

YÜGEN 幽玄

An awareness of the Universe that triggers emotional responses too deep and mysterious for words - like the Golden Mean nature designs (sunflowers) & Fibonacci numbers

About
Us

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Welcome to Yūgen, where the intricate beauty of Japanese cuisine meets the vibrant, aromatic essence of the Middle East. Here at Yūgen, we take immense pride in presenting sushi of exceptional quality, sourcing our fish directly from the waters of Japan and Europe.

At Yūgen, our passion also lies in the art of fusion—blending distinct spices such as dukkah, togarashi, and caraway seed, while embracing local bounty with Jordanian olive oil, samneh, prickly pear cactus fruit, bitter orange, freekeh and more.

Once again, welcome to Yūgen - explore, savor, and enjoy.

Speciality
Selection

専門セレクトション



Akami Bluefin
Tuna



Chu Toro Bluefin
Tuna



O Toro Bluefin
Tuna



Butterfish
Ebodai



Yellow Tail
Hamachi



Black Sea Bream
Kuro-dai



Sea Bass
Suzuki



Premium Salmon
Sake



Shrimp
Ebi



Omakase
Menu

おまかせメニュー

ジュリー

Omakase

Experience our chef's choice tasting menu, thoughtfully crafted to immerse you in exquisite flavors from the finest self-imported fish, enhanced by seasonal local ingredients.

Price varies from 60 to 80 JD per person, based on the selection of seasonal fish.

The chef selects the freshest and most seasonal ingredients to create a unique dining experience.

Izakaya
Menu

スー
プ *Soup*

- White Miso Shiru **5.5**
Freekeh & Shiitake Mushroom Shiru **5.5**
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パ
ス *Otsumami / Tapas*

Plant-Based

- Salted Baked Edamame Hamleh **4.5**
Charred Shishito Peppers + Dukkah **6.5**
Spinach Tahini Ponzu **5.5**
Miso Eggplant Turkish Delights **5**
Seaweed Tabbouleh + Yuzu Vinaigrette **5.5**
Daikon & Zucchini Ribbon Salad + Tahini Dressing **5.5**

Seafood

- Yellowtail Sashimi + Spicy "Harra" Sauce **12.5**
Bluefin Tuna "Kibbeh Nayyeh" Tartare **14**
Rock Shrimp Tempura + Bitter Orange Aioli **8**
Hokkaido Scallop Sashimi in Ponzu + Yemeni Honey **15**
Caraway Seed "Miso Black Cod" **25**

Wagyu Beef

- Wagyu Beef Gyoza with Soy Demi-Glace Dipping Sauce **7**
150g Katsu Wagyu Fillet with Pomegranate Molasses **29**
Wagyu Bacon Tempura Sticks **8**
150g A7 Wagyu Fillet Teppanyaki **29**



にぎり

Nigiri (2 pieces)

Bluefin Tuna

- Akami (Lean Bluefin Tuna) **9**
- Chu Toro (Medium Fatty Bluefin Tuna) **11**
- O Toro (Fatty Bluefin Tuna Belly) **12**

Yellowfin Tuna (Kihada Maguro) **6**

Yellowtail (Hamachi) **8**

Salmon (Sake) **7**

Butterfish (Ebodai) **6**

Seabass (Suzuki) **6**

Shrimp (Ebi) **6**

Black Seabream (Kuro-dai) **6**

Wagyu Beef (A7 Fillet) **10**

ミックス
にぎり

Mixed Nigiri Plate (8 pieces) 29

Bluefin Tuna

- Akami (Lean Bluefin Tuna)
- Chu Toro (Medium Fatty Bluefin Tuna)
- O Toro (Fatty Bluefin Tuna Belly)

Yellowfin Tuna (Kihada Maguro)

Yellowtail (Hamachi)

Salmon (Sake)

Shrimp (Ebi)

Seasonal White Fish

刺身 **Sashimi (3 pieces)**

Bluefin Tuna

- Akami (Lean Bluefin Tuna) **15**
- Chu Toro (Medium Fatty Bluefin Tuna) **16.5**
- O Toro (Fatty Bluefin Tuna Belly) **18**

Yellowfin Tuna (Kihada Maguro) **9**

Yellowtail (Hamachi) **12**

Salmon (Sake) **9**

Butterfish (Ebodai) **8**

Seabass (Suzuki) **10**

Black Seabream (Kuro-dai) **10**

ミックス刺身 **Mixed Sashimi Plate (9 pieces) 29**

Yellowtail (Hamachi)

Salmon (Sake)

Yellowfin Tuna (Kihada Maguro)

マキ **Maki (4 Pieces)**

Spicy Tuna **8**

Spicy Salmon **7**

Seabass Ceviche **8**

Negitoro **9**

Salmon Avocado **7**

Rainbow Roll **9**

Wagyu Bone Marrow Tartare **12**

Shrimp Tempura **7**

Beverage
Menu

カクテル

Cocktails

Japanese Forest 10

Nikka Coffey Vodka, Pomegranate Molasses,
Hibiscus, Currants, Strawberry Leaves, Mint

Sake Negroni 11

Sake, Cocchi Americano,
Campari, Apricot Liqueur

Cherry Blossom 10

Ichiro Whiskey, Cherry Liqueur,
Angostura Bitters

Yuzu Margarita 11

Teremana Blanco Tequila,
Cointreau, Yuzu Juice, Agave

Saketini 10

Cucumber Infused Vodka, Sake,
Cocchi Extra Dry Vermouth

Lychee Martini 11

Nikka Coffey Vodka, Lychee
Liqueur, Lime Juice

酒

Sake

By Carafe

House Sake 18

Miyako Nihonshu 30cl 25

By Bottle

Miyako Nihonshu 55

Bijito Junmai 50

Maison Takeno Cuvee Iwai 55

Dassai "45" Junmai 72cl 65

ウイスキー

Whisky

Ichiro Malt & Grain 9

Nikka Coffey Grain Whisky 11

Yamazakura Blended 10

Amahagan Edition 5 Sherry Wood Finish 14

Nikka Miyagiko Single Malt 15

The Yamazaki Distiller's Reserve 20

ビール

Beer

Asahi 6

Beverage
Menu

ドリンクメニュー

ウ
オ
ツ
カ *Vodka*

Suntory Haku Vodka 7
Nikka Coffey Vodka 8

ジ
ン *Gin*

Suntory Roku Gin 7
Ki No Bi 9

テ
キ
ー
ラ *Tequila*

Teremana Blanco 8
Teremana Reposado 9
Komos Añejo Cristalino 17
Komos Reposado Rosa 12
Komos Añejo Reserva 14

ラ
ム
酒 *Rum*

Ryoma 7

ワ
イ
ン *Wine*

Saint George Gewürztraminer 2022 7
Saint George Malbec 2018 7
Gassac Blanc 8
Gassac Rouge 8

冷
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飲
み
物 *Cold Drinks*

Local Water 1.95 / 3.25
Imported Water 2.25 / 4.25
Sparkling Water 3.25 / 4.25
Soft Drinks 2.50

