



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

blood orange, Musquée de Provence ponzu

Seasonal Sashimi Platter (M) | 85

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

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

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

MAINS

Murray Cod (A) | 56

tomato, green mango & myoga ginger

Grilled Prawn & Clams (A) | 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

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 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)

WUEN

