



**Kaiseki Experience**  
*February 2025 Menu*

**五感の出汁 : Dashi for the Five Senses**

Traditional Broth of Kombu Kelp and Smoked Bonito Flakes

**八寸 : Seasonal Appetizer\***

The seasonal appetizer showcases ingredients inspired by *Setsubun*, the traditional Japanese celebration marking the day before the start of spring according to the lunar calendar

**お椀 : White Fish Soup**

With Bamboo Shoots and Wakame

**お造り : Chef's Choice Sashimi\***

Daily Specials

**煮物 : Simmered Salmon Kenchin Style**

Salmon & Assorted Vegetables wrapped in Egg

**焼き物 魚 : Miso Marinated Yellowtail**

With Turnip

**焼き物 肉 : Wagyu Shabu Shabu**

Japanese Wagyu Beef, Tofu with Dashi

**お食事 : Chirashi Sushi**

Japanese Rice from Yuki-Tsubaki  
Wrapped in Thin Strip Egg and Topped with Ebi  
with Miso Soup on the side  
and Kyoto-Grown Organic Hojicha Tea

**甘味 : Seasonal Dessert**

UKA Style Zenzai  
Sweet Red Bean Jelly topped with Fried Mochi Chip &  
served with Matcha Ice Cream on the side

\*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.