



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 | 54**  
*egg noodle, lemongrass sambal*
- David Blackmore Karubi | 62**  
*wakame mustard, wood ear mushroom, bao buns*
- Bundarra Pork Chop | 60**  
*apple, shungiku, kimchi*

WAGYU

- 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*

WITEN

