



UKA

## UKA Kaiseki Experience

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

Kombu Kelp | Smoked Bonito Flakes

### 八寸: **Hassun** \*

Chef's daily creation of bite-sized seafood and seasonal vegetables

### お椀: **Honegiri Hamo in Fish Broth**

Japanese Conger Pike | Matsutake Mushroom | Ume

### 刺身: **Chef's Choice Sashimi**\*

Meticulously prepared fish sourced locally and from Japan

### 茶碗蒸し: **Chawanmushi** \*

Steamed Egg Custard | Hairy Crab | Shimeji Mushroom | Truffle

### 焼き物 魚: **Gindara Misozuke**

Black Cod | Miso | Burdock

### 焼き物 肉: **Wagyu and Washugyu Duo** \*

Washugyu Filet Mignon | Miyazaki A5 Wagyu

### お食事: **Takikomi Gohan**

Seasoned Koshihikari Rice | Japanese Conger Pike

Miso Soup | Japanese Pickles

### 甘味: **Seasonal Dessert**

Chef Kato's daily creation

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