

# YÜGEN 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*

## Glacier 51 Toothfish (A)

*shiso & nori*



## Braised Wagyu Short Rib

*parsnip, black pepper & wild rice*

## Yügen Special Fried Rice

*XO, barbecue pork, prawn, spring onion*

## Kohlrabi & Fennel Salad

*green apple, celery, Thai basil*



## Chocolate Sphere

*Milo marshmallows, roasted white chocolate,  
milk chocolate panna cotta*

*Public holidays incur 15% surcharge.*

*Seafood origin: Australian (A) Imported (I) Mixed—Australian & Imported (M)*

## BANQUET SUPPLEMENTS

### Sashimi Platter

*O-Toro | 25pp*

*Scampi | 22pp*

*Enjoyed by all guests*



### Yūgen Caviar Service

*Caviar (30g tin)*

**N25 Kaluga Oscietra | 300**

**N25 Kaluga Hybrid | 345**

**N25 Kaluga Reserve | 345**

*Served with crispy rice, toasted Shokupan,  
wasabi cream, grated salted egg yolk*