



## **UKA Shabu-Shabu Kaiseki**

\$400

Spring 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 : Oyster Dumpling in Dashi**

Oyster, shrimp and Japanese sea bream dumpling

### **刺身 : Chef's Choice Sashimi\***

### **茶碗蒸し : Savory Egg Custard**

Steamed egg custard, Snow Crab,  
Chrysanthemum and black truffle

### **焼き物 魚 : Hokkaido Scallops**

French-inspired carrot cream sauce and butter soy sauce

### **焼き物 肉 : Wagyu Sirloin Shabu-Shabu**

With mix salad, 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 : Seasonal Dessert**

Chocolate soufflé cake with homemade vanilla 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.