

yūgō dinner

STARTERS

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| JOSPER GRILLED BRUSCHETTA choice of flavours (1pc): lardo, grilled tomato, burrata spread  grilled soy braised ribs, guindilla pepper  kingfish crudo, pomelo  | 6 each |
| VEGETARIAN SPRING ROLLS  japanese bbq sauce (2pcs) | 13 |
| CRAYFISH & PICKED CRAB CROQUETTES black garlic aioli (3pcs) | 24 |
| PRAWN DUMPLINGS black pepper butter sauce (5pcs) | 24 |

FROM THE JOSPER







An innovative approach to merge grilling and smoking into one harmonious cooking style. Indulge in the rich, smoky and charred flavour that perfectly complements our grilled meats.

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| JUMBO PRAWNS with chilli garlic butter | 39 |
| CORN-FED HALF CHICKEN with korean bbq sauce | 39 |
| KUROBUTA PORK CHOP with charsiu marinade | 42 |
| SOUTHERN RANGE SCOTCH FILLET with garlic soy | 45 |
| GRAIN-FED BEEF TOMAHAWK (SERVES 2) | 150 |

all served with fries and house salad

sauses (\$4 each): charsiu marinade | hot pepper paste
korean bbq dipping sauce | garlic soy steak sauce

RAW

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|---|----------------------|
| FRESH OYSTERS  shiso granita | 5 each 26 ½ dozen |
| WAFU SALAD    avocado, heirloom tomatoes, cucumber with grilled chicken with smoked salmon | 20 24 25 |
| KINGFISH CEVICHE   yuzu vinegar, pomelo, chilli | 24 |
| WAGYU TARTARE crispy nori, sesame mayonnaise | 24 |

PLATES

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|---|----|
| FISH & CHIPS rockling fish, beer batter, fries | 32 |
| YUGO CHEESEBURGER wagyu patty, smoky relish, fries | 34 |
| STEAK SANDWICH turkish bread, roasted capsicum, fries | 36 |
| STEAMED ATLANTIC SALMON  kuwayaki sauce, furikake | 36 |
| WAGYU SHORT RIBS soy braised beef, potato pancake | 38 |
| TRUFFLE RISOTTO   assorted wild mushrooms, truffle paste, togarashi | 28 |
| ROASTED CAULIFLOWER   sesame cabbage, japanese bbq sauce | 28 |

SIDES

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|---------------------------------|----|
| STEAMED RICE | 4 |
| FRIES | 8 |
| ROCKET SALAD | 12 |
| GINGER BUTTER BROCCOLINI | 14 |
| CHARSIU HEIRLOOM CARROTS | 15 |

SWEETS

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|---|----|
| SEASONAL FRESH FRUIT | 15 |
| CHOCOLATE FONDANT vanilla ice cream | 18 |
| BANANA FRITTERS vanilla ice cream | 18 |

\$38 dinner specials

**ALL SERVED WITH UNLIMITED
FRIES & SIDE SALAD**

monday

GRILLED STEAK
wagyu flank steak

tuesday

SURF N TURF
pork chop & prawns

wednesday

LAMB BBQ
grilled lamb chops

 vegetarian  vegan  dairy free  gluten free * indicates option

Yugo is a cashless restaurant. We accept room charge and all major credit cards. A 1.5% surcharge applies to all credit card purchases.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten.

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