UNI ROOM SERVICE

FROM THE KITCHEN

Wagyu Beef Dumplings
mala oil, pecorino, yellow chive condiment | 26

Chow Fun Noodles
caulilini, maitake, hoisin | 23

Dungeness Crab Fried Rice
pineapple, garlic chives, nuoc cham | 32

Vegetable Fried Rice
pineapple, garlic chives | 28

MISO SOUP

green onion, shiitake, hijiki seaweed | 7

SHISHITO PEPPERS
fried garlic,lapsang souchong | 12

BRUSSELS SPROUTS
scallion, sesame | 14

Fried Chicken Bao Bun
sambal aioli, carrot, cilantro | 10

Kurobuta Spare Rib
cherry kabayaki, marcona almond salsa macha | 11

NIKIRI (2pcs)

*Hamachi - Yellowtail horseradish | 24

*Hamachi Belly - Yellowtail huancaina cream, dashi gelee | 22

*Sake - Scottish Salmon aji amarillo, tofu, salmon skin | 18

*Akami - Tuna house made furikake | 18

Tamagoyaki - Egg
chili sunflower, caramel miso | 12

MAKIMONO

*Spicy Tuna
thai bird chili mayo, cucumber, rice cracker | 17

*Salmon & Avocado
sun-dried tomato | 17

*Spicy Negihama
hamachi, pickled longhorn pepper, gochujang leek miso | 17

Eel & Avocado
foie kabayaki, fried leek | 20

*Yucatan Hamachi
pickled cactus, mango, charmony | 20

*Crazy Boston
ebi furai, boston lettuce, tobiko, tomato aioli, urfa pepper | 20

A 3% Kitchen Provision will be added to all food items to help ensure a better wage for our non-tipped team members.

Before placing your order, please inform your server if a person in your party has a food allergy.

*These items are served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*full beverage list from UNI available

COCKTAILS | 17

Reyez Rain
roku gin, grapefruit, makrut-cilantro lillet, st germain

Tipsy Dipsy
arette blanco, lime, wasabi, sugar snap pea, pineapple, loomi

I Can Do Both
peaf monster, strawberry campari, lemon, coconut, cilantro, lemongrass, birch, bitters

Kaze's Brew
santa teresa 7/96, carafe borghetti, cold brew, demerara, bitters, condensed milk foam

Nori Jones
wahaha espadin, nori, ancho reyes verde, demerara, bitters

Yellow Lamborghini
pierre ferrando 1840, smith & cross, lemon, pineapple, cinnamon, tamarind, yellow curry

PPL PLZR
ten to one bhm rum, cacao, velvet falernum, banana, absinthe, lemon agrumato

SAKE BOTTLES

Fukucho “Seaside.”
Sparkling Sake, Hiroshima, 500ml | 90

Farthest Star “Mountains on the Moon”
Junmai Nigori, Medfield, MA | 207ml | 18

Dewazakura “Oka - Cherry Bouquet”
Junmai Ginjo, Yamagata | 300ml | 33

Yuki No Bosa “Cabin in the Snow”
Junmai Ginjo, Akita | 200ml | 105

Tedorigawa “Iki Na Onna - Lady Luck”
Daiginjo, Ishikawa | 720ml | 130

Soto
Junmai Daiginjo, Niigata | 300ml | 155

Wakatake “Onikoroshi - Demon Slayer”
Junmai Daiginjo, Shizuoka | 720ml | 130

WINE BY THE GLASS

ROSE

Grenache+ | 16

SPARKLING

Xarello+ | 18

WHITE

Arneis | 16

CHARDONNAY | 16

RED

Pinot Noir | 18

BEER

Sapporo Lager, Japan | 12 oz | 4.9% abv | 9

Zéro Gravity Green State Lager, Burlington, VT | 12 oz | 4.9% abv | 10

Hitachino White Ale, Japan | 11 oz | 5.5% abv | 16

Athletic Brewing Co Upside Down NA Golden, Stratford, CT | 12 oz | Less than 0.5% abv | 10

CHEF, OWNER | Ken Oringer
EXECUTIVE CHEF | David Bazirgan
Sous Chef | Jon Fishbein
Sous Chef | Gonzalez Ochoa
Pastry Chef | Lauren Poppenga
Sushi Chef | Tsuyoshi Takeishi
Bar Manager | Jesse Potts