



uchi

miami



uchi, "house" in Japanese, is founded by James Beard Award-winning Chef Tyson Cole. A delicate balance of elevated food and impeccable service, uchi offers non-traditional Japanese cuisine with signature tastings, sushi, and a seasonal omakase.

hours

every day 5pm - 11pm

happy hour

every day 5pm - 6:30pm

private dining

Ideal space to gather for any occasion such as corporate events, birthdays, and other special gatherings. more info

address

252 NW 25th Street
Miami, FL 33127

miami menu

core

vegetarian

happy hour

drinks

tastings

oyster * 3.5
orange, tosaizu,
thai chili

sake crudo * 11
salmon, lychee, passionfruit

kinoko usuzukuri 7
king trumpet mushroom,
yuzu sanbaizu, chive

wagyu carpaccio * 12
sesame, tiger cry, parsnip

uchiviche * 10
halibut, chayote, chili oil,
peanut crunch

chicken yaki 10
chicken thigh, tomatillo, pepita

walu walu 9.5
oak-grilled escolar,
candied citrus, yuzupon

sakana tempura 8
escolar, miso aioli, pickles

crispy rice 9
broccoli, salsa macha

pork belly 9
beer glaze, szechuan,
trinity herbs

gyu kare 12
wagyu, apple curry, beni shoga

nigiri

:: 2 pieces per order

avocado	4
sake * atlantic salmon	7
bincho * albacore tuna	5
suzuki * striped bass	11

makimono

hamachi * yellowtail, thai chili, negi	11
akami * tuna loin, kizami, jalapeño, yuca furikake	12

okashi

jasmine cream cilantro granita, pineapple, honey tuile	7
coconut tapioca pickled blueberry, hazelnut, lychee sorbet	7

wine

bubbles! our entire selection of sparkling wine & champagne	50% off
syrah grenache moulin de gassac 2021 france	8
vinho verde josé maria da fonseca 2021 portugal	8

cocktails

ichinene cucumber infused vodka, lillet blanc, honjozo sake	9
uchi g&t fords gin, yuzu cordial, tonic	9
uchi highball toki whisky, club soda, citrus	9

beer

sapporo premium	6.5
sapporo light	6.5

sake

takara nigori	7
kikumasamune kimoto junmai	7

* Items are or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform us of any allergies or dietary restrictions.

* If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters.