

WELCOME TO THE HOUSE OF UCHI

Uchi means house in Japan. Here we will serve you many delicacies from the land of the rising sun. Our concept, in keeping with our brand and sister restaurant Yumacha, is to create a relaxed drinking and dining experience to suit all tastes.

From casual during the day, where you are welcome to try our coffee and cake offer and bento boxes, to a little more refined in the evening with a gorgeous cocktail.

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.

ISHIYAKI STONE GRILL



Octopus	29
Tuna & Salmon	29
Sirloin 226g	29
Fillet 226g	32
Wagyu Sirloin UK 226g	45
Premium A5 Japanese Wagyu Sirloin 160g (Subject to availability)	69

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

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!

Please do not touch the stone or put any sauces on it. All the seafood and meat should be seared thoroughly on all sides to ensure the flavours are locked in.

Please cook within 7/10 minutes of the dish arriving, as the stone will start to cool. Our seafood is sushi grade and can be eaten raw.

If you have any questions, please ask your server.

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.

How to cook: 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



Edamame	4.80
Spicy Edamame Soy Sauce Butter, Sesame, Shichimi	5.80
Miso Soup	4
Yumuchi Fries Okonomiyaki Sauce	5.70
Salt & Pepper Fries	5.70
Sweet Potato Fries Shichimi Togarashi	5.70
Japanese Coleslaw	3.70
Wakame Japanese Seaweed	4
Japanese Potato Salad	3.90
Steamed Rice	4.90

YAKIMESHI

Japanese stir fried rice

Salmon Edamame, Egg, Spring Onion, Shichimi	6.50
Bacon Japanese Mayo, Spring Onion, Shichimi	6.50
Chicken Garlic, Egg, Spring Onion	6.50
Yasai (v) Egg, Spring Onion, Shichimi, Chilli	5.50

GYOZA 4pcs

Chicken	6.90
Chicken Katsu	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

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)

SMALL PLATES



KUSHIYAKI

Grilled skewers

Chicken Teriyaki	7.95
Scallop Teriyaki	8
Pork Belly Yuzu Mustard	8.70
King Mushroom (v) Miso	6.70
Nasu Aubergines (v) Miso	6.70
Mixed Skewers Chicken, Scallop, Pork	11.90

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

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

MEAT & SEAFOOD

Teriyaki Beef Stir Fry Mixed Vegetables	8.80
Lamb Lettuce Wrap Wasabi Soy Sauce	9.95
Harumaki Spring Rolls Chicken & Prawn	7.50
Japanese BBQ Pork Chashu	7.95
Ponzu Chicken Stir Fry Chicken, Mixed Greens, Shitake	8.50
Miso Lamb & Aubergine Stir Fry Lamb, Aubergine, Greens	8.80
Miso Glazed Salmon	9
Miso Hotate (min 2)	5.70
Steamed Scallop, Shitake, Tosaka Seaweed, Miso (each)	
Chicken Bao	4.95
Tori Katsu, Japanese Coleslaw, Mayo, Steamed Bun	
Pork Belly Bao	4.95
Marinated Pork, Pickles, Yuzu Mustard, Steamed Bun	
Lemon Yuzu Chicken	8.40
Japanese Sweet & Sour Chicken Karaage	8.40
Hot Sticky Wings Sweet Chilli Kimchi	7.20
Japanese Sweet Teriyaki Ribs	7.20
Baked Miso Cod Ginger, Spring Onion, Coriander	8.95

VEG

Teriyaki Yasai Lettuce Wraps (v)	6.80
Yasai Vegetable Spring Rolls (v)	6.80
Agedashi Tofu (v) Tensuyu Spring Onion	7.50
Stir Fry Miso Aubergine & Greens (v)	7.50
Miso Vegan Scallops (v)	7.20
King Mushroom, Shitake, Tosaka Seaweed, Miso	

BIG PLATES



SOUP RAMEN NOODLES

Uchi Chicken or BBQ Pork Chashu	13.25
Egg, Menma, Spring Onion, Wood Ear Mushroom	
Shoyu	13.95
Tempura Prawn, Egg, Menma, Green Onion	
Spicy Miso (v)	11.50
Enoki, Greens, Egg, Onion, Black Garlic Oil	

YAKI SOBA or UDON NOODLES

Stir fried with onion, carrot, scallion, cabbage leaves

Prawn	13.80
Pork	12.90
Chicken	12.90
Yasai (v)	10.90
Spicy Soba Noodles (Prawn/Pork/Chicken)	12.50/
Our take on the classic Singapore noodles	(v)10.25

SARADA SALAD

Prawn Tobiko	12.95
Tempura Prawns, Japanese Mayo, Flying Fish Roe, Avocado, Asian Salad	
Crispy Duck or Tempura Chicken	12.50
Asian Salad, Umeshu Plum Sake Dressing or Teriyaki Sauce	
Hawaiian Salmon Yuzu Poke Bowl	12.95
Salmon Sashimi, Rice, Mango, Edamame, Sweetcorn, Crispy Shallots	

DONBURI RICE BOWL

BBQ Pork Chashu Don	12.95
Pork Chashu, Salad Garnish	
Unadon	13.95
Grilled Eel, Sanso Pepper, Salad Garnish	
Tori Katsu Don	12.95
Chicken, Teriyaki Sauce, Salad Garnish	
Yasai Don (v)	11.50
Vegetable Tempura, Rice Tentsuyu, Salad Garnish	

JAPANESE KATSU CURRY

With rice, pickles, greens, salad garnish

Pork	12.95
Chicken	12.95
Duck Gyoza	12.95
Prawn	13.95
Tempura Fish	12.95
Pumpkin or Sweet Potato (v)	11.70
Tempura Vegetables (v)	11.70

Kaisen	12.50
Assorted Diced Sashimi, Salad, Tartare Dressing	
Yasai Bowl (v)	8.75
Edamame, Wakame, Cucumber, Purple Cabbage, Tomato, Sweetcorn, Tensuyu	
Hawaiian Tuna Wasabi Poke Bowl	13.75
Tuna Sashimi, Rice, Edamame, Sweetcorn, Radish, Wakame, Tobiko, Mayo	

SUSHI



NIGIRI & SASHIMI

	NIGIRI 2pcs	SASHIMI 4pcs
Magoru Tuna	6.80	9.15
Sake Salmon	6.80	9.15
Seared Sake Salmon	6.80	9.15
Hotate Scallops	6.80	9.15
Seared Scallops	7.40	
Amaebi Sweet Shrimp	5.80	7.15
Tako Octopus	5.80	7.15
Unagi Eel	5.80	
Ebi Prawn	5.80	
Ikura Salmon Roe Gunkan	6.60	
Tobiko Flying Fish Roe Gunkan	6.60	
Vegan Tuna	4.50	5.40
Vegan Salmon	4.50	5.40
Wagyu Beef Weekend only	8.75	
Sashimi Assorted Tuna, Salmon, Scallops	8pcs 15	16pcs 24
Nigiri Assorted Ebi, Tuna, Salmon	8pcs 17	16pcs 25.50

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, Teriyaki - Seared 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

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

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

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

CHEF SPECIALS

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

TEMAKI 1pcs

Cone shaped hand rolls

Duck Cucumber, Spring Onion, Unagi 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

SET MENUS

7 COURSES TASTING MENU

43 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
Mochi Ice cream Balls
Sparkling Sake

PARTY SET MENU

33 per person

California Maki Roll (v optional)
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) Shitake Ponzu Sauce
Yasai Stir Fry Soba Noodles (v)
Steamed Rice or
Yakimeshi Japanese Fried Rice

2 - 3: 7 dishes
4 - 6: 8 dishes
7+: 10 dishes

YASAI VEGETARIAN SET MENU

28 per person min 2

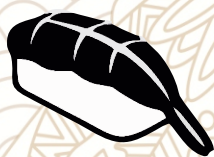
Yasai California Maki Roll
Teriyaki Yasai Lettuce Parcel
King Mushroom Skewer
Tempura Yasai Gyoza
Pumpkin Katsu Croquette
Agedashi Tofu
Miso Aubergine & Greens
Steamed Rice
for 5 or more people add
Yasai Stir Fry Soba Noodles

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.

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

£6.80	£9.15
£6.80	£9.15
£6.80	£9.15
£5.80	£7.15
£5.80	£7.15

Sashimi Assorted 8 pieces £15.00 16 pieces £24.00

Nigiri Assorted 8 pieces £17.00 16 pieces £25.50

Temaki cone shaped hand rolls - 1 pc

Tuna spring onion avocado teriyaki sauce £6.60

Salmon greens avocado 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 avocado pickled carrots

Verde Maki 8 pcs £8.15 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 £7.95

Pork Yakitori Yuzu mustard £8.70

Scallop Kushiyaki teriyaki £8.00

King Mushroom Kushiyaki miso £6.70 V

Nasu Aubergines Kushiyaki miso £6.70 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

Teriyaki Beef with mixed vegetables £8.80

LARGE PLATES



Stir fry thick Vermicelli carrot scallion cabbage GF teriyaki sauce

Prawn £13.80 Chicken £12.90 Yasai Veg £10.90 V

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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 £4.70	Sashimi 4 pcs £6.00
Vegan Salmon	Nigiri 2pcs £4.70	Sashimi 4 pcs £6.00

Maki Rolls

Hosomaki simple rolled rice with nori seaweed on the outside	
Cucumber	8 pcs £3.75
Avocado	8 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
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Temaki cone shaped hand rolls

Vegan Tuna pickle radish shiso leaf green sesame	£6.30
Vegan Salmon pickle radish shiso leaf green sesame	£6.30
Yasai pickle radish shiso leaf green sesame	£5.40

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	£8.75
edamame wakame cucumber cabbage tomato sweetcorn wafu dressing	
Vegan Hawaiian Tuna & Salmon Yuzu Poke Bowl	£11.70
tuna & salmon tatare, rice, mango, edamame, sweetcorn, shallots	

SMALL PLATES



Kushiyaki (2 skewers)

King Mushroom Kushiyaki miso	£6.70
Nasu Aubergines Kushiyaki miso sauce	£6.70

Tempura light crispy batter

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

Agedashi Tofu spring onion and shredded red chilli	£7.50
Teriyaki Yasai Lettuce Wraps	£6.80

Stir fry Miso Aubergine & Greens	£7.20
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LARGE PLATES



Noodles - Soba Udon

Soup Ramen

Spicy Miso greens corn kernels green onion black garlic	£12.25
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Yaki Soba or Udon

Yasai stir fried onion carrot scallion cabbage	£10.50
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Japanese Katsu Curry (included rice, pickle)

Mixed Tempura Vegetables	£11.45
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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
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DAYTIME MENU

available until 6.00pm



JAPANESE BENTO BOX £14.45

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 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

Yasai Vegetable Spring Rolls **v**

Tempura vegetables light crispy Japanese batter **v**

Tempura Shrimp Popcorn

Chicken Katsu cutlet tonkatsu sauce

Yuzu Lemon Chicken

Taramind Sweet & Sour Chicken Karaage

Sweet Potato Croquette tonkatsu sauce **v**

Yasai Gyoza **v**

Chicken Gyoza

Fish, Chicken, Beef or Vegetable Japanese Curry

Mixed Vegetables in Miso sauce **v**

Beef Teriyaki Stir fry

Beef & Black Pepper Sauce

WHY NOT ADD

Miso Soup or Edamame **v** £3.00 extra

Yumuchi or 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

DAYTIME MENU

available until 6.00pm



BIG PLATE SETS

Soup Ramen including Edamame

Yumuchi Chicken chicken, egg, menma, spring onion, wood ear mushroom £13.25

Shoyu tempura prawns, egg, menma, greens, spring onion £13.95

Spicy Miso enoki, greens, egg, crispy onion, black garlic oil v £11.50

Yaki Soba including Edamame or Miso soup

stir fried with onion, carrot, scallion, cabbage leaves

Prawn £13.80

Pork or Chicken £12.90

Yasai Tempura v £10.90

Donburi Rice Bowl including Edamame or Miso soup

Pork Chashu Don barbecue pork, greens, onions £12.95

Unadon grilled eel glazed unagi sanso pepper rice £13.95

Katsu Don pork or chicken with teriyaki sauce rice on sizzling plate £12.95

Yasai Don vegetable tempura rice tentsuyu v £11.50

Japanese Curry including rice & pickles including Edamame or Miso soup

Pork, Chicken or Tempura Fish £12.95

Prawn £13.95

Pumpkin v £11.70

Tempura Vegetables v £11.70

Sarada Salad including Edamame or Miso soup

Prawn Tobiko

Tempura Prawns, Japanese Mayo, Flying Fish Roe, Avocado, Asian Salad £12.95

Hawaiian Salmon Yuzu Poke Bowl

Salmon Sashimi, Rice, Mango, Edamame, Sweetcorn, Crispy Shallots £12.95

Kaisen £12.50

Assorted Diced Sashimi, Salad, Tartare Dressing

Yasai Bowl (v) £8.75

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

Hawaiian Tuna Wasabi Poke Bowl £13.75

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



UCHI

NEW YEAR'S EVE MENUS

MENU 1 £50 per person

Glass of Prosecco

Rainbow Roll

salmon, tuna, kingfish, crab stick, pickle, avocado, unagi, tobiko

Salmon Dragon Roll

salmon, prawn, cucumber, avocado, teriyaki flamed at table

Tempura Prawns

Miso Hotate (vegetarian option)

steamed scallop, shiitake & toshika seaweed,
miso butter, served in a scallop shell

Belly Pork or Chicken Yakitori

UK Wagyu Steak on Hot Stone

teriyaki or black pepper sauce
with choice of rice or salt & pepper fries

Stir Fry Mixed Greens

SET MENU 2 £40 per person

upto 3 people choose 7 dishes

4-6 people choose 8 dishes

7 or more choose 10 dishes

Assorted Sushi Platter (V option)

Beef Black Pepper Yakitori

King Mushroom Yakitori (V)

Panko Prawns

Yasai Spring Rolls (V)

Vegetable lettuce Wraps (V)

Tempura Chicken Gyoza

with kimchi, kewpie mayonnaise

Teriyaki Beef Stir Fry

Sweet & Sour Chicken Karaage

Mixed Greens & Shiitake Ponzu Sauce (V)

Yasai Stir Fry Soba Noodles

Steamed Rice or

Yakimeshi Japanese Fried Rice

Free entry to Live Music at Yumacha from 10.30pm subject to availability

