

# YUEN

## CHEF'S EXPERIENCE MENU 180pp

min 2 guests / max 6 guests  
Seasonal and limited availability per night

### RAW

**Red Snapper** 26  
jamon, kombu, lime & shiso soy

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

**Sashimi Hand Roll** 27  
chopped seafood, shiso & nori

**Sashimi Platter** 75  
Chef selection of seafood, dark soy & citrus ponzu

### SNACKS & STARTERS

**Grilled Edamame** 11  
spring onion oil & shichimi

**Pacific Oyster** 6 ea  
yuzu, soy & fingerlime

**Prawn Toast** 26  
Chinese doughnut & chilli amazu

**Smoked Eel Chawanmushi** 28  
brown butter & crispy chicken skin

**Shaved Wagyu Beef** 32  
charred onion miso, ginger & leek

### SKEWERS

**Grilled Quail (2pcs)** 28  
Haccho miso & tamarind

**Grilled Bo La Lot (1pc)** 24  
betel leaf & crying tiger sauce

**Grilled Mussels (2pcs)** 22  
dashi, wasabi & chrysanthemum

### SEAFOOD

**Fried Barramundi** 62  
Sichuan chilli & chilli chicken fat condiment

**Ocean Trout** 58  
green peppercorn, celeriac & coconut

**Miso Glazed Rockling** 52  
potato noodles, sesame & sansho pepper

**Grilled Southern Rock Lobster** 180  
sake, soy, ginger, butter & funikake

### MEAT

**Barbecued Poussin** 45  
satay, shiso & pickled ginger

**Pork "Katsu"** 34  
Japanese mustard & sesame tonkatsu

**Grilled Sticky Lamb Ribs** 64  
forbidden rice & blossoms

### WAGYU

**Pure Black MBS 5+ Bavette (Vic, SA)** 60

**Rangers Valley MBS 7-8 Sirloin (Qld, Nsw)** 92

**Stone Axe MBS 9 Ribeye (Nsw, Vic)** 180

**Kamichiku A5 Sirloin (Jap)** 130

### RICE

**Yugen Special Fried Rice** 25  
xo, barbecue pork, prawn & spring onion

**Egg Fried Rice** 22  
honest eggs, spring onion & crispy seaweed

**Duck Leg Fried Rice** 31  
grilled duck leg, coconut & lemongrass

### SIDES

**Leaf Salad** 18  
green mango, sesame & lime

**Stir Fried Chinese Broccolini** 22  
yellow bean soy, wood ear mushroom

**Fried Eggplant** 22  
bonito ponzu & itogaki

**Silken Tofu** 22  
with chilli & roasted sesame dressing

### DESSERT

**Chocolate Delice** 25  
smoked tea, wild rice & orange caramel

**Cream Cheese Mochi** 22  
poached pear & roasted sesame

**Sudachi Custard** 22  
umeshu jelly & frozen coconut

Please note: menu is subject to market availability, credit card payments will incur a processing fee Mastercard/Visa 1.2%, Amex/Other 1.6%, Sundays incur a 10% surcharge and Public Holidays incur a 15% surcharge.