

May 20, 2012

fukuoka selection

akamutsu – japanese red grouper ㊦ 7 / 22

hiramasa – great amberjack ㊦ 7 / 22

masaba – fresh mackerel ㊦ 7 / 22

sawara – king mackerel ㊦ 7 / 22

gyutoro nigiri – wagyu beef belly 10

kinoko nigiri – abalone mushroom 5

kotsuzui nigiri – beef bone marrow 10

kumamoto oysters

green strawberry sorbet ㊦ 4 / 24

mame yaki

spicy grilled whole english peas 8

cobia crudo

black kingfish • thai pickles • lime juice • garlic ㊦ 18

sunchoke dashi

spring vegetables • arugula • noble sherry • uni bottarga 16

amadai crudo

tile fish • cucumber • myoga • tomato ㊦ 22

sawara crudo

king mackerel • ramps • crème fraîche • myoga ㊦ 22

wild salmon

pickled fruit • tamarind • tomato • cilantro 26

carrot

thai chili • lime • basil blossom 14

hotate haru

japanese scallops • pea • radish • yuzu 23

skate

artichoke • parsley • carrot • bonito 20

new caledonia blue prawn

coconut milk • kaffir lime • hearts of palm 24

wagyu shortrib

smoked grape • almond • chive blossom 28

buttermilk dessert special

buttermilk mousse • cilantro sorbet • avocado •
yellow pepper • lime 9

beer dessert special

hennepin beer sorbet • texas peach curd • yeast •
meyer lemon • hay 7

Ask to see the house copy of the UCHI cookbook