

yūgō

The Cube

\$70 pp // Available for 8 - 11 pax

LAMB RIBS

Honey soy, pickled radish  

SALMON SASHIMI

Pickled cucumber, citrus soy  

PRAWN CROQUE MONSIEUR

Teriyaki mayo

PRAWN DUMPLINGS

Black pepper butter sauce

STEAMED GREENS

Oyster sauce  *  * 

CRAB FRITTER

Spicy mayo, coriander 

GRILLED CHICKEN

Marinated mushrooms, crispy kale  

STEAMED BARRAMUNDI

Citrus ginger dressing, bok choy  

GRILLED CARROTS

Ginger butter, sesame   *   *

ROCKET SALAD

Pickled cucumber, crispy wontons  

FRIES

Kewpie mayo  

CHOCOLATE FONDANT

Salted caramel ice cream 

FRESH SEASONAL FRUIT

 

MENU CURATED BY MATTHEW BUTCHER
IG YUGO_MELBOURNE FB YUGOMELB

Final numbers must be confirmed no later than 24 hours before your event. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

 Gluten free  Vegetarian  Vegan

 Dairy free * Indicates Option Available