



## **UKA Shabu-Shabu 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：Wagyu Ribeye Shabu-Shabu\***

With sesame and 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：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.