CHEF'S EXPERIENCE MENU | 180PP

RAW

Oyster (A) **| 6.5 ea**
yuzu kosho mignonette

Oyster & Oscietra Caviar (M) **| 13.5 ea**
yuzu kosho mignonette

Big Eye Tuna Tartare (A) **| 31**
bontio, green apple ponzu & seaweed

Seasonal Sashimi Platter (M) **| 85**
selection of seasonal fish with tuna, kingfish, salmon, Hokkaido scallop
(20 pcs, served with house soy, wasabi)

CAVIAR

Antonious Oscietra (I) 30g **| 165**

N25 Oscietra Reserve (I) 30g **| 300**

N25 Kaluga Reserve (I) 30g **| 345**
served with crispy rice, toasted shokupan, wasabi cream, grated salted egg yolk

SMALL PLATES

Japanese Sweet Potato Cake | 7.5 ea
smoked tomato & curry leaf

Grilled Edamame | 11
spring onion oil, shichimi

Prawn Toast (I) **| 26**
Chinese doughnut, chilli amazu

Dressed Blue Swimmer Crab (A) **| 38**
pickled ginger, furikake, nashi pear

Wagyu Beef Tataki | 32
Davidson plum, brown butter ponzu, Sichuan

MAINS

QLD Giant Grouper (A) **| 56**
tomato, green mango & myoga ginger

Xo Pippies (A) **| 44**
Chinese doughnut, curry leaf & kimchee

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 (I) **| 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
pickled chilli, sambal kecap & coriander

Stir Fried Broccolini | 22
ginger flower, chilli, mushroom & shaoxing

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

YŪGEN