

**EAT**

**YAMAGEN**

# OMAKASE MENU

**\$75 PER PERSON**  
MINIMUM 2 PEOPLE



## EDAMAME

salted

## THINLY SLICED SNAPPER

truffled tosazu, shio kombu, ume boshi, yuzu sesame



## GYOZA

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

## TEMPURA BRUSSEL SPROUTS

truffled butter ponzu, shichimi

## HOUSE SALAD

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

## KUSHIYAKI

wagyu darling downs kobe qld ms6+ and wasabi butter



## TERIYAKI CHICKEN

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

## CRISPY PORK BELLY

nashi pear, wasabi, watermelon radish, smoked vinegar

# OMAKASE MENU

**\$90 PER PERSON**  
MINIMUM 2 PEOPLE



## EDAMAME

salted

## SASHIMI ZENSAI

tuna, salmon, kingfish, snapper

## SASHIMI TACOS

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



## GYOZA

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

## SALT & PEPPER SQUID

negi, chilli, wari ponzu

## HOUSE SALAD

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

## KUSHIYAKI

lamb cutlets, aka dengaku, chive



## WAGYU BEEF SIRLOIN, ms6+ 150g

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

## DYNAMITE SPICY TUNA

yellowfin tuna, avocado, toasted sesame, spicy tempura

**YAMAGEN**

# OMAKASE MENU

**\$120 PER PERSON**

MINIMUM 2 PEOPLE



## EDAMAME

salted

## SASHIMI ZENSAI

tuna, salmon, kingfish, snapper

## SPICY SPANNER CRAB

crispy rice



## TRUFFLE WAGYU TARTARE

63 degree egg, ao nori, potato crisps

## SPICY POPCORN PRAWNS

spicy yuzu dressing

## ROBATA

local haloumi cheese, smoked honey, bonito



## HOUSE SALAD

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

## MISO GLAZED GLACIER 51 TOOTHFISH

pickled cucumber, hazelnut, shiso

**YAMAGEN**

# OMAKASE MENU

**\$150 PER PERSON**

MINIMUM 2 PEOPLE



## EDAMAME

salted

## SCALLOP & OCEAN TROUT TIAN

caviar, avocado, toshizu, witlof

## SPICY SPANNER CRAB

crispy rice



## TRUFFLE WAGYU TARTARE

63 degree egg yolk, ao nori, potato crisps

## BBQ EEL

foie gras, compressed cucumber, sansha berry

## TEMPURA SCAMPI

ume shiso amazake, dill, pink pepper



## HOUSE SALAD

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

## KUSHIYAKI

lamb cutlets, aka dengaku, chive

## MISO GLAZED GLACIER 51 TOOTHFISH

pickled cucumber, hazelnut, shiso

**YAMAGEN**

# RAW

## OYSTER / 5 ea

natural - **or** - tosazu, truffle, chive - **or** - robata, ginger & nori nage

## 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 / 12

salmon / 10  
tuna / 10  
scallop / 12

prawn / 10  
cuttlefish / 10  
unagi (bbq eel) / 12

kingfish / 10  
ocean trout / 12  
scampi / 22

## SASHIMI ZENSAI / 35

tuna, salmon, kingfish, snapper (8pc)

## SASHIMI MORIAWASE / 70

tuna, salmon, kingfish, snapper, scallop (20pc)

## SUSHI & SASHIMI PLATTER / 45

chefs selection of seasonal sashimi & nigiri (12pc)

## ABURI TASTING SET / 16

salmon, teriyaki, kewpie,  
scallop, white soy, wasabi leaf  
kingfish, tosazu, yuzu kosho

## 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

### TRUFFLE WAGYU TARTARE / 26

63 degree egg, ao nori, potato crisps

### GYOZA / 16

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

### SPICY QLD SPANNER CRAB / 20

crispy rice, ikura, baby red shiso

### 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

### TEMPURA SCAMPI / 30

ume shiso amazu, dill, pink pepper

**YAMAGEN**

# ROBATA

2 SKEWERS PER SERVE

LOCAL HALLOUMI CHEESE, SMOKED HONEY, BONITO / 14

YAKITORI CHICKEN, SPRING ONIONS, SHICHIMI PEPPER / 15

HAKUSAI, SPECK, KING BROWN, ROQUETTE, GOMA PONZU / 16

PORKJOWL, KUMATO, SANSHO SU MISO / 16

LAMB CUTLETS, AKA DENGAKU, CHIVE / 22

WAGYU DARLING DOWNS KOBE QLD, MS6+, WASABI BUTTER / 22



## “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

### CRISPY SALMON SKIN SALAD / 14

mixed cress, daikon, fennel, baby beet, yuzu kosho 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

### SALMON AVOCADO / 20

tobiko, shiso

### KINGFISH JALAPENO CEVICHE / 21

seared kingfish, jalapeño, coriander, miso caramel

# DESSERTS

## **CHOCOLATE FONDANT / 16**

matcha green tea ganache, milk crumble, goma ice cream

## **MT FUJI APPLE / 22**

baked fuji apple and pomme de verte parfait, compressed apples, almond nougatine, miso caramel

## **BLACK CHOUX / 22**

black sesame ice cream, fresh black berries, dark chocolate



**QT Gold Coast  
7 Staghorn Avenue  
Surfers Paradise**

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**YAMAGEN**