

Chef's Tasting Experience Menu | 180PP



SMALL PLATES

RAW

NIGIRI

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, 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)

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

MAINS

Glacier 51 Toothfish | 78
parsnip, wakame, shiso

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 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

SIDES

Kohlrabi & Fennel Salad | 22
green apple, celery, Thai basil

Fried Eggplant | 22
bonito ponzo, 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

YUEN

