



DAYTIME MENU

available from 12.00-6.00pm

JAPANESE BENTO BOX £9.95

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 **V** or Avocado **V** or Chicken or Salmon 4pcs 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 Rice Paper Spring Rolls **V**
Tempura vegetables light crispy Japanese batter **V**
Yuzu Lemon Chicken
Taramind Sweet & Sour Chicken Karaage
Sweet Potato Croquette tonkatsu sauce **V**
Yasai Gyoza **V**
Chicken Gyoza
Chicken or Vegetable Japanese Curry **V**
Mixed Vegetables in Miso sauce **V**
Beef Teriyaki Stir fry

BIG PLATE SETS



Soup Ramen

Yumuchi Chicken chicken, egg, menma, spring onion, wood ear mushroom £9.95
Shoyo tempura prawns, egg, menma, greens, spring onion £11.50
Spicy Miso enoki, greens, egg, crispy onion, black garlic oil **V** £8.95

Yaki Soba

stir fried with onion, carrot, scallion, cabbage leaves
Prawn £11.50
Pork £9.95
Chicken £9.95
Yasai Tempura **V** £8.95

Donburi Rice Bowl

Pork Chashu Don barbecue pork, greens, onions £9.95
Unadon grilled eel glazed unagi sanso pepper rice £11.50
Katsu Don pork or chicken with teriyaki sauce rice on sizzling plate £9.95
Yasai Don vegetable tempura rice tentsuyu **V** £8.95

Japanese Curry including rice & pickles

Pork £9.95
Chicken £9.95
Prawn £11.50
Tempura Vegetables **V** £8.95

WHY NOT ADD

Miso Soup or Edamame **V** £3.50 extra Salt & Pepper Fries **V** £3.90 extra

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)	
Beef Black Pepper Tare	8.70
Chicken Teriyaki	8
Scallop Teriyaki	8
Pork Belly Yuzu Mustard	8.70
King Prawn Chilli Garlic	8.70
Tofu (v) Spring Onion Tare	7
Asparagus (v) Onion Crumb Shichimi	7
Sweetcorn Rib (v) Miso Butter	7
King Mushroom (v) Miso	7
Nasu Aubergines (v) Miso	7
Mixed Skewers Chicken, King Prawn, Pork	11.90

KATSU CUTLET

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

Tonkatsu Pork	7.70
Tori Katsu Chicken	7.70
Duck Katsu	7.70
Ebi Katsu Prawn	8.45
Sweet Potato (v)	7.45
Pumpkin (v)	7.45

VEG

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

MEAT & SEAFOOD

Teriyaki Beef Stir Fry Mixed Vegetables	8.95
Lamb Lettuce Wrap Wasabi Soy Sauce	9.95
Harumaki Spring Rolls Chicken & Prawn	7.70
Japanese BBQ Pork Chashu	7.95
Miso Lamb & Aubergine Stir Fry Lamb, Aubergine, Greens	8.95
Miso Glazed Salmon	9
Miso Hotate (min 2)	5.70
Steamed Scallop, Shitake, Tosaka Seaweed, Miso	(each)
Lemon Yuzu Chicken	8.50
Japanese Sweet & Sour Chicken Karaage	8.50
Hot Sticky Wings Sweet Chilli Kimchi	7.50
Japanese Sweet Teriyaki Ribs	7.50
Takoyaki Octopus Balls Mayo, Seaweed, Bonito Flakes	6.95

TEMPURA

Light crispy Japanese batter

Ebi Prawn	8.95
Seafood Prawn, Scallops, White Fish	11.80
Watari Kani Soft Shell Crab	9.90
Yasai Mixed Vegetable (v)	7.60
Enoki Mushroom (v)	7.60
Nasu Aubergine (v) Miso	7.60

STEAMED BAO BUNS

Chicken Bao	5.50
Tori Katsu, Japanese Coleslaw, Mayo, Steamed Bun	
Pork Belly Bao	5.50
Marinated Pork, Pickles, Yuzu Mustard, Steamed Bun	
Crab Bao	6.20
Tempura Soft Shell Crab, Japanese Coleslaw, Wasabi Mayo	
Pumpkin Bao	4.95
Pumpkin Katsu, Cucumber, Spring Onions, Chilli Mayo	

SIDES



Edamame	4.80
Spicy Edamame Soy Sauce Butter, Sesame, Shichimi	5.80
Miso Soup	4.50
Yumuchi Fries Okonomiyaki Sauce	6.50
Salt & Pepper Fries	6.50
Sweet Potato Fries Shichimi Togarashi	6.50
Japanese Coleslaw	3.70
Wakame Japanese Seaweed	4
Japanese Potato Salad	3.90
Steamed Rice	5

YAKIMESHI

Japanese stir fried rice

Salmon Edamame, Egg, Spring Onion, Shichimi	6.70
Bacon Japanese Mayo, Spring Onion, Shichimi	6.70
Chicken Garlic, Egg, Spring Onion	6.70
Yasai (v) Egg, Spring Onion, Shichimi, Chilli	5.70

GYOZA 4pcs

Shitake Mushroom	5.95
Chicken	6.90
Prawn	7.60
Duck	6.90
Tempura Yasai Gyoza (v) Spicy Kimchi Dressing	6.95
Mixed Gyozas Chicken, Prawn, Duck, Yasai (2 of each)	13.90

BIG PLATES



SOUP RAMEN NOODLES

Uchi Chicken or BBQ Pork Chashu Egg, Menma, Spring Onion, Wood Ear Mushroom	13.75
Shoyu Tempura Prawn, Egg, Menma, Green Onion	14.50
Spicy Miso (v) Enoki, Greens, Egg, Onion, Black Garlic Oil	11.90

YAKI SOBA or UDON NOODLES

Stir fried with onion, carrot, scallion, cabbage leaves

Prawn	14.50
Pork	13.50
Chicken	12.90
Yasai (v)	11.90
Spicy Soba Noodles (Prawn/Pork/Chicken) Our take on the classic Singapore noodles	12.50/ (v)10.25

DONBURI RICE BOWL

BBQ Pork Chashu Don Pork Chashu, Salad Garnish	13.50
Unadon Grilled Eel, Sanso Pepper, Salad Garnish	14.50
Tori Katsu Don Chicken, Teriyaki Sauce, Salad Garnish	13.50
Yasai Don (v) Vegetable Tempura, Rice Tentsuyu, Salad Garnish	11.90

JAPANESE KATSU CURRY

With rice, pickles, greens, salad garnish

Pork	13.50
Chicken	13.50
Duck Gyoza	13.50
Prawn	14.50
Tempura Fish	13.50
Pumpkin or Sweet Potato (v)	11.90
Tempura Vegetables (v)	11.90

SARADA SALAD

Prawn Tobiko Tempura Prawns, Japanese Mayo, Flying Fish Roe, Avocado, Asian Salad	13.50
--------------------------------------------------------------------------------------	-------

Crispy Duck Asian Salad, Umeshu Plum Sake Dressing or Teriyaki Sauce	12.95
-------------------------------------------------------------------------	-------

Hawaiian Salmon Yuzu Poke Bowl Salmon Sashimi, Rice, Mango, Edamame, Sweetcorn, Crispy Shallots	13.95
----------------------------------------------------------------------------------------------------	-------

Kaisen Assorted Diced Sashimi, Salad, Tartare Dressing	12.95
-----------------------------------------------------------	-------

Yasai Bowl (v) Edamame, Wakame, Cucumber, Purple Cabbage, Tomato, Sweetcorn, Tensuyu	9.75
-----------------------------------------------------------------------------------------	------

Hawaiian Tuna Wasabi Poke Bowl Tuna Sashimi, Rice, Edamame, Sweetcorn, Radish, Wakame, Tobiko, Mayo	13.95
--------------------------------------------------------------------------------------------------------	-------

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

33 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

28 per person
min 2

Yasai Rice Paper Spring Roll
California Maki Roll
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

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)**

ISHIYAKI STONE GRILL



Tuna & Salmon	32
Sirloin 226g	32
Fillet 226g	35
Wagyu Sirloin UK 226g	49
Premium A5 Japanese Wagyu Sirloin 160g (Subject to availability)	70

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

SIDES

Choose Two

- Japanese Coleslaw
- Japanese Potato Salad
- Asian Salad
- Fries
- Extra Sauce 1 Extra Side 3

① '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.

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 word for raw fish. When you eat sushi, it can be made with many things such as cooked meat, cooked fish, vegetables, as well as 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.

SUSHI MENU



NIGIRI & SASHIMI

	NIGIRI 2pcs	SASHIMI 4pcs
Kingfish	7	9.30
Magoru Tuna	7	9.30
Sake Salmon	7	9.30
Seared Sake Salmon	7	9.30
Hotate Scallops	7	9.30
Seared Scallops	7.40	
Amaebi Sweet Shrimp	6	7.30
Tako Octopus	6	7.30
Unagi Eel	6	
Ebi Prawn	6	
Ikura Salmon Roe Gunkan	6.60	
Tobiko Flying Fish Roe Gunkan	6.60	
Inari (v) Tofu pockets filled with rice	4.90	
Vegan Tuna	4.70	5.50
Vegan Salmon	4.70	5.50
Wagyu Beef Weekend only	8.75	
Tempura Oyster	7.80	
Sashimi Assorted	10pcs 20	20pcs 32
Tuna, Salmon, Scallops, Amebi, Kingfish		
Nigiri Assorted	8pcs 18	16pcs 29
Ebi, Tuna, Salmon, Kingfish		



SPECIALITY ROLLS 8pcs

Green Dragon (v) Tempura Asparagus, Pickled Radish, Avocado, Inari Tofu	12.90
Ebi Ten Tempura Prawn, Cucumber, Spicy Mayo, Sesame, Aonori Seaweed Powder	15.40
Black Dragon Eel Kabayaki, Cucumber, Avocado, Tobiko Unagi Sauce	16.40
Salmon Dragon Salmon, Prawn, Cucumber, Avocado, Unagi - Seared & flamed at the table	19.20
Spider Maki Tempura Soft Shell Crab, Avocado, Tobiko	19.75
Dynamite Tuna, Cucumber, Avocado, Spicy Mayo, Crispy Onion	19.20
Tuna Wakame Roll Surimi, Cucumber, Wakame, Miso Truffle - Seared at the table	19.20
Rainbow Roll Salmon, Tuna, Kingfish, Crab Stick, Cucumber, Pickle, Avocado, Unagi Sauce, Black Tobiko	19.70



CHEF SPECIALS

Salmon Tartare Cucumber, Red Onion, Dill, Tartare Dressing	14.15
Tuna Tartare Avocado, Sesame, Chives, Wasabi, Tobiko Ponzu Sauce	15.20



HOSOMAKI

Simple rolled rice with nori seaweed on the outside

Cucumber (v) 8pcs	3.75
Avocado (v) 6pcs	4
Salmon 4pcs	4.90
Tuna 4pcs	5.50
Chicken 4pcs	4.90



FUTOMAKI 4pcs

Rolled rice with nori seaweed on the outside

Tempura Chicken Avocado Mayo	6.70
Tempura Spicy Tuna Mayo Tempura Crumb	8.20
Tempura Spicy Salmon Mayo Tempura Crumb	8.20
Duck Cucumber, Spring Onion, Hoisin sauce	7.20
Salmon Skin Avocado, Cucumber, Sesame, Japanese Mayo	7.20
Beef Cucumber, Onion Crumb, Wasabi Mayo	6.70



URAMAKI 8pcs

Rolled rice with nori seaweed on the inside

Yasai California (v) Cucumber, Avocado, Pickled Carrots	6.90
Verde Maki (v) Rice Paper, Lettuce, Red pepper, Mint, Coriander, Tomato, Cucumber, Avocado	8.15
California Surimi Crab Stick, Avocado, Cucumber, Sesame, Japanese Mayo	8.15



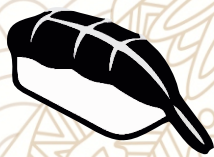
TEMAKI 1pcs

Cone shaped hand rolls

Duck Cucumber, Spring Onion, Hoisin Sauce	6.60
Tuna Spring Onion, Avocado, Teriyaki Sauce	6.60
Salmon Greens, Avocado, Sesame, Japanese Mayo	6.60
Eel Kabayaki Sesame, Cucumber, Tobiko, Unagi Sauce	6.60
Soft Shell Crab Avocado, Spicy Mayo, Topiko	7.90
Yasai (v) Pickled Radish, Shisho Leaf Greens, Sesame	5.35

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	£7.00	£9.30
Sake Salmon	£7.00	£9.30
Hotate Scallops	£7.00	£9.30
Amaebi Sweet Shrimp	£6.00	£7.30
Tako Octopus	£6.00	£7.30
<hr/>		
Sashimi Assorted	10 pcs £20.00	20 pcs £32.00
Nigiri Assorted	8 pcs £18.00	16 pcs £29.00

Temaki cone shaped hand rolls - 1 pc	
Tuna spring onion avacado teriyaki sauce	£6.60
Salmon greens avacado sesame	£6.60

Maki Rolls

Hosomaki simple rolled rice with nori seaweed on the outside	
Cucumber	8 pcs £3.75 V
Avocado	6 pcs £4.00 V
Salmon	4 pcs £4.90
Tuna	4 pcs £5.50

Uramaki rolled rice with nori seaweed on the inside	
Yasai California	8 pcs £6.90 V
cucumber avacado pickled carrots	
Verde Maki	8 pcs £8.15 V
rice paper lettuce red pepper mint coriander tomato cucumber avacado	

Speciality Rolls

Green Dragon asparagus pickles avacado 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	£8.00
Pork Yakitori Yuzu mustard	£8.70
Scallop Kushiyaki teriyaki	£8.00
King Mushroom Kushiyaki miso	£7.00 V
Nasu Aubergines Kushiyaki miso	£7.00 V
Mixed Skewers (3)	£11.90

Tempura light crispy batter

Ebi Prawn	4 pcs £8.95
Seafood Tempura prawn scallops seabass	6 pcs £11.80
Watari Kani soft shell crab	£9.90
Yasai Mixed vegetable	£7.60 V
Enoki Mushroom	£7.60 V
Nasu Aubergine miso	£7.60 V

Crispy Rice Paper Spring Rolls (3)	£6.50 V
Teriyaki Beef with mixed vegetables	£8.95

LARGE PLATES



Stir fry thick Vermicelli carrot scallion cabbage GF teriyaki sauce	
Prawn	£14.50
Chicken	£13.50
Yasai Veg	£11.90 V

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. 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



	Nigiri 2pcs	Sashimi 4 pcs
Vegan Tuna	£4.70	£5.50
Vegan Salmon	£4.70	£5.50

Maki Rolls

Hosomaki simple rolled rice with nori seaweed on the outside	
Cucumber	8 pcs £3.75
Avocado	6 pcs £4.00
Vegan Salmon	4 pcs £5.40

Wakame Gunken Maki	2 pcs £5.60
sushi rice wrapped in nori and topped with wakame seaweed	

Speciality Rolls 8pcs	
Green Dragon asparagus radish avocado tofu	£12.90

Temaki cone shaped hand rolls

Vegan Tuna pickle radish shiso leaf green sesame	£6.60
Vegan Salmon pickle radish shiso leaf green sesame	£6.60
Yasai pickle radish shiso leaf green sesame	£5.35

Uramaki rolled rice with nori seaweed on the inside

8 pcs	
Yasai California cucumber avocado pickled carrots	£6.90
Verde Maki	£8.15
rice paper lettuce pepper mint coriander tomato cucumber avocado	

Sarada salad

Yasai Bowl	£9.75
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	£7.00
Nasu Aubergines Kushiyaki miso sauce	£7.00

Tempura light crispy batter

Yasai Mixed Vegetables	£7.60
Enoki Mushroom	£7.60
Nasu Aubergine	£7.60

Crispy Rice Paper Spring Rolls (3)	£6.50
Agedashi Tofu spring onion and shredded red chilli	£7.70
Teriyaki Yasai Lettuce Wraps	£6.95
Stir fry Miso Aubergine & Greens	£7.70

LARGE PLATES



Noodles - Soba Udon

Soup Ramen

Spicy Miso greens corn kernels green onion black garlic	£11.90
---------------------------------------------------------	--------

Yaki Soba or Udon

Yasai stir fried onion carrot scallion cabbage	£11.90
------------------------------------------------	--------

Japanese Katsu Curry (included rice, pickle)

Mixed Tempura Vegetables	£11.70
--------------------------	--------

Sides

Edamame	£4.80	Miso Soup	£4.00
Steamed Rice	£4.90	Salt and Pepper Fries	£5.70

Yakimeshi Japanese stir fried rice		Yasai spring onion shichimi chilli	£5.50
-------------------------------------------	--	------------------------------------	-------

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.

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