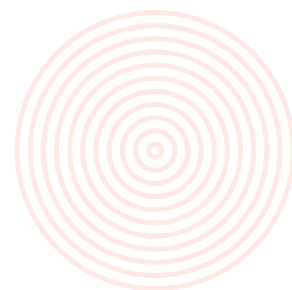


**CHEF'S TASTING EXPERIENCE MENU**

180pp



Grilled Edamame 11
spring onion oil & shichimi

Sydney Rock Oyster 6.50 ea
ginger, soy & shio kombu

Sydney Rock Oyster & Oscietra Caviar 13.50 ea
ginger, soy & shio kombu

Yugen House-Made Pickles 15
seasonal selection

Prawn Toast 26
Chinese doughnut & chilli amazu

Half Shell Hervey Bay Scallop 21 ea
coconut XO & kaffir lime

Wagyu Beef Tataki 32
Davidson's plum, bonito & quail egg

Ocean Trout Sashimi 28
salsa macha & lime leaf ponzu

Kingfish Sashimi 26
onion ponzu, kimchi sesame & charred spring onion

Sashimi Hand Roll 27
chopped seafood, nori & spicy mayo

Sashimi Platter 85
chef's selection of seafood, dark soy & citrus ponzu

Barramundi 64
sweet corn, agretti & kaffir lime

Wood Grilled John Dory 72
anchovy sambal & brown butter

Grilled King Prawn 54
egg noodle & lemongrass sambal

Bundarra Pork Chop 60
quince, shungiku & kimchee

Slow Roasted Wagyu Beef Cheeks 62
wakame mustard & mushroom

Sher Wagyu MBS 5+ Bavette (VIC) 60

Shimo MBS 7-8 Sirloin (NSW) 92

Stone Axe MBS 9 Ribeye (NSW, VIC) 180

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

Fried Eggplant 22
bonito ponzu & itogaki

Silken Tofu 22
chilli & roasted sesame dressing

Fioretto Cauliflower 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

