

# YUEN

## RAW

<b>Red Snapper</b> jamon, kombu, lime & shiso soy	26
<b>Hiramasa Kingfish</b> spiced pineapple & aji amarillo dressing	26
<b>Sashimi Hand Roll</b> chopped seafood, shiso & nori	27
<b>Sashimi Platter</b> Chef selection of seafood, dark soy & citrus ponzu	75

## SNACKS & STARTERS

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

## SKEWERS

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

## SEAFOOD

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

## MEAT

<b>Warishita Glazed Poussin</b> pickled ginger & shiso	45
<b>Pork "Katsu"</b> Japanese mustard & sesame tonkatsu	34
<b>Wood Grilled Duck Leg</b> cherry, salted plum, miso & kombu	43
<b>Grilled Sticky Lamb Ribs</b> 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> xo, barbecue pork, prawn & spring onion	25
<b>Egg Fried Rice</b> honest eggs, spring onion & crispy seaweed	22
<b>Scallop Fried Rice</b> Hokkaido scallop, kani miso & shellfish oil	31

## SIDES

<b>Leaf Salad</b> green mango, sesame, lime	18
<b>Stir Fried Chinese Broccoli</b> with black garlic sauce	22
<b>Fried Eggplant</b> bonito ponzu & itogaki	22
<b>Silken Tofu</b> with chilli & roasted sesame dressing	22

## DESSERT

<b>Chocolate Delice</b> smoked tea, wild rice & orange caramel	25
<b>Passionfruit Mochi</b> umeshu sauce	22
<b>Macerated Strawberries</b> frozen milk & osmanthus gelee	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% and Sundays incur a 15% surcharge