

[Change City](#)["Best of" Lists](#)[Food Ratings](#)[Rating System](#)[Culinary Events](#)[Restaurant News](#)

Uchi

801 S. Lamar Blvd. (Barton Springs Rd.) [\[Map\]](#)

[Austin, TX 78704](#) 512-916-4808 | [Reserve Now](#)

Cutting-edge sushi and a vast saké selection rolled up in a colorful bungalow setting.

[Rating \(Key\)](#)

14 /20

[Price](#)

\$\$\$\$\$

BOOK A TABLE
[click here!](#)

Cuisine

[Japanese](#)

[Sushi](#)

Features

[Heart-healthy dishes](#)

[Romantic setting](#)

[Full bar](#)

Reservations suggested

Parking lot

Open

Dinner Mon.-Sat.

Attire

Casual

Payment

Credit Cards



Faithful sushi-lovers migrate to this crimson-colored, cozy [house](#) for high-quality sushi and the most imaginative Japanese fusion fare in town. Youthful master chef Tyson Cole trained extensively in Japan and his expertise and personal innovation show on every artfully arranged plate. Experience dishes such as his Alaskan king crab sashimi drizzled with vanilla oil and dotted with dried blueberries. Or opt for the cool toro nuta of silky bluefin with dried cranberries, Marcona almonds and white soy. We've found the freshwater eel, flounder, spicy scallop, and anago sushi with orange and slivered ginger all to taste pristinely fresh. The "shag" roll, named after a loyal customer, has become known for its combination of salmon, avocado and sun-dried [tomato](#) wrapped in a tempura batter, then garnished with a dramatic squid ink and sumiso sauce. Yakimono offerings are grilled over Japanese oak and may feature a Norwegian mackerel with spice trio or another selection that arrive fresh daily from the sea. Ask about the ever-changing multi-course tasting menu---a must for the culinary-adventurous.