YŪGEN BANQUET

Grilled Edamame
spring onion oil, shichimi

Seasonal Sashimi Platter (M)
tuna, salmon, kingfish, snapper, scallop
served with house soy & wasabi



Prawn Toast (I)
Chinese doughnut, chilli amazu

Wagyu Beef Tataki
Davidson plum, Sichuan, butter ponzu

Coral Trout (A)
shiso & nori



Braised Wagyu Short Rib
parsnip, black pepper & wild rice

Yūgen Special Fried Rice
XO, barbecue pork, prawn, spring onion

Kohlrabi & Fennel Salad
green apple, celery, Thai basil



Chocolate Fondant
sour cherry sorbet

Sundays incur 10% surcharge & Public Holidays incur 15% surcharge.
Seafood origin: Australian (A) Imported (I) Mixed—Australian & Imported (M)