

YŪGEN 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

Yūgen 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