



UKA Kaiseki

\$300

January 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 : Abalone in White Miso Soup

Abalone liver, shrimp and Japanese sea bream dumpling

刺身 : Chef's Choice Sashimi*

茶碗蒸し : Savory Egg Custard

Steamed egg custard, Snow Crab,
Mizuna and black truffle

焼き物 魚 : Teriyaki Yellowtail

French-inspired turnip cream 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

Baked cheese cake with homemade raspberry 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.