

YÜGEN BANQUET

Grilled Edamame

Spring onion oil, shichimi

Seasonal Sashimi Platter

*Tuna, Salmon, Kingfish, Snapper, Scallop
Served with house soy & wasabi*



Prawn Toast

Chinese doughnut, chilli amazu

Wagyu Beef Tataki

Davidson's plum, bonito

Glacier 51 Toothfish

Shiso & nori



Braised Wagyu Short Rib

Parsnip, black pepper & wild rice

Yügen Special Fried Rice

XO, barbecue pork, prawn, spring onion

Kohlrabi & Fennel Salad

Green apple, celery, Thai basil



Chocolate Sphere

*Milo marshmallows, roasted white chocolate,
milk chocolate panna cotta*

BANQUET SUPPLEMENTS

Sashimi Platter

O-Toro | 25pp

Scampi | 22pp

Enjoyed by all guests



Yūgen Caviar Service

Caviar (30g tin)

N25 Kaluga Oscietra | 300

N25 Kaluga Hybrid | 345

N25 Kaluga Reserve | 345

*Served with crispy rice, toasted Shokupan,
wasabi cream, grated salted egg yolk*