

# YUEN

## RAW

- Red Snapper**  
jamon, kombu, lime & shiso soy
- Hiramasa Kingfish**  
spiced pineapple & aji amarillo dressing
- Sashimi Hand Roll**  
chopped seafood, shiso & nori
- Sashimi Platter**  
Chef selection of seafood, dark soy & citrus ponzu

## SNACKS & STARTERS

- Grilled Edamame**  
spring onion oil & shichimi
- Pacific Oyster**  
yuzu, soy & fingerlime
- Sea Urchin**  
grilled rice cake & quail egg yolk
- Prawn Toast**  
Chinese doughnut & chilli amazu
- Smoked Eel Chawanmushi**  
brown butter & crispy chicken skin
- Shaved Wagyu Beef**  
charred onion miso, ginger & leek

## SKEWERS

- Chicken Meatball (2pcs)**  
smoked egg yolk & chive
- Grilled Bo La Lot (1pc)**  
betel leaf & crying tiger sauce
- Grilled Mussels (2pcs)**  
dashi, wasabi & chrysanthemum

## SEAFOOD

- Fried Barramundi**  
Sichuan chilli & chilli chicken fat condiment
- King Green Prawn**  
Diamond shell clams, shiso & macadamia
- Miso Glazed Rockling**  
potato noodles, sesame & sansho pepper

## MEAT

- Slow Grown Cockerel** 45  
warashita glaze & pickled ginger
- Grilled Sticky Lamb Ribs** 64  
forbidden rice & spring blossoms

## WAGYU

- David Blackmore MBS 9+ Bavette (Vic)** 62
- Rangers Valley MBS 7-8 Sirloin (Qld, Nsw)** 92
- Stone Axe MBS 9 Ribeye (Nsw, Vic)** 180
- Kamichiku A5 Ribeye (Jap)** 130

## RICE

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

## SIDES

- Rojak Salad** 22  
crispy tofu, nashi pear & Malaysian style rojak dressing
- Stir Fried Chinese Broccoli** 22  
with black garlic sauce
- Fried Eggplant** 22  
bonito ponzu & itogaki
- Silken Tofu** 22  
with chilli & roasted sesame dressing

## DESSERT

- Chocolate Delice** 25  
smoked tea, wild rice & orange caramel
- Passionfruit Mochi** 22  
umeshu sauce
- Macerated White Strawberries** 22  
frozen milk & osmanthus gelee