

14TH FEB 2021

yūgō

VALENTINE'S DAY
4 COURSE SET MENU // \$89

INCLUDES GLASS OF SPARKLING

Start

SPICY LOBSTER MISO SOUP

Tofu, wakame, southern rock lobster  

OYSTERS

Ginger mignonette  

Small Plates

AGADESHI TOFU

Braised eggplant, fried tofu  

ZUCCHINI FLOWER FRITTERS

Togarashi, lemon 

PRAWN CROQUE MONSIEUR

Endive, umeboshi mustard

Dumplings & Noodles

PRAWN WONTON

Black pepper sauce, coriander

CHILLED SOBA NOODLES

Ginger soy, avocado, spiced cashew  

Dessert

QUEEN GARNET PLUMS

Shiso syrup, rhubarb sorbet, meringue 

 Gluten free  Vegetarian  Vegan

 Dairy free * Indicates Option Available

MENU CURATED BY MATTHEW BUTCHER

 YUGO__MELBOURNE  YUGOMELB