

UCHU

HOT PLATES

Chicken Wings Battered & fried (about 15 minute wait)	6	Tempura Prawns (5 piece fried prawns)	9
Hot Wings 6 piece buffalo hot wings with ranch dipping sauce	6	Jalapeño Poppers Fried jalapeños filled with spicy tuna & cream cheese Sub vegan cream cheese for \$1	6
Miso Soup With tofu, seaweed & green onions	2	Baked Mussels (4) Baked in a spicy mayo sauce with green onions	6
Edamame VG*, GF* Boiled, lightly salted soy beans	4	Hamachi Kama Grilled yellowtail cheek, served with ponzu sauce	9
Spring Rolls VG* Fried and filled with cabbage, carrots & mung bean sprouts	5	Salmon Kama Grilled salmon cheek, served with ponzu sauce	7
Agedashi Tofu VG* Crispy fried tofu with green onion & tempura sauce	5	Yakitori Grilled chicken skewers with teriyaki sauce & sesame seeds	6
Gyoza Japanese style potstickers filled with chicken, pork & vegetables	5	Chicken Karaage Boneless chicken pieces marinated in sake, soy sauce, ginger and shallot; breaded and fried	7
Shrimp Shumai Steamed shrimp dumplings w/shrimp, tofu & onion	5	Chicken Teriyaki with Rice & Potstickers	8
Spicy Calamari GF* Corn starch battered and fried and served with a spicy dipping sauce	8	Japanese Curry Potatoes and carrots in our homemade curry sauce, with your choice of protein	
Tempura Plate VG* Assorted vegetables dipped in our ultra-light batter & lightly fried - Add prawns for \$3	8	Chicken Katsu Curry	9
		Pork Katsu Curry	9
		Vegetable Curry VG*	7

COLD PLATES

Seaweed Salad VG*, GF* Shredded seaweed marinated in vinegar & sesame oil	5	Poke Salad † Spicy seaweed salad with shredded cucumber and your choice of topping	
• Add Tako (vinegar marinated octopus) \$3		• Diced tuna sashimi	8
• Add Ebi (steamed shrimp) \$2		• Diced salmon sashimi GF*	6
Cucumber Salad VG*, GF* Cucumber and sesame seeds with house dressing	4	• Marinated slices of squid	6
House Salad VG*, GF* Lettuce and tomatoes with ginger dressing	3	Monkey Brain †	10
Pepper Seared Tuna † Slices of maguro tuna coated with fresh cracked pepper and lightly seared	8	A beautiful salad of (choose one) salmon, tuna, or tempura shrimp; wrapped in crab salad and avocado	
		Ahi Tower †	11
		Ahi tuna, crab salad, avocado, rice. Topped w/tobiko	

NOODLES

Ramen Pork broth, roasted pork shoulder, onions, bamboo shoots, and medium-boiled egg	11	Yakisoba VG*	8
Udon with Vegetables Fish-based broth with mushroom, seaweed, broccoli, green onion, & fish cake - Add prawns for \$3	8	Fried noodles with cabbage, carrot, broccoli & onion	
		• with Tofu VG*	10
		• with Chicken	12
		• with Beef	14

† Contains raw seafood. Consuming raw or undercooked seafood may increase your risk of foodborne illness.

*For allergies/dietary concerns, please note that our kitchen uses shared fryer and grill.

ENTRÉES

Entrees served all day /// Comes with miso soup and house salad

Beef Teriyaki Rib eye steak prepared with teriyaki sauce	16	Sushi Dinner † One tuna roll and 8 pcs assorted nigiri, chef's choice	22
Chicken Teriyaki Grilled chicken prepared with teriyaki sauce	14	Sashimi Dinner † 15pcs, chef's choice	27
Salmon Teriyaki Grilled salmon prepared in teriyaki sauce	16	Chicken Katsu Japanese style deep-fried chicken breast	14

NIGIRI 2pcs / SASHIMI 6pcs

Albacore (Albacore Tuna) GF*	5 / 14	Masago † (Smelt Roe)	4
Amaebi † (Sweet Shrimp) GF*	6	Saba † (Mackerel) GF*	5 / 12
Avocado VG*	3	Sake † (Salmon) GF*	5 / 14
Creamy Hotategai † (Creamy Scallops) GF*	5	Smoked Sake † (Smoked Salmon) GF*	5 / 14
Ebi † (Shrimp) GF*	4	Super White Tuna † (Escolar)	5 / 14
Hamachi † (Yellow Tail) GF*	5 / 14	Tako † (Octopus) GF*	4 / 11
Hokkigai † (Arctic Surf Clam) GF*	4	Tamago † (Sweet Egg) GF*	3
Ika † (Squid) GF*	4 / 10	Tobiko † (Flying Fish Roe / Black, Green or Red)	5
Ikura † (Salmon Roe) GF*	6	Unagi † (Freshwater Eel)	6 / 14
Inari (Sweet Fried Tofu) VG*	3	Add Quail Egg	1
King Salmon (Wild Caught) GF*	8 / 22	- Seared Nigiri/Sashimi Upon Request	
Maguro † (Tuna) GF*	6 / 17		

VEGAN / VEGETARIAN ROLLS

Green Dragon Roll VG* Tempura fried asparagus, topped with avocado and unagi sauce	8	Jungle Roll VG* Mango, avocado & yamagobo topped with tomato	6
Veggie Tempura Roll VG* Tempura fried sweet potato, carrot & cucumber, topped with tempura flakes	6	Monkey Roll VG* Tempura fried asparagus, mango, fried tofu	6
Nasuyaki Roll VG* Tempura fried japanese eggplant, inari, yamagobo topped with vegan spicy mayo	6	Tofu Maki Roll VG* Tempura fried tofu, yamagobo, cucumber	6
Iggy Popper Roll V* Tempura fried jalapeno, cream cheese***, avocado, topped with sesame seeds and spicy sauce Top with spicy tuna † for \$4	6	Sweet Veggie Roll VG* Cucumber, avocado, yamagobo, inari, sesame seeds	6
Enoki Roll VG* Enoki mushroom, inari, yamagobo, cucumber, topped with unagi sauce	6	Cucumber Roll VG*, GF* Cucumber, sesame seeds	3
Garden Spider Roll VG* Grilled asparagus, avocado, yamagobo, kaiware	6	Avocado Roll VG*, GF* Avocado, sesame seeds	3
		Asparagus Roll V* Tempura fried asparagus, cream cheese***, sesame seeds	6

***Substitute vegan cream cheese for \$1 /// Add avocado \$1 /// Soy paper instead of nori seaweed add \$1

V=Vegetarian* / VG=Vegan* / GF=Gluten-free*

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All classic rolls are available as hand rolls by request

California Roll Crab salad**, avocado, cucumber, sesame seeds	5.5	Unagi Roll Eel, avocado, sesame seeds, unagi sauce	7
Salmon Skin Roll Salmon skin, avocado, kaiware, sesame seeds, yamagobo, unagi sauce	6	Hawaiian Roll † GF* Tuna, salmon, mango, avocado	7
Philadelphia Roll † GF* Smoked salmon, cucumber, cream cheese***, sesame seeds	6	Alaska Roll † Crab salad**, salmon, avocado	7
B.C. Salmon Roll † GF* Salmon, cucumber, avocado, and kaiware	6	Portland Roll GF* Shrimp, avocado, cucumber	6
Tuna Roll † GF* Tuna	5	Tempura Roll Shrimp tempura, crab salad**, cucumber, avocado, sesame	7
Negihama Roll † GF* Yellowtail, green onion	6	Spider Roll Deep-fried soft-shell crab, cucumber, avocado, crab salad, kaiware, masago	8
Spicy Tuna Roll † GF* Spicy tuna, cucumber, sesame seeds	7	Rainbow Roll † California roll** topped with assorted fish (chef's choice)	11
Spicy Salmon Roll † GF* Spicy salmon, cucumber, sesame seeds	6		

CLASSIC ROLLS

Red Dragon Roll † Shrimp tempura, crab salad** & avocado, topped with spicy tuna, unagi sauce & three different tobiko	13	Energy Roll † Spicy tuna, avocado topped with eel, salmon & unagi sauce	13
Dragon Roll † Shrimp tempura, crab salad**, topped with eel, avocado & unagi sauce	12	Tuna Lover Roll † GF* Spicy tuna & cucumber, topped with tuna & albacore	12
Caterpillar Roll † Eel, crab salad** & cucumber, topped with avocado	12	Geisha Roll † Mango, eel & spicy tuna, topped with salmon, tuna, hamachi & unagi sauce	13
Dynamite Roll Salmon, fried in tempura batter with tempura flake, topped with unagi sauce & spicy mayo	8	Mississippi Roll Tempura shrimp & crab salad** topped with baked salmon & ponzu sauce	13
Tropical Roll † Tuna, salmon, crab salad**, mango & avocado, wrapped with cucumber	12	Symphony #9 Roll † Unagi & avocado, topped with seared salmon, green onions, unagi sauce & sriracha	12
Sunshine Roll † Shrimp, crab salad** & avocado, topped with mango, salmon, unagi sauce & wasabi mayo	10	Hama Lover Roll † Hamachi, avocado, cucumber, green onions, topped with hamachi, masago & wasabi mayo	12
Vegas Roll Salmon, cream cheese*** fried in tempura batter, topped with unagi sauce	8	B.L.A.T. Roll GF* Bacon, lettuce, tomato, and avocado, topped with spicy mayo	9

HOUSE SPECIAL ROLLS

Substitute real crab \$2 /// * Substitute vegan cream cheese \$1 /// Add avocado \$1 /// Soy paper instead of seaweed \$1
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HOUSE COCKTAILS

Space Oddity Aviation Gin, Aperol, Lemon & Orange Juice, Absinth Rinse	9	Life on Mars? *SPICY* Mt Gay Special Reserve Rum, Pineapple & Lime Juice, Habanero Simple Syrup	9
Ginger Blossom Shochikubai Nigori Sake, Monopolowa Vodka, Sweet Ginger, Fresh Lemon	9	Bowtie Old Overholt Rye Whiskey, Ramazzotti, Muddled Bordeaux Maraschino Cherries, Fresh Lemon	9
Lychee Rain Monopolowa Vodka, Lychee Fruit, Fresh Lemon, Sugared Rim	9	Uchu Margarita El Jimador Blanco Tequila, Triple Sec, Fresh Lime & Orange, Simple Syrup	9
Gala Manhattan Bulleit Bourbon, Sweet Vermouth, Muddled Galangal Root, Plum Bitters, Sour Cherry	9	Habanero Margarita *SPICY* El Jimador Blanco Tequila, Triple Sec, Fresh Lime & Orange, Habanero Simple Syrup	9
The Cat's Eye *SPICY* Takara Shochu, Muddled Cucumber, Fresh Lemon, Habanero Simple Syrup	9	Moscow Mule Monopolowa Vodka, Ginger Puree, Ginger Ale	7

BEER

Sapporo (Japan)	5	Rotating IPA (ask server)	5
Kirin Ichiban (Japan)	5	Rotating Cider (ask server)	5
Asahi 22 oz Bottle (Japan)	7	Seasonal/Rotating Tap 1 (ask server)	5
Breakside IPA (Portland, OR)	5	Seasonal/Rotating Tap 2 (ask server)	5
Elysian Brewing Jasmine IPA (Seattle, WA)	5	Omission Gluten-free (Lager or Pale Ale) (PDX)	5
Rainier	3		

WINE

RED	GLASS	BOTTLE	WHITE	GLASS	BOTTLE
House Red	6	24	House White	6	24
Mark West Pinot Noir (CA)	7	28	Coppola White Doe Chenin Blanc/Viognier Blend	8	31
Los Dos Grenache/Syrah (Spain)	7	28	Jovino Pinot Gris (OR)	7	28
PLUM WINE			SPARKLING		
Hakutsuru Plum Wine	8		Codorniu Cava (Spain)	7	28

NON-ALCOHOL

Juice —Orange, Grapefruit, Pineapple, Lemonade, Limeaide	3
Soda —Coca-Cola, Diet Coke, Ginger Ale, Sprite, Orange Soda	2
Iced Tea —Lychee Black Iced Tea (limit 1 refill)	2
HOT TEA	MUG POT
Jasmine Green Tea	2 3
Genmaicha Green Tea	
Lychee Black Tea	
Tulsi Herbal Tea (caffeine free)	

PREMIUM SAKE FROM JAPAN		GLASS	BOTTLE
“Mirror of Truth” Takehara Junmai—Hiroshima Very soft and mild with amazing “umami” flavor that makes this sake rich and beautiful.	8		37 (720 ml)
“Extra Dry” Eiko Fuji Honkara—Yamagata One of the driest sakes available in the US, Honkara starts off mild, as rich flavor expands and finishes very dry.	7		32 (720 ml)
Joto Junmai Soft, relaxed and mellow, with notes of peaches and strawberries.	7		32 (720 ml)
Dewatsuru Kimoto This old-style sake is produced in the original Kimoto brewing method, giving it a great mellow flavor and higher acidity.	7		32 (720 ml)
Hakushika White Deer Ginjo Fresh & fruity gingo flavor, slightly dry taste & full body.	7		32 (900 ml carton)
OREGON BREWED SAKE		GLASS	BOTTLE
G Joy—Oregon Hints of spice give way to rich, creamy layers of ripe melon flavors with hints of pear and plum followed by a long, lingering tropical spice finish.	7		32 (720 ml)
Momokawa #701 Nama Nama—Oregon Fresh-pressed and unpasteurized to deliver a vibrantly fresh, bold and aromatic flavor. Enjoy crisp notes of zesty citrus, lemongrass and cantaloupe.	7		32 (720 ml)
NIGORI SAKE		GLASS	BOTTLE
Nigori is an unfiltered sake, giving it a cloudy appearance and creamy texture. It is generally the sweetest of all sakes.			
Sho Chiku Bai Nigori	7		
Momokawa Organic			15 (300 ml)
Hakatsuru Sayuri			15 (300 ml)
SPECIALTY SAKE			BOTTLE
Hakushika Infused Sake—Japanese Pear, Pineapple, or Citrus Yuzu	7		35 (720 ml)
Sho Chiku Bai Sparkling Mio Sake			15 (300 ml)
WARM SAKE		SMALL	LARGE
Ozeki	7		10

Shochu is a Japanese distilled spirit typically made from sweet potato, rice or barley. Shochu contains 25% alcohol by volume. Served on the rocks or neat with a slice of lemon

Takara 7 Satsuma Shiranami 9

- Automatic 18% gratuity added to parties of 6 or more.
- No split checks for parties of 6 or more.
- Automatic 10% gratuity for takeout orders over \$50
- All dishes are served “Family Style” (brought out as they are ready)

LUNCH BENTO BOX

Lunch served from Noon to 4pm /// Comes with house salad, rice & California Roll

Chicken Teriyaki	11	Tonkatsu (breaded fried pork)	11
Salmon Teriyaki	11	Saba Shioyaki (grilled mackerel)	11
Beef Teriyaki	11	Chicken Katsu	11

DESSERT

Mochi Ice Cream (2 pcs) GF* Japanese-style bonbons with your choice of ice cream filling (green tea, strawberry, mango, red bean)	3	Tempura Ice Cream Deep-fried vanilla ice cream	5
		Sesame Balls (3 pcs) VG*, GF* Lightly sweet with a red bean filling	3

HAPPY HOUR

Monday–Wednesday NOON–CLOSE (All day happy hour)
Thursday–Saturday 2PM–6PM and 9PM–CLOSE
Sunday 2PM–6PM

Description for all items inside menu. Some items vary slightly for happy hour

SMALL PLATES

Fried Chicken Wings	5
Hot Wings	5
Gyoza (fried potstickers)	4
Shrimp Shumai	4
Spring Rolls (fried) VG*	4
Jalapeño Poppers	4
Yakitori	5
Agedashi Tofu VG*	4
Seaweed Salad VG*, GF*	4
Poke Salmon Salad † GF*	5
Poke Squid Salad	5
Salmon Kama	6
Spicy Calamari GF*	6
Baked Mussels	5
Chicken Karaage	6

SUSHI

Veggie Tempura Roll VG*	5
Tofu Maki Roll VG*	5
Nasuyaki Roll VG*	5
Iggy Popper Roll V*	5
Jungle Roll VG*	5
Enoki Roll VG*	5
California Roll	4.5
Salmon Skin Roll	5
Dynamite Roll	6
B.L.A.T. Roll GF*	6
Spicy Salmon Roll † GF*	5
BC Salmon Roll † GF*	5
Tempura Roll	5
Vegas Roll	6
Spider Roll	6

ENTRÉES

Ramen	8
Udon	6
Chicken Teriyaki with Rice	7.5
Veggie Yakisoba VG*	6.5

Add Avocado	1
Vegan Cream Cheese	1
Real Crab Instead of Crab Salad	2
Soy Paper instead of Seaweed	1

BEVERAGES

- \$4 Wells (limit 1 mixer)
- \$1 Off Sapporo, Kirin & Rainier
- \$1 Off All Wine and Sake (by the glass)
- \$1 Off All House Cocktails (see menu) & Bartender's Choice Cocktail (see specials board)

50¢ extra per item for happy hour take out

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