



## 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*

### 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*

### NIGIRI

- Tuna Nigiri (4pc) | 40**  
*bonito furikake, egg yolk sauce*
- Kingfish Nigiri (4pc) | 38**  
*black garlic purée*
- New Zealand Salmon Nigiri (4pc) | 35**  
*daikon oroshi, yuzu sesame*
- Chef's Tasting Nigiri (6pc) | 49**  
*tuna, salmon, kingfish (2 pcs each)*

### SASHIMI PLATTERS

- Seasonal Sashimi Platter | 85**  
*selection of seasonal fish with tuna, kingfish, salmon, Hokkaido scallop (20 pcs, served with house soy, wasabi)*
- Premium Sashimi Platter | 165**  
*selection of seasonal fish with o-toro, tuna, salmon, kingfish, paradise prawn, Hokkaido scallop, Yarra Valley salmon roe (28 pcs, served with house soy, wasabi)*
- Deluxe Sashimi Platter | 280**  
*selection of seasonal fish with abalone, o-toro, tuna, oscietra caviar, scampi, salmon, kingfish, Hokkaido scallop, Yarra Valley salmon roe (38 pcs, served with house soy, wasabi)*

### YUGEN CAVIAR

- Antonius 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*

### 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**
- Sher Wagyu Tomahawk 1.6kg+ MBS 9+ (VIC) | 340**  
*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 Morning Glory | 22**  
*ginger flower, chilli, mushroom & shaoxing*

УТЕН

