

yūgō

Entrée

SPICY MISO SOUP 6

Spring onions, tofu 🌿 🍷 🥚

CRAYFISH & PICKED CRAB CROQUETTES 24

Black garlic aioli

VEGETARIAN SPRING ROLLS 16

Japanese bbq sauce 🌿

LAMB RIBS 18

Honey soy, pickled radish 🍷 🥚

BABY BEETROOT SALAD 18

Rocket, candied walnut salad, sesame 🌿 🍷

SALTED COD FISH CAKES 24

Burnt onion, peanut crumble, smoked paprika mayonnaise

SALMON SASHIMI 24

Pickled cucumber, citrus soy 🍷 🥚

PRAWN DUMPLINGS 24

Black pepper butter sauce

DUCK FAT POTATO TERRINE 26

Ham hock, bone marrow ballontine, creamed kale 🍷

Mains

Yugo Cheeseburger

200g Angus patty, smoky tomato relish // 24 🍷 *

Crumbed Pork

Japanese curry, steamed rice // 34

Braised Short Rib

Creamed cabbage, pomme dauphine potato bbq glaze // 34

Roasted Cauliflower

Sesame cabbage, Japanese BBQ sauce // 36 🌿 🍷

Steamed Barramundi

Citrus ginger dressing, bok choy // 38 🍷 🥚

Chilli Garlic Prawns

White wine, coriander butter, fries // 38 🍷

Southern Ranges Scotch Fillet

250g, garlic sweet soy // 42 🍷 🥚

Sides

STEAMED WHITE RICE

// 4 🌿 🍷

FRIES

Kewpie mayo // 8 🌿 🍷

STEAMED GREENS

Oyster sauce // 10 🌿 🍷 *

ROCKET SALAD

Pickled cucumber, crispy wontons // 10 🌿 🍷 *

GRILLED CARROTS

Ginger butter, sesame // 14 🌿 🍷 *

MENU CURATED BY MATTHEW BUTCHER
📍 YUGO_MELBOURNE 📱 YUGOMELB

🍷 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, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.