

CHEF'S EXPERIENCE MENU 180pp

RAW

Red Snapper jamon, kombu, lime & shiso soy	26
Kingfish Sashimi onion ponzu, kimchi sesame & charred spring onion	26
Sashimi Hand Roll chopped seafood, shiso & nori	27
Sashimi Platter Chef selection of seafood, dark soy & citrus ponzu	75

SNACKS & STARTERS

Grilled Edamame spring onion oil & shichimi	11
Appellation Oyster yuzu, soy & fingerlime	6 ea
Prawn Toast Chinese doughnut & chilli amazu	26
Smoked Eel Chawanmushi brown butter & crispy chicken skin	28
Shaved Wagyu Beef charred onion miso, ginger & leek	32

SEAFOOD

Fried Barramundi Sichuan chilli & chilli chicken fat condiment	62
Wood Grilled Flounder Anchovy sambal & brown butter	65
Miso Glazed Rockling potato noodles, sesame & sansho pepper	52
Grilled Southern Rock Lobster sake, soy, ginger, butter & furikake	180

MEAT

Korean Style Fried Chicken Leg gochujang, sesame, chive, chinese cabbage	38
Pork "Katsu" Japanese mustard & sesame tonkatsu	34
Grilled Sticky Lamb Ribs forbidden rice & blossoms	68

WAGYU

Pure Black MBS 5+ Bavette (Vic, SA)	60
Rangers Valley MBS 7-8 Sirloin (Qld, Nsw)	92
Stone Axe MBS 9 Ribeye (Nsw, Vic)	180

RICE

Yugen Special Fried Rice xo, barbecue pork, prawn & spring onion	25
Egg Fried Rice honest eggs, spring onion & crispy seaweed	22

SIDES

Leaf Salad green mango, sesame & lime	18
Stir Fried Chinese Broccolini yellow bean soy, wood ear mushroom	22
Fried Eggplant bonito ponzu & itogaki	22
Silken Tofu with chilli & roasted sesame dressing	22

DESSERT

Chocolate Delice smoked tea, wild rice & orange caramel	25
Cream Cheese Mochi poached pear & roasted sesame	22
Sudachi Custard umeshu jelly & frozen coconut	22