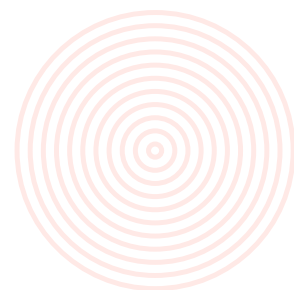




CHEF'S TASTING EXPERIENCE MENU

180pp



Grilled Edamame spring onion oil & shichimi	11
Appellation Oyster yuzu, soy & finger lime	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
Black Truffle and Prawn Dumplings black truffle sauce	46
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
Fried Barramundi Sichuan chilli & chilli chicken fat condiment	62
Wood Grilled Flounder anchovy sambal & brown butter	65
Grilled Fremantle Octopus sawtooth coriander & yuzu kosho	48
Grilled Southern Rock Lobster sake, soy, ginger, butter & furikake	180
Korean Style Fried Chicken Leg gochujang, sesame, chive & chinese cabbage	38
Pork "Katsu" Japanese mustard & sesame tonkatsu	34
David Blackmore Wagyu Brisket rice cakes, mustard & lasa	42
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
Leaf Salad green mango, sesame & lime	18
Fried Eggplant bonito ponzu & itogaki	22
Silken Tofu with chilli & roasted sesame dressing	22
Stir-fried Cauliflower with Cashew yellow bean soy & wood ear mushroom	22
Yugen Special Fried Rice xo, barbecue pork, prawn & spring onion	25
Egg Fried Rice Honest Eggs, spring onion & crispy seaweed	22

