



UKA

Introduction to Kaiseki

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

刺身：Chef's Choice Sashimi*

茶碗蒸し：Savory Egg Custard

Steamed egg custard, shrimp,
Mizuna and black truffle

焼き物 肉：Miyazaki Wagyu Beef Stew

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：Chocolate and Coffee Opera Cake

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