

Texas Monthly, February 2008

As his reputation grows, so too does Tyson Cole's finesse. Uchi's chef-owner continues to enamor with Japanese-inspired specials such as maplewood-smoked baby yellowtail, strewn with crisp yucca chips and paper-thin slices of Asian pear. Or consider a plate of North Atlantic sweet shrimp; their creamy texture recalls foie gras until the unusual accompaniments--bits of crunchy French breakfast radish and tangy smoked sea salt--draw out the shrimp's bring flavors. A cross-section wedge of pan-seared Sunny Shores cauliflower reminds you that Uchi also excels at stunning presentations. Dramatic setting, with red floral wallpaper.

Texas Monthly, May 2008

He may have recently lost to Morimoto on Iron Chef America, but Tyson Cole is still number one with Austin diners. Is it any wonder? Consider one of his signature dishes: velvety maguro sashimi punctuated with dollops of goat cheese and garnished with thinly sliced Fuji apples. Or imagine the playfulness of the Pitchfork, a Waygu beef and fresh avocado sushi roll bespeckled with land caviar (tonburi seeds). Uchi's pastry chef, Philip Speer, is just as lively with his dessert creations--peanut butter semifreddo with an apple-miso sorbet, anyone? This is high-spirited dining at its best, in a classy setting.

Texas Monthly, August 2008

We tried to get out of this glamour den for \$40 a head but failed miserably. Who would want to disappoint the friendly, frenetic sushi chefs churning out masterful works of art? We kept things simple with an order of tempura Brie served with a drizzle of honey and salty-sweet potato chips; a Zero Sen roll (a blissful mix of yellowtail, avocado, and crispy shallot); and the hotate tataki, an exploration of flavors and textures featuring seared scallops, charred Meyer lemon curd, and bits of candied pork belly. A glass of wine and an order of deceptively tasty white-corn sherbet later, and the budget was blown!

Texas Monthly, November 2008

Like a fine sake, Uchi has improved with age. Nightly specials, such as the maguro ceviche--seared bluefin tuna with spring onions and crispy shallots in Vietnamese fish sauce and sesame oil--set the culinary bar very high indeed. The creativity of seared Hudson Valley foie gras (served with figs, huckleberries, almonds, and kabocha winter squash) sends said bar into the stratosphere. And desserts, like Milk Prepared Four Ways: Valrhona soft chocolate, fried milk, milk sherbet, and chocolate oil--in no way dissappoint. It's been open almost five years, and Uchi still has the power to send you somewhere you've never been before.