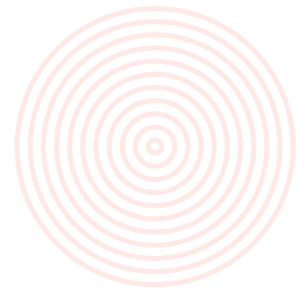


**CHEF'S TASTING EXPERIENCE MENU**

180pp



<b>Grilled Edamame</b> spring onion oil & shichimi	11
<b>Sydney Rock Oyster</b> yuzu, soy & finger lime	6 ea
<b>Prawn Toast</b> Chinese doughnut & chilli amazu	26
<b>Smoked Eel Chawanmushi</b> brown butter & crispy chicken skin	28
<b>Shaved Wagyu Beef</b> charred onion miso, ginger & leek	32
<b>Black Truffle and Prawn Dumplings</b> black truffle sauce	46
<b>Red Snapper</b> jamon, kombu, lime & shiso soy	26
<b>Kingfish Sashimi</b> onion ponzu, kimchi sesame & charred spring onion	26
<b>Sashimi Hand Roll</b> chopped seafood, shiso & nori	27
<b>Sashimi Platter</b> Chef selection of seafood, dark soy & citrus ponzu	75
<b>Fried Barramundi</b> Sichuan chilli & chilli chicken fat condiment	62
<b>Wood Grilled Flounder</b> anchovy sambal & brown butter	65
<b>Grilled Fremantle Octopus</b> sawtooth coriander & yuzu kosho	48
<b>Grilled Southern Rock Lobster</b> sake, soy, ginger, butter & furikake	180
<b>Korean Style Fried Chicken Leg</b> gochujang, sesame, chive & chinese cabbage	38
<b>Pork "Katsu"</b> Japanese mustard & sesame tonkatsu	34
<b>David Blackmore Wagyu Brisket</b> rice cakes, mustard leaf & lasa	42
<b>Pure Black MBS 5+ Bavette</b> (VIC, SA)	60
<b>Rangers Valley MBS 7-8 Sirloin</b> (QLD, NSW)	92
<b>Stone Axe MBS 9 Ribeye</b> (NSW, VIC)	180
<b>Leaf Salad</b> green mango, sesame & lime	18
<b>Fried Eggplant</b> bonito ponzu & itogaki	22
<b>Silken Tofu</b> chilli & roasted sesame dressing	22
<b>Stir-fried Cauliflower</b> yellow bean soy	22
<b>Yugen Special Fried Rice</b> xo, barbecue pork, prawn & spring onion	25
<b>Egg Fried Rice</b> Honest Eggs, spring onion & crispy seaweed	22

