



U-1CHI

tasting

MENU

\$145

CHAWANMUSHI

*Golden Thread Mushrooms, Snow Crab Ankake,
& Kinome Leaf*

JU-ICHI TAPAS

An Assortment of 3 Different Fish & Flavors

UNI PASTA

*Creamy Uni Sauce & Japanese Udon noodles,
Topped w/ Fresh California Uni & House Cured Bottarga*

SASHIMI

Bluefin Tuna, Ocean Trout, Yellowtail & Olive Flounder

SQUID INK FRY BREAD

*Maine Lobster, Mozzarella, Topped with
Trout Caviar & Uni/ Black Truffle Aioli*

GRANITA (INTERMISSION)

Strawberry, Yuzu & Wakamomo

NIGIRI

*Golden Eye, Horse Mackerel, Young Barracuda, Spanish
Mackerel, Sablefish, Bluefin Tuna Chu-Toro*

SMOKED TORO TARTARE

*Bluefin Toro Tartare, Brioche Toast, Pickled Shallot,
Mustard Seed & Yuzu Crema, Smoked w/ Organic Hay*

CHAZUKE

*Hijiki Rice, Japanese Sea Bream, Braised Shiitake,
Sea Grapes, Preserved Wasabi, Ume & Buttered Arare,
Served w/ Katsuo Dashi*

PUMPKIN PANNA COTTA

*Topped w/ Bourbon Cherry , Vanilla Bean Whipped
Cream & Chocolate Mint*

\$40 Sake Pairing Option

SAKE FLIGHT

*Suigei "Drunken Whale" Tokubetsu Junmai
Shirakabegura "White Wall" Tokubetsu Junmai
Nanbubijin "Southern Beauty" Junmai Daiginjo*

&

BOX SAKE

Hakkaisan "45" Junmai Daiginjo