EAT

YAMAGEN

OMAKASE MENU

$129 PER PERSON

MINIMUM 2 PEOPLE

EDAMAME
salted

HOKKAIDO SCALLOP SASHIMI
wakame, ginger & lime dressing, karkalua, pink pepper (I)

SASHIMI TACOS
salmon with wasabi salsa & tuna with mustard soy (A)
warm sushi rice, yuzu avocado, radish & house spicy mayo (A)

GYOZA
house made & pan fried wagyu beef, miso mustard

TEMPURA WHITE BAIT
preserved yuzu mayonnaise (I)

KUSHIYAKI
lamb cutlets, aka dengaku, chive

HOUSE SALAD
avocado, green oak, nashi, wakame, radish, sesame dressing

DRY AGED DUCK BREAST
beetroot puree, witlof, sansho, orange

PASSIONFRUIT & COCONUT PANNA COTTA
burnt orange caramel, orange segments, lemon balm

YAMAGEN

Seafood Origin: (A) Australian (I) International (M) Mixed Origin

OMAKASE MENU

$175 PER PERSON

MINIMUM 2 PEOPLE

EDAMAME
salted

THINLY SLICED SNAPPER
truffled tosazu, shio kombu, ume boshi, yuzu sesame (A)

SASHIMI ZENSAI
Chef's selection sashimi (A)



SPICY QLD SPANNER CRAB
crispy rice, ikura, red baby shiso (M)

WAGYU ABURI
Ranger's Valley wagyu ms6+, foie gras, crispy potato, teriyaki glaze

SPICY POPCORN PRAWNS
spicy yuzu dressing (I)



HOUSE SALAD
avocado, green oak, nashi, wakame, radish, sesame dressing

KUSHIYAKI
Ranger's Valley wagyu ms6+ with wasabi butter

MISO GLAZED GLACIER 51 TOOTHFISH
pickled cucumber, hazelnut, shiso (A)



PASSIONFRUIT & COCONUT PANNA COTTA
burnt orange caramel, orange segments, lemon balm

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RAW

OYSTER | 8ea
natural | tosazu, truffle, chive, finger lime | robata – ginger, nori nage (A)

SCALLOP & SALMON BELLY TIAN | 30
ikura, avocado, witlof (M)

THINLY SLICED SNAPPER | 28
truffled tosazu, shio kombu, ume boshi, yuzu sesame (A)

HOKKAIDO SCALLOP SASHIMI | 40
wakame, ginger & lime dressing, karkalua, pink pepper (I)

SMOKED SALMON | 26
avocado, asparagus, white soy, arare (A)

SUSHI + SASHIMI TRADITIONAL

SASHIMI (2pc) - or - NIGIRI (2pc)

SALMON (A) | 14
TUNA (A) | 16
SCALLOP (I) | 24
PRAWN (I) | 10
SNAPPER (A) | 12
UNAGI(BBQ EEL)(I) | 14
KINGFISH (A) | 15
SALMON BELLY (A) | 17

SASHIMI ZENSAI | 55
Chef's selection of sashimi (8pc) (M)

SASHIMI MORIAWASE | 95
Chef's selection of sashimi (20pc) (M)

SUSHI & SASHIMI PLATTER | 69
Chef's selection of seasonal sashimi & nigiri (12pc) (M)

ABURI TASTING SET | 20
salmon with teriyaki & kewpie | scallop with white soy & pickled wasabi | kingfish with tosazu & yuzu koshu (M)

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IZAKAYA

EDAMAME | 8 | 10
salted - or - chilli garlic butter

SASHIMI TACOS | *minimum 2 per order*
warm sushi rice, yuzu avocado, radish & house spicy mayo
salmon with wasabi salsa (A) | **14ea**
tuna with mustard soy (A) | **16ea**

TRUFFLE WAGYU TARTARE | 30
63 degree egg yolk, ao nori potato crisps

GYOZA | 28
house made & pan fried wagyu beef, miso mustard

SPICY QLD SPANNER CRAB | 32
crispy rice, ikura, red baby shiso (M)

NASU MISO | 18
warm eggplant, barley miso, sesame, ao nori

WAGYU ABURI | 42
Ranger's Valley wagyu ms6+, foie gras, crispy potato, teriyaki glaze

AGEMONO

AGEDASHI TOFU | 18
local silken tofu, bonito, dashi

TEMPURA BRUSSEL SPROUTS | 18
truffled butter ponzu, shichimi

TEMPURA WHITE BAIT | 22
preserved yuzu mayonnaise (I)

SPICY POPCORN PRAWNS | 26
spicy yuzu dressing (I)

TEMPURA GLACIER 51 TOOTHFISH | 24
yukari, ginger daikon tentsuyu (A)

AO NORI CRISPY SKIN QUAIL | 22
dehydrated king brown mushroom, sesame yakitori

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ROBATA

2 SKEWERS PER SERVE

HAKUSAI | 16
speck, king brown, roquette, goma ponzu

PORK JOWL | 18
kumato, sansho su miso

LAMB CUTLETS | 34
aka dengaku, chive

RANGER'S VALLEY WAGYU MS6+ | 34
wasabi butter

"HOTS"

CHARRED SHIO KOJI CHICKEN THIGH | 36
asparagus, goma ponzu, sunflower seeds

CRISPY PORK BELLY | 36
nashi pear, watermelon radish, smoked vinegar

DRY AGED DUCK BREAST | 66
beetroot puree, witlof, sansho, orange

WAGYU BEEF SIRLOIN, MS6+ 150g | 70
Ranger's Valley wagyu ms6+, buckwheat, edamame, shiitake, yakiniku

MISO GLAZED GLACIER 51 TOOTHFISH | 74
pickled cucumber, hazelnut, shiso (I)

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SIDES + SALADS

HOUSE SALAD | 16
avocado, green oak, nashi, wakame, radish, sesame dressing

MISO SOUP | 6
spring onion, tofu, wakame, sansho pepper

STEAMED JAPANESE RICE | 10

URAMAKI ROLLS

DYNAMITE SPICY TUNA | 27
tuna, avocado, toasted sesame, spicy tempura (A)

SOFT SHELL CRAB | 26
soft-shell crab, cucumber, tobiko, wasabi mayonnaise (I)

YAMAGEN | 28
seared salmon, white fish, cucumber, witlof, wasabi salsa, tempura crunch (M)

CHICKEN KARAAGE | 27
chicken karaage, teriyaki, avocado, yuzu kosho

SALMON AVOCADO | 25
tobiko, shiso (A)

MIDORI ROLL | 22
asparagus, green oak, wakame, cucumber, jalapeno dipping sauce

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DESSERTS

PASSIONFRUIT & COCONUT PANNA COTTA | 16
burnt orange caramel, orange segments, lemon balm

CHOCOLATE FONDANT | 18
matcha grenache, milk crumble, goma ice cream

MT FUJI APPLE | 24
baked fuji apple, pomme de verte parfait, compressed apple, almond nougatine, miso caramel

CRÈME BRULEE | 24
tonka bean crème brulee, blood orange compote, yuzu sorbet, caramelized puff pastry



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