



Chef's Tasting Experience Menu | 180PP

SMALL PLATES

- 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

RAW

- 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
- Seasonal Sashimi Platter | 85**
*selection of seasonal fish with tuna, kingfish, salmon, Hokkaido scallop
(20 pcs, served with house soy, wasabi)*

YUGEN CAVIAR

- N25 Kaluga Oscietra 30g | 300**
- N25 Kaluga Hybrid 30g | 300**
- N25 Kaluga Reserve 30g | 345**
served with crispy rice, toasted shokupan, wasabi cream, grated salted egg yolk

MAINS

- Glacier 51 Toothfish | 78**
parsnip, wakame, shiso
- Grilled King Prawn & Clams | 58**
egg noodle, lemongrass sambal
- David Blackmore Wagyu Karubi | 62**
yuzu kosho, nori, bao buns
- 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 kosho, tarragon ponzu

SIDES

- 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

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

YUEN

