



UKA Introduction Kaiseki
SUMMER MENU 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

お造り : Chef's Choice Sashimi*

煮物 : Tilefish with Black Truffle
Cabbage Puree, Japanese Traditional Ginan Sauce

焼き物 肉 : Dry-Aged Washugyu Ribeye 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
Hojicha Pudding with Fruits

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