



Mark Matson photos FOR AMERICAN-STATESMAN

Dinner started with a high, the escalar carpaccio, left, and kept getting better. The colorful uchiviche, right, a twist on the Mexican classic, featured salmon and striped bass.

## AT UCHI, EXQUISITE FLAVOR, ARTISTRY MAKE 5 STARS ALIGN

THE MAIN COURSE/BY DALE RICE

**I**t was a typical Friday in August. The sweltering day peaked at 102 late in the afternoon, cooling off to the low 90s by 7:30. That's when we sat down outside Uchi for the expected hour-and-a-

half wait for space at

the restaurant's sushi bar (the area around the bar inside was already full).

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hour wait for space at the restaurant's sushi bar (the area around the bar inside was already full).

An hour and 10 minutes later — hot, sweaty and miserable — we were summoned to our seats, where a frosty amuse-bouche of pineapple-saffron ice cream began to put

the oppressive day behind us.

Then, just two bites into the higawari carpaccio (\$17), slices of ivory-colored escalar in a vinaigrette with microgreens, all thoughts of summer evaporated and gustatory nirvana descended.

That culinary enchantment remained for the 2½-hour feast that followed, a dinner filled with imagination, artistry and deft execution with service to match.



The kimo hatchimitsu pairs seared foie gras with toasted triangles of brioche and a grilled peach with local honeycomb.



For dessert, try the fondant made of dark chocolate and spicy wasabi.

★★★★★

**UCHI**

801 S. Lamar Blvd., 916-4808

**Hours:** 5:30 to 10 p.m. Sundays-Thursdays,

5:30 to 11 p.m. Fridays-Saturdays

**Credit cards:** Visa, MasterCard, American Express, Discover

**Wheelchair access:** Yes

**Wine:** 19 by the glass (\$7-\$13), 19 by the bottle (\$28-\$52)