

UCHU

HOT PLATES

Chicken Karaage Boneless chicken pieces marinated in saké, soy sauce, ginger and shallot; breaded and fried	8	Jalapeño Poppers Fried jalapeños filled with spicy tuna, spicy salmon & cream cheese (Sub vegan cream cheese for \$1)	8
Chicken Teriyaki Hot Plate Grilled chicken prepared with teriyaki sauce, with rice and 2 gyoza (Sub Chicken Katsu \$1)	10	Vegan Jalapeño Poppers VG Fried jalapeños filled with vegan cream cheese	8
Baked Mussels Baked in a spicy mayo sauce with green onions	8	Agedashi Tofu VG Crispy fried tofu with green onion & tempura sauce	7
Hamachi Kama Grilled yellowtail collar, served with ponzu sauce	12	Gyoza Japanese style fried potstickers filled with chicken, pork & vegetables	6
Salmon Kama Grilled salmon collar, served with ponzu sauce	8	Veggie Gyoza VG Japanese style fried potstickers filled with veggies	6
Spicy Calamari GF Corn starch battered and fried and served with a spicy dipping sauce	9	Shrimp Shumai Steamed shrimp dumplings w/shrimp, tofu & onion	5
Tempura Plate VG Assorted vegetables dipped in our ultra-light batter & lightly fried - Add 3 prawns for \$6	11	Edamame VG, GF Steamed, lightly salted soy beans	5
Tempura Prawns (5 pieces fried prawns)	11	Miso Soup With tofu, seaweed & green onions	3
Fried Chicken Wings (4 pieces)	6	Side of Rice VG Steamed white rice with sesame seeds	3
Vegan Hot Wings (8 pieces)	7		

COLD PLATES

Poke Salad Spicy seaweed salad with shredded cucumber and your choice of topping		Ahi Tower* Ahi tuna, crab salad, avocado, rice. Topped with tobiko, wasabi mayo & unagi sauce	14
• Diced tuna sashimi*	11	Seaweed Salad VG Shredded seaweed marinated in vinegar & sesame oil	6
• Diced salmon sashimi*	11	Cucumber Salad VG, GF Cucumber and sesame seeds with house dressing	5
• Diced Tuna/Salmon*	11	House Salad VG, GF Lettuce and tomatoes with ginger dressing	4
Pepper Seared Tuna* Slices of maguro tuna coated with fresh cracked pepper and lightly seared	17		
Monkey Brain* Your choice of salmon, tuna, or tempura shrimp; wrapped in crab salad & avocado, topped with wasabi mayo & unagi sauce	14		

NOODLES

Ramen Pork broth, roasted pork shoulder, onions, bamboo shoots, and medium-boiled egg	13	Yakisoba VG Fried noodles with cabbage, carrot, broccoli & onion	11
Udon with Vegetables Fish-based broth with mushroom, seaweed, broccoli, green onion, & fish cake - Add prawns for \$4	13	• with Tofu VG	13
		• with Chicken	14
		• with Beef	16

- Automatic 20% gratuity added to parties of 6 or more.
- No split checks for parties of 6 or more.
- All dishes are served "Family Style" (brought to table as they are ready)

ENTRÉES

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

Beef Teriyaki	19	Salmon Teriyaki	19
Strip steak prepared with teriyaki sauce, w/3 gyoza		Grilled salmon prepared in teriyaki sauce, w/3 gyoza	
Chicken Teriyaki	15	Sushi Dinner* (side of rice not included)	25
Grilled chicken prepared with teriyaki sauce, w/3 gyoza		One tuna roll and 8 pcs assorted nigiri, chef's choice	
Chicken Katsu	18	Sashimi Dinner*	34
Japanese style deep-fried chicken, w/3 gyoza		15pcs, chef's choice	

NIGIRI 2pcs / SASHIMI 6pcs

Albacore* (Albacore Tuna) GF	7 / 16	Saba* (Mackerel) GF	6 / 15
Amaebi* (Sweet Shrimp) GF	7	Saké* (Salmon) GF	7 / 16
Avocado GF VG	5	Smoked Saké* (Smoked Salmon) GF	7 / 16
Bacon GF	5	Super White Tuna* (Escolar)	7 / 16
Creamy Hotategai* (Creamy Scallops) GF	7	Tako (Octopus) GF	6 / 14
Ebi* (Shrimp) GF	6	Tamago (Sweet Egg) GF	5
Hamachi* (Yellow Tail) GF	8 / 16	Tobiko* (Flying Fish Roe / Black, Green or Red)	7
Ika* (Squid) GF	5 / 11	Unagi (Freshwater Eel)	8 / 17
Ikura* (Salmon Roe) GF	7	Nigiri Flight* (3 piece your choice)	11
Inari (Sweet Fried Tofu) VG	4	Sashimi Flight* (6 piece chef's choice)	17
Maguro* (Tuna) GF	8 / 19		
Masago* (Smelt Roe)	6	Add Quail Egg*	2

VEGAN / VEGETARIAN ROLLS

Vegan Striking Willow VG	13	Asparagus Roll V	9
Fried sweet potato (no tempura), yamagobo, mango, vegan cream cheese, topped with avocado, kaiware and vegan spicy mayo		Tempura fried asparagus, cream cheese, sesame seeds	
Green Dragon Roll VG	12	Okra Roll V	8
Tempura fried asparagus, topped with avocado and unagi sauce		Tempura fried okra, cream cheese, avocado, topped with sesame seeds and spicy sauce Sub vegan cream cheese for \$1	
Vegan Chiang Mai Roll VG	11	Garden Spider Roll VG	9
Our veggie tempura roll topped with avocado, mango, sesame seeds and a special house curry sauce. (note: contains peanuts)		Grilled asparagus, avocado, yamagobo, kaiware	
Veggie Tempura Roll VG	8	Jungle Roll VG	8
Tempura fried sweet potato, carrot & cucumber, topped with tempura flakes		Mango, avocado & yamagobo topped with tomato	
Nasuyaki Roll VG	8	Monkey Roll VG	9
Tempura fried japanese eggplant, inari, yamagobo topped with vegan spicy mayo		Tempura fried asparagus, mango, fried tofu	
Iggy Popper Roll V	8	Tofu Maki Roll VG	8
Tempura fried jalapeno, cream cheese, avocado, topped with sesame seeds and spicy sauce Top with spicy tuna* for \$5 / Sub vegan cream cheese for \$1		Tempura fried tofu, yamagobo, cucumber	
Enoki Roll VG	8	Reno Roll V	9
Enoki mushroom, inari, yamagobo, cucumber, topped with unagi sauce		Avocado, cream cheese fried in tempura batter, topped with unagi sauce	
		Cucumber Roll VG, GF	4
		Cucumber, sesame seeds	
		Avocado Roll VG, GF	5
		Avocado, sesame seeds	
		Mango Roll VG, GF	5

SUBSTITUTIONS

Add Avocado \$1 / Top w/Avocado \$3 / Vegan Cream Cheese \$1 / Real Crab Instead of Crab Salad \$5 / Soy Paper instead of Seaweed \$2
*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.

V=Vegetarian / VG=Vegan / GF=Gluten-Free

CLASSIC ROLLS

California Roll Crab salad, avocado, cucumber, sesame seeds	7	Hawaiian Roll* GF Tuna, salmon, mango, avocado	11
Salmon Skin Roll Salmon skin, avocado, kaiware, sesame seeds, yamagobo, unagi sauce	7	Alaska Roll* Crab salad, salmon, avocado	10
Philadelphia Roll* GF Smoked salmon, cucumber, cream cheese, sesame seeds	9	Portland Roll GF Shrimp, avocado, cucumber	8
B.C. Salmon Roll* GF Salmon, cucumber, avocado, and kaiware	9	Tempura Roll Shrimp tempura, crab salad, cucumber, avocado, sesame	10
Tuna Roll* GF Tuna	7	Spider Roll Deep-fried soft-shell crab, cucumber, avocado, crab salad, kaiware, masago	12
Negihama Roll* GF Yellowtail, green onion	8	Rainbow Roll* California roll topped with assorted fish (chef's choice)	15
Spicy Tuna Roll* GF Spicy tuna, cucumber, sesame seeds	9	Vegas Roll Salmon, cream cheese fried in tempura batter, topped with unagi sauce	10
Spicy Salmon Roll* GF Spicy salmon, cucumber, sesame seeds	8	Dynamite Roll Salmon and tuna, fried in tempura batter with tempura flake, topped with unagi sauce & spicy mayo	10
Unagi Roll Eel, avocado, sesame seeds, unagi sauce	9		

HOUSE SPECIAL ROLLS

Red Dragon Roll* Shrimp tempura, crab salad & avocado, topped with spicy tuna, unagi sauce & three different tobiko	17	Fried Chicken Roll Tempura fried chicken, cream cheese & tomato, topped with avocado, unagi sauce, spicy mayo & sesame seeds Add bacon for \$3	15
Dragon Roll* Shrimp tempura, crab salad, topped with eel, avocado & unagi sauce	15	Mississippi Roll Tempura shrimp & crab salad topped with baked salmon, spicy mayo & unagi sauce	16
Tropical Roll* Tuna, salmon, crab salad, mango & avocado, wrapped with cucumber, topped with spicy mayo & unagi sauce	15	Symphony #9 Roll* Unagi & avocado, topped with seared salmon, green onions, unagi sauce & sriracha	16
Sunshine Roll* Shrimp, crab salad & avocado, topped with mango, salmon & wasabi mayo	15	Harvest Moon Roll* Fried soft-shell crab, avocado & cucumber, topped with baked spicy scallops, masago, spicy mayo & unagi sauce	16
Geisha Roll* Mango, eel & spicy tuna, topped with salmon, tuna, hamachi & unagi sauce	16	Energy Roll* Spicy tuna, avocado, topped with eel, salmon & unagi sauce	17
Tuna Lover Roll* GF Spicy tuna & cucumber, topped with tuna & albacore	17	Chiang Mai Roll* Shrimp tempura, mango, avocado – topped with salmon, sesame seeds and a special sauce (note: contains peanuts).	16
Hama Lover Roll* Hamachi, avocado, cucumber, green onions, topped with hamachi, masago & wasabi mayo	16	B.L.A.T. Roll GF Bacon, lettuce, tomato, and avocado, topped with spicy mayo	13

SUBSTITUTIONS

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HOUSE COCKTAILS

Lychee Rain Monopolowa Vodka, Lychee Fruit, Fresh Lemon, Sugar Rim	13	Uchu Margarita El Jimador Blanco Tequila, Triple Sec, Fresh Lime & Orange Juice, Simple Syrup	13
The Cat's Eye [SPICY] Takara Shochu, Muddled Cucumber, Fresh Lemon, Habanero Simple Syrup	13	Habanero Margarita [SPICY] El Jimador Blanco Tequila, Triple Sec, Fresh Lime & Orange Juice, Habanero Simple Syrup	13
Drops of Jupiter Flor De Caña rum, Absinthe Rinse, Lemon Juice, Simple Syrup, Orange Bitters, Dash of Nutmeg	14	Ginger Blossom Monopolowa Vodka, Momokawa Nigori Sake, Ginger Puree, Lemon Juice	13
Sake Sangria White Deer Sake, Sailor Jerry's Spiced Rum, Orange Juice, Simple Syrup, House Red Wine Float	14	Uchu Mule Monopolowa Vodka, Cock N Bull, Lime Juice	12
Bowtie Old Overholt Rye Whiskey, Ramazzotti Amaro, Muddled Bordeaux Maraschino Cherry, Fresh Lemon	14		

BEER

Sapporo (Japan)	7	Hazy IPA	7
Kirin Ichiban (Japan)	7	Rotating Cider (ask server)	8
Asahi 22 oz Bottle (Japan)	10	Rotating Tap 1 (ask server)	7
Breakside IPA (Portland, OR)	7	Rotating Tap 2 (ask server)	7
Pelican Pilsner (Cannon Beach, OR)	7	Gluten-free Beer	8
Pub Beer	5	N/A Beer	6

WINE

	GLASS	BOTTLE		GLASS	BOTTLE
RED			ROSÉ		
House Red (Cabernet)	7	26	Rose (France)	10	40
Erath Pinot Noir (OR)	10	35			
			SPARKLING		
WHITE			Gruet Brut (New Mexico)	11	40
House White (Chardonnay)	7	26			
Erath Pinot Gris (OR)	10	30	PLUM WINE		
			Ichinokura Himezen Ume (Japan)	12	50

NON-ALCOHOL

Cock N Bull		4
Juice—Orange, Grapefruit, Lemonade, Limeaide		5
Soda—Coca-Cola, Diet Coke, Ginger Ale, Sprite, Orange Soda, Soda Water		3
Iced Tea—Lychee Black Iced Tea (limit 1 refill)		4
HOT TEA	MUG	POT
Jasmine Green Tea	4	7
Genmaicha Green Tea		
Lychee Black Tea		
Tulsi Herbal Tea (caffeine free)		
Mint Tea (caffeine free)		

PREMIUM SAKÉ FROM JAPAN

"Mirror of Truth" Masumi 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
10	45 (720 ml)

"Spring Deer" Harushika 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.

10	45 (720 ml)
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"White Deer" Hakushika Junmai Ginjo **House Saké** - Hyogo

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

8	35 (720 ml)
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"Ryoko Junmai Dry Nama" - Niigata

A classic but modern departure from the traditional Niigata style. Dry and highly fragrant with citrus and rice aromas.

10	45 (720 ml)
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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
9	40 (750 ml)

Momokawa Organic Junmai Ginjo - Oregon

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

9	40 (750 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.

Momokawa *PEARL* Nigori

Rich and creamy with bright and bold tropical notes like banana, pineapple, and coconut. Vanilla and pineapple on the nose.

8	40 (750 ml)
	16 (300 ml)

Hakatsuru Sayuri Nigori

Hints of white grape and elements of cherry blossom tie in seamlessly to create a lush, creamy sake with a deliciously smooth finish.

15 (300 ml)

WARM SAKÉ

Gekkeikan

SMALL	LARGE
7	14

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 9

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BENTO BOX

Comes with house salad, rice & California Roll

Chicken Teriyaki	12	Saba Shioyaki (grilled mackerel)	12
Salmon Teriyaki	13	Chicken Katsu	13
Beef Teriyaki	13	Veggie Bento VG	12
Tonkatsu (breaded fried pork)	12	(Agedashi Tofu, Rice, House Salad & Sweet Veggie Roll)	

DESSERT

Mochi Ice Cream (2 pcs) GF	5	Tempura Ice Cream	7
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	4
		Lightly sweet with a red bean filling	

HAPPY HOUR

Monday-Sunday 2PM-6PM

Happy Hour available for dine-in only

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

SMALL PLATES

Jalapeño Poppers	7
Vegan Jalapeño Poppers	7
Salmon Kama	7
Spicy Calamari GF	7
Vegan Hot Wings VG	6
Agedashi Tofu VG	6

SUSHI

California Roll	6
Salmon Skin Roll	6
Dynamite Roll	9
Spicy Salmon Roll* GF	7
BC Salmon Roll* GF	8
Tempura Roll	8
Vegas Roll	9

NOODLES

Ramen	12
Veggie Yakisoba VG	10

VEGGIE SUSHI

Veggie Tempura Roll VG	7
Tofu Maki Roll VG	7
Nasuyaki Roll VG	7
Iggy Popper Roll V	7
Jungle Roll VG	7
Enoki Roll VG	7
Okra Roll V	7

Add Avocado	1
Top with Avocado	3
Vegan Cream Cheese	1
Real Crab Instead of Crab Salad	5
Soy Paper instead of Seaweed	2

BEVERAGES

- \$6 Well Liquor Mixed Drinks (limit 1 mixer)
- \$1 Off Sapporo, Kirin, Cock N Bull & Pub Beer Pints
- \$1 Off House Wine (red or white)
- \$1 Off House Saké (warm [large or small] or cold [by the glass])

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