

**CHEF'S TASTING EXPERIENCE MENU**

180pp




<b>Grilled Edamame</b> spring onion oil & shichimi	11
<b>Sydney Rock Oyster</b> ginger, soy & shio kombu	6.50 ea
<b>Sydney Rock Oyster &amp; Oscietra caviar</b> ginger, soy & shio kombu	13.50 ea
<b>House-Made Pickles</b> Seasonal selection	15
<b>Prawn Toast</b> Chinese doughnut & chilli amazu	26
<b>Smoked Eel Chawanmushi</b> brown butter & crispy chicken skin	28
<b>Wagyu Beef Tataki</b> Davidson plum, bonito & quail egg	32
<b>Ocean Trout</b> salsa macha & lime leaf ponzu	26
<b>Kingfish Sashimi</b> onion ponzu, kimchi sesame & charred spring onion	26
<b>Sashimi Hand Roll</b> chopped seafood, nori & spicy mayo	27
<b>Sashimi Platter</b> chef's selection of seafood, dark soy & citrus ponzu	85

<b>Whole Grilled Southern Rock Lobster</b> buckwheat soba noodles, shiso, nori & black pepper	240
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<b>Red Emperor Fillet</b> Sweet corn, agretti & kaffir lime	64
<b>Wood Grilled John Dory</b> anchovy sambal & brown butter	72
<b>Grilled King Prawn</b> egg noodle & lemongrass sambal	54

<b>Bundarra Pork Chop</b> Quince, Shungiku & kimchi	60
<b>Slow roasted Wagyu beef cheeks</b> Wakame mustard & mushroom	62

<b>Sher Wagyu MBS 5+ Bavette (VIC)</b>	60
<b>Shimo MBS 7-8 Sirloin (NSW)</b>	92
<b>Stone Axe MBS 9 Ribeye (NSW, VIC)</b>	180



<b>Leaf Salad</b> green mango, sesame & lime	18
<b>Fried Eggplant</b> bonito ponzu & itogaki	22
<b>Silken Tofu</b> chilli & roasted sesame dressing	22
<b>Fioretto Cauliflower</b> wood ear mushrooms & fermented black bean sauce	22

<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