



# L'VEA

# YUGEN

Yūgen means “a profound sense of beauty of the universe.”

The two-story interior has been designed to evoke the Japanese symbolism of fire, water, earth, and wind.

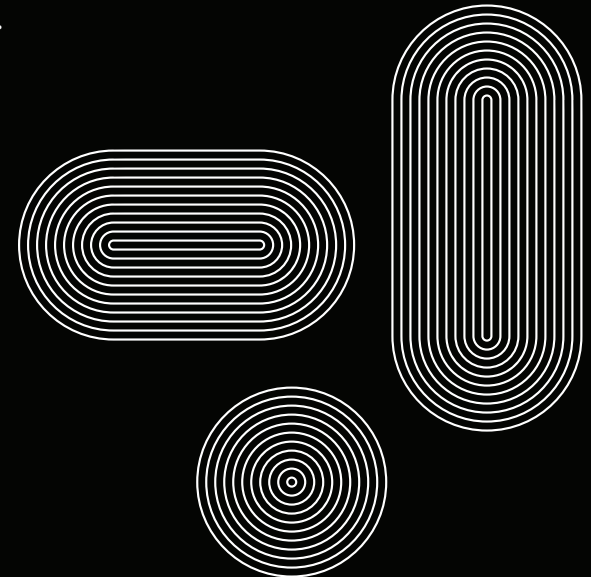
The only event space of its kind in Melbourne. A subterranean gem with breathtaking six-metre-high stone walls and refined industrial interiors mixed with luxurious bespoke furniture and fabrics.

Leave your world behind and celebrate your event in our underground venue.

From social celebrations, weddings, corporate events, or anything in between, we've got you covered.

Our team will work with you to plan and execute an event as unique and memorable as you.

[YUGENDING.COM.AU](http://YUGENDING.COM.AU)



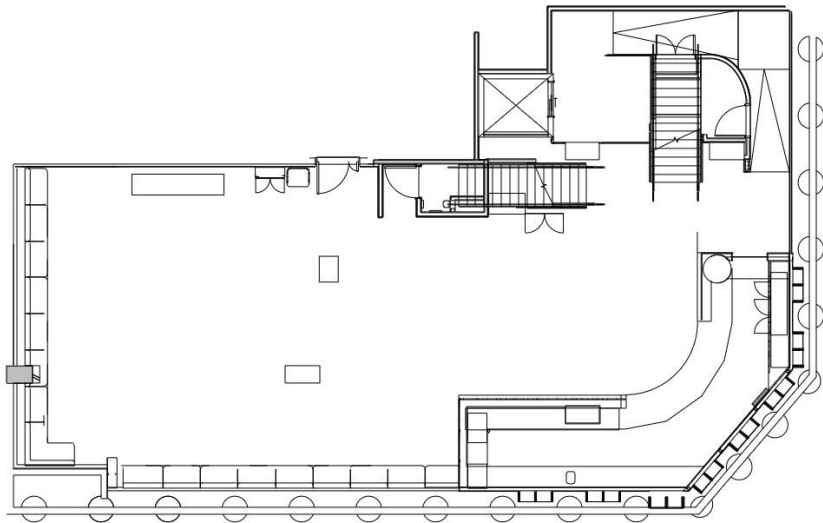
# EXCLUSIVE HIRE

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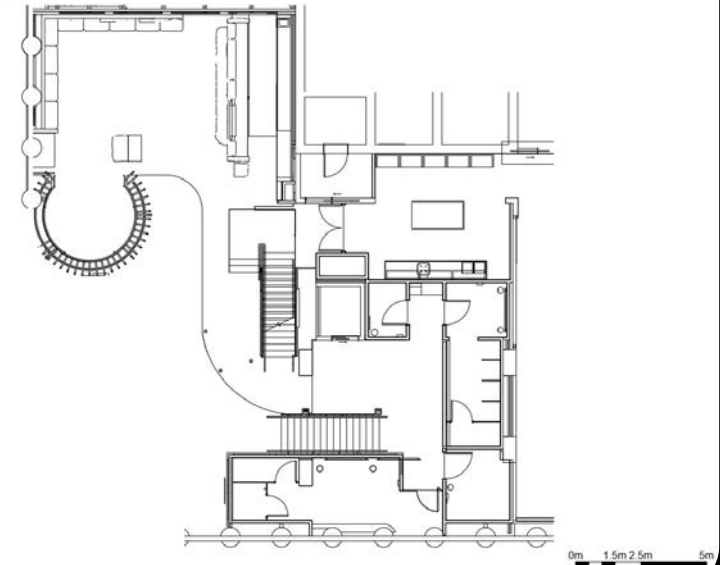
Capacity: Cocktail 230

Private dining for 100 on the main restaurant floor or 120 over both floors.

Yugen Dining



Yugen Mezzanine







# CANAPÉ PACKAGES

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## 3 HOUR | 95PP

Selection of 5 canapés roaming &  
1 substantial

## 4 HOUR | 120PP

Selection of 6 canapés roaming &  
2 substantials

## 5 HOUR | 160PP

Selection of 7 canapés roaming &  
3 substantials

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*All packages have food continuously roaming for the duration selected.*

## CANAPÉS

Spring roll tartlet, roasted carrot, fetta & mountain marigold  
Crispy duck leg pancake, pickled cucumber & fresh herbs  
Chickpea panisse, smoked chicken & anchovy sambal  
Tempura king green prawn with wasabi mayonnaise  
Wagyu beef tataki, brioche, Davidson plum & bonito  
Smoked lamb rib, warashita glaze & arame  
Barbecued baby corn, cheese & gochujang  
Fried eggplant, bonito ponzu & itogaki  
Salmon and avocado maki roll

## SUBSTANTIALS | 16 EACH

Slow cooked beef cheek bao bun  
Thai fish cake, tamarind, fenugreek & yuzu  
Prawn toast, Chinese doughnut & chilli amazu  
Yugen special fried rice, xo, barbecue pork, prawn & spring onion  
Pork “katsu”, Japanese mustard & sesame tonkatsu  
Korean style honey soy fried chicken, daikon, cucumber & gochujang  
Sashimi selection, house soy, ponzu, wasabi & pickled ginger + 8pp



*\*Bespoke menus are available.*





# PLATED MENU

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3 COURSES | 140PP

4 COURSES | 175PP

*Please select one dish from each section for the entire group to enjoy or choose two dishes and opt for an alternate drop for an additional 12pp.*

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*Edamame for the table to start*

## TO START

Ocean trout, salsa macha, Kaffir lime ponzu

Beef tataki, sour plum & shiso dressing

Hokkaido scallop, yuzu kosho cream, green tomato ponzu

Miso pumpkin and pink daikon dumplings, nori vinegar

## INTERMEDIATE

Prawn toast, Chinese doughnut & chilli amazu

Salt and pepper squid, kombu, pink pepper mayo

Fried eggplant, Yūgen sweet chilli & chive

Chicken thigh skewers, crispy skin, Kabayaki glaze, smoked egg yolk

## MAIN COURSE

Grilled Hiramasa king fish, pickled Enoki, brown butter ponzu

Spanner crab Somen noodle, lobster oil, kombu, tarragon

Grilled Wagyu beef, green peppercorn, charred onion

Crispy pork belly, Japanese mustard, chrysanthemum

## DESSERT

Osmanthus apricot mousse

Toasted rice parfait, black star cherries, mascarpone cream

Chocolate sphere, roasted white chocolate crèmeux, milo marshmallows

## OPTIONAL EXTRAS

### CANAPÉS | 25PP

*Chefs selection of three canapés*

## SIDES

Steamed gai lan with black garlic sauce | 6pp

Papaya salad, fresh coriander & crunchy peanut | 7pp

Mapo tofu, pork mince, Szechuan pepper, soy custard | 9pp

Steamed rice | 5pp

## SUSHI & SASHIMI COURSE | 32PP

A selection of sashimi, nigiri, handrolls and sushi

*\*Menus are subject to change, due to seasonal availability. Dietaries can be catered for.*

# SEVEN-COURSE MENU

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Experience our premium seven-course menu, priced at \$360 per person, designed to elevate your private dining event. This carefully curated menu features a blend of innovative flavours and sophisticated presentation. Each course is crafted to highlight the finest ingredients, ensuring a memorable and refined dining experience from start to finish.

## SNACKS

Sweetcorn and bonito brioche with yarra valley salmon roe  
Kangaroo Island scallops, scallop cracker, yuzu & fresh pistachio  
A5 wagyu cornette

## FIRST COURSE

Selection of sashimi  
Toro (JAP), Scampi (WA), Ama ebi (WA), Oscietra caviar  
House dark soy, wasabi & pickled ginger

## SECOND COURSE

Mushroom and bonito chawanmushi  
Victorian smoked eel, chive & brown butter

## THIRD COURSE

Scampi tempura  
Wasabi & lime

## FOURTH COURSE

Glacier 51 toothfish  
Kaffir lime, galangal & smoked fish broth

## FIFTH COURSE

Barbecued Macedon ranges quail  
Black truffle & warashita

## MAIN COURSE

Sher wagyu sirloin  
Intercostal, black garlic, den miso & tarragon ponzu

## CLEANSER

Coconut rose sorbet  
Yuzu granita, lychee, strawberry

## DESSERT

Mango matcha crepe cake  
Raspberry, passionfruit sorbet



# THE STATIONS

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Take your event to new heights with our impressive food and drink stations. Our expert team, drawing on their extensive knowledge from around the globe, collaborates closely with key suppliers to deliver a distinctive and unforgettable culinary experience.



## OYSTER & CHAMPAGNE STATION | 60PP

*Minimum of 30 guests  
A glass of champagne and  
5 oysters per person*

*Selection of three of the best available  
Pacific and Sydney Rock oysters  
sourced Australia wide.*

*Mignonette dressing*

*Fresh lemon*

*Chipotle vinegar*

*Pink lady and finger lime dressing*



## SUSHI & SASHIMI STATION | 60PP

*Minimum of 30 guests*

*Selection of the freshest seasonal fish available  
served nigiri style with individual garnishes to  
perfectly complement each fish.*

*Fresh wasabi*

*Yūgen Dining house infused soy*

*Citrus ponzu*

*Bespoke stations are available.*



## DESSERT STATION | 30PP

*Minimum of 30 guests*

*Mandarin caramel bon bons*

*Red velvet cake, cream cheese buttercream*

*Black sesame macarons*

*Pandan coconut choux*

*Mango tartlet*

# SAMPLE BEVERAGE PACKAGES

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At our events, we don't just offer beverages, we provide an unforgettable experience. Our beverage packages feature only the finest wines, meticulously curated by our in-house sommeliers. From intimate gatherings to large-scale events, our beverage packages are designed to cater to your needs and exceed your expectations.

## DELUXE BEVERAGE PACKAGE

2HR 55PP | 3HR 80PP

4HR 100PP | 5HR 120PP

MV Clover Hill Pyrenees

2025 Mezzo Pinot Grigio

2024 Alkoomi Grazing Collection Riesling

2021 Max Méditerranée IGP Rosé

2023 Hesketh Unfinished Business Pinot Noir

2023 Sticks Cabernet Sauvignon

Coconspirators XPA

Sapporo

Classic soft drinks

## GOLD BEVERAGE PACKAGE

2HR 85PP | 3HR 115PP

4HR 155PP | 5HR 190PP

NV Dotta Valdobbiadene Superiore

2024 Amelia Park Chardonnay

2022 Tenuta Pinni Pinot Grigio

2021 Max Méditerranée IGP Rosé

2024 Rob Hall Pinot Noir

2022 Spinifex Miette Shiraz

Coconspirators XPA

Sapporo

Classic soft drinks

## COCKTAILS ON ARRIVAL

FROM 23PP

*Speak to your Event Manager for selections*

## MOCKTAILS ON ARRIVAL

FROM 18PP

*Speak to your Event Manager for selections*

## CUSTOM SPIRITS ADD-ON

*Speak to your Event Manager for selections.*

## BEVERAGES ON CONSUMPTION

*Speak to your Event Manager for option*

*\*Beverage selections are subject to change based on availability.*









## CONTACT

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