

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 / 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)

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

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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