

YÜGEN BANQUET

Grilled Edamame

Spring onion oil, shichimi

Seasonal Sashimi Platter

Salmon, Tuna and Kingfish

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

Premium upgrade | 10pp

Hokkaido Scallop and Snapper

Deluxe upgrade | 15pp

Hokkaido Scallop, Snapper and O-toro



Yūgen Caviar Service

Caviar (30g tin)

Antonius Siberian Oscietra | 165

N25 Oscietra | 300

N25 Kaluga Hybrid | 345

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



Option

item | price
detail