

A dimly lit, modern bar interior. The space features a curved bar with a dark, polished surface. Behind the bar, there are several shelves filled with various bottles of liquor and spirits. The walls are made of a textured, light-colored material, possibly stone or concrete. A large, ornate chandelier hangs from the ceiling, casting a warm glow. In the foreground, there are tables set with glasses and bottles, and a curved wooden partition separates the bar area from the seating area. The overall atmosphere is sophisticated and intimate.

WTF



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.

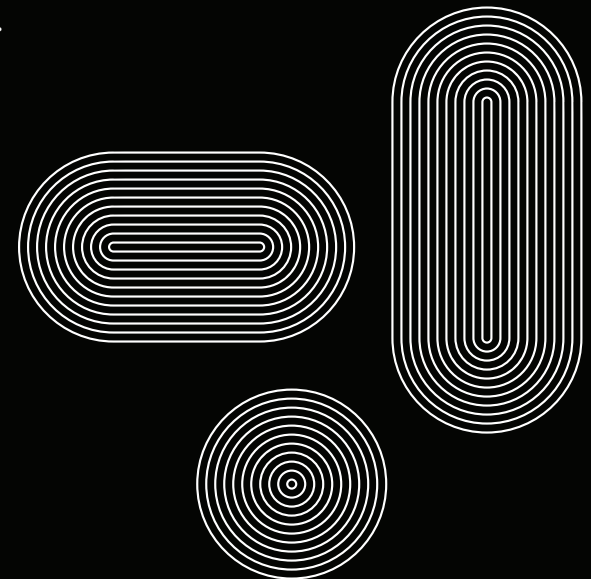
The only event space of its kind in Melbourne. A subterranean gem with breathtaking six-metre-high stone walls and refined industrial interiors mixed with luxurious bespoke furniture and fabrics.

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

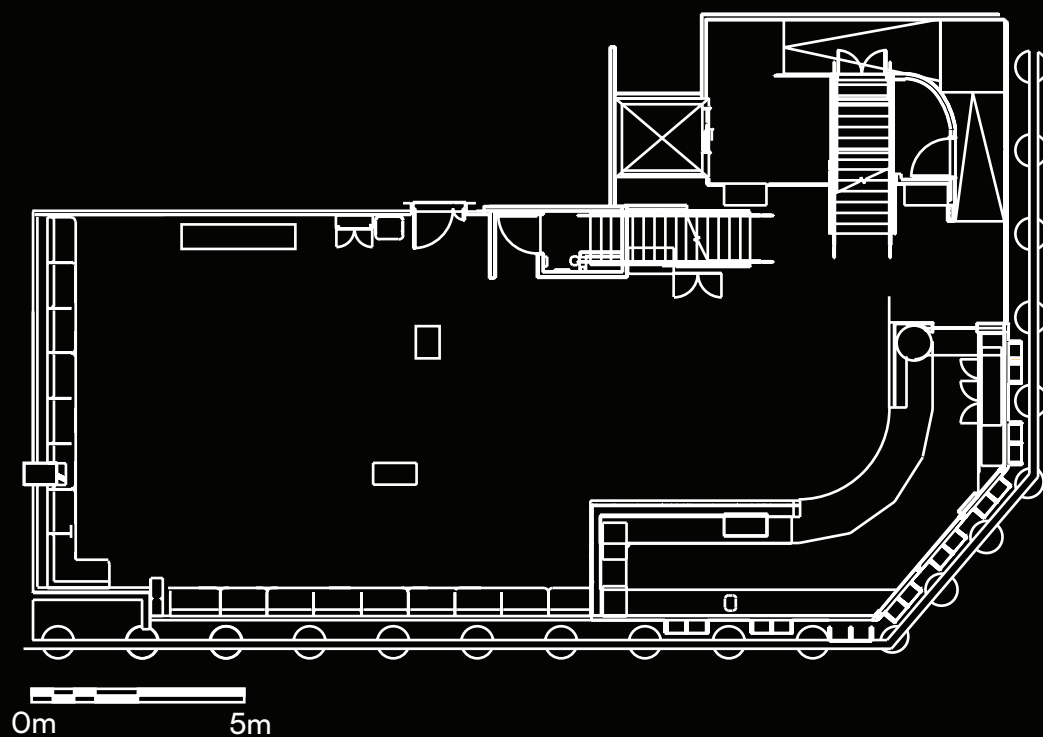


EXCLUSIVE HIRE

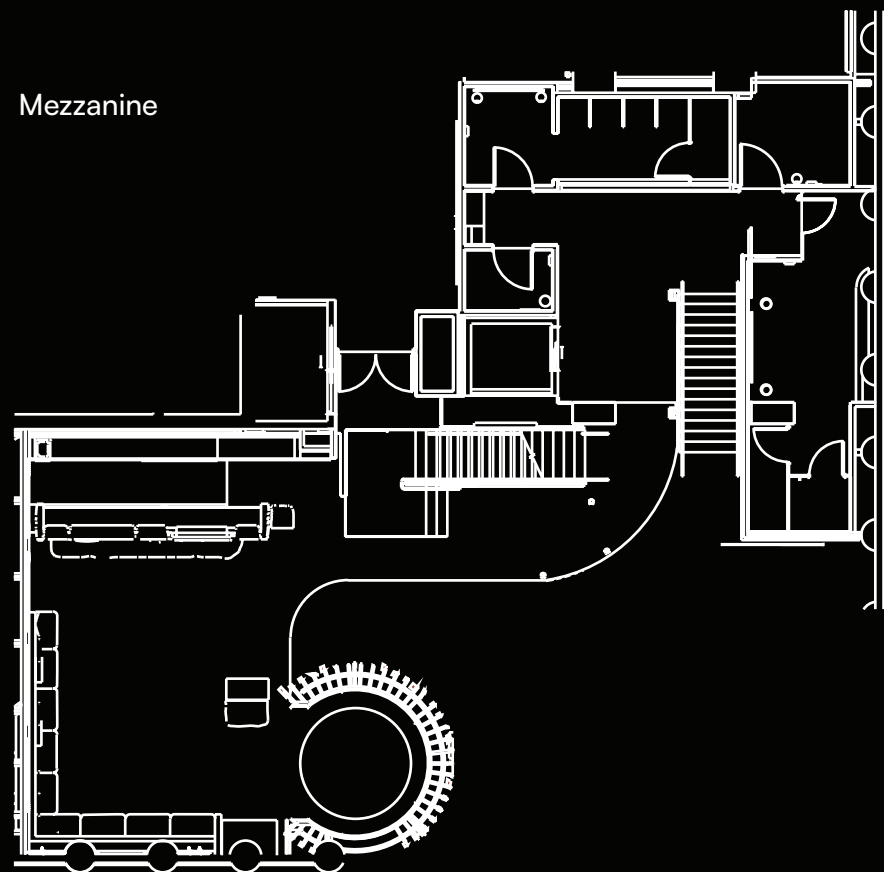
Capacity: Cocktail 230

Private dining for 100 on the main restaurant floor or 120 over both floors.

Main Restaurant Floor



Mezzanine





CANAPÉ PACKAGES

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

Roasted cauliflower & golden raisin lavosh

Tuna tartare nori cigar ^(A)

Crispy duck leg pancake, pickled cucumber & fresh herbs

Chickpea panisse, smoked chicken & anchovy sambal

Tempura king green prawn with wasabi mayonnaise ^(A)

Wagyu beef tataki, brioche, Davidson plum & bonito

Smoked lamb rib, warashita glaze & arame

Fried eggplant, bonito ponzu & itogaki

Salmon and avocado maki roll ^(I)

Chargrilled octopus skewer, smoked soy ^(A)

SUBSTANTIALS | 16 EACH

Wagyu gyudon, steamed rice, nori

Thai fish cake, tamarind, fenugreek & yuzu ^(A)

Prawn toast, Chinese doughnut & chilli amazu ^(I)

Yugen special fried rice, xo, barbecue pork, prawn & spring onion ^(I)

Pork “katsu” sando, yuzu kosho & shiso

Korean style honey soy fried chicken, daikon, cucumber & gochujang

Sashimi selection, house soy, ponzu, wasabi & pickled ginger ^(M) + 12pp



**Bespoke menus are available.
Menus are subject to change, due to seasonal availability. Dietaries can be catered for.
Seafood origins: A = Australian, I = Imported, M = Mixed (Australian Imported)*



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 (A)

Beef tataki, sour plum & shiso dressing

Blue Swimmer crab, pickled ginger & rice cracker (A)

Jonella farm corn tart, den miso, parmesan

INTERMEDIATE

Prawn toast, Chinese doughnut & chilli amazu (I)

Salt and pepper squid, kombu, pink pepper mayo (A)

Fried eggplant, Yügen sweet chilli & chive

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

MAIN COURSE

Coral trout, parsnip, shiso & nori (A)

Spanner crab Somen noodle, lobster oil, kombu, tarragon (A)

Grilled Wagyu beef, green peppercorn, charred onion

Chargrilled lemongrass chicken & ginger sambal

DESSERT

Osmanthus apricot mousse

Toasted rice parfait, black star cherries, mascarpone cream

Chocolate sphere, roasted white chocolate crèmeux, milo marshmallows

OPTIONAL EXTRAS

CANAPÉS | 25PP

Chefs selection of three canapés

SIDES

Egg fried rice, honest eggs, spring onion, crispy seaweed | 7pp

Kohlrabi & fennel salad, green apple, celery, Thai basil | 7pp

Silken tofu, chilli, roasted sesame dressing | 7pp

Steamed rice | 5pp

SUSHI & SASHIMI COURSE (M) | 32PP

A selection of sashimi, nigiri, handrolls and sushi

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PREMIUM MENU

Experience our premium six-course menu with snacks, priced at \$300 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

Hokkaido scallop tartlet, pistachio & yuzu (I)

Roasted cauliflower & raisin lavosh

A5 wagyu cornette

FIRST COURSE

Selection of sashimi (M)

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

House dark soy, wasabi & pickled ginger

SECOND COURSE

Jonella farm corn tart, den miso, parmesan

THIRD COURSE

Mushroom and bonito chawanmushi Victorian smoked eel (A)

Chive & brown butter

FOURTH COURSE

Glacier 51 toothfish (A)

Kaffir lime, galangal & smoked fish broth

MAIN COURSE

Sher wagyu sirloin MBS 7+

Charred onion, tamarind, brown butter

DESSERT

Mango matcha crepe cake

Raspberry, passionfruit sorbet

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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.

Available to a minimum of 30 guests.



OYSTER & CHAMPAGNE STATION ^(A) | 60PP

A glass of champagne + 4 oysters per person

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

Served with:

Mignonette dressing

Fresh lemon

Ginger ponzu



SUSHI & SASHIMI STATION ^(M) | 60PP

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

Served with:

Fresh wasabi

Yūgen Dining house infused soy

Citrus ponzu

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CAVIAR STATION ⁽¹⁾ | 65PP

Premium Oscietra caviar

Approximately 10g of caviar per person

Served with:

English muffins

Potato rosti

Traditional condiments



DESSERT STATION | 35PP

Mandarin caramel bon bons

Red velvet cake, cream cheese buttercream

Black sesame macarons

Pandan coconut choux

Mango tartlet

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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

2HR 55PP | 3HR 80PP

4HR 100PP | 5HR 120PP

MV Clover Hill Pyrenees

2025 Mezzo Pinot Grigio

2024 Alkoomi Grazing Collection Riesling

2021 Max Méditerranée IGP Rosé

2023 Hesketh Unfinished Business Pinot Noir

2023 Sticks Cabernet Sauvignon

Coconspirators XPA

Sapporo

Classic soft drinks

GOLD BEVERAGE PACKAGE

2HR 85PP | 3HR 115PP

4HR 155PP | 5HR 190PP

NV Dotta Valdobbiadene Superiore

2025 Amelia Park Chardonnay

2022 Tenuta Pinni Pinot Grigio

2021 Max Méditerranée IGP Rosé

2024 Rob Hall Pinot Noir

2022 Spinifex Miette Shiraz

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.*



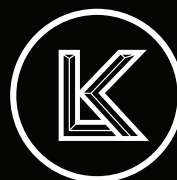
We are located at 625 Chapel Street, South Yarra within the Capitol Grand Building.

For more information on curating a bespoke event or to arrange a venue viewing,

please contact us: events@lkhospitality.com.au

03 8080 8080

@lkhevents



HOSPITALITY