

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
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 plum, bonito & quail egg	32
Ocean Trout salsa macha & lime leaf ponzu	26
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

Whole Grilled Southern Rock Lobster buckwheat soba noodles, shiso, nori & black pepper	240
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Red Emperor Fillet 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 & kimchi	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 mango, 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

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