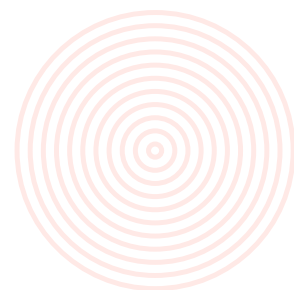




## CHEF'S TASTING EXPERIENCE MENU

180pp



**Grilled Edamame** 11  
spring onion oil & shichimi

**Sydney Rock Oyster** 6 ea  
ginger, soy & shio kombu

**Prawn Toast** 26  
Chinese doughnut & chilli amazu

**Smoked Eel Chawanmushi** 28  
brown butter & crispy chicken skin

**Wagyu Beef Tataki** 32  
Davidson plum, bonito & quail egg

**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

**Sashimi Platter** 75  
Chef selection of seafood, dark soy & citrus ponzu

**Fried Barramundi** 62  
Sichuan chilli & chilli chicken fat condiment

**Wood Grilled John Dory** 72  
anchovy sambal & brown butter

**Grilled Fremantle Octopus** 48  
yuzu kosho & Chinese celery

**Grilled Southern Rock Lobster** 180  
sake, soy, ginger, butter & furikake

**Pork "Katsu"** 34  
Japanese mustard & sesame tonkatsu

**David Blackmore Wagyu Brisket** 42  
rice cakes, mustard leaf & lasa

**Sher Wagyu MBS 5+ Bavette (VIC)** 60

**Shimo MBS 7-8 Sirloin (NSW)** 92

**Stone Axe MBS 9 Ribeye (NSW, VIC)** 180

**Leaf Salad** 18  
green mango, sesame & lime

**Fried Eggplant** 22  
bonito ponzu & itogaki

**Silken Tofu** 22  
chilli & roasted sesame dressing

**Sugar Snap Peas** 22  
wood ear mushrooms & fermented black bean sauce

**Yugen Special Fried Rice** 25  
xo, barbecue pork, prawn & spring onion

**Egg Fried Rice** 22  
Honest Eggs, spring onion & crispy seaweed

