



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
- 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, sesame, spring onion
- Sashimi Hand Roll | 27**
chopped seafood, nori, spicy mayo

NIGIRI

- Bluefin Tuna (4pc) | 40**
bonito furikake, egg yolk sauce
- Hiramasa Kingfish (4pc) | 38**
black garlic purée
- New Zealand 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**
selection of seasonal fish with tuna, kingfish, salmon, Hokkaido scallop
(20 pcs, served with house soy & wasabi)
- Premium Sashimi Platter | 165**
selection of seasonal fish with o-toro, tuna, salmon, kingfish, snapper, imperador, paradise prawn, Hokkaido scallop, ikura
(28 pcs, served with house soy & wasabi)
- Deluxe Sashimi Platter | 280**
selection of seasonal fish with abalone, o-toro, tuna, 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 Oscietra | 300**
- N25 Kaluga Reserve | 345**

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

ADDITIONS

- Australian Bluefin Toro (2pc) | 24**

MAINS

- Glacier 51 Toothfish | 78**
parsnip, wakame, shiso
- Steamed Breaksea Cod | 58**
mushroom dashi, ginger & spring onion
- Grilled King Prawn | 54**
egg noodle, lemongrass sambal
- Bundarra Pork Chop | 60**
apple, shungiku, kimchi
- David Blackmore Karubi | 62**
wakame mustard, wood ear mushroom, bao buns

WAGYU

- Sher Wagyu Bavette 200g MBS 5+ (NSW/VIC) | 60**
- Shimo Sirloin 200g MBS 7-8 (NSW) | 92**
- Sanchoku Eye Fillet 200g MBS 6-7 (QLD) | 110**
- Sher Wagyu Sirloin 300g MBS 9+ (NSW/VIC) | 140**
- Stone Axe Ribeye 400g MBS 9 (NSW/VIC) | 180**
all served with yuzu kosho, tarragon ponzu

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

WITEN

