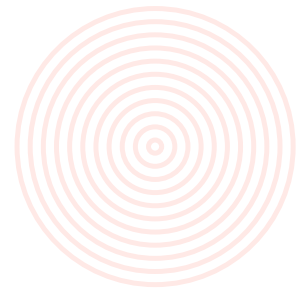


**CHEF'S TASTING EXPERIENCE MENU**

180pp



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| Grilled Edamame spring onion oil & shichimi | 11 |
| Sydney Rock Oyster ginger, soy & shio kombu | 6 ea |
| Yugen House-Made Pickles Seasonal selection | 15.5 |
| Prawn Toast Chinese doughnut & chilli amazu | 26 |
| Smoked Eel Chawanmushi brown butter & crispy chicken skin | 28 |
| Wagyu Beef Tataki Davidson plum, bonito & quail egg | 32 |
| Ocean Trout Sashimi salsa macha & lime leaf ponzu | 28 |
| Kingfish Sashimi onion ponzu, kimchi sesame & charred spring onion | 26 |
| Sashimi Hand Roll chopped seafood, nori & spicy mayo | 27 |
| Sashimi Platter Chef selection of seafood, dark soy & citrus ponzu | 75 |
| Grilled Red Emperor Fillet Sweet corn, agretti & kaffir lime | 64 |
| Wood Grilled John Dory anchovy sambal & brown butter | 72 |
| Grilled King Prawn egg noodle & warishita | 54 |
| Grilled Southern Rock Lobster sake, soy, ginger, butter & furikake | 180 |
| Pork "Katsu" Japanese mustard & sesame tonkatsu | 34 |
| David Blackmore Wagyu Brisket rice cakes, mustard leaf & lasa | 42 |
| Sher Wagyu MBS 5+ Bavette (VIC) | 60 |
| Shimo MBS 7-8 Sirloin (NSW) | 92 |
| Stone Axe MBS 9 Ribeye (NSW, VIC) | 180 |
| Leaf Salad green mango, sesame & lime | 18 |
| Fried Eggplant bonito ponzu & itogaki | 22 |
| Silken Tofu chilli & roasted sesame dressing | 22 |
| Sugar Snap Peas wood ear mushrooms & fermented black bean sauce | 22 |
| Yugen Special Fried Rice xo, barbecue pork, prawn & spring onion | 25 |
| Egg Fried Rice Honest Eggs, spring onion & crispy seaweed | 22 |

