



UKA Kaiseki

Autumn Menu

6:30 PM

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 : Botan Hamo

With Sudachi

お造り : Chef's Choice Sashimi*

Daily Special

茶碗蒸し : Cauliflower Chawanmushi

Steamed Egg Custard, Hotate, Lobster
with Japanese Traditional Ginan Chrysanthemum Petal Sauce

焼き物 肉 : Wagyu Roast Yahata Maki

With Gobo Purée and Gobo Pickles

お食事 : Ebi Kakiage with White Rice

Japanese Rice from Yuki-Tsubaki
Delicately Seasoned Rice Prepared in Earthenware Pot,
with Miso Soup and Tsukemono (Japanese pickles)
and Kyoto-Grown Organic Hojicha Tea

Choice of Adding Dashi at the End

甘味 : Seasonal Dessert

Matcha Tiramisu

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

** Menus are subject to change without notice.
Ingredients and course details are subject to change daily.