



UKA Experience 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

お椀：Ainame in Dashi
Grilled Eggplant, Ginger, Mitsuba

お造り：Chef's Choice Sashimi*

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

焼き物 魚：Marinated Sawara in Miso
Spring Onions with Miso

焼き物 肉：Wagyu Miyazaki Beef 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
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.