



UKA Kaiseki Holiday Special

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 : Oyster Shinjo

With Grated Daikon Radish, Mitsuba, and Yuzu

お造り : Chef's Choice Sashimi*

Daily Specials

蒸し物 : Steamed Turnip

With White Fish, Mitsuba, and Wasabi

焼き物 魚 : Steamed Abalone Steak

With An Sauce & Assorted Vegetables

焼き物 肉 : Wagyu Shabu Shabu

Hannari Wagyu Beef, Tofu with Dashi

お食事 : Takikomi 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

甘味 : Seasonal Dessert

Strawberry Daifuku

*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.