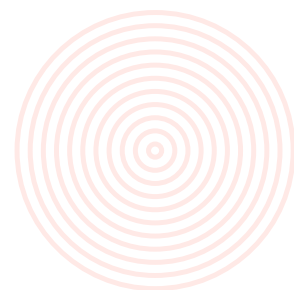




CHEF'S TASTING EXPERIENCE MENU

180pp



Grilled Edamame 11
spring onion oil & shichimi

Sydney Rock Oyster 6 ea
ginger, soy & shio kombu

Prawn Toast 26
Chinese doughnut & chilli amazu

Smoked Eel Chawanmushi 28
brown butter & crispy chicken skin

Wagyu Beef Tataki 32
Davidson plum, bonito & quail egg

Ocean Trout Sashimi 28
salsa macha & lime leaf ponzu

Kingfish Sashimi 26
onion ponzu, kimchi sesame & charred spring onion

Sashimi Hand Roll 27
chopped seafood, nori & spicy mayo

Sashimi Platter 75
Chef selection of seafood, dark soy & citrus ponzu

Grilled Red Emperor Fillet 64
Sweet corn, agretti & kaffir lime

Wood Grilled John Dory 72
anchovy sambal & brown butter

Grilled Fremantle Octopus 48
yuzu kosho & Chinese celery

Grilled Southern Rock Lobster 180
sake, soy, ginger, butter & furikake

Pork "Katsu" 34
Japanese mustard & sesame tonkatsu

David Blackmore Wagyu Brisket 42
rice cakes, mustard leaf & lasa

Sher Wagyu MBS 5+ Bavette (VIC) 60

Shimo MBS 7-8 Sirloin (NSW) 92

Stone Axe MBS 9 Ribeye (NSW, VIC) 180

Leaf Salad 18
green mango, sesame & lime

Fried Eggplant 22
bonito ponzu & itogaki

Silken Tofu 22
chilli & roasted sesame dressing

Sugar Snap Peas 22
wood ear mushrooms & fermented black bean sauce

Yugen Special Fried Rice 25
xo, barbecue pork, prawn & spring onion

Egg Fried Rice 22
Honest Eggs, spring onion & crispy seaweed

