



UKA

## UKA 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

### お椀：Kaburamushi in Fish Broth

Japanese sea bream, turnip, wasabi and dashi

### 刺身：Chef's Choice Sashimi\*

### 茶碗蒸し：Savory Egg Custard

Hokkaido crab, Mizuna and black truffle

### 焼き物 魚：Grilled Abalone

Spinach, mushrooms and butter ponzu sauce

### 焼き物 肉：Miyazaki Wagyu Beef Stew

with sautéed seasonal vegetables

### 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.