



GLUTEN FREE MENU

Grilled Edamame spring onion oil & shichimi	11
Sydney Rock Oyster ginger, soy & shio kombu	6.5 ea
Sydney Rock Oyster & Oscietra Caviar ginger, soy & shio kombu	13.5 ea
Yugen House-Made Pickles seasonal selection	15
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 che's selection of seafood, dark soy & citrus ponzu	85
Barramundi sweet corn, agretti & kaffir lime	64
Bundarra Pork Chop quince, shungiku & kimchee	60
Sher Wagyu MBS 5+ Bavette (VIC)	60
Shimo MBS 7-8 Sirloin (NSW)	92
Stone Axe MBS 9 Ribeye (NSW, VIC)	180
Kohlrabi & Fennel Salad green apple, celery & Thai basil	22
Fried Eggplant bonito ponzu & itogaki	22
Silken Tofu with 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
Egg Fried Rice Honest Eggs, spring onion & crispy seaweed	22

