

**EAT**

**YAMAGEN**

# OMAKASE MENU

\$60 PER PERSON  
MINIMUM 2 PEOPLE



**EDAMAME**  
*salted*

**THINLY SLICED KINGFISH CEVICHE**  
*baby sorrel, toasted almonds, katafi, lime zest*



**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**  
*spring onion, tofu, wakame*



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# RAW

## OYSTER | 6ea

*natural | tosazu, truffle, chive*

## SCALLOP & OCEAN TROUT TIAN | 30

*ikura, avocado, tosazu, witlof*

## THINLY SLICED SNAPPER | 24

*truffled tosazu, shio kombu, ume boshi, yuzu sesame*

## HOKKAIDO SCALLOP | 22

*orange, umami enoki, pink pepper, ponzu*

## THINLY SLICED KINGFISH CEVICHE | 22

*baby sorrel, toasted almonds, katafi, lime zest*



# SUSHI + SASHIMI TRADITIONAL

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

**SALMON | 12**  
**TUNA | 14**  
**SCALLOP | 12**

**PRAWN | 10**  
**SNAPPER | 10**  
**UNAGI (BBQ EEL) | 12**

**KINGFISH | 12**  
**OCEAN TROUT | 12**  
**SALMON BELLY | 14**

## SASHIMI ZENSAI | 45

*tuna, salmon, kingfish, snapper (8pc)*

## SASHIMI MORIAWASE | 95

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

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# IZAKAYA

## EDAMAME | 6 | 8

*salted - or - chilli garlic butter*

## SASHIMI TACOS | 24

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

## GYOZA | 25

*house made & pan fried wagyu beef, miso mustard*

## NASU MISO | 15

*warm eggplant, barley miso, sesame, ao nori*



# AGEMONO

## AGEDASHI TOFU | 16

*local silken tofu, bonito, dashi*

## TEMPURA BRUSSEL SPROUTS | 15

*truffled butter ponzu, shichimi*

## SALT & PEPPER SQUID | 20

*negi, chilli, wari ponzu*

## SPICY POPCORN PRAWNS | 22

*spicy yuzu dressing*

## TEMPURA GLACIER 51 TOOTHFISH | 24

*yukari, ginger daikon tentsuyu*

## AO NORI CRISPY SKIN QUAIL | 20

*dehydrated king brown mushroom, sesame yakitori*

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## "HOTS"

### **TERIYAKI CHICKEN | 34**

*crispy skin, local warragal greens, charcoal roasted spring onion, teriyaki glaze*

### **CRISPY PORK BELLY | 34**

*nashi pear, wasabi, watermelon radish, smoked vinegar*

### **WAGYU BEEF SIRLOIN, MS6+ 150g | 58**

*Ruby Reserve wagyu ms6+, buckwheat, edamame, shiitake, yakiniku*

### **MISO GLAZED GLACIER 51 TOOTHFISH | 68**

*pickled cucumber, hazelnut, shiso*



## **SIDES + SALADS**

### **HOUSE SALAD | 14**

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

### **MISO SOUP | 6**

*spring onion, tofu, wakame, sansho pepper*

### **STEAMED JAPANESE RICE | 5**



## **HOSOMAKI ROLLS**

### **AVOCADO & SESAME | 12**

### **CUCUMBER & SHISO | 12**

### **TUNA & NEGI | 14**

# URAMAKI ROLLS

## **DYNAMITE SPICY TUNA | 25**

*bluefin tuna, avocado, toasted sesame, spicy tempura*

## **SOFT SHELL CRAB | 24**

*soft-shell crab, cucumber, tobiko, wasabi mayonnaise*

## **YAMAGEN | 26**

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

## **CHICKEN KARAAGE | 24**

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



# 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*



**QT Gold Coast**

**7 Staghorn Avenue**

**Surfers Paradise**

**QTGOLDCOAST.COM.AU**



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