



Chef's Tasting Experience Menu | 180PP

SMALL PLATES

- Grilled Edamame | 11**
Spring onion oil, shichimi
- Sydney Rock Oyster | 6.5 ea**
Ginger, soy, shio kombu
- Sydney Oyster & Oscietra Caviar | 13.5 ea**
Ginger, soy, shio kombu
- Grilled Asparagus | 17.5**
Smoked mussel, nori, sesame
- Prawn Toast | 26**
Chinese doughnut, chilli amazu
- Half Shell Hervey Bay Scallop | 21 ea**
Coconut XO, kaffir lime
- Wagyu Beef Tataki | 32**
Davidson's plum, bonito, quail egg

RAW

- Ocean Trout Sashimi | 28**
Salsa macha, lime leaf ponzu
- Kingfish Sashimi | 26**
Onion ponzu, kimchi sesame, charred spring onion
- Sashimi Hand Roll | 27**
Chopped seafood, nori, spicy mayo

MAINS

- Glacier 51 Toothfish | 78**
Parsnip, wakame & shiso
- Wood Grilled John Dory | 72**
Anchovy sambal, brown butter
- Grilled King Prawn | 54**
Egg noodle, lemongrass sambal
- Bundarra Pork Chop | 60**
Quince, shungiku, kimchi
- Slow Roasted Wagyu Beef Cheek | 62**
Wakame mustard, wood ear mushroom

WAGYU

- Sher Wagyu Bavette MBS 5+ (VIC) | 60**
- Shimo Sirloin MBS 7-8 (NSW) | 92**
- Sanchoku Eye Fillet MBS 6-7 (QLD) | 110**
- Sher Wagyu Sirloin MBS9+ (NSW/VIC) | 130**
- Stone Axe Ribeye MBS 9 (NSW/VIC) | 180**

SIDES

- Kohlrabi & Fennel Salad | 22**
Green apple, celery, Thai basil
- Fried Eggplant | 22**
Bonito ponzu, itogaki
- Silken Tofu | 22**
Chilli, roasted sesame dressing
- Broccolini | 22**
Wood ear mushrooms, fermented black bean sauce

FRIED RICE

- Southern Rock Lobster Fried Rice | 46**
Miso, garlic chives, corn
- Yugen Special Fried Rice | 25**
XO, barbecue pork, prawn, spring onion
- Egg Fried Rice | 22**
Honest Eggs, spring onion, crispy seaweed

NIGIRI

- Bluefin Tuna (4pc) | 40**
Bonito furikake, egg yolk sauce
- Hiramasa Kingfish (4pc) | 38**
Black garlic purée
- Tasmanian Salmon (4pc) | 35**
Daikon oroshi, yuzu sesame
- Chef's Tasting Nigiri (6pc) | 49**
Bluefin tuna, Salmon, Kingfish (2 pcs each)

SASHIMI PLATTERS

- Seasonal Sashimi Platter | 85**
Tuna, Kingfish, Salmon, Hokkaido scallops, Snapper (20 pcs, served with house soy & wasabi)
- Premium Sashimi Platter | 165**
Tuna, O-toro, Salmon, Kingfish, Snapper, Imperador, Paradise Prawn, Hokkaido Scallop, Ikura (28 pcs, served with house soy & wasabi)
- Deluxe Sashimi Platter | 280**
Sea urchin, Tuna, O-toro, Oscietra caviar, Scampi, Salmon, Kingfish, Snapper, Imperador, Hokkaido Scallop, Ikura (38 pcs, served with house soy & wasabi)

Yūgen Caviar Service

Caviar (30g tin)

Antonius Siberian Oscietra | 165

N25 Kaluga | 300

N25 Kaluga Hybrid | 345

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

ADDITIONS

- Fresh Seasonal Uni (20g) | 29**
- Australian Bluefin Toro (2pc) | 24**

WITEN

