

Chef's Tasting Experience Menu | 180PP

SMALL PLATES

RAW

NIGIRI

- Grilled Edamame | 11**  
spring onion oil, shichimi  
**Oyster | 6.5 ea**  
ginger, soy, shio kombu  
**Oyster & Oscietra Caviar | 13.5 ea**  
ginger, soy, shio kombu  
**Prawn Toast | 26**  
chinese doughnut, chilli amazu  
**Wagyu Beef Tataki | 32**  
Davidson's plum, bonito, quail egg

- Ocean Trout Sashimi | 28**  
salsa macha, lime leaf ponzu  
**Kingfish Sashimi | 26**  
onion ponzu, sesame, spring onion  
**Sashimi Hand Roll | 27**  
chopped seafood, nori, spicy mayo

- Tuna Nigiri (4pc) | 40**  
bonito furikake, egg yolk sauce  
**Kingfish Nigiri (4pc) | 38**  
black garlic purée  
**New Zealand Salmon Nigiri (4pc) | 35**  
daikon oroshi, yuzu sesame  
**Chef's Tasting Nigiri (6pc) | 49**  
tuna, salmon, kingfish (2 pcs each)

SASHIMI PLATTERS

YUGEN CAVIAR

- Seasonal Sashimi Platter | 85**  
selection of seasonal fish with tuna, kingfish, salmon, Hokkaido scallop (20 pcs, served with house soy, wasabi)  
**Premium Sashimi Platter | 165**  
selection of seasonal fish with o-toro, tuna, salmon, kingfish, paradise prawn, Hokkaido scallop, Yarra Valley salmon roe (28 pcs, served with house soy, wasabi)  
**Deluxe Sashimi Platter | 280**  
selection of seasonal fish with abalone, o-toro, tuna, oscietra caviar, scampi, salmon, kingfish, Hokkaido scallop, Yarra Valley salmon roe (38 pcs, served with house soy, wasabi)
- N25 Kaluga Oscietra 30g | 300**  
**N25 Kaluga Hybrid 30g | 345**  
**N25 Kaluga Reserve 30g | 345**  
served with crispy rice, toasted shokupan, wasabi cream, grated salted egg yolk

MAINS

WAGYU

SIDES

FRIED RICE

- Glacier 51 Toothfish | 78**  
parsnip, wakame, shiso  
**Grilled King Prawn | 54**  
egg noodle, lemongrass sambal  
**David Blackmore Karubi | 62**  
wakame mustard, wood ear mushroom, bao buns  
**Bundarra Pork Chop | 60**  
apple, shungiku, kimchi
- Sher Wagyu Bavette 200g MBS 5+ (NSW/VIC) | 60**  
**Shimo Wagyu Sirloin 200g MBS 7-8 (NSW) | 92**  
**Sher Wagyu Sirloin 300g MBS 9+ (NSW/VIC) | 140**  
**Stone Axe Wagyu Ribeye 400g MBS 9 (NSW/VIC) | 180**  
all served with yuzu koshō, tarragon ponzu

- Kohlrabi & Fennel Salad | 22**  
green apple, celery, Thai basil  
**Fried Eggplant | 22**  
bonito ponzu, itogaki  
**Silken Tofu | 22**  
chilli, roasted sesame dressing  
**Broccolini | 22**  
wood ear mushrooms, fermented black bean sauce

- 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

