

YUEN

RAW

- Red Snapper**
jamon, kombu, lime & shiso soy
- Hiramasa Kingfish**
spiced pineapple & aji amarillo dressing
- ORA King Salmon Tataki**
tosazu dressing, amaranth & crispy korean nori
- Sashimi Platter**
Chef selection of seafood, dark soy & citrus ponzu

SNACKS

- Grilled Edamame**
spring onion oil & shichimi
- Pacific Oyster**
ginger, yuzu, soy & sake
- Crispy Rice**
chopped salmon, sichuan yuzu mayo & lap cheong
- Prawn Toast**
Chinese doughnut & chilli amazu
- Crispy Lamb Ribs**
shiitake soy glaze & green Sichuan crumble
- Smoked Eel Chawanmushi**
brown butter & crispy chicken skin
- Fried Chicken Wings**
garlic soy
extra spicy

SKEWERS

- Chicken Meatball (2pcs)**
smoked egg yolk & chive
- Barbecued Duck Hearts (2pcs)**
tare & sweet and sour peanut crumble
- Slow-cooked Ox Tongue (2pcs)**
Japanese barbecue sauce, green chilli & rice

RICE

- Yugen Special Fried Rice**
XO, barbecue pork, prawn & spring onion
- Egg Fried Rice**
honest eggs, spring onion & crispy seaweed
- Scallop Fried Rice**
Hokkaido scallop, kani miso & shellfish oil

SEAFOOD

- Fried Barramundi**
sichuan chilli & chilli chicken fat condiment
- Moreton Bay Bug**
red curry, banana leaf, sticky rice & bean shoots
- Miso Glazed Toothfish**
pickled daikon, funori & ume dressing
- Grilled Southern Rock Lobster**
sake, soy, ginger, butter & furikake

MEAT

- Drunken Poussin**
Shaoxing wine, sesame, chilli & green shiso
- Thai Style Beef Short Ribs**
tomato & plum sauce
- Barbecued Pork Neck**
fermented chilli condiment & ginger spring onion sauce
- Shio Koji Marinated MBS 9+ Wagyu Striploin**
tarragon, kohlrabi & seaweed sauce

SIDES

- Rojak Salad**
crispy tofu, nashi pear & Malaysian style rojak dressing
- Stir Fried Chinese Broccoli**
with black garlic sauce
- Fried Eggplant**
bonito ponzu & itogaki
- Silken Tofu**
with chilli & roasted sesame dressing

DESSERT

- Chocolate Delice**
roasted sesame parfait, mandarin ganache & passionfruit sauce
- Yuzu Mochi**
pomelo & sencha tea
- Sudachi Lime Custard**
green apple, umeshu and meringue