

## CHEF'S EXPERIENCE MENU 180pp

### RAW

<b>Red Snapper</b> jamon, kombu, lime & shiso soy	26
<b>Kingfish Sashimi</b> onion ponzu, kimchi sesame & charred spring onion	26
<b>Sashimi Hand Roll</b> chopped seafood, shiso & nori	27
<b>Sashimi Platter</b> Chef selection of seafood, dark soy & citrus ponzu	75

### SNACKS & STARTERS

<b>Grilled Edamame</b> spring onion oil & shichimi	11
<b>Appellation Oyster</b> yuzu, soy & fingerlime	6 ea
<b>Prawn Toast</b> chinese doughnut & chilli amazu	26
<b>Smoked Eel Chawanmushi</b> brown butter & crispy chicken skin	28
<b>Shaved Wagyu Beef</b> charred onion miso, ginger & leek	32

### SEAFOOD

<b>Fried Barramundi</b> sichuan chilli & chilli chicken fat condiment	62
<b>Wood Grilled Flounder</b> anchovy sambal & brown butter	65
<b>Miso Glazed Rockling</b> potato noodles, sesame & sansho pepper	52
<b>Grilled Southern Rock Lobster</b> sake, soy, ginger, butter & furikake	180

### MEAT

<b>Korean Style Fried Chicken Leg</b> gochujang, sesame, chive & chinese cabbage	38
<b>Pork "Katsu"</b> japanese mustard & sesame tonkatsu	34
<b>David Blackmore Wagyu Brisket</b> rice cakes, mustard & lasa	42
<b>Grilled Sticky Lamb Ribs</b> forbidden rice & blossoms	68

### WAGYU

<b>Pure Black MBS 5+ Bavette (Vic, SA)</b>	60
<b>Rangers Valley MBS 7-8 Sirloin (Qld, NSW)</b>	92
<b>Stone Axe MBS 9 Ribeye (NSW, Vic)</b>	180

### RICE

<b>Yugen Special Fried Rice</b> xo, barbecue pork, prawn & spring onion	25
<b>Egg Fried Rice</b> honest eggs, spring onion & crispy seaweed	22

### SIDES

<b>Leaf Salad</b> green mango, sesame & lime	18
<b>Stir Fried Chinese Broccolini</b> yellow bean soy & wood ear mushroom	22
<b>Fried Eggplant</b> bonito ponzu & itogaki	22
<b>Silken Tofu</b> with chilli & roasted sesame dressing	22

### DESSERT

<b>Chocolate Delice</b> smoked tea, wild rice & orange caramel	25
<b>Cream Cheese Mochi</b> poached pear & roasted sesame	22
<b>Sudachi Custard</b> umeshu jelly & frozen coconut	22