

UNI ROOM SERVICE

FROM THE KITCHEN

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
quince bbq, bubu arare,
chives | 11

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

NIGIRI (2pcs)

***Hamachi - Yellowtail**
chocolate kabayaki, chipotle pepper,
orange | 22

***Hamachi Belly - Yellowtail**
curry mayo | 22

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

***Akami - Tuna**
furikake | 18

Tamagoyaki - Egg
chili sunflower, caramel miso | 12

***Chutoro - Medium Fatty Tuna**
apple soy, serrano | 24

***Toro - Fatty Tuna**
foie gras-uni tamago, caviar | 36

***Ikura - Salmon Roe**
smoked, pickled cucumber | 18

Unagi - Freshwater Eel
fig kabayaki, almond | 16

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

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

Chef, Owner | Ken Oringer
Executive Chef | David Bazirgan

Chef de Cuisine | Jon Fishbein
Sous Chef | Gonzalo Ochoa
Pastry Chef | Lauren Poppenga

*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
peat monster, strawberry campari,
lemon, coconut, cinnamon,
birch, bitters

Kaze's Brew
santa teresa 1796, caffe borghetti,
cold brew, demerara, bitters,
condensed milk foam

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

Yellow Lamborghini
pierre ferrand 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 | 20

Suginishiki 90
Kimoto Junmai, Shizuoka | 720ml | 100
Dewazakura "Oka - Cherry Bouquet"
Ginjo, Yamagata | 300ml | 35

Yuki No Boshu "Cabin in the Snow"
Junmai Ginjo, Akita | 720ml 105

Senjo
Junmai Daiginjo, Nagano | 300ml | 60

Kubota
Junmai Daiginjo, Niigata | 720ml | 130

WINE BY THE GLASS

ROSE
Limniona | 15
Domaine Zafeirakis, Tyranos | 2022
Pinot Noir | 21
Roblin, Sancerre | 2022

SPARKLING
Xarello+ | 18
'Blanc de Blancs' Raventós,
Conca del Riu Anoia | 2018

WHITE
Pinot Grigio | 15
Via Alpina, Friuli-Venezia Giulia | 2022
Clairette+ | 16
Domaine la Manarine, Cotes du Rhone | 2021
Chardonnay | 17
Lieb Cellars, North Fork | 2021

RED
Pinot Noir | 17
Chamisal Vineyards, San Luis Obispo | 2022
Montepulciano | 16
Ciavolich, Abruzzo | 2021
Zinfandel | 18
Bedrock Wine Co., Sonoma | 2022

BEER

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

Jack's Abby Blood Orange Wheat Radler,
Framingham, MA | 16 oz | 4% abv | 12

Hitachino Nest Red Rice Ale, Japan | 11 oz | 7% abv | 18

Greater Good Pulp Daddy NEIPA,
Worcester, MA | 16oz | 8% abv | 16

Wölffer No.139, Dry Rose Cider, Hamptons,
NY | 12 oz | 6.9% abv | 14

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

Sushi Chef | Tsuyoshi Takeishi
Bar Manager | Jesse Potts

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.