

## YÜGEN BANQUET

### Grilled Edamame

*Spring onion oil, shichimi*

### Seasonal Sashimi Platter

*Salmon, Tuna and Kingfish*

*Served with house soy & wasabi*



### Prawn Toast

*Chinese doughnut, chilli amazu*

### Wagyu Beef Tataki

*Davidson's plum, bonito*

### Glacier 51 Toothfish

*Shiso & nori*



### Braised Wagyu Short Rib

*Parsnip, black pepper & wild rice*

### Yügen Special Fried Rice

*XO, barbecue pork, prawn, spring onion*

### Kohlrabi & Fennel Salad

*Green apple, celery, Thai basil*



### Chocolate Sphere

*Milo marshmallows, roasted white chocolate,  
milk chocolate panna cotta*

## BANQUET SUPPLEMENTS

### Sashimi Platter

**Premium upgrade | 10pp**  
*Hokkaido Scallop and Snapper*

**Deluxe upgrade | 15pp**  
*Hokkaido Scallop, Snapper and O-toro*

**Additional selection**  
*Scampi | 20pp*  
*Paradise Prawn | 10pp*  
*Ikura | 10pp*  
*Caviar | 30pp*



### Yūgen Caviar Service

*Caviar (30g tin)*

**Antonius Siberian Oscietra | 165**  
**N25 Oscietra | 300**  
**N25 Kaluga Hybrid | 345**

*Served with crispy rice, toasted Shokupan,  
wasabi cream, grated salted egg yolk*