

EAT

YAMAGEN

RAW

OYSTER / 5 ea

natural - or - tosazu, truffle, chive

SCALLOP & OCEAN TROUT TIAN / 30

ikura, avocado, tosazu, witlof

THINLY SLICED SNAPPER / 22

truffled tosazu, shio kombu, ume boshi, yuzu sesame

HOKKAIDO SCALLOP / 18

orange, umami enoki, pink pepper, ponzu

THINLY SLICED KINGFISH CEVICHE / 18

baby sorrel, sliced almonds, katafi



SUSHI + SASHIMI TRADITIONAL

SASHIMI (2PC) - OR - NIGIRI (2 PC)

snapper / 10
salmon belly /

salmon /
10
tuna / 10

prawn / 10
cuttlefish / 10
unagi (bbq eel) /

kingfish / 10
ocean trout /
12scampi / 22

SASHIMI ZENSAI / 35

tuna, salmon, kingfish, snapper (8pc)

IZAKAYA

EDAMAME / 5 / 7

salted - **or** - chilli garlic butter

SASHIMI TACOS / 20

salmon, wasabi salsa & tuna, mustard soy, yuzu avocado, warm sushi rice, nori, watermelon radish, house spicy mayo

GYOZA / 16

house made & pan-fried wagyu beef, miso mustard, negi

NASU MISO / 14

warm eggplant, barley miso, white sesame, ao nori



AGEMONO

AGEDASHI TOFU / 16

organic local silken tofu, bonito, dashi broth

TEMPURA BRUSSEL SPROUTS / 15

truffled butter ponzu, shichimi

SALT & PEPPER SQUID / 18

negi, chilli, wari ponzu

SPICY POPCORN PRAWNS / 18

spicy yuzu dressing

TEMPURA GLACIER 51 TOOTHFISH / 22

spicy salt

AO NORI CRISPY SKIN QUAIL / 18

dehydrated king brown mushroom, sesame yakitori

“HOTS”

MISO GLAZED GLACIER 51 TOOTHFISH / 52

pickled cucumber, hazelnut, shiso

TERIYAKI CHICKEN / 34

crispy skin, local warrigal greens, charcoal roasted spring onion,
teriyaki glaze

CRISPY PORK BELLY / 34

nashi pear, wasabi, watermelon radish, smoked vinegar

WAGYU BEEF SIRLOIN, MS6+ 150G / 48

darling downs qld kobe 6 +, buckwheat, edamame, shiitake, yakiniku



SALADS + SIDES

HOUSE SALAD / 12

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

MISO SOUP / 6

spring onion, tofu, wakame

STEAMED JAPANESE RICE / 5



HOSOMAKI ROLLS

AVOCADO & SESAME / 10

CUCUMBER & SHISO / 10

TUNA & NEGI / 12

URAMAKI ROLLS

DYNAMITE SPICY TUNA / 21

yellowfin tuna, avocado, toasted sesame, spicy tempura

SOFT SHELL CRAB / 20

soft-shell crab, cucumber, tobiko, wasabi mayonnaise

YAMAGEN / 21

seared salmon & scallop, cucumber, witlof, wasabi salsa, tempura crunch

CHICKEN KARAGE / 20

chicken karaage, teriyaki, avocado, yuzu kosho, finger lime



DESSERTS

CHOCOLATE FONDANT / 16

matcha green tea ganache, milk crumble, goma ice cream

MANDARIN FROZEN PARFAIT /

22

BLACK CHOUX / 22

black sesame ice cream, fresh black berries, dark chocolate

QT Gold Coast
7 Staghorn
AvenueSurfers
Paradise

YAMAGEN

YAMAGEN

\$55

OMAKASE LUNCH

Served with a Sake tasting paddle

EDAMAME

Salted

HOKKAIDO SCALLOP

Orange, umami enoki, pink pepper, ponzu

SPICY POPCORN PRAWNS

Spicy yuzu dressing

HOUSE SALAD

Avocado, green oak, nashi, wakame, radish, sesame dressing

CRISPY PORK BELLY

nashi pear, wasabi, watermelon radish, smoked vinegar

STEAMED RICE

MISO SOUP

Cauliflower, yuzu miso, pork crackle, caviar
