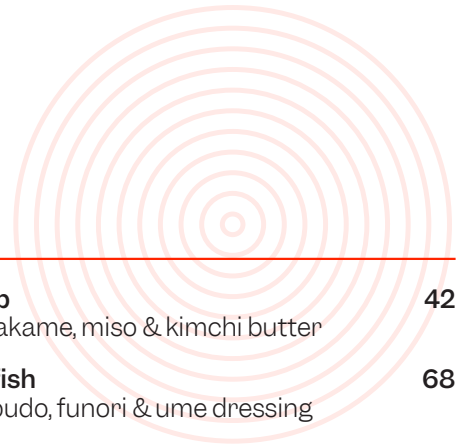


# YUGEN



## RAW

|   |    |
|---|----|
| <b>Red Snapper</b><br>jamon, kombu, lime & shiso soy                                  | 26 |
| <b>Yellowtail Kingfish</b><br>yuzu miso, onion ponzu jam & crispy potato              | 26 |
| <b>Tasmanian Salmon</b><br>green apple, salmon roe, puffed rice & sudachi vinaigrette | 25 |
| <b>Sashimi Platter</b><br>Chef selection of seafood, dark soy & citrus ponzu          | 75 |

## SNACKS

|   |          |
|---|----------|
| <b>Grilled Edamame</b><br>spring onion oil & shichimi                 | 11       |
| <b>Pacific Oyster</b><br>ginger, yuzu, soy & sake                     | 6ea      |
| <b>Vegetable Spring Rolls</b><br>with Yugen sweet chilli sauce        | 18       |
| <b>Crispy Rice</b><br>chopped salmon, sichuan yuzu mayo & lap cheong  | 21       |
| <b>Prawn Toast</b><br>Chinese doughnut & chilli amazu                 | 26       |
| <b>Crispy Lamb Ribs</b><br>shiitake soy glaze & green Sichuan crumble | 36       |
| <b>Smoked Eel Chawanmushi</b><br>brown butter & crispy chicken skin   | 28       |
| <b>Fried Chicken Wings</b><br>garlic soy<br>extra spicy               | 22<br>24 |

## SKEWERS

|  |    |
|--|----|
| <b>Chicken Thigh (2pcs)</b><br>spring onion, ito togarashi & green chilli tare | 26 |
| <b>Pork Belly (2pcs)</b><br>roasted shallot, green apple & karashi hacho miso  | 24 |
| <b>MBS 6 Stone Axe Wagyu Rump Cap (2pcs)</b><br>herb dressing & roasted sesame | 41 |

## VEGETABLE

|   |    |
|---|----|
| <b>Stir Fried Chinese Broccoli</b><br>with black garlic sauce | 18 |
| <b>Fried Eggplant</b><br>bonito ponzu & itogaki               | 22 |
| <b>Silken Tofu</b><br>with chilli & roasted sesame dressing   | 22 |

## SEAFOOD

|  |     |
|--|-----|
| <b>Spicy Seafood Soup</b><br>enoki mushroom, wakame, miso & kimchi butter      | 42  |
| <b>Miso Glazed Toothfish</b><br>pickled daikon, umibudo, funori & ume dressing | 68  |
| <b>Satay King Green Prawns</b><br>Malaysian style satay, lime & herbs          | 58  |
| <b>Grilled Southern Rock Lobster</b><br>sake, soy, ginger, butter & furikake   | 180 |

## MEAT

|   |     |
|---|-----|
| <b>Drunken Poussin</b><br>Shaoxing wine, sesame, chilli & green shiso                 | 36  |
| <b>Spiced Crusted Beef Intercostal</b><br>snake beans, pickled shiitake & fresh herbs | 42  |
| <b>Barbecued Lamb Chop</b><br>cumin, charred chilli, sesame & cucumber                | 48  |
| <b>Barbecued Pork Neck</b><br>fermented chilli condiment & ginger spring onion sauce  | 62  |
| <b>Shio Koji Marinated MBS 9+ Wagyu Striploin</b><br>tarragon ponzu & shichimi lime   | 110 |

## SALAD

|   |    |
|---|----|
| <b>Spicy Papaya Salad</b><br>green mango, rock melon, herbs & nuoc cham | 22 |
| <b>Green Leaves</b><br>with sesame vinaigrette                          | 16 |

## RICE

|  |    |
|--|----|
| <b>Yugen Special Fried Rice</b><br>XO, barbecue pork, prawn & spring onion   | 25 |
| <b>Egg Fried Rice</b><br>honest eggs, spring onion & crispy seaweed          | 22 |
| <b>Lobster Fried Rice</b><br>Southern rock lobster, Kani miso, shellfish oil | 31 |

## DESSERT

|   |    |
|---|----|
| <b>Chocolate Delice</b><br>roasted soy parfait, wakocho tea caramel & yuzu sauce            | 25 |
| <b>Strawberry Ice Cream</b><br>raspberry, matcha & charred mochi                            | 22 |
| <b>Mango Sticky Rice</b><br>Kensington pride mango, passion fruit, kaffir & Vietnamese mint | 22 |