

CHEF'S EXPERIENCE MENU 180pp

RAW

Red Snapper 26
jamon, kombu, lime & shiso soy

Kingfish Sashimi 26
onion ponzu, kimchi sesame & charred spring onion

Sashimi Hand Roll 27
chopped seafood, shiso & nori

Sashimi Platter 75
Chef selection of seafood, dark soy & citrus ponzu

SNACKS & STARTERS

Grilled Edamame 11
spring onion oil & shichimi

Pacific Oyster 6 ea
yuzu, soy & fingerlime

Prawn Toast 26
Chinese doughnut & chilli amazu

Smoked Eel Chawanmushi 28
brown butter & crispy chicken skin

Shaved Wagyu Beef 32
charred onion miso, ginger & leek

SKEWERS

Grilled Quail (2pcs) 28
Haccho miso & tamarind

Grilled Bo La Lot (1pc) 24
betel leaf & crying tiger sauce

Grilled Mussels (2pcs) 22
dashi, wasabi & chrysanthemum

SEAFOOD

Fried Barramundi 62
Sichuan chilli & chilli chicken fat condiment

Ocean Trout 58
green peppercorn, celeriac & coconut

Miso Glazed Rockling 52
potato noodles, sesame & sansho pepper

Grilled Southern Rock Lobster 180
sake, soy, ginger, butter & furikake

MEAT

Barbecued Poussin 45
satay, shiso & pickled ginger

Pork "Katsu" 34
Japanese mustard & sesame tonkatsu

Grilled Sticky Lamb Ribs 64
forbidden rice & blossoms

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

Kamichiku A5 Sirloin (Jap) 130

RICE

Yugen Special Fried Rice 25
xo, barbecue pork, prawn & spring onion

Egg Fried Rice 22
honest eggs, spring onion & crispy seaweed

Duck Leg Fried Rice 31
grilled duck leg, coconut & lemongrass

SIDES

Leaf Salad 18
green mango, sesame & lime

Stir Fried Chinese Broccolini 22
yellow bean soy, wood ear mushroom

Fried Eggplant 22
bonito ponzu & itogaki

Silken Tofu 22
with chilli & roasted sesame dressing

DESSERT

Chocolate Delice 25
smoked tea, wild rice & orange caramel

Cream Cheese Mochi 22
poached pear & roasted sesame

Sudachi Custard 22
umeshu jelly & frozen coconut