

UCHU

HOT PLATES

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

COLD PLATES

Poke Salad Spicy seaweed salad with shredded cucumber and your choice of topping		Seaweed Salad VG, GF Shredded seaweed marinated in vinegar & sesame oil	6
• Diced tuna sashimi*	9	Cucumber Salad VG, GF Cucumber and sesame seeds with house dressing	4
• Diced salmon sashimi* GF	7	House Salad VG, GF Lettuce and tomatoes with ginger dressing	3
• Marinated slices of steamed squid	6	Tako Salad GF Steamed tako on a bed of cucumbers & seaweed salad with a vinegar dressing	10
Pepper Seared Tuna* Slices of maguro tuna coated with fresh cracked pepper and lightly seared	10	Ebi Salad GF Steamed ebi on a bed of cucumbers & seaweed salad with a vinegar dressing	8
Monkey Brain* Your choice of salmon, tuna, or tempura shrimp; wrapped in crab salad & avocado, topped with wasabi mayo & unagi sauce	11		
Ahi Tower* Ahi tuna, crab salad, avocado, rice. Topped with tobiko, wasabi mayo & unagi sauce	12		

NOODLES

Ramen Pork broth, roasted pork shoulder, onions, bamboo shoots, and medium-boiled egg	11	Yakisoba VG Fried noodles with cabbage, carrot, broccoli & onion	9
Udon with Vegetables Fish-based broth with mushroom, seaweed, broccoli, green onion, & fish cake - Add prawns for \$3	8	• with Tofu VG	11
		• with Chicken	12
		• with Beef	14

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	6 / 14	Saké* (Salmon) GF	5 / 14
Amaebi* (Sweet Shrimp) GF	6	Smoked Saké* (Smoked Salmon) GF	5 / 14
Avocado GF VG	3	Super White Tuna* (Escolar)	5 / 14
Creamy Hotategai* (Creamy Scallops) GF	5	Tako (Octopus) GF	4 / 11
Ebi* (Shrimp) GF	4	Tamago (Sweet Egg) GF	3
Hamachi* (Yellow Tail) GF	6 / 14	Tobiko* (Flying Fish Roe / Black, Green or Red)	5
Ika* (Squid) GF	4 / 10	Unagi (Freshwater Eel)	6 / 14
Ikura* (Salmon Roe) GF	6	Add Quail Egg*	1
Inari (Sweet Fried Tofu) VG	3	Nigiri Flight* (3 piece your choice)	9
Maguro* (Tuna) GF	7 / 17		
Masago* (Smelt Roe)	4		
Saba* (Mackerel) GF	5 / 12		

VEGAN / VEGETARIAN ROLLS

Green Dragon Roll VG Tempura fried asparagus, topped with avocado and unagi sauce	9	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	7
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	7

SUBSTITUTIONS

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

*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.

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California Roll Crab salad, avocado, cucumber, sesame seeds	6	Hawaiian Roll* GF Tuna, salmon, mango, avocado	9
Salmon Skin Roll Salmon skin, avocado, kaiware, sesame seeds, yamagobo, unagi sauce	6	Alaska Roll* Crab salad, salmon, avocado	8
Philadelphia Roll* GF Smoked salmon, cucumber, cream cheese, sesame seeds	7	Portland Roll GF Shrimp, avocado, cucumber	6
B.C. Salmon Roll* GF Salmon, cucumber, avocado, and kaiware	7	Tempura Roll Shrimp tempura, crab salad, cucumber, avocado, sesame	7
Tuna Roll* GF Tuna	5	Spider Roll Deep-fried soft-shell crab, cucumber, avocado, crab salad, kaiware, masago	9
Negihama Roll* GF Yellowtail, green onion	6	Rainbow Roll* California roll topped with assorted fish (chef's choice)	11
Spicy Tuna Roll* GF Spicy tuna, cucumber, sesame seeds	7	Vegas Roll Salmon, cream cheese fried in tempura batter, topped with unagi sauce	8
Spicy Salmon Roll* GF Spicy salmon, cucumber, sesame seeds	6	Dynamite Roll Daily chef's choice fish, fried in tempura batter with tempura flake, topped with unagi sauce & spicy mayo	8
Unagi Roll Eel, avocado, sesame seeds, unagi sauce	7		

Red Dragon Roll* Shrimp tempura, crab salad & avocado, topped with spicy tuna, unagi sauce & three different tobiko	14	Fried Chicken Roll Tempura fried chicken, cream cheese & tomato, topped with avocado, unagi sauce, spicy mayo & sesame seeds Add bacon for \$3	14
Dragon Roll* Shrimp tempura, crab salad, topped with eel, avocado & unagi sauce	13	Mississippi Roll Tempura shrimp & crab salad topped with baked salmon, spicy mayo & unagi sauce	14
Caterpillar Roll* Eel, crab salad & cucumber, topped with avocado	13	Symphony #9 Roll* Unagi & avocado, topped with seared salmon, green onions, unagi sauce & sriracha	13
Tropical Roll* Tuna, salmon, crab salad, mango & avocado, wrapped with cucumber, topped with spicy mayo & unagi sauce	13	Hama Lover Roll* Hamachi, avocado, cucumber, green onions, topped with hamachi, masago & wasabi mayo	13
Sunshine Roll* Shrimp, crab salad & avocado, topped with mango, salmon, unagi sauce & wasabi mayo	12	B.L.A.T. Roll GF Bacon, lettuce, tomato, and avocado, topped with spicy mayo	10
Energy Roll* Spicy tuna, avocado, topped with eel, salmon & unagi sauce	14	Eclipse Roll* Spicy tuna, tempura fried sweet potato & cucumber, topped with salmon, avocado, 3 colors of tobiko & masago	14
Tuna Lover Roll* GF Spicy tuna & cucumber, topped with tuna & albacore	13	Ebi & Flow* Tempura fried salmon & jalapeño, topped with ebi, avocado, kaiware, unagi sauce & sriracha	14
Geisha Roll* Mango, eel & spicy tuna, topped with salmon, tuna, hamachi & unagi sauce	14		

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HOUSE COCKTAILS

Space Oddity Aviation Gin, Aperol, lemon & orange juice, Absinthe rinse	10	Life on Mars? {SPICY} Mount Gay Special Reserve Rum, pineapple & lime juice, habanero simple syrup	10
Ginger Blossom Shochikubai Nigori Saké, Monopolowa Vodka, sweet ginger pureé, fresh lemon	10	Bowtie Old Overholt Rye Whiskey, Ramazzotti, muddled Bordeaux maraschino cherry, fresh lemon	10
Lychee Rain Monopolowa Vodka, lychee fruit, fresh lemon, sugar rim	10	Uchu Margarita El Jimador Blanco Tequila, triple sec, fresh lime & orange juice, simple syrup	10
Gala Manhattan Bulleit Bourbon, sweet vermouth, muddled galangal root, plum bitters, Bordeaux maraschino cherry	10	Habanero Margarita {SPICY} El Jimador Blanco Tequila, triple sec, fresh lime & orange juice, habanero simple syrup	10
The Cat's Eye {SPICY} Takara Shochu, muddled cucumber, fresh lemon, habanero simple syrup	10	Moscow Mule Monopolowa Vodka, ginger pureé, ginger ale	7

BEER

Sapporo (Japan)	5	Rotating IPA (ask server)	6
Kirin Ichiban (Japan)	5	Rotating Cider (ask server)	6
Asahi 22 oz Bottle (Japan)	7	Seasonal/Rotating Tap 1 (ask server)	6
Breakside IPA (Portland, OR)	5	Seasonal/Rotating Tap 2 (ask server)	6
Elysian Brewing Jasmine IPA (Seattle, WA)	5	Groundbreaker Gluten-free Beer (IPA or Blackberry Rosehip Ale) (PDX)	6
Rainier	3		

WINE

RED	GLASS	BOTTLE	ROSE	GLASS	BOTTLE
House Red	6	24	Fleur de Prairie Rose (France)	8	32
Natura Organic Merlot (Chile)	7	28			
Torres Coronas Tempranillo (Spain)	7	28	SPARKLING		
			Mionetto Prosecco Brut (Italy)	8	32
WHITE			PLUM WINE		
House White	6	24	Ichinokura Himezen Ume (Japan)	9	45
Noble Vines Sauvignon Blanc (CA)	8	32			
Erath Pinot Gris (OR)	8	32			

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)	3
HOT TEA	MUG POT
Jasmine Green Tea	2 3
Genmaicha Green Tea	
Lychee Black Tea	
Tulsi Herbal Tea (caffeine free)	

PREMIUM SAKÉ FROM JAPAN

Masumi "Mirror of Truth" Junmai Ginjo - Nagano

One of the central pillars of the Masumi brand. A light, fragrant Junmai Ginjo. Subtle astringency and a fragrance reminiscent of young Fuji apples. A superbly balanced dry saké.

GLASS	BOTTLE
9	45 (720 ml)

Harushika "Spring Deer" Junmai "Extra Dry" - Nara

Very dry saké with medium body. Refreshing earthy aroma with hint of flower, combined with crispy citrus fruits flavor and clean bitter finish.

8	40 (720 ml)
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Yukikage "Snow Shadow" Tokubetsu Junmai - Niigata

Soft, relaxed, light, clean and easy to drink, with notes of green apple & apricot.

7	35 (720 ml)
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Hourai "Ninja" Junmai - Gifu

Brewed by the first American brewmaster. Soft with hints of floral & apple. Dry with a clean, acidic finish.

8	40 (720 ml)
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Hakushika "White Deer" Junmai Ginjo (House Saké)

Fresh & fruity ginjo flavor, slightly dry taste & full body.

7	35 (900 ml carton)
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OREGON BREWED SAKÉ

G Joy Junmai Ginjo Genshu - Oregon

A rich genshu style saké that is big and bold with fruit aromas supported on the palate with a velvety, dense body featuring melon, cherry and a pepper finish.

GLASS	BOTTLE
7	32 (720 ml)

Momokawa Organic Junmai Ginjo - Oregon

Lush layers of bright, honeyed fruit flavors are suspended in a rich and buttery mouthfeel.

7	32 (720 ml)
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NIGORI SAKÉ

Nigori is an unfiltered saké, giving it a cloudy appearance and creamy texture. It is generally the sweetest of all sakés.

Sho Chiku Bai Nigori

Momokawa Organic Nigori

Hakatsuru Sayuri Nigori

GLASS	BOTTLE
7	
	15 (300 ml)
	15 (300 ml)

ROTATING SAKÉ

Check the specials board or ask your server about our regularly rotating saké

Pricing Varies

WARM SAKÉ

Gekkeikan

SMALL	LARGE
7	10

Shochu is a Japanese distilled spirit typically made from sweet potato, rice or barley. Shochu contains 35% alcohol by volume. Served neat or on the rocks.

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 to table as they are ready)

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

Chicken Teriyaki	11	Saba Shioyaki (grilled mackerel)	11
Salmon Teriyaki	11	Chicken Katsu	11
Beef Teriyaki	11	Veggie Bento	11
Tonkatsu (breaded fried pork)	11	(Agedashi Tofu, Rice, House Salad & Sweet Veggie Roll)	

DESSERT

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

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

50¢ extra per item for happy hour take out

SMALL PLATES

Fried Chicken Wings	5
Hot Wings	5
Gyoza (fried potstickers)	4
Shrimp Shumai	4
Spring Rolls (fried) VG	4
Jalapeño Poppers	5
Yakitori	6
Agedashi Tofu VG	4
Seaweed Salad VG, GF	5
Poke Salmon Salad* GF	6
Poke Squid Salad	5
Salmon Kama	6
Spicy Calamari GF	6
Baked Mussels	6
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	5
Salmon Skin Roll	5
Dynamite Roll	6
B.L.A.T. Roll GF	6
Spicy Salmon Roll* GF	5
BC Salmon Roll* GF	6
Tempura Roll	5
Vegas Roll	7
Spider Roll	7

ENTRÉES

Ramen	8
Udon	7
Chicken Teriyaki with Rice	8
Veggie Yakisoba VG	7

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 House Wine (red or white) and House Saké (warm [large or small] or cold [by the glass])
\$1 Off All House Cocktails (see menu) & Bartender's Choice Cocktail (see specials board)

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