

RAW		MEAT	ШШ
Red Snapper jamon, kombu, lime & shiso soy	26	Warishita Glazed Poussin pickled ginger & shiso	45
Kingfish Sashimi onion ponzu, kimchee sesame & charred spring onion	26	Pork "Katsu" Japanese mustard & sesame tonkatsu	34
Sashimi Hand Roll chopped seafood, shiso & nori	27	Wood Grilled Duck Leg cherry, salted plum, miso & kombu	43
Sashimi Platter Chef selection of seafood, dark soy & citrus ponzu	75	Grilled Sticky Lamb Ribs forbidden rice & spring blossoms	64
SNACKS & STARTERS		WAGYU	
Grilled Edamame spring onion oil & shichimi	11	Pure Black MBS 5+ Bavette (Vic, Nsw)	60
Pacific Oyster	6 ea	Rangers Valley MBS 7-8 Sirloin (Qld, Nsw)	92
yuzu, soy & fingerlime		Black Opal MBS 7 Ribeye (Vic, Tas)	105
Prawn Toast Chinese doughnut & chilli amazu	26	Stone Axe MBS 9 Ribeye (Nsw, Vic)	180
Smoked Eel Chawanmushi brown butter & crispy chicken skin	28	Kamichiku A5 Ribeye (Jap)	130
Charred Corn	24	RICE	
gruyère, wild rice & roasted sesame Shaved Wagyu Beef	32	Yugen Special Fried Rice xo, barbecue pork, prawn & spring onion	25
charred onion miso, ginger & leek	32	Egg Fried Rice honest eggs, spring onion & crispy seaweed	22
SKEWERS		Scallop Fried Rice	31
Grilled Quail (2pcs) Haccho miso & tamarind	28	Hokkaido scallop, kani miso & shellfish oil	
Grilled Bo La Lot (1pc)	24	SIDES	
betel leaf & crying tiger sauce Grilled Mussels (2pcs)	22	Leaf Salad green mango, sesame, lime	18
dashi, wasabi & chrysanthemum	22	Stir Fried Chinese Broccoli yellow bean soy, wood ear mushroom	22
SEAFOOD		Fried Eggplant	22
Fried Barramundi Sichuan chilli & chilli chicken fat condiment	62	bonito ponzu & itogaki Silken Tofu	22
Ocean Trout green peppercorn, celeriac & coconut	58	with chilli & roasted sesame dressing	
Miso Glazed Rockling	52	DESSERT	
potato noodles, sesame & sansho pepper	02	Chocolate Delice smoked tea, wild rice & orange caramel	25
		Cream Cheese Mochi blueberry and lime compote	22
		Milk Tea Jelly strawberry granita and blood plums	22