

幽玄  
YUGEN  
Shabu and Sukiyaki  


## APPETIZER

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<b>HOKKAIDO YUGEN CORN</b> Hokkaido Corn, Truffle Shoyu	<b>48</b>	<b>PREMIUM WAGYU SUSHI</b> Sliced A5 Beef, Foie Gras, Tasty Rice	<b>115</b>
<b>TRUFFLE EDAMAME</b> Edamame, Konbu, Truffle	<b>48</b>	<b>BLUE FIN TORO PIZZA</b> Gyoza Skin, Caviar, Tomato	<b>135</b>
<b>PURE SALAD IN A BOWL</b> Fresh Vegetables Salad, Sesame Dressing	<b>48</b>	<b>SASHIMI SALMON CARPACCIO</b> Mesclun, Shio Ponzu, Wasabi	<b>145</b>
<b>WAGYU CORN CROQUETTE</b> Hokkaido Corn, Cream, Truffle Konbu, Potato	<b>55</b>	<b>SASHIMI SCALLOP CARPACCIO</b> Mesclun, Shio Ponzu, Caviar, Wasabi	<b>195</b>
<b>CRAB FLAKES CHAWANMUSHI</b> Steamed Egg Custard, Truffle, Crab Flakes	<b>70</b>	<b>KING CRAB TARTAR</b> King Carb Meat, Nori Cracker	<b>225</b>
<b>DAIKON MOCHI</b> Wagyu Meat, Mushroom, Gin-An, Wasabi	<b>80</b>	<b>SLOW COOKED OYSTER</b> Harami Oyster, Ponzu, Wakegi, Momoji Oroshi	<b>280</b>
<b>EIHIRE ABURI</b> Dried Ray Fin, Mayonnaise Shoyu, Ponzu, Chili	<b>86</b>	<b>NORI CRACKER UNI IKURA</b> Hokkaido Sea Urchin, Ikura, Wasabi, Shoyu Powder	<b>420</b>
<b>WAGYU TACO SLIDER</b> Wagyu Croquette, Garlic Butter Bread Tomato Salsa	<b>95</b>	<b>COLD STEAMED ABALONE</b> Steamed Awabi, Squid Ink Tuile Wasabi Shoyu, Mango Sauce	<b>530</b>

## NU-DORU

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<b>COLD SOMEN TRUFFLE</b> Japanese Somen Noodle, Truffle, Konbu	<b>95</b>	<b>UNI SOMEN ON ICE</b> Somen, Uni Tuile Konbu	<b>345</b>
<b>SHIRO PAITAN</b> Chicken Paitan based Chicken Cha-Shu, Tasty Egg, Negi	<b>95</b>	<b>NABEYAKI UDON</b> Inaniwa Udon, Ebi Tempura, Onsen Egg Shitake, Negi	<b>120</b>
<b>WAGYU CHASHU RAMEN</b> Gyukotsu Based, Beef Cha-Shu Tasty Egg, Negi	<b>105</b>	<b>AKA RAMEN</b> Gyukotsu Based, Dried Chili Beef Cha-Shu, Tasty Egg, Negi	<b>120</b>
<b>SHIO RAMEN</b> Bonito Based, Nori, Shellfish	<b>120</b>	<b>KURO TAN - TAN</b> Gyu and Sesame Based	<b>120</b>

\* Please let our staffs know if you are allergic to certain ingredients so we can prepare the meals accordingly  
We Serve No Pork No Lard | Prices are '000 Rupiah | Prevailing Taxes & SC Applies

## YAKISUKI ORDER CUT ( Shio / Shoyu )

Price per gram. Minimum 100gr

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<b>Premium A5 ( BMS -11 )</b>	<b>16.9</b>	<b>Satsuma A4 ( BMS- 7)</b>	<b>11.5</b>
<b>Kagoshima A5 ( BMS-9 )</b>	<b>14.2</b>	<b>Satsuma A5 Zabuton</b>	<b>8.7</b>

## SHIOGAMA SELECTION ( Salt Crust )

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<b>Satsuma Gyu Rib Cap</b>	<b>490</b>	<b>Satsuma Gyu Patty</b>	<b>320</b>
<b>Aged Foie Gras and Chicken</b>	<b>395</b>	<b>Wagyu Ox Tongue Premium</b>	<b>520</b>

## FROM YUGEN'S STOVE

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<b>TEBASAKI TRUFFLE ( Per Piece )</b> Chicken Wings, Truffle Rice	<b>30</b>	<b>YASAI TEMPURA</b> 5 kinds of Vegetables and Mushrooms	<b>125</b>
<b>IMO TEMPURA</b> Sweet Potato Tempura Sesame Teri Sauce and Salt	<b>95</b>	<b>EBI HANA TEMPURA</b> 4 Pieces of Prawn, Tempura Flour Tempura Sauce	<b>188</b>
<b>WILD YAM TEMPURA</b> Nagaimo, Nori, Aosa, Shoyu Butter	<b>95</b>	<b>EBI JAGA</b> 4 Pieces of Prawn, Potato Strings	<b>210</b>
<b>FOIE GRAS GYOZA</b> Foie Gras, Shitake, Chicken Meat	<b>115</b>	<b>MISO COD</b> Mesclun, Potato Strings	<b>238</b>
<b>KONBU BAKED SALMON</b> Tasmanian Salmon Trout, Garlic Purée Shio or Teriyaki	<b>125</b>	<b>FOIE GRAS TERIYAKI</b> Foie Gras Teriyaki Sauce Watercress, Pepper	<b>290</b>

## DONABE GOHAN

Additional Sliced Truffle ( 30/gram )

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<b>TRUFFLE WAGYU DONABE</b> Japanese Rice, Truffle Shoyu, Truffle	<b>395</b>
<b>SPICY GARLIC WAGYU DONABE</b> Japanese Rice, Wagyu Cha-Shu, Wakegi, Onsen	<b>475</b>
<b>HOKKAI SEA DONABE</b> Japanese Rice, Uni, Hotate, Ikura, Crab Meat	<b>980</b>

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## SHABU SHABU & SUKIYAKI

### SET INCLUDES

Salad, Assorted Vegetables, Rice / Ramen / Inaniwa Udon

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### YUGEN SPECIAL

Our House Signature Soup with Dashi and Japanese Seasonings Delivers Comfort in a Bowl, with an Umami Flavor That Elevates The Rich Taste of Our Meat and Vegetables

### GYU KOTSU

#### CHICKEN COLLAGEN

### KONBU

#### SUKIYAKI TRADITIONAL

### • BEEF •

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	SET / ADD		SET / ADD
Premium A5 BMS-11	1810 / 1690	Satsuma Zabuton	990 / 870
Kagoshima A5 BMS-9	1540 / 1420	Miyazaki Marushin	720 / 600
Satsuma A4 BMS-7	1270 / 1150	Wagyu OX Tongue	930 / 810

### • SEAFOOD •

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	SET / ADD		SET / ADD
Taraba King Crab ( uncooked )	1980 / 1860	Assorted Hokkai Seafood ( Salmon, Scallop, Crab, Prawn )	890 / 770
Alaskan King Crab ( Cooked )	1480 / 1360		

### • ADDITIONAL •

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Foie Gras ( 70 Gram )	280	Assorted Yasai	150
Rice / Ramen / Udon	38	Shirataki / Kuzukiri	35
Yakimeshi	50	Konjac Rice	50

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## DESSERT

### MURASAME BROWNIE

Chocolate Brownie, Ice Cream

90

### KINTOKI POTATO

Sweet Potato, Brulee Based, Lemon

70

### MATCHA LAVA

Chocolate, Matcha, Ice Cream

60

### KURO GOMA BRULEE

Black Sesame, Egg, Cream

60

### TAIYAKI SNAPPER

Japanese Taiyaki, Azuki, Ice Cream

50

### WARABI MOCHI

Mochi by Warabi Flour, Dried Beans Powder

40

### ICHIGO DAIFUKU

Mochi, Strawberry, Azuki

40

### HOMEMADE COLD SWEETS

Choice of Vanilla, Chocolate, Matcha, Yuzu Sorbet and Yuzu Jelly

40

## OMAKASE

Please Ask Our Staff for More Details

- Hana 花 - 9 Course 1,750
- Tsuki 月 - 7 Course 1,350
- Yuki 雪 - 6 Course 1,000
- Ume 梅 - 6 Course 850

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