EAT

YAMAGEN

OMAKASE MENU

$69 PER PERSON
MINIMUM 2 PEOPLE

EDAMAME
salted

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

SPICY POPCORN PRAWNS
spicy yuzu dressing (I)

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

CRISPY PORK BELLY
nashi pear, watermelon radish, smoked vinegar

STEAMED RICE

MISO SOUP
spring onion, tofu, wakame

YAMAGEN

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

RAW

OYSTER | 8ea
natural | tosazu, truffle, chive (A)

SCALLOP & SALMON BELLY TIAN | 30
ikura, avocado, tosazu, 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
white soy, arare, avocado, asparagus (A)

SUSHI + SASHIMI TRADITIONAL

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

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

SASHIMI ZENSAI | 55
tuna, salmon, kingfish, snapper (8pc) (A)

SASHIMI MORIAWASE | 95
tuna, salmon, kingfish, snapper, scallop (20pc) (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**

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

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

AGEMONO

AGEDASHI TOFU | 18
local silken tofu, bonito, dashi

TEMPURA BRUSSEL SPROUTS | 18
truffled butter ponzu, shichimi

TEMPURA WHITE BAIT | 22
preserved yuzu mayo (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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"HOTS"

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

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 (A)

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 & scallop, cucumber, witlof, wasabi salsa, tempura crunch (M)

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

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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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