YŪGEN 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

私たちについて

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

At Yugen, 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 Yugen - explore, savor, and enjoy.

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Speciality Selection

専門セレクション

Akami Bluefin Tuna

Chutoro Bluefin Tuna

Otoro Bluefin Tuna

Butterfish Ebodai

Yellowtail Hamachi

Black Sea Bream Kuro-dai

Sea Bass Suzuki

Premium Salmon Sake

Alaskan King Crab

Omakase Menu

おまかせメニュー

お任せ

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 JD 60 to 80 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

居酒屋メニュー

スープ *Sūpu Soup*

White Miso – Silken tofu, wakame **5.5**
Freekeh & Shiitake Soup – Roasted freekeh, earthy shiitake mushrooms **5.5**
Seasonal Soup – Chef's daily inspiration **5.5**

温かい前菜 *Atatakai zensai Warm Starters*

Baked Edamame Hamleh – With smoked sea salt **4.5**
Glazed Miso Eggplant – Turkish delights **5**
Rock Shrimp Tempura – With Khushkhash orange aioli **8**
Sumac Chicken Dumplings – Inspired by Musakhan **6**
A7 Wagyu Beef & Mushroom Gyoza – Mushroom glaze **8**
Hokkaido Scallop & Foie Gras – With pomegranate molasses **15**

コールドスターター *Kōrudosutātā Cold Starters*

Daikon & Zucchini – Ribboned salad, tahini dressing **5.5**
Seaweed Tabbouleh – With yuzu pearls **5.5**
Bluefin Tuna Kibbeh Nayyeh – Hand-cut tuna, fresh herbs **14**
Seabass Crudo – Yuzu oil, dry miso, garlic chips **9**
Amberjack Carpaccio – Orange ponzu, dukkah furikake **14**

メインディッシュ *Meinkōsu Main Courses*

Miso Black Cod – With caraway seeds **25**
A7 Wagyu Sirloin (150g) – Teppanyaki style, seasonal salt finish **29**
Salmon in Dashi-Buttered Ponzu – With mulukhiyah crisps **18**

おかず *Okazu Side Dishes*

Spinach with Tahini Ponzu – Lightly dressed greens **5.5**
Seasonal Japanese Mushrooms – Umami-rich medley **6**
Cauliflower with Dry Miso – In tahini-jalapeño sauce **4.5**
Vegetable Fried Rice – Light and fragrant **5.5**

Sushi Menu

寿司メニュー

にぎり *Nigiri (2 pieces)*

Bluefin Tuna
- Akami (Lean Bluefin Tuna) *9*
- Chutoro (Medium Fatty Bluefin Tuna) *11*
- Otoro (Fatty Bluefin Tuna Belly) *12*

Unagi *5*
Yellowtail (Hamachi) *8*
Salmon (Sake) *7*
Butterfish (Ebodai) *6*
Seabass (Suzuki) *6*
Alaskan King Crab *9*
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)
- Chutoro (Medium Fatty Bluefin Tuna)
- Otoro (Fatty Bluefin Tuna Belly)

Unagi
Yellowtail (Hamachi)
Salmon (Sake)
Butterfish (Ebodai)
Seasonal White Fish

Sushi Menu

寿司メニュー

刺身 *Sashimi (3 pieces)*

Bluefin Tuna
- Akami (Lean Bluefin Tuna) *15*
- Chutoro (Medium Fatty Bluefin Tuna) *16.5*
- Otoro (Fatty Bluefin Tuna Belly) *18*

Unagi *5*
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)
Akami (Lean Bluefin Tuna)

巻き寿司 *Maki Creations (4 Pieces)*

Spicy Tuna *8*
Spicy Salmon *7*
Eel Eringi *7*
Sunset *7*
Rainbow Roll *9*
Crispy Tuna *8*
Truffle Toro *14*
Shrimp Tempura *7*
Alaskan King Crab *12*

マキ *Traditional Maki (4 Pieces)*

Toro *12*
Salmon *7*
Avocado *4*
Cucumber *3*

Beverage Menu

ドリンクメニュー

カクテル *Cocktails*

Sake Negroni 11
Sake, Cocchi Americano, Campari, Apricot Liqueur

Cherry Blossom 10
Ichiro Whiskey, Cherry Liqueur, Angostura Bitters

Yuzu Margarita 11
Teremana Blanco Tequila, Triple Sec, Yuzu Juice, Agave

Saketini 10
Cucumber Infused Vodka, Sake, Cocchi Extra Dry Vermouth

Lychee Martini 11
Nikka Coffey Vodka, Lychee, Liqueur, Lime Juice

Gin Shiso Smash 11
Suntory Roku Gin, Lemon, Shiso Leaf, Simple Syrup

モクテル *Virgin Cocktails*

Yuzu Shiso 5.5
Yuzu Juice, Shiso Cordial, Aqua

Passion Fruit Lime Tonic 5.5
Passion Fruit Syrup, Lime Juice, Tonic Water

Thyme Lemon Ginger 5.5
Thyme Cordial, Lemon Juice, Ginger Ale

酒 *Sake*

House Sake
By Glass (120ml) ***9***
By Carafe (250ml) ***18***

by Bottle
Maison Miyasaka Junmai Ginjo ***55***
Bijito Junmai Ginjo ***55***
Maison Miyasaka Junmai Ginjo ***58***
Maison Takeno Cuvée Iwai ***65***
Dassai 45 (30cl Bottle) ***30***
Dassai "45" Junmai Daiginjo 72cl ***65***
Dassai 23 Junmai Daiginjo ***80***

ウィスキー *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***

ラム酒 *Rum*

Plantation 3 Stars ***7***

Beverage Menu

ワインセレクション

Champagne & Sparkling Wine	*by Glass*	*by Bottle*
Zonin Prosecco Cuvée 1821	*8.5*	*39*
Bernardi Refrontolo | Prosecco DOC Rosé Spumante Brut Millesimato		*50*
Deville Champagne Carte Noire		*110*
Rosé Wine		
Saint George Rosé	*7*	*30*
Château Les Valentines | Copie – AOP Côtes de Provence 2021	*11*	*50*
White Wine		
Saint George Gewürztraminer 2022	*7*	*30*
Gassac Blanc	*8.5*	*40*
Gérard Tremblay | Chablis		*60*
Domaine Gérard Fiou | Sancerre Blanc		*65*
Red Wine		
Saint George Malbec 2018	*7*	*30*
Gassac Rouge	*8.5*	*40*
Clos du Gravillas | Sur La Lune		*55*
La Rioja Alta | Aster		*60*

ビール

Beer

Asahi *6*

ウォッカ

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*

冷たい飲み物

Cold Drinks

Local Water *2 / 3.50*
Imported Water *2.25 / 4.25*
Sparkling Water *3.25 / 4.25*
Soft Drinks *2.50*