



L'VEA



Yūgen means “a profound sense of beauty of the universe.”

The two-story interior has been designed to evoke the Japanese symbolism of fire, water, earth, and wind.

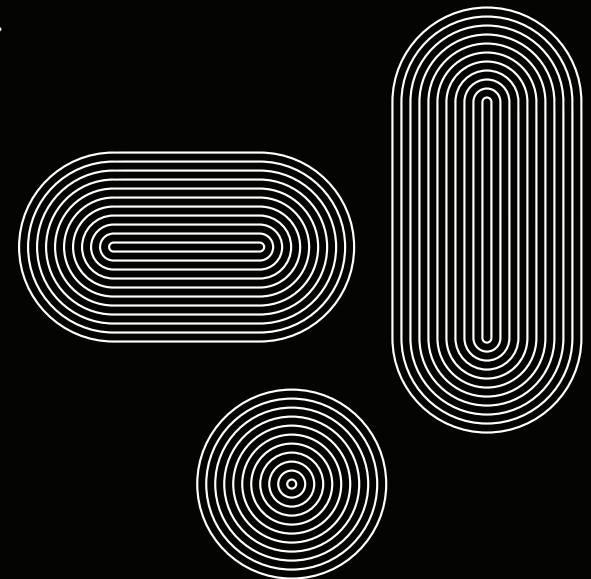
The only event space of its kind in Melbourne. A subterranean gem with breathtaking six-metre-high stone walls and refined industrial interiors mixed with luxurious bespoke furniture and fabrics.

Leave your world behind and celebrate your event in our underground venue.

From social celebrations, weddings, corporate events, or anything in between, we've got you covered.

Our team will work with you to plan and execute an event as unique and memorable as you.

YUGENDINING.COM.AU

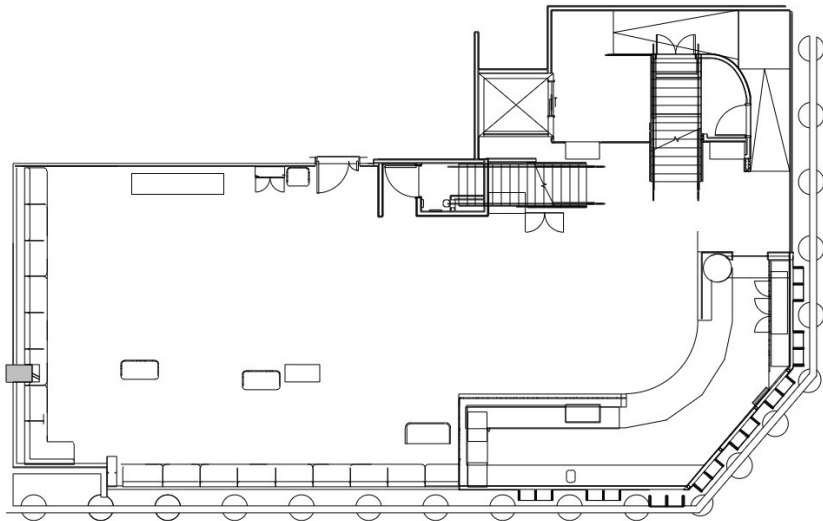


EXCLUSIVE HIRE

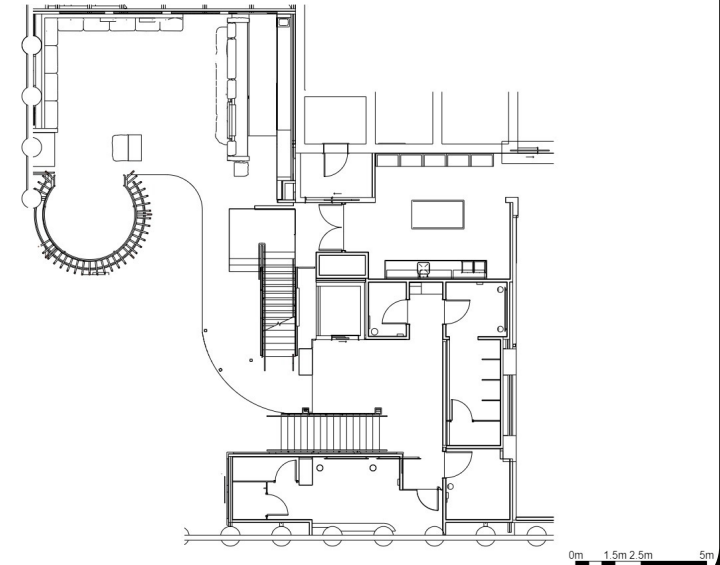
Capacity: Cocktail 230

Private dining for 95 on the main restaurant floor or 120 over both floors.

Yugen Dining



Yugen Mezzanine





CANAPÉ PACKAGES

2 HOUR | 65PP

Selection of 4 canapés roaming

3 HOUR | 95PP

*Selection of 5 canapés roaming &
1 substantial*

4 HOUR | 120PP

*Selection of 6 canapés roaming &
2 substantials*

5 HOUR | 160PP

*Selection of 7 canapés roaming &
3 substantials*

All packages have food continuously roaming for the duration selected.

CANAPÉS

Spring roll tartlet, roasted carrot, fetta & mountain marigold
Crispy duck leg pancake, pickled cucumber & fresh herbs
Chickpea panisse, smoked chicken & anchovy sambal
Tempura king green prawn with wasabi mayonnaise
Wagyu beef tataki, brioche, Davidson plum & bonito
Smoked lamb rib, warashita glaze & arame
Barbecued baby corn, cheese & gochujang
Fried eggplant, bonito ponzu & itogaki
Salmon and avocado maki roll

SUBSTANTIALS | 16 EACH

Slow cooked beef cheek bao bun
Thai fish cake, tamarind, fenugreek & yuzu
Prawn toast, Chinese doughnut & chilli amazu
Yugen special fried rice, xo, barbecue pork, prawn & spring onion
Pork “katsu”, Japanese mustard & sesame tonkatsu
Korean style honey soy fried chicken, daikon, cucumber & gochujang
Sashimi selection, house soy, ponzu, wasabi & pickled ginger + 8pp



**Bespoke menus are available.*



PLATED MENU

3 COURSES | 140PP

4 COURSES | 175PP

Please select one dish from each section for the entire group to enjoy or choose two dishes and opt for an alternate drop for an additional 12pp.

Edamame for the table to start

TO START

Ocean trout, salsa macha, Kaffir lime ponzu

Beef tataki, sour plum & shiso dressing

Hokkaido scallop, yuzu kosho cream, green tomato ponzu

Miso pumpkin and pink daikon dumplings, nori vinegar

INTERMEDIATE

Prawn toast, Chinese doughnut & chilli amazu

Salt and pepper squid, kombu, pink pepper mayo

Fried eggplant, Yūgen sweet chilli & chive

Chicken thigh skewers, crispy skin, Kabayaki glaze, smoked egg yolk

MAIN COURSE

Grilled Hiramasa king fish, pickled Enoki, brown butter ponzu

Spanner crab Somen noodle, lobster oil, kombu, tarragon

Grilled Wagyu beef, potato pave, nori, pickles

Crispy pork belly, Japanese mustard, chrysanthemum

DESSERT

White chocolate and apricot mousse with rice wine

Mont Blanc with Hojicha frangipane

Chocolate sphere, roasted white chocolate crèmeux, milo marshmallows

OPTIONAL EXTRAS

CANAPÉS | 25PP

Chefs selection of three canapés

SIDES

Steamed gai lan with black garlic sauce | 6pp

Papaya salad, fresh coriander & crunchy peanut | 7pp

Mapo tofu, pork mince, Szechuan pepper, soy custard | 9pp

Steamed rice | 5pp

SUSHI & SASHIMI COURSE | 32PP

A selection of sashimi, nigiri, handrolls and sushi

**Menus are subject to change, due to seasonal availability. Dietaries can be catered for.*

SEVEN-COURSE MENU

Experience our premium seven-course menu, priced at \$360 per person, designed to elevate your private dining event. This carefully curated menu features a blend of innovative flavours and sophisticated presentation. Each course is crafted to highlight the finest ingredients, ensuring a memorable and refined dining experience from start to finish.

SNACKS

Sweetcorn and bonito brioche with yarra valley salmon roe

Kangaroo Island scallops, scallop cracker, yuzu & fresh pistachio

A5 wagyu cornette

FIRST COURSE

Selection of sashimi

Toro (JAP), Scampi (WA), Ama ebi (WA), Oscietra caviar

House dark soy, wasabi & pickled ginger

SECOND COURSE

Mushroom and bonito chawanmushi

Victorian smoked eel, chive & brown butter

THIRD COURSE

Scampi tempura

Wasabi & lime

FOURTH COURSE

Glacier 51 toothfish

Kaffir lime, galangal & smoked fish broth

FIFTH COURSE

Barbecued Macedon ranges quail

Black truffle & warashita

MAIN COURSE

Sher wagyu sirloin

Intercostal, black garlic, den miso & tarragon ponzu

CLEANSER

Young coconut sorbet

Gamay verjus granita

DESSERT

Golden chocolate layer cake

Meyer lemon & roasted cacao nib

THE STATIONS

Take your event to new heights with our impressive food and drink stations. Our expert team, drawing on their extensive knowledge from around the globe, collaborates closely with key suppliers to deliver a distinctive and unforgettable culinary experience.



OYSTER & CHAMPAGNE STATION | 60PP

*Minimum of 30 guests
A glass of champagne and
5 oysters per person*

*Selection of three of the best available
Pacific and Sydney Rock oysters
sourced Australia wide.*

Mignonette dressing

Fresh lemon

Chipotle vinegar

Pink lady and finger lime dressing



SUSHI & SASHIMI STATION | 60PP

Minimum of 30 guests

*Selection of the freshest seasonal fish available
served nigiri style with individual garnishes to
perfectly complement each fish.*

Fresh wasabi

Yūgen Dining house infused soy

Citrus ponzu

Bespoke stations are available.



DESSERT STATION | 30PP

Minimum of 30 guests

Mandarin ginger bon bons

*Roasted banana cake, salted caramel
buttercream*

Black sesame macarons

Pandan coconut choux

Mango tartlet

SAMPLE BEVERAGE PACKAGES

At our events, we don't just offer beverages, we provide an unforgettable experience. Our beverage packages feature only the finest wines, meticulously curated by our in-house sommeliers. From intimate gatherings to large-scale events, our beverage packages are designed to cater to your needs and exceed your expectations.

DELUXE BEVERAGE PACKAGE

3HR, 75PP | 4HR, 90PP | 5HR, 105PP

- MV Clover Hill Pyrenees
- 2023 Amelia Park Chardonnay
- 2024 Alkoomi Grazing Collection Riesling
- 2021 Max Méditerranée IGP Rosé
- 2023 Hesketh Unfinished Business Pinot Noir
- 2021 Mount Avoca Moates Lane Cabernet Sauvignon

- Coconspirators XPA
- Sapporo
- Classic soft drinks

GOLD BEVERAGE PACKAGE

3HR, 115PP | 4HR, 130PP | 5HR, 145PP

- NV Dotta Valdobbiadene Superiore
- 2024 Toolangi Chardonnay
- 2022 Tenuta Pinni Pinot Grigio
- 2021 Max Méditerranée IGP Rosé
- 2024 Rob Hall Pinot Noir
- 2021 Spinifex Miette Shiraz Barossa Valley

- Coconspirators XPA
- Sapporo
- Classic soft drinks

COCKTAILS ON ARRIVAL

FROM 23PP

Speak to your Event Manager for selections

MOCKTAILS ON ARRIVAL

FROM 18PP

Speak to your Event Manager for selections

CUSTOM SPIRITS ADD-ON

Speak to your Event Manager for selections.

BEVERAGES ON CONSUMPTION

Speak to your Event Manager for option

** Beverage selections are subject to change based on availability.*



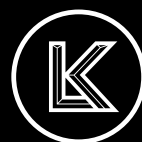


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HOSPITALITY