



STARTERS SHARING PLATES

- EDAMAME BEANS _____ R75
Served with sea salt and extra virgin olive oil
- BITTERBALLEN (5PC) _____ R85
A Dutch delicacy filled with beef ragout accompanied by Dijon mustard.
- GUACAMOLE & TORTILLAS (VEGETARIAN) (MILDLY SPICY) _____ R95
A duo of avocado and beetroot guacamole, served with jalapeño pico de gallo and pineapple salsa.
- TEMPURA VEGETABLES & TOFU (VEGETARIAN) _____ R125
Crispy seasonal vegetables and tofu coated in delicate tempura batter, paired with ponzu and creamy avocado salsa.
- RED THAI GRILLED PRAWNS (MILDLY SPICY) _____ R155
Succulent prawns in a fragrant coconut and lemongrass broth with sticky crispy rice.
- GINGER-SPICED PATAGONIAN SQUID _____ R140
Lightly dusted and fried, served with a bold harissa-flavored aioli and umami baby pickles.
- PAELLA-STYLE RISOTTO _____ R175
Saffron-infused risotto with pan-roasted line fish, chorizo, fried calamari, prawns and mussels.
- ALBACORE TUNA CEVICHE _____ R175
Pepper-crusted tuna, served with roasted cashew nut crumble, confit onion, tapioca-fried squid and yuzu dressing.



SALADS

- ROASTED BUTTERNUT SALAD (VEGETARIAN) _____ R145
Fynbos honey-roasted butternut with couscous and lemon emulsion, feta cheese, avocado, topped with a superfood seed mix and cumin labneh.
- UCHU SALAD (VEGETARIAN) _____ R155
Sushi rice, pickled daikon, carrots, cucumber, marinated cabbage, avocado, edamame beans, crispy tostadas and pickled ginger.
- + Add grilled halloumi or grilled chicken _____ R65
+ Add seared Norwegian salmon _____ R95
- CLASSIC SALAD _____ R165
Mixed salad leaves, cherry tomato, avocado, egg, feta cheese, red onion, crispy bacon bits and a lemon-honey-thyme dressing.
- VOLCANO SALAD _____ R195
A bold mix of Norwegian salmon, black rice, pickled cabbage and crispy tostadas tossed in zesty nuoc cham, finished with a smokey chipotle dressing.



UCHU JAPANESE/ PERUVIAN FUSION SUSHI

Inspired by Nikkei cuisine, created by Japanese immigrants in Peru,
our sushi blends Japanese techniques with Peruvian flavours,
using fresh, local ingredients and seafood.

PERUVIAN TUNA ROSES - 4 PIECES _____ R105

Topped with a tuna tartare and miso sauce

PERUVIAN SALMON ROSES - 4 PIECES _____ R105

Topped with a salmon tartare and miso sauce

CLASSIC SALMON CALIFORNIA ROLL - 8 PIECES _____ R115

Classic salmon and avocado roll

TOTOPO ROLL - 4 PIECES _____ R145

Cucumber and avocado inside with a spiced tuna tartare
on top of a crispy tostada, miso sauce and sesame seeds.

UCHU NIGIRI - 5 PIECES _____ R135

1 pc salmon, 1 pc tuna, 1 pc prawn, 1 pc avocado,
1 pc white fish, served with ponzu sauce and soy pearls.

VERDURAS ROLL - 8 PIECES (VEGAN) _____ R165

Daikon, avocado, and salted sesame cabbage,
topped with red pepper dressed with teriyaki sauce.

CRISPY AJI CRUDO - 4 PIECES (MILDLY SPICY) _____ R115

Sesame tuna tartare, mushroom, crispy basil
and pickled jalapeño

CAJUN TEMPURA KINGKLIP - 8 PIECES (MILDLY SPICY) _____ R175

With avocado and crispy tostadas

MIGA GAMBAS - 8 PIECES (MEDIUM SPICY) _____ R185

Pickled daikon, tempura prawn, cucumber and
avocado inside topped with crumbed prawn,
smoked adobo and teriyaki sauce

CRISPY CALAMARES - 8 PIECES (MILDLY SPICY) _____ R180

Pickled daikon and prawn inside

ACEVICHADO ROLL (RAINBOW ROLL) - 8 PIECES _____ R195

Tempura prawn, avocado and cucumber inside,
topped with tuna, salmon and avocado

GAMBAS DESMENUZADA - 4 PIECES _____ R160

Kimchi and pickled ginger inside, topped with
chopped crumbed prawn and caviar dressed with
miso and teriyaki sauce

YUZU SALMON ROLL - 8 PIECES _____ R195

Cucumber and pineapple inside,
rolled in fresh herbs topped with
spiced salmon and yuzu

VOLCANO SALAD _____ R195

A bold mix of Norwegian salmon, black rice, pickled cabbage, and crispy tostadas tossed in zesty nuoc charm and finished with a smokey chipotle dressing.

UCHU SALAD (VEGETARIAN) _____ R155

Sushi rice, pickled daikon, carrots, cucumber, marinated cabbage, avocado, edamame beans, crispy tostadas and pickled ginger.

+ Add grilled halloumi or grilled chicken _____ R65

+ Add seared Norwegian salmon _____ R95



SHARING

12 PIECES _____ R360

Peruvian tuna roses - 4 PIECES
Peruvian salmon roses - 4 PIECES
Cajun tempura Kingklip - 4 PIECES

12 PIECES (VEGAN) _____ R360

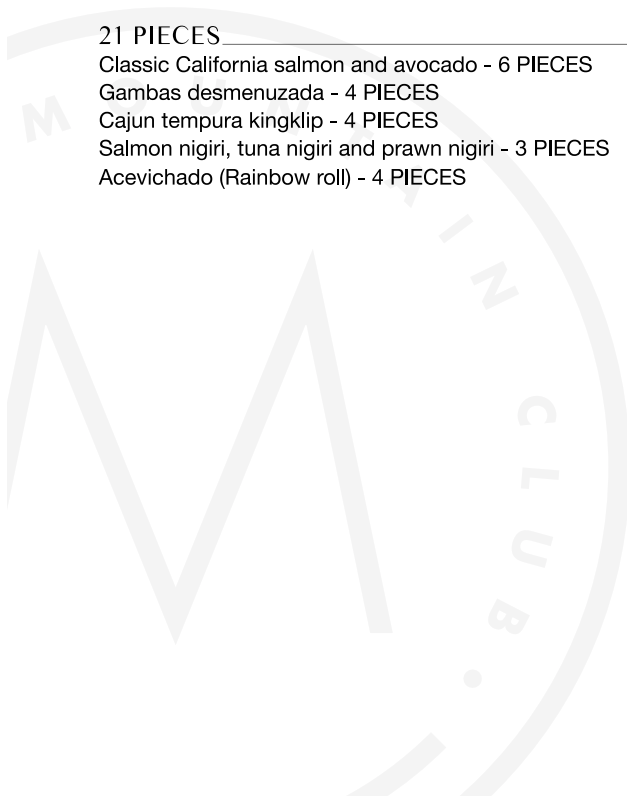
Verduras roll - 6 PIECES
Avocado nigiri - 2 PIECES
Acevichado pickled daikon and avocado - 4 PIECES

16 PIECES _____ R405

Totopopo roll - 4 PIECES
Miga gambas - 4 PIECES
Yuzu salmon roll - 4 PIECES
Crispy calamares - 4 PIECES

21 PIECES _____ R525

Classic California salmon and avocado - 6 PIECES
Gambas desmenuzada - 4 PIECES
Cajun tempura kingklip - 4 PIECES
Salmon nigiri, tuna nigiri and prawn nigiri - 3 PIECES
Acevichado (Rainbow roll) - 4 PIECES





MAIN COURSE

MOZAMBIKAN GRILLED PRAWNS - 10 PIECES _____ R330

Seasoned with smoked paprika and confit white garlic compound butter, charred sweetcorn fricassee served with fragrant ginger basmati rice.

OPEN STEAK SIRLOIN SANDWICH - 200G _____ R275

Cumin-spiced sirloin on toasted ciabatta, topped with creamy hummus, red onion and peppery leaves, served with a choice of crispy fries or fresh side salad.

LINE FISH OF THE DAY _____ R285

Served with spiced butternut and salt-baked beetroot, complemented by a velvety vanilla and sweet potato purée with a Champagne and mussel beurre blanc.

FREE-RANGE CHICKEN SUPREME _____ R270

With a spinach mousse and parmesan potato, served with a green cognac peppercorn sauce.

CHICKPEA & RED LENTIL MAKHANI _____ R245
(VEGETARIAN & VEGAN) (MILDLY SPICY)

A hearty plant-based dish of slow-cooked chickpeas and lentils with a carrot-cucumber sambal, accompanied by fragrant basmati rice and herbed chapati.

KOREAN-CRUMBED CHICKEN BURGER (MILDLY SPICY) _____ R165

Served with Japanese slaw and crispy fries.

GRILLED BEEF BURGER _____ R175

Fig chutney, Brie cheese, avocado and mixed salad, served with fries.



SIDES

TRUFFLE POTATO FRIES _____ R75

Served with grated Grana Padano.

TRUFFLE SWEET POTATO FRIES _____ R75

Served with grated Grana Padano.

FRAGRANT GINGER BASMATI RICE (VEGAN) _____ R75

GARDEN SALAD (VEGETARIAN) _____ R75

Served with lemon-olive oil emulsion.



DESSERTS

AMARULA CRÈME BRÛLÉE _____ R105

Served with fresh berries, wild berry compote and vanilla ice cream.

CITRUS INFUSED BAKED CHEESECAKE (SUGAR-FREE) _____ R110

Strawberry purée, served with fresh seasonal berries.

DECADENT VALRHONA 66% DARK CHOCOLATE MOUSSE (GLUTEN-FREE) _____ R115

Blueberry, almond shortbread crumble, double-thick vanilla ice cream.

DESSERT WINES

	Glass	Bottle
ALLESVERLOREN VINTAGE PORT _____	R60	R340

Complex aromas of ripe dark fruit and glazed cherries with a hint of smokiness and honey. A full, rich wine with a combination of red and blackberry as well as spice flavours. Veritas: Silver (2022)

PIERRE JOURDAN RATAFIA _____ R345

A heady and warming mix of honey, almonds, ripe spanspek melons, limes and vanilla overtones fill the full bodied palate, with the mouthfeel having a lovely, creamy texture.

COFFEE COCKTAILS

Irish Coffee _____ R95

Amarula Coffee _____ R85

Kahlua Coffee _____ R90

Patron Coffee _____ R95

