



EDAMAME HUMMUS	\$8
<i>Puffed rice, espellete</i> 🌱 🌾	
SPICY LOBSTER MISO SOUP	\$10
<i>Tofu, wakame, southern rock lobster</i> 🌾 🌱	
OYSTERS	\$4.5PC
<i>Ginger mignonette</i> 🌾 🌱	
IZAKAYA BEEF TARTARE	\$26
<i>Furikake, pickled seaweed, kewpie, puffed seaweed</i> 🌾 🌱	
HIRAMASA KINGFISH CRUDO	\$28
<i>Salmon roe, yuzu truffle dressing</i> 🌾 🌱	
AGEDASHI TOFU	\$20
<i>Braised eggplant, fried tofu</i> 🌱 🌾	
PRAWN CROQUE MONSIEUR	\$16
<i>Endive, umeboshi mustard</i>	
WAFU SALAD	\$18
<i>Mizuna, avocado, cucumber</i> 🌱 🌾	

Dumplings & Noodles

ESCARGOT SIU MAI	\$26
<i>Garlic butter, parmesan crisp</i>	
MUSHROOM POT STICKERS	\$21
<i>Hot ponzu, daikon</i> 🌱 🌾*	
PRAWN WONTONS	\$23
<i>Black pepper sauce, coriander</i>	
CHILLED SOBA NOODLES	\$24
<i>Ginger soy, avocado, spiced cashew</i> 🌱 🌾	
XO CLAM NOODLES	\$32
<i>Fennel, blistered cherry tomatoes</i>	



Spicy Beef Striploin

Sweet soy, leek slaw,
fried garlic // \$40 🌾 🌱

Roasted Sugarloaf Cabbage

Tonkatsu glaze, goats cheese,
walnuts // \$34 🌱* 🌾 🌱*

Grilled Barramundi

Cauliflower miso, dressed seaweed,
pinenuts // \$38 🌾 🌱

Spatchcock Chicken

Espelette, lemon, pickled
cabbage // \$36 🌾 🌱

Served with fries and
house salad // unlimited

MENU CURATED BY MATTHEW BUTCHER
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🌾 Gluten free 🌱 Vegetarian 🌱 Vegan

🌾 Dairy free * Indicates Option Available

Yugo is a cashless restaurant. We accept all major credit cards and room charge (a 1.5% surcharge applies to all credit card purchases). Please note a surcharge of 15% on public holidays. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.