the ingredients), this lager is as sweet and flavoursome as they come.	
<b>HITACHINO NEST WHITE ALE</b> (330ml 5.5% abv)	<b>7.20</b>
Japanese Craft Beer. This white ale is brewed with wheat malt, and flavouredwith coriander, orange peel and nutmeg.	
<b>PERONI</b> Gluten Free (330ml 5.1%)	<b>5.50</b>
<b>PEACOCK CIDER</b> (500ml 4.8% abv)	<b>6.25</b>
Apple or Mango & LimeAsian cider specially created to complement Asian flavours & provide a burstof refreshment to balance aromatic spices.	
<b>ASAHI 0.0%</b> (330ml Bottle)	
Alcohol Free Lager	

### ALCOHOL FREE COCKTAILS

<b>TANQUERAY NON ALCOHOLIC GIN &amp; TONIC</b>	<b>5.70</b>
<b>STRAWBERRY PUNCH</b>	<b>6.20</b>
Strawberry Puree, Fraise Syrup, Orange Juice, Cranberry Juice, Fresh Lime.	
<b>RASPBERRY AND GINGER</b>	<b>6.20</b>
Raspberry Puree, Fresh Lime Juice, Ginger Syrup, Ginger Beer, Fresh Mint.	
<b>UCHI COOLER</b>	<b>6.20</b>
Pineapple, Mango And Guava Shaken With Lime And Fresh Passion Fruit	
<b>APPLE AND ELDERFLOWER NOJITO</b>	<b>6.20</b>
Fresh Green Apple, Lime Juice, Elderflower Cordial, Fresh Mint, Apple Juice.	

### SOFT DRINKS

<b>SPARKLING YUZU SODA</b>	<b>4.40</b>
<b>Pepsi</b> <b>4.80</b> (L) <b>3.00</b> (S)	<b>Lime Soda</b> <b>2.50</b> (L) <b>3.00</b> (S)
<b>Pepsi Max</b> <b>4.90</b> (L) <b>3.00</b> (S)	<b>Blkcurrant Soda</b> <b>4.50</b> (L) <b>3.00</b> (S)
<b>Lemonade</b> <b>4.80</b> (L) <b>3.00</b> (S)	<b>Still / Sparkling Water</b> <b>4.50</b> (L) <b>3.10</b> (S)
<b>FRUIT JUICE</b>	<b>4.95</b> (pint) <b>3.75</b> (half)
Apple, Orange, Pineapple, Cranberry, Lychee, Mango, Guava	
<b>FEVER TREE GINGER ALE</b> (200ml)	<b>3.70</b>
<b>TONIC WATER</b>	<b>3.50</b>
Original, Slimline	
<b>SPARKLING or STILL MINERAL WATER</b>	<b>4.70</b> lge <b>3.30</b> sml
<b>FENTIMANS /FRANKLIN &amp; SONS</b> (275ml)	
Rose lemonade /Strawberry& Raspberry	<b>7.90</b>

### LUSCOMBE ORGANIC DRINKS

all 4.95

Award winning Luscombe have been making organic drinks on DomesdayFarm in Devon for 25 years now - their drinks are really thirst-quenchinglydivine.

#### HOT GINGER BEER

Fresh root ginger, brewed into a delightfully not-too-hot ginger beer. Childrenand adults alike will love it, although the adults may want to try it as a mixerwith some rum! Very slightly sparkling.

#### WILD ELDERFLOWER BUBBLY

Wild Devonshire elderflowers, plucked in May and June, are use(英简this traditional country drink, It's made from an old local recipe - mustd, you'd make at home. Perfect alternative as a non-alcoholic bubbly.



## DURING HAPPY HOUR

BUY 2 LARGE GLASSES OF WINE AND GET THE BOTTLE FREE

### WINES

#### WHITE

	175ml	250ml	Bottle
<b>PINOT GRGLO</b> casa al Fiume, poc, italy 🍷 Vivacious and lingering with a dry tropical velvety finish.	<b>8.70</b>	<b>10.70</b>	<b>28.50</b>
<b>VINHO VERDE</b> Loureiro, Portugal Fruity, aromatic taste of white gooseberries with a crispy light finish	<b>9.20</b>	<b>11.15</b>	<b>29.80</b>
<b>SAUVGNON BLANC</b> Pulp, Marlborough, New Zealand Intense aromas of gooseberry and tropical fruits			<b>34.50</b>
<b>SANCERRE</b> "Etincelle" Domaine Roland Tissier, Loire, France ☆☆☆☆ 4 Star Rating on Vivino. Made from vines over 50 years old from blanc terroir Silex. Gleaming light gold. Aromas of citrus rind and orange. Long and sublime flavours of mature peach.			<b>38.90</b>

#### ROSE

<b>ZINFANDEL ROSE</b> Pelican Plot, California 🍷 Aromas of fresh sweet peaches. Soft with intense red fruits and a delicious floral finish on the palate.	<b>8.70</b>	<b>10.70</b>	<b>28.50</b>
<b>VINHO VERDE ROSE</b> Casa de Pacos, Portugal International Rose Championship 2019 Luminescent pink colour, aromas of raspberries and intensely red fruit filling taste on the palate.	<b>9.20</b>	<b>11.15</b>	<b>30.20</b>

#### RED

<b>MERLOT RESERVA</b> Santa Carolina, Chile 🍷	<b>9.20</b>	<b>11.15</b>	<b>30.50</b>
<b>MALBEC</b> Estate Range, Argentina	<b>10.15</b>	<b>11.90</b>	<b>32.50</b>
<b>CHATEAUNEUF-DU-PAPE</b> Domaine de l'Armas, Rhone, France			<b>37.70</b>

#### SPARKLING

<b>PROSECCO SPUMANTE BRUT</b>	<b>8.70</b>	<b>34.50</b>
<b>PROSECCO BRUT ROSE</b>		<b>36</b>

#### SPARKLING

<b>CHAUDRON</b> 1er Cru Extra Bru		<b>52</b>
<b>VEUVE CLICOUOT</b> Yellow Label		<b>87</b>

#### SAKE & UMESHU

Our carefully crafted Sake collection showcases the diversity of the category. Sake should be enjoyed like wine with different sakes pairing well with different dishes and at different points of a meal.

Our serving sizes are **Shaku** (25ml), **Gurasu** (100ml) or **Ichigo** (175ml)

**Futsu Shu** - House or Table Sake (entry level, typically warmed)

**Junmai** - Typically 70% or higher polishing - no distilled alcohol added.

**Daiginjo** - Around 50% polishing. Fortified.

**Honjozo** - Around 70% polishing. Fortified.

**Taruzake** - Sake aged in the traditional manner in cedar wood barrels. This style was popular in the 'Samurai' era of Japan and is sometimes known as Samurai Sake. It became largely redundant with the advent of stainless steel tanks. However, it has returned as a unique style of sake in which the wood imparts flavour and heavy aroma.

**Nigori** - Unfiltered sake. Retains some of the cloudiness and texture of the rice.

**Umeshu** - Sake blended with Plum Juice and typically fortified.

	Shaku	Gurasu	Ichigo	shigo
<b>VEUVE CLICOUOT</b> Futsu Shu (warm)	2.90	5.30	8.30	
<b>OZEKI 'RAI EDITION'</b> Junmai (warm)	3.90	6.95	10.60	
<b>OZEKI KARATANBA</b> Honjozo (room temp)	3.90	6.95	10.60	
<b>OZEKI OSAKAYA</b> Chobei Daiginjo (cold)	4.90	8.95	13.70	
<b>YUZU SAKE</b> Nigori (chilled)	4.90	8.95	13.70	
<b>OZEKI TARUZAKE</b> (Cedar Wood Aged) (chilled)	3.90	6.95	10.60	
<b>HAKUTSURU</b> Umeshu (room temp)	3.30	5.95	9.60	
<b>HANA AWAKA</b> Sparkling Sake (chilled) (Peach)	4.20	7.90	11.80	19.50 250ml

## SPIRITS SELECTION

All prices are for 25ml measures without mixers.

House Mixers are an additional 0.90

i.e. Pepsi, Diet Pepsi, Lemonade, Fruit Juice & Ginger Beer

### VODKA

<b>ABSOLUT</b>	<b>4.90</b>
<b>ABSOLUT FLAVOURS</b> Vanilla, Raspberry, Citrus	<b>4.90</b>
<b>GREY GOOSE</b>	<b>5.70</b>
<b>CHASE VODKA</b> GF	<b>5.70</b>
<b>HAKU JAPAN</b>	<b>6.10</b>

### GIN

<b>BEEFEATER</b>	<b>4.90</b>
<b>BOMBAY SAPPHIRE</b>	<b>5.10</b>
<b>TANQUERAY</b>	<b>5.10</b>
<b>HENDRICKS</b>	<b>5.20</b>
<b>STAR OF BOMBAY</b>	<b>5.45</b>
<b>BROCKMANS</b>	<b>5.50</b>
<b>WARNER RHUBARB</b>	<b>5.50</b>
<b>PEURTOS INDIAS STRAWBERRY GIN</b>	<b>5.50</b>
<b>ROKU JAPAN</b>	<b>5.50</b>
<b>JINZU</b>	<b>5.90</b>

### WHISKIES

<b>JACK DANIELS OLD NO.7</b>	<b>4.90</b>
<b>JAMESONS</b>	<b>5.10</b>
<b>MAKER'S MARK</b>	<b>5.10</b>
<b>SUNTORY TOKI</b> Japan	<b>5.70</b>
<b>AKASHI</b> Japan	<b>6.10</b>
<b>THE CHITA</b> Japan	<b>8.95</b>
<b>HIBIKI HARMONY</b> Japan	<b>8.95</b>
<b>YAMAZAKI SINGLE MALT DISTILLER'S RESERVE</b> Japan	<b>8.95</b>

For a full list of spirits please ASK

### LOOSE LEAF TEAS

<b>BREAKFAST TEA</b>	<b>3.35</b>	<b>EARL GREY BLUE FLOWER</b>	<b>3.60</b>
<b>SENCHA GREEN TEA</b>	<b>3.60</b>	<b>POPCORN GENMAICHA</b>	<b>3.60</b>
<b>GINSENG GREEN TEA</b>	<b>3.60</b>	<b>JASMINE DRAGON PEARLS</b>	<b>4.20</b>
<b>PEPPERMINT</b>	<b>3.60</b>	<b>LEMONGRASS AND GINGER</b>	<b>3.60</b>

Caffeine Free

Caffeine Free

### COFFEE

<b>AMERICANO</b>	<b>3.40</b>	<b>ESPRESSO</b>	<b>2.95</b>
<b>DOUBLE ESPRESSO</b>	<b>3.45</b>	<b>MACCHIATO</b>	<b>3.70</b>
<b>FLAT WHITE</b>	<b>3.70</b>	<b>CAPPUCCINO</b>	<b>3.70</b>
<b>LATTE</b>	<b>3.70</b>	<b>MOCHA</b>	<b>3.70</b>
<b>BABYCHINO</b>	<b>1.60</b>	<b>SYRUPS</b>	<b>0.70</b>
		Salted Caramel, Vanilla	
<b>HOT CHOCOLATE</b>	<b>3.70</b>		

UCHI  
DRINKS MENU

