

Texas Monthly, March 2010

Executive chef Tyson Cole and his tight ship of sous chefs dazzle from start to finish at this cottage tricked out with crimson wallpaper and taupey woods. We couldn't get enough of the crisp tempura sea bass—sweet and moist inside, paired with shiitake mushrooms, ginger, and Japanese eggplant frites. Sea eel, drizzled with fresh orange juice atop a sticky packet of rice, was the perfect buttery foil for a crunchy Shag—Uchi's most popular sushi roll—which comes tempura-fried and stuffed with salmon, avocado, and sun-dried tomato. Major props to pastry chef Phillip Speer: Is anything more heavenly than his crème caramel paired with brown butter sorbet? We think not. Beer, wine, & sake.

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The animated scene at the bar—hipsters meeting friends, couples whispering, and bartenders imparting their wisdom—is the ideal spot to sip a glass of rosé until a table opens up. And at Tyson Cole's ultra-popular South Austin cottage, good things come to those who wait. We chose seats at the sushi bar and started with the maguro sashimi and goat cheese with cracked pepper, sliced Fuji apple, and pumpkin seed oil—an amazing fusion of flavors. The spicy scallops with avocado impressed as well, but our companion favored the maplewood-smoked baby yellowtail with yucca chips, Asian pear, and Marcona almonds.