

Sushi

Spicy Tuna Roll \$18

Roasted Garlic Aioli,
Kimchi-Chili Sauce, Cilantro, Serrano Chili

Dynamite Crab Roll \$19

Togarashi Aioli, Garlic Chips,
Warm Buttered Crab, Lemon Butter Ponzu, Scallions

Yuzu-Truffle Hamachi Roll \$19

Truffle-Yuzu Kosho Aioli,
Wasabi Sour Cream, Yuzu Ponzu, Chive

Peruvian Ceviche Roll \$17

Coconut Leche de Tigre, Red Onion,
Aji Amarillo Aioli, Swirled Culantro

Togarashi Salmon \$18

Red Chili Yuzu Kosho, Togarashi Threads,
Crispy Garlic Crunch, Green Apple

Unagi \$18

Barbecue Glazed Eel, Chipotle Aioli,
Black Sesame Mayo, Wasabi Tobiko, Cilantro

Temaki Handrolls (2pcs)

Chicken Karrage \$18

Furikake Candied Bacon, Butter Pickle Fresno Chili, Yuzu-Truffle Ranch

Tuna Poke \$21

Kimchi Aioli, Cucumber, Toasted Sesame, Crispy Shallot, Wasabi Tobiko, Seaweed

Hamachi Tartare \$20

Serrano-Kosho Aioli, Avocado, Rice Puffs, Purple Shiso

Corn "Elote" \$17

Blistered Baby Corn, Miso-Aji Aioli, Marinated Shiitake, Cilantro Sprouts, Tajin

Signatures

Rangoon (3pcs) \$18

Scallion Cream Cheese, Krab, Togarashi Sweet Chili Sauce

Charred Edamame & Shiitake Salad \$15

Thinly Shaved Cabbage, Shiitake Aioli, Ginger Ponzu

Tuna Crispy Rice (3pcs) \$21

Kimchi Tuna, Eel Sauce, Japanese Mayo, Serrano Pepper

Yakitori Skewers (2 Skewers)

Chicken Thigh & Buttered Leek \$21

Sweet Soy-Peppercorn Steak \$26

Chili Garlic Shrimp \$22

Desserts

Italian Lemon Sorbeto \$8

USHI-Sundae \$12

Chocolate, Espresso & Peanut Butter Gelatos
Served with Miso Butterscotch, Brown Sugar Whipped Cream
& Candied Peanuts