



## Chef's Tasting Experience Menu | 180PP

### SMALL PLATES

- Grilled Edamame | 11**  
*Spring onion oil, shichimi*
- Sydney Rock Oyster | 6.5 ea**  
*Ginger, soy, shio kombu*
- Sydney Oyster & Oscietra Caviar | 13.5 ea**  
*Ginger, soy, shio kombu*
- Grilled Asparagus | 17.5**  
*Smoked mussel, nori, sesame*
- Prawn Toast | 26**  
*Chinese doughnut, chilli amazu*
- Half Shell Hervey Bay Scallop | 21 ea**  
*Coconut XO, kaffir lime*
- Wagyu Beef Tataki | 32**  
*Davidson's plum, bonito, quail egg*

### RAW

- 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*

### MAINS

- Glacier 51 Toothfish | 78**  
*Parsnip, wakame & shiso*
- Wood Grilled John Dory | 72**  
*Anchovy sambal, brown butter*
- Grilled King Prawn | 54**  
*Egg noodle, lemongrass sambal*
- Bundarra Pork Chop | 60**  
*Quince, shungiku, kimchi*
- Slow Roasted Wagyu Beef Cheek | 62**  
*Wakame mustard, wood ear mushroom*

### WAGYU

- Sher Wagyu Bavette MBS 5+ (VIC) | 60**
- Shimo Sirloin MBS 7-8 (NSW) | 92**
- Sanchoku Eye Fillet MBS 6-7 (QLD) | 110**
- Sher Wagyu Sirloin MBS9+ (NSW/VIC) | 130**
- Stone Axe Ribeye MBS 9 (NSW/VIC) | 180**

### SIDES

- Kohlrabi & Fennel Salad | 22**  
*Green apple, celery, Thai basil*
- Fried Eggplant | 22**  
*Bonito ponzu, itogaki*
- Silken Tofu | 22**  
*Chilli, roasted sesame dressing*
- Fioretto Cauliflower | 22**  
*Wood ear mushrooms, fermented black bean sauce*

### FRIED RICE

- Southern Rock Lobster Fried Rice | 46**  
*Miso, garlic chives, corn*
- Yugen Special Fried Rice | 25**  
*XO, barbecue pork, prawn, spring onion*
- Egg Fried Rice | 22**  
*Honest Eggs, spring onion, crispy seaweed*

### NIGIRI

- Bluefin Tuna (4pc) | 40**  
*Bonito furikake, egg yolk sauce*
- Hiramasa Kingfish (4pc) | 38**  
*Black garlic purée*
- Tasmanian Salmon (4pc) | 35**  
*Daikon oroshi, yuzu sesame*
- Chef's Tasting Nigiri (6pc) | 49**  
*Bluefin tuna, Salmon, Kingfish (2 pcs each)*

### SASHIMI PLATTERS

- Seasonal Sashimi Platter | 85**  
*Tuna, Kingfish, Salmon, Hokkaido scallops, Snapper (20 pcs, served with house soy & wasabi)*
- Premium Sashimi Platter | 165**  
*Tuna, O-toro, Salmon, Kingfish, Snapper, Imperador, Paradise Prawn, Hokkaido Scallop, Ikura (28 pcs, served with house soy & wasabi)*
- Deluxe Sashimi Platter | 280**  
*Sea urchin, Tuna, O-toro, Oscietra caviar, Scampi, Salmon, Kingfish, Snapper, Imperador, Hokkaido Scallop, Ikura (38 pcs, served with house soy & wasabi)*

### Yūgen Caviar Service

*Caviar (30g tin)*

**Antonius Siberian Oscietra | 165**

**N25 Kaluga | 300**

**N25 Kaluga Hybrid | 345**

*Served with crispy rice, toasted Shokupan, wasabi cream, grated salted egg yolk*

### ADDITIONS

- Fresh Seasonal Uni (20g) | 29**
- Australian Bluefin Toro (2pc) | 24**

WITEN

