

YUEN

RAW

Red Snapper jamon, kombu, lime & shiso soy	26
Hiramasa Kingfish spiced pineapple & aji amarillo dressing	26
Sashimi Hand Roll chopped seafood, shiso & nori	27
Sashimi Platter Chef selection of seafood, dark soy & citrus ponzu	75

SNACKS & STARTERS

Grilled Edamame spring onion oil & shichimi	11
Pacific Oyster yuzu, soy & fingerlime	6 ea
Prawn Toast Chinese doughnut & chilli amazu	26
Smoked Eel Chawanmushi brown butter & crispy chicken skin	28
Shaved Wagyu Beef charred onion miso, ginger & leek	32

SKEWERS

Grilled Quail (2pcs) Haccho miso & tamarin	28
Grilled Bo La Lot (1pc) betel leaf & crying tiger sauce	24
Grilled Mussels (2pcs) dashi, wasabi & chrysanthemum	22

SEAFOOD

Fried Barramundi Sichuan chilli & chilli chicken fat condiment	62
Ocean Trout green peppercorn, celeriac & coconut	58
Miso Glazed Rockling potato noodles, sesame & sansho pepper	52
Grilled Southern Rock Lobster sake, soy, ginger, butter & furikake	180

MEAT

Slow Grown Cockerel warashita glaze & pickled ginger	45
Pork "Katsu" Japanese mustard & sesame tonkatsu	34
Wood Grilled Duck Leg cherry, salted plum, miso & kombu	43
Grilled Sticky Lamb Ribs forbidden rice & spring blossoms	64

WAGYU

David Blackmore MBS 9+ Bavette (Vic)	65
Rangers Valley MBS 7-8 Sirloin (Qld, Nsw)	92
Stone Axe MBS 9 Ribeye (Nsw, Vic)	180
Kamichiku A5 Ribeye (Jap)	130

RICE

Yugen Special Fried Rice xo, barbecue pork, prawn & spring onion	25
Egg Fried Rice honest eggs, spring onion & crispy seaweed	22
Scallop Fried Rice Hokkaido scallop, kani miso & shellfish oil	31

SIDES

Rojak Salad crispy tofu, nashi pear & Malaysian style rojak dressing	22
Stir Fried Chinese Broccoli with black garlic sauce	22
Fried Eggplant bonito ponzu & itogaki	22
Silken Tofu with chilli & roasted sesame dressing	22

DESSERT

Chocolate Delice smoked tea, wild rice & orange caramel	25
Passionfruit Mochi umeshu sauce	22
Macerated White Strawberries frozen milk & osmanthus gelee	22