



**UKA Shabu-Shabu 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：Miyazaki Wagyu Sirloin Shabu-Shabu\***  
Seasonal Vegetables, 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**  
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.