



SMALL PLATES

RAW

NIGIRI

- Grilled Edamame | 11**  
spring onion oil, shichimi
- Oyster | 6.5 ea**  
ginger, soy, shio kombu
- Oyster & Oscietra Caviar | 13.5 ea**  
ginger, soy, shio kombu
- Prawn Toast | 26**  
chinese doughnut, chilli amazu
- Wagyu Beef Tataki | 32**  
Davidson's plum, bonito, quail egg

- 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

- Tuna Nigiri (4pc) | 40**  
bonito furikake, egg yolk sauce
- Kingfish Nigiri (4pc) | 38**  
black garlic purée
- New Zealand Salmon Nigiri (4pc) | 35**  
daikon oroshi, yuzu sesame
- Chef's Tasting Nigiri (6pc) | 49**  
tuna, salmon, kingfish (2 pcs each)

SASHIMI PLATTERS

YUGEN CAVIAR

- 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, paradise prawn, Hokkaido scallop, Yarra Valley salmon roe  
(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, Hokkaido scallop, Yarra Valley salmon roe  
(38 pcs, served with house soy, wasabi)

- N25 Kaluga Oscietra 30g | 300**
- N25 Kaluga Hybrid 30g | 300**
- N25 Kaluga Reserve 30g | 345**  
served with crispy rice, toasted shokupan, wasabi cream, grated salted egg yolk

MAINS

WAGYU

SIDES

FRIED RICE

- Glacier 51 Toothfish | 78**  
parsnip, wakame, shiso
- Grilled King Prawn & Clams | 58**  
egg noodle, lemongrass sambal

- David Blackmore Karubi | 62**  
yuzu kosho, bao buns

- Sher Wagyu Bavette 200g MBS 5+ (NSW/VIC) | 60**

- Shimo Wagyu Sirloin 200g MBS 7-8 (NSW) | 92**

- Sher Wagyu Sirloin 300g MBS 9+ (NSW/VIC) | 140**

- Stone Axe Wagyu Ribeye 400g MBS 9 (NSW/VIC) | 180**  
all served with yuzu kosho, tarragon ponzu

- 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

- 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

YUEN

