



## GLUTEN FREE MENU

<b>Grilled Edamame</b> spring onion oil & shichimi	11
<b>Sydney Rock Oyster</b> ginger, soy & shio kombu	6 ea
<b>Yugen House-Made Pickles</b> Seasonal selection	15
<b>Smoked Eel Chawanmushi</b> brown butter & crispy chicken skin	28
<b>Wagyu Beef Tataki</b> Davidson plum, bonito & quail egg	32
<b>Ocean Trout Sashimi</b> salsa macha & lime leaf ponzu	28
<b>Kingfish Sashimi</b> onion ponzu, kimchi sesame & charred spring onion	26
<b>Sashimi Hand Roll</b> chopped seafood, nori & spicy mayo	27
<b>Sashimi Platter</b> Chef selection of seafood, dark soy & citrus ponzu	75
<b>Wild barramundi Fillet</b> Sweet corn, agretti & kaffir lime	64
<b>Sher Wagyu MBS 5+ Bavette (VIC)</b>	60
<b>Shimo MBS 7-8 Sirloin (NSW)</b>	92
<b>Stone Axe MBS 9 Ribeye (NSW, VIC)</b>	180
<b>Leaf Salad</b> green mango, sesame & lime	18
<b>Fried Eggplant</b> bonito ponzu & itogaki	22
<b>Silken Tofu</b> with chilli & roasted sesame dressing	22
<b>Fioretto Cauliflower</b> wood ear mushrooms & fermented black bean sauce	22
<b>Egg Fried Rice</b> Honest Eggs, spring onion & crispy seaweed	22

