

UCHU

HOT PLATES

Chicken Wings Battered & fried (about 15 minute wait)	6	Jalapeño Poppers Fried jalapeños filled with spicy tuna & cream cheese Sub vegan cream cheese for \$1	6
Half Chicken Battered & fried (about 20 minute wait)	14	Baked Mussels (4) Baked in a spicy mayo sauce with green onions	6
Miso Soup With tofu, seaweed & green onions.	2	Hamachi Kama Grilled yellowtail cheek, served with ponzu sauce	8
Edamame VG*, GF* Boiled, lightly salted soy beans	4	Salmon Kama Grilled salmon cheek, served with ponzu sauce	7
Spring Rolls VG* Fried and filled with cabbage, carrots & mung bean	5	Yakitori Grilled chicken skewers with teriyaki sauce & sesame seeds	6
Agedashi Tofu VG* Crispy fried tofu with green onion & tempura sauce	5	Chicken Karaage Boneless chicken pieces marinated in sake, soy sauce, ginger and shallot; breaded and fried.	6
Gyoza Japanese style potstickers filled with chicken, pork & vegetables	5	Chicken Teriyaki with Rice & Potstickers	8
Shrimp Shumai Steamed shrimp dumplings	5	Japanese Curry Potatoes and carrots in our homemade curry sauce, with your choice of protein.	9
Spicy Calamari GF* Battered and fried in a corn-based breading and served with a spicy dipping sauce	8	Chicken Katsu Curry	9
Tempura Plate VG* Assorted vegetables dipped in our ultra-light batter & lightly fried. Add prawns for \$3	7	Pork Katsu Curry	9
		Vegetable Curry VG*	7
		Tempura Prawns (5 piece fried prawns)	9

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) \$2		• 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
Pepper Seared Tuna † Slices of maguro tuna coated with fresh cracked pepper and lightly seared	8	Monkey Brain † A beautiful salad of (choose one) salmon, tuna, or tempura shrimp; wrapped in crab salad and avocado	10
		Ahi Tower † Ahi tuna, crab salad & rice. Topped with tobiko	9

NOODLES

Ramen Pork broth, roasted pork shoulder, tamago, onions, and bamboo shoots	11	Yakisoba VG* Fried noodles with cabbage, carrot, broccoli & onion	8
Udon with Vegetables Fish based broth with mushroom, seaweed, broccoli, green onion, & fish cake. Add prawns for \$3	8	• 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	20
Chicken Teriyaki Grilled chicken prepared with teriyaki sauce	14	Sashimi Dinner † 15pcs, chef's choice	24
Salmon Teriyaki Grilled salmon prepared in teriyaki sauce	16	Chicken Katsu Japanese style deep-fried chicken breast	14

NIGIRI 2pcs / SASHIMI 6pcs

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

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	5	Monkey Roll VG* Tempura fried asparagus, mango, fried tofu	6
Nasuyaki Roll VG* Tempura fried japanese eggplant, inari, yamagobo topped with vegan spicy mayo	5	Tofu Maki Roll VG* Tempura fried tofu, yamagobo, cucumber	5
Iggy Popper Roll V* Tempura fried jalapeno, cream cheese***, avocado, topped with sesame seeds and spicy sauce Top with spicy tuna † for \$3	5	Sweet Veggie Roll VG* Cucumber, avocado, yamagobo, inari, sesame seeds	5
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	5

***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	6.5
Salmon Skin Roll Salmon skin, avocado, kaiware, sesame seeds, yamagobo, unagi sauce	5	Hawaiian Roll † GF* Tuna, salmon, mango, avocado	7
Philadelphia Roll † GF* Smoked salmon, cucumber, cream cheese***, sesame seeds	5	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	5.5	Spider Roll Deep-fried soft-shell crab, cucumber, avocado, crab salad, kaiware, masago	8
Spicy Tuna Roll † GF* Spicy tuna, cucumber, sesame seeds	6	Rainbow Roll † California roll** topped with assorted fish (chef's choice)	10
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	11	Geisha Roll † Mango, eel & spicy tuna, topped with salmon, tuna, hamachi & unagi sauce	13
Dynamite Roll Chef's choice assorted fish (tuna, salmon, hamachi, albacore) 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	12
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.	8

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

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

BEER

Sapporo (Japan)	5	Square Mile Dry Hopped Cider (Portland, OR)	5
Kirin Ichiban (Japan)	5	Seasonal/Rotating Tap 1 (ask server)	5
Breakside IPA (Portland, OR)	5	Seasonal/Rotating Tap 2 (ask server)	5
Ninkasi IPA (Eugene, OR)	5	Rainier	3
Elysian Brewing Jasmine IPA (Seattle, WA)	5	Omission Gluten-free (Lager or Pale Ale) (PDX)	5

WINE

RED	GLASS	BOTTLE	WHITE	GLASS	BOTTLE
House Red	5	20	House White	5	19
Mark West Pinot Noir (CA)	6	24	Coppola White Doe Chenin Blanc/Viognier Blend	7	27
Los Dos Grenache/Syrah (Spain)	6	24	Jovino Pinot Gris (OR)	6	24
PLUM WINE			SPARKLING		
Hakutsuru Plum Wine	7		Codorniu Cava (Spain)	6	22

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 Flavor of dark plum with a mineral finish	7	32	(720 ml)
Momokawa Namazake—Oregon Available only in Portland, this is unpasteurized with a bright yeasty flavor	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 7 or more.
- No split checks for parties of 7 or more.
- 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	4
Gyoza (fried potstickers)	4
Shrimp Shumai	4
Spring Rolls (fried) VG*	4
Jalapeño Poppers	4
Yakitori	5
Agedashi Tofu VG*	4
Squid Salad	5
Seaweed Salad VG*, GF*	4
Poke Salmon Salad † GF*	5
Salmon Kama	6
Spicy Calamari GF*	6
Baked Mussels	5
Chicken Karaage	5

SUSHI

Veggie Tempura Roll VG*	4
Tofu Maki Roll VG*	4
Nasuyaki Roll VG*	4
Iggy Popper Roll V*	4
Jungle Roll VG*	4
Enoki Roll VG*	4
California Roll	4.5
Salmon Skin Roll	4
Dynamite Roll	6
B.L.A.T. Roll	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 All Beer, Wine, and Sake
- \$1 Off Bartender's Choice Cocktail (see specials board, changes often)
- \$2 Off All House Cocktails** (see menu)

**Well liquors used in house cocktails during happy hour.

50¢ extra per item for happy hour take out

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