



## Chef's Experience Menu | 180PP

### RAW

#### Oyster | 6.5 ea

yuzu kosho mignonette

#### Oyster & Oscietra Caviar | 13.5 ea

yuzu kosho mignonette

#### Big Eye Tuna Tartare | 31

blood orange, Musquée de Provence ponzu

#### Seasonal Sashimi Platter | 85

selection of seasonal fish with tuna, kingfish, salmon,  
Hokkaido scallop  
(20 pcs, served with house soy, wasabi)

### CAVIAR

#### Antonious Siberian Caviar 30g | 165

#### N25 Kaluga Oscietra 30g | 300

#### N25 Kaluga Reserve 30g | 345

served with crispy rice, toasted shokupan, wasabi cream,  
grated salted egg yolk

### SMALL PLATES

#### Grilled Edamame | 11

spring onion oil, shichimi

#### Prawn Toast | 26

Chinese doughnut, chilli amazu

#### Dressed Blue Swimmer Crab | 38

pickled ginger, furikake, nashi pear

#### Wagyu Beef Tataki | 32

Davidson plum, brown butter ponzu, Sichuan

### MAINS

#### Glacier 51 Toothfish | 78

parsnip, wakame, shiso

#### Grilled Prawn & Clams | 58

egg noodle, curry leaf, snake beans

#### Wood Grilled Pastured Chicken | 46

lemongrass & ginger sambal

#### David Blackmore Wagyu Karubi Yakiniku | 62

spring onion relish, bao bun

### WAGYU

#### David Blackmore Wagyu Bavette 200g MBS 9+ (VIC) | 68

#### Sher Wagyu Sirloin 250g MBS 7+ (VIC) | 98

#### Sanchoku Wagyu Scotch Fillet 400g MBS 9+ (QLD) | 194

all served with yuzu kosho, tarragon ponzu

### FRIED RICE

#### Southern Rock Lobster Fried Rice | 46

miso, garlic chives, corn

#### Yugen Special Fried Rice | 25

XO, barbecue pork, prawn, spring onion

#### Egg Fried Rice | 22

Honest Eggs, spring onion, crispy seaweed

### SIDES

#### Kohlrabi & Fennel Salad | 22

green apple, celery, Thai basil

#### Fried Eggplant | 22

bonito ponzu, itogaki

#### Silken Tofu | 22

chilli, roasted sesame dressing

#### Stir Fried Fioretto Cauliflower | 22

ginger flower, chilli, mushroom & shaoxing

УТЕН

