



UCHU

SMALL PLATES

|                                                                                                                                 |           |
|---------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Spicy Edamame</b> <sup>(6, 11, 15, V)</sup><br>Wok-tossed edamame, Peruvian sweet-sour glaze, sesame, chili                  | <b>16</b> |
| <b>Guacamole Fresco XO</b> <sup>(6, 15, V)</sup><br>Avocado, chili crunch, Nikkei XO, crispy organic corn tortillas             | <b>18</b> |
| <b>Karaage Calamari</b> <sup>(1, 2, 3, 6, 9, 11, 14)</sup><br>Crispy calamari, yuzu aioli, rocoto kimchi, charred lime          | <b>26</b> |
| <b>Uchu Signature Salad</b> <sup>(1, 3, 6, 7, 9, 11, 15)</sup><br>Native potato, ají amarillo cream, sunomono, choclo, nori     | <b>24</b> |
| <b>Panko EBI</b> <sup>(1, 2, 3, 4, 14)</sup><br>Golden panko prawns, ají amarillo aioli, fermented chili                        | <b>30</b> |
| <b>Wagyu Sando</b> <sup>(1, 3, 6, 7)</sup><br>Toasted brioche, butcher cut, miso anticuchera sauce, sweet & spicy bacon crumble | <b>36</b> |

CEVICHE & TIRADITOS

|                                                                                    |           |                                                                    |           |
|------------------------------------------------------------------------------------|-----------|--------------------------------------------------------------------|-----------|
| <b>Peruvian Ceviche</b> (4, 9)                                                     | <b>29</b> | <b>Spiciy Tuna</b> (3, 4, 9, 11)                                   | <b>18</b> |
| Catch of the day, lime leche de tigre, crispy Andean corn, sweet potato            |           | Tuna tartare, rocoto mayo, cucumber, sesame                        |           |
| Shrimp \$32   Mixed \$34                                                           |           |                                                                    |           |
| <b>Wasabi Ponzu Ceviche</b> (1, 2, 4, 6, 9, 14)                                    | <b>36</b> | <b>Crab Avocado</b> (1, 2, 3, 4, 9, 11)                            | <b>22</b> |
| Mixed seafood, wasabi-ponzu leche de tigre, shiso, cucumber, gomashio, crispy nori |           | Snow crab, guacamole, yuzu kosho mayo, celery, crispy shallot      |           |
|                                                                                    |           |                                                                    |           |
| <b>Caribbean Lobster Ceviche</b> (2, 4, 9)                                         | <b>72</b> | <b>Island Lobster</b> (1, 2, 3, 6, 7, 11)                          | <b>28</b> |
| Ají amarillo coconut leche de tigre, crispy chulpe corn, sushi rice, quinoa        |           | Caribbean lobster, ají amarillo mayo, avocado, crispy quinoa, lime |           |
|                                                                                    |           |                                                                    |           |
| <b>Tuna Nikkei Tiradito</b> (4, 6, 9, 11)                                          | <b>34</b> | <b>Local Catch Acevichado</b> (1, 2, 3, 4, 7, 9, 11, 14)           | <b>18</b> |
| Seared tuna, truffle ponzu, avocado, cucumber, togarashi, nori                     |           | Tempura fried local catch, acevichada sauce, chalaquita            |           |
|                                                                                    |           |                                                                    |           |
|                                                                                    |           | <b>Mushroom Tare</b> (1, 6, 7, 11)                                 | <b>16</b> |
|                                                                                    |           | Sautéed mushroom, avocado, sweet tare, sesame, togarashi           |           |

SIGNATURE HAND ROLLS

|                                                                                                                          |           |
|--------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Wagyu Anticucho</b> <sup>(1, 3, 6, 7, 11)</sup><br>Seared wagyu, anticuchera glaze, ají amarillo aioli, pickled onion | <b>34</b> |
| <b>Toro Truffle</b> <sup>(4, 6, 11)</sup><br>Fatty tuna, truffle ponzu, crispy quinoa, shiso                             | <b>36</b> |
| <b>King Crab Acevichado</b> <sup>(1, 2, 3, 4, 9, 11)</sup><br>King crab, acevichada mayo, avocado, lime, chalaquita      | <b>36</b> |



UCHU

ROBATA

|                                                                                                                                                       |           |
|-------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Pollo a la Brasa</b> <sup>(1, 3, 6)</sup><br>Peruvian-styled charcoal chicken thigh                                                                | <b>34</b> |
| <b>Jumbo Tiger Prawn</b> <sup>(1, 2, 6, 7, 11)</sup><br>Garlic-yuzu butter                                                                            | <b>48</b> |
| <b>Miso Black Cod</b> <sup>(1, 4, 6, 11)</sup><br>Yuzu miso black cod, bok choy, kimchi vegetables                                                    | <b>58</b> |
| <b>Charred Octopus</b> <sup>(4, 6, 9, 14)</sup><br>Charred octopus, hot ceviche sauce, native potato                                                  | <b>44</b> |
| <b>Robata Fish Collar</b> <sup>(1, 4, 6)</sup><br>Charcoal-grilled local fish collar, ají panca miso, yuzu kosho, lime<br><i>Limited availability</i> | <b>42</b> |
| <b>Wagyu Steak</b> <sup>(7, 9)</sup><br>Butcher cut, kosho butter                                                                                     | <b>76</b> |
| <b>Lobster Miso Gratin</b> <sup>(1, 2, 6, 7, 11)</sup><br>Grilled Caribbean lobster tail, creamy rocoto miso gratin                                   | <b>82</b> |

VEGETABLES & RICE

|                                                                                                                         |           |
|-------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Robata Sweet Corn</b> <sup>(7, 11, 15)</sup><br>Ají amarillo butter, yuzu kosho, cotija, lime                        | <b>18</b> |
| <b>Wok Greens</b> <sup>(9, 11)</sup><br>Asian greens, garlic soy, sesame, chili                                         | <b>18</b> |
| <b>Uchu Fried Rice - Chaufa</b> <sup>(1, 3, 6, 11)</sup><br>Pork belly fried rice, snow peas, shiitake, peppers, egg    | <b>34</b> |
| <b>Arroz Con Marisco</b> <sup>(2, 3, 4, 9, 14)</sup><br>Oven-baked seafood rice, sautéed daily seafood, Peruvian spices | <b>52</b> |

ANTICUCHOS

|                                                                                                                   |           |
|-------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Catch Toro Skewer</b> <sup>(1, 4, 6, 14)</sup><br>Torched catch of the day toro, oyster-soy sake glaze, ginger | <b>29</b> |
| <b>Tempeh Anticucho</b> <sup>(1,6, 11, 15)</sup><br>Grilled tempeh skewer, sweet tare glaze, sesame, lime         | <b>22</b> |
| <b>Beef Anticucho</b> <sup>(1, 3, 7)</sup><br>Grilled beef skewer, miso anticuchera glaze, ají amarillo aioli     | <b>32</b> |

TO SHARE

|                                                                                                                                                               |           |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Lomo Saltado</b> <sup>(1, 6, 9, 14)</sup><br>Skirt steak, red onion, tomato, jalapeño, soy-oyster sauce, cilantro, native potatoes and rice                | <b>89</b> |
| <b>Chifa Whole Fish</b> <sup>(1, 2, 3, 4, 6, 7, 9, 10, 11, 14)</sup><br>Crispy whole local fish, wok vegetables, sweet soy-ginger glaze, sesame, lettuce cups | <b>92</b> |

SIDES

|                                                                                |           |
|--------------------------------------------------------------------------------|-----------|
| <b>Steamed Rice</b> <sup>(4, 11)</sup><br>House furikake                       | <b>14</b> |
| <b>Native Potatoes</b> <sup>(1, 7)</sup><br>Ají verde                          | <b>14</b> |
| <b>Cucumber Sunomono</b> <sup>(1, 6, 11)</sup><br>Rice vinegar, sesame, wakame | <b>12</b> |
| <b>Fries / Sweet Fries</b> <sup>(1, 3, 4, 7, 11)</sup><br>Dashi seasoning      | <b>14</b> |

FOOD ALLERGY INFORMATION

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011.

(1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs (15) Suitable for vegetarians (V) As vegan option available (GF) Gluten Free option available.

18% SERVICE CHARGE ADDED TO FINAL FOLIO