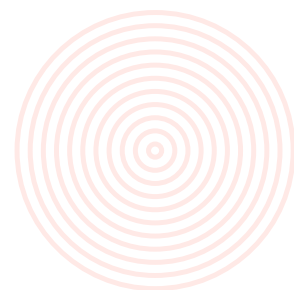


**CHEF'S TASTING EXPERIENCE MENU**

180pp



Grilled Edamame spring onion oil & shichimi	11
Sydney Rock Oyster ginger, soy & shio kombu	6.50 ea
Sydney Rock Oyster & Oscietra Caviar ginger, soy & shio kombu	13.50 ea
Yugen House-Made Pickles seasonal selection	15
Prawn Toast Chinese doughnut & chilli amazu	26
Half Shell Hervey Bay Scallop coconut XO & kaffir lime	21 ea
Wagyu Beef Tataki Davidson's plum, bonito & quail egg	32
Ocean Trout Sashimi salsa macha & lime leaf ponzu	28
Kingfish Sashimi onion ponzu, kimchi sesame & charred spring onion	26
Sashimi Hand Roll chopped seafood, nori & spicy mayo	27
Sashimi Platter chef's selection of seafood, dark soy & citrus ponzu	85
Barramundi sweet corn, agretti & kaffir lime	64
Wood Grilled John Dory anchovy sambal & brown butter	72
Grilled King Prawn egg noodle & lemongrass sambal	54
Bundarra Pork Chop quince, shungiku & kimchee	60
Slow Roasted Wagyu Beef Cheeks wakame mustard & mushroom	62
Sher Wagyu MBS 5+ Bavette (VIC)	60
Shimo MBS 7-8 Sirloin (NSW)	92
Stone Axe MBS 9 Ribeye (NSW, VIC)	180
Leaf Salad green apple, sesame & lime	18
Fried Eggplant bonito ponzu & itogaki	22
Silken Tofu chilli & roasted sesame dressing	22
Fioretto Cauliflower wood ear mushrooms & fermented black bean sauce	22
Southern Rock Lobster Fried Rice miso, garlic chives & corn	46
Yugen Special Fried Rice xo, barbecue pork, prawn & spring onion	25
Egg Fried Rice Honest Eggs, spring onion & crispy seaweed	22

