

### ***Texas Monthly, December 2009***

Dashing from our car to beat a looming downpour, we found the mood inside this pretty orange cottage refreshingly uplifting—the bar area pulsed with cool customers chirping and imbibing and swift servers doling out complimentary appetizers. Seated at the sushi bar, we had a wonderful view of the artists at work. Chef Tyson Cole is a genius; we couldn't get enough of his madai (Japanese black snapper) with lemon zest and olive oil. Other standouts included mussels in a coconut crêpe with alfalfa sprouts and quince and maplewood-smoked baby yellowtail with yuca chips, Asian pear, Marcona almonds, and garlic brittle. That attention to detail extends to the servers as well, who always seem to know what you want right before you do. Beer, wine, & sake.

### ***Texas Monthly, October 2009***

The sushi at this little orange cottage is pretty darn exotic, with the likes of tako pops (grilled baby octopus dusted with red pepper) and carpaccio of madai (red sea bream) sliced so thin you can see the shiso oil through it. Serious wine list too: In August, wine steward June-Ann Rodli was named Texas's best sommelier at the annual Tex-Som contest.

### ***Texas Monthly, August 2009***

Spotting superstar chef Tyson Cole hanging out in a white T-shirt in the parking lot and then busing tables in his chef's whites, all while chatting it up with customers, made this small cottage feel less rarified than it sometimes does. Still, it's pretty darn exotic, with the likes of tako pops (grilled baby octopus dusted with red pepper) and carpaccio of madai (red sea bream) sliced so thin you can see the shiso oil through it. Bonito flakes topped shiromi nabe (whitefish tempura), "dancing" (as they do) like the embers of a smoldering fire and lending a smoky flavor to the dish. But most of all, we savored the relaxed mood.

### ***Texas Monthly, May 2009***

Innovation is the hallmark of this sushi house, which consistently tops Austin's list of best restaurants. Start with seared Nantucket scallops; augmented by fragrant fennel and kyoho grapes (peeled, no less), the dish is yet another example of Uchi's obsessive attention to detail. And that's precisely the quality that makes executive chef Tyson Cole's dishes sublime. Halibut, for instance, can be humdrum, but here it is served over a puddle of golden tangerine sauce sided by hydroponic parsley and grilled edamame. This inspired approach applies to pastry chef's Philip Speer's desserts as well. His silky coffee-flavored panna cotta is tricked out to resemble a poached egg. Beer, wine, & sake.

### ***Texas Monthly, February 2009***

Newcomers to this bastion of cutting-edge sushi should check their expectations for spicy tuna rolls at the door. Why waste the space when you can expand your palate with the subtly layered flavors of the toro neta - bluefin tuna with dried cranberry and Marcona almonds - or a recent mind-blowing special of Hawaiian wahoo served with pickled rhubarb shavings, a piquant poblano sauce, and basil leaves. Though not as visually dynamic as other menu items, diver scallops with smoked greens and grilled corn had excellent flavor and texture. (Tell us again: What's a California roll?) The wild crimson floral wallpaper in the main dining room sets off the sedate, taupe-colored accents of the sushi bar area.