



## UKA Kaiseki

\$300

Spring 2024

### 五感の出汁 : **Dashi for the Five Senses**

Traditional broth of Kombu kelp and smoked bonito flakes

### 八寸 : **Seasonal Appetizer\***

Chef's daily creation of bite-sized starters

### お椀 : **Oyster Dumpling in Dashi**

Oyster, shrimp and Japanese sea bream dumpling

### 刺身 : **Chef's Choice Sashimi\***

### 茶碗蒸し : **Savory Egg Custard**

Steamed egg custard, Snow Crab,  
Chrysanthemum and black truffle

### 焼き物 魚 : **Hokkaido Scallops**

French-inspired carrot cream sauce and butter soy sauce

### 焼き物 肉 : **Wagyu Sirloin Steak**

Seasonal vegetables, Oroshi ponzu sauce

### お食事 : **Traditional Koshihikari Rice Course**

Delicately seasoned rice prepared in earthenware pot,  
with miso soup and Tsukemono (Japanese pickles)  
and Kyoto-grown organic Hojicha tea

### 甘味 : **Seasonal Dessert**

Chocolate soufflé cake with homemade vanilla ice cream

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness,  
especially if you have certain medical conditions.