



YUKI

JAPANESE FINE DINING
&
OMAKASE

A LA CARTE

MAINS

Premium Wagyu Combo 和牛 GFO/DF	Combination of A5 Kagoshima wagyu steak and +9 Aus wagyu katsu, Assorted veg with kiwi dressing cabbage salads	\$150
Black Cod Saikyo 銀だらの西京焼き DF	Black Cod marinated in Saikyo(Kyoto sweet) miso for three days Banana capsicum tempura, vegetable cabbage roll	\$58
Duck Breast Kaori カモ香り焼き DF	Grilled duck breast with Japanese tare(dark sweet sauce), side of vegetable ageni(marinated mixed veg), steamed vegetable	\$52
Kaisen-don 海鮮丼 GFO/DF	Chef selected assorted sashimi with sushi rice, Miso soup	\$52
Una-Jyu 鰻重 GFO/DF	Two ways of cooked unagi (roasted and deep fried) with rice, topped with egg, spring onion, ginger, wasabi	\$48
Pork Miso-yaki ぶた照り焼き DFO	Slowly cooked port belly and Miso marinated tender pork loin with sweet onion salad	\$42
Chicken Teriyaki チキン照り焼き GF/DFO	Grilled chicken with teriyaki sauce, side of chef's selection of vegetables	\$35
Nasu-Itame 茄子の醤油炒め GF/DF/V/VG	Deep fired eggplant with house made special sweet soy sauce	\$32
Spring Soba そばサラダ V/VG	Buckwheat noodle and salad with orange miso dressing	\$28

- Add Bowl of rice and miso soup : +\$8

FOR KIDS

Chicken Teriyaki Rice チキン照り焼き GF/DFO	Grilled chicken with teriyaki sauce, side of chef's selection of vegetables and bowl of rice, miso soup	\$35
Udon & King Prawn Tempura うどん DF	House made warm tsuyu soup base with udon noodles, side of tempura prawn	\$30

DESSERTS

Yuzu rare cheesecake	\$21
Matcha mousse cake	\$21
Ice cream Sando	\$10

- Please inform us dietary requirements before order
- 15% Surcharge apply on Public holiday



ありがとうございます

A LA CARTE

ENTREES

Garlic Edamame ニンニク 枝豆 GF/DF/V/VG With salt, chilli flakes and crispy garlic	\$12
Agedashi Tofu 揚げだし豆腐 GF/DF/V/VG Deep fried soft tofu, fried bean curd pocket, vegetables and seasoned broth	\$16
Chicken Tasuta-Age とりの竜田揚げ GF/DF Deep fried marinated chicken with spring onion, side of tartare, yuzu salt, spicy teriyaki sauce	\$18
SA Oyster 酢ガキ GF/DF 4 SA oysters with sake jelly, caviar, salmon roe	\$24
Tosazu Scallop Yaki 土佐酢ホタテ焼き GF/DF Baked scallop with lightly vinaigrette sauce, onion, garlic, topped with caviar and salmon roe	\$24
King Prawn Tempura エビ 天ぷら DF Dedicated deep fried king prawn with matcha salt, dendashi (tempura sauce)	\$24
Tempura Moriawase 天ぷら盛り合わせ DF/VO/VGO Deep fried king prawn, white fish and assorted vegetables, matcha salt, dendashi (tempura sauce)	\$32
Wagyu Tataki 和牛たたき GF/DF Rolled wagyu tataki filled with wagyu tartare, fried garlic, caviar, deep fried enoki mushroom, black truffle sauce	\$32

SUSHI CHEF'S SPECIAL

Scampi & Caviar GF Scampi prawn, coconut uni sauce, French caviar, winter black truffle, cauliflower puree, sweet potato chip	\$52
Smoked Tataki GFO/DF Wood smoked fish Tataki combination, soy yuzu dressing, micro herb mix	\$36
Otsumami Combination Combination of sushi chef's finger foods : Negi toro, scallop, baby octopus	\$34

SUSHI & SASHIMI GFO/DF

Seasonal Sushi 8 Chef's choice of daily best 8 pieces of sushi, Miso soup	\$88
Sashimi Moriawase Chef's choice of daily best Sashimi set	\$85
Sushi & Sashimi Moriawase S Sushi & Sashimi Combination for 2 people	\$85
Sushi & Sashimi Moriawase L Sushi & Sashimi Combination for 3-4 people	\$130

Nigiri Sushi にぎり寿司

Salmon(zuke)	\$8	Unagi (Eel)	\$12
Snapper(konbujime)	\$8	Toro (Tuna Belly)	\$16
Kingfish	\$8	Scampi prawn	\$16
Tuna Akami	\$9	Paradise Prawn(zuke)	\$14
Ikura(konbujime)	\$12	Uni (Sea urchin)	\$16
		A5 Wagyu	\$18