

A La Carte

V Vegetarian

VG Vegan

GF Gluten Free

SF Soy Free

UCHI LOUNGE LEGENDS

Grilled Miso Eggplant **GF** 21
Grilled Eggplant w Miso & Parmesan Cheese
V VG when served without Parmesan Cheese

Hojicya smoked Duck **GF** 26
Thinly sliced Hojicya smoked duck w green scallion oil and matcha tea salt.

Kingfish Sashimi **GF** 26
Kingfish Sashimi w Umeboshi Shallot Dressing

12 hrs slow cooked Beef Ribs **GF** 39
Slow braised then grilled Organic Beef Short Ribs w house made soy mirin Sauce

Mixed Sashimi Carpaccio **GF** 34
Mixed Sashimi w Yuzu Ponzu Dressing

Beef Tataki w Yuzu Ponzu Dressing **GF** 23
Thinly sliced Confit organic E Beef Ramp w Yuzu Ponzu Soy Dressing

Nibbles

House made seasonal pickles **V VG GF SF** 12

Wasabi Olives **V VG GF SF** 10

Tamari Roasted Almonds **V VG GF** 9

Poultry

Kara-age Chicken **GF** 21
Fried Free Range Chicken w Sweet Chilli Vinaigrette & Yuzu Miso Aioli

Spicy Kara-age Chicken **GF** 23
Fried Free Range Chicken w Sweet Chilli Vinaigrette & Chilli Mayo

Fish & Seafood

Coco Salmon **GF** 24
Lightly seared Tassie Salmon Sashimi w Green Chilli & Coconut Cream Sauce

Omakase Sashimi Platter **GF** 6pc 18
Chef's selected seasonal sashimi 12pc 34

Ethnic Crispy Squid **GF** 24
House Spiced Crispy Squid w Green Salad

Smokey Saba Mackerel **GF** 21
Smokey Grilled Saba Mackerel w Pickled Daikon & Soy Koji Sesame Oil Dressing

Saikyo Salmon **GF** 26
Grilled White Miso marinated Salmon

Salmon Sashimi Chirashi **GF** 30
Salmon Sashimi on a bed of Rice w Wasabi Dressing

Mix Sashimi Chirashi **GF** 32
Mix Sashimi on a bed of Rice w Wasabi Dressing

Veggies

Agedashi Tofu **V VG GF** 18
Classic Japanese Fried Tofu in Shiitake Soy Broth

Shiitake Tofu Gluten-free Gyoza **V VG GF** 18
w Sesame Chilli Dressing on Salad

Kara-age Tofu **V VG GF** 17
Fried Tofu marinated w Sweet Chilli Vinaigrette & served w Chilli Mayo

SHIME NO RAMEN

(Traditionally in Japan a big night out is finished with a bowl of ramen)

All Ramen Noodles are  when served w

1. Rice Noodles (+\$1)
2. Super Low Carb Noodles (+\$3)

Beef

Organic Seared Beef chashu Ramen 26
House made organic beef stock with Sliced Roast Beef

Organic medium rare Beef Tataki Ramen 26
House made organic beef stock with Sliced Medium-rare Beef

Organic Tender Beef Rib Ramen 27.5
House made organic beef stock with Slow-cooked Tender Beef Rib

Chicken & Duck


Kara-age Chicken Ramen 24.5
w Kara-age Chicken, Aromatic ginger and negi oil.



Yuzu Chilli Smoked Chicken Ramen 25.5
w House Smoked Chicken, Yuzu Chilli Oil & Paste

The Smoked Duck truffle Ramen 25.5
w Sliced Duck Breast, Mushroom Paste & Truffle Oil

Gingered Scallop & Smoked Chicken Ramen 25.5
w Sliced Scallop, House Smoked Chicken, Organic Ginger Oil & Paste

Plant based

Vegan Tantan Ramen  22.5
w Homemade creamy and punchy vege soup and Tofu, Shiitake & Sesame Mince

Yuzu Chilli Veggie Ramen   21.5
w Mixed Veggies, homemade light and subtle vege soup and Yuzu Chilli Oil & Paste

Extra Toppings for RAMEN

O'Uchi Aromatic Chilli Oil	1.5
Organic Poached Egg	3
Organic Minced Garlic	1.5
Truffle Mushroom Paste	2
Tofu Puffs	2.5
Extra Veggies	3
Extra Noodles (150g)	2.5
Extra Soup (180ml)	2.5

Japanese Curry

Served with Rice, Salad and Pickles

Miso Eggplant Curry  26
  when served without Parmesan Cheese

Kara-age Chicken Curry  26

Kara-age Salmon Curry  28

Tender Beef Rib Curry  33

Mori Mori Veggie Curry    25

Sides

Steamed Multigrain Rice     (S) 4 / (L) 6

Organic Miso Soup  5

Vegan Organic Miso Soup    6

Gari Pickled Ginger     3.5

FOOD ALLERGY NOTICE

If you have a food allergy or special dietary requirements, please inform a member of our staff before you place your order.

All our gluten free dishes are prepared in a common kitchen with the risk of gluten exposure. Customers with celiac disease or gluten sensitives should exercise judgment in consuming our food.

Thank you!!

All prices are GST inclusive. Menu prices and items are subject to change without prior notice