



Chef's Experience Menu | 180PP

SMALL PLATES

Grilled Edamame | 11

spring onion oil, shichimi

Prawn Toast | 26

chinese doughnut, chilli amazu

Wagyu beef Tataki | 34

Davidson plum, brown butter ponzu, sichuan

RAW

Oyster | 6.5 ea

yuzu kosho mignonette

Oyster & Oscietra Caviar | 13.5 ea

yuzu kosho mignonette

Ocean Trout Sashimi | 28

salsa macha, lime leaf ponzu

Kingfish Sashimi | 26

daidai tosazu, pickled radish, charred grapefruit

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

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

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 | 62

yuzu kosho, nori, bao buns

WAGYU

Sher Wagyu Bavette 200g MBS 5+ (NSW/VIC) | 60

Margaret River Wagyu Sirloin 200g MBS 7 (WA) | 92

Sher Wagyu Sirloin 300g MBS 9+ (NSW/VIC) | 140

Stone Axe Wagyu Ribeye 400g MBS 9 (NSW/VIC) | 180

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

Broccolini | 22

fermented black bean sauce

УПРАВЛЕНИЕ

