

# YUEN

## RAW

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

## SNACKS & STARTERS

|   |      |
|---|------|
| <b>Grilled Edamame</b><br>spring onion oil & shichimi               | 11   |
| <b>Pacific Oyster</b><br>yuzu, soy & fingerlime                     | 6 ea |
| <b>Prawn Toast</b><br>Chinese doughnut & chilli amazu               | 26   |
| <b>Smoked Eel Chawanmushi</b><br>brown butter & crispy chicken skin | 28   |
| <b>Charred Corn</b><br>gruyère, wild rice & roasted sesame          | 24   |
| <b>Shaved Wagyu Beef</b><br>charred onion miso, ginger & leek       | 32   |

## SKEWERS

|   |    |
|---|----|
| <b>Grilled Quail</b> (2pcs)<br>Haccho miso & tamarind             | 28 |
| <b>Grilled Bo La Lot</b> (1pc)<br>betel leaf & crying tiger sauce | 24 |
| <b>Grilled Mussels</b> (2pcs)<br>dashi, wasabi & chrysanthemum    | 22 |

## SEAFOOD

|  |     |
|--|-----|
| <b>Fried Barramundi</b><br>Sichuan chilli & chilli chicken fat condiment     | 62  |
| <b>Ocean Trout</b><br>green peppercorn, celeriac & coconut                   | 58  |
| <b>Miso Glazed Rockling</b><br>potato noodles, sesame & sansho pepper        | 52  |
| <b>Grilled Southern Rock Lobster</b><br>sake, soy, ginger, butter & furikake | 180 |

## MEAT

|   |    |
|---|----|
| <b>Warishita Glazed Poussin</b><br>pickled ginger & shiso           | 45 |
| <b>Pork "Katsu"</b><br>Japanese mustard & sesame tonkatsu           | 34 |
| <b>Wood Grilled Duck Leg</b><br>cherry, salted plum, miso & kombu   | 43 |
| <b>Grilled Sticky Lamb Ribs</b><br>forbidden rice & spring blossoms | 64 |

## WAGYU

|  |     |
|--|-----|
| <b>David Blackmore MBS 9+ Bavette</b> (Vic)      | 65  |
| <b>Rangers Valley MBS 7-8 Sirloin</b> (Qld, Nsw) | 92  |
| <b>Stone Axe MBS 9 Ribeye</b> (Nsw, Vic)         | 180 |
| <b>Kamichiku A5 Ribeye</b> (Jap)                 | 130 |

## RICE

|  |    |
|--|----|
| <b>Yugen Special Fried Rice</b><br>xo, barbecue pork, prawn & spring onion | 25 |
| <b>Egg Fried Rice</b><br>honest eggs, spring onion & crispy seaweed        | 22 |
| <b>Scallop Fried Rice</b><br>Hokkaido scallop, kani miso & shellfish oil   | 31 |

## SIDES

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

## DESSERT

|   |    |
|---|----|
| <b>Chocolate Delice</b><br>smoked tea, wild rice & orange caramel | 25 |
| <b>Cream Cheese Mochi</b><br>blueberry and lime compote           | 22 |
| <b>Milk Tea Jelly</b><br>strawberry granita and blood plums       | 22 |

Please note: menu is subject to market availability, credit card payments will incur a processing fee Mastercard/Visa 1.2%, Amex/Other 1.6%, Sundays incur a 10% surcharge and Public Holidays incur a 15% surcharge.