

EAT

YAMAGEN

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FEATURED PAIRINGS

Two Tonne TMV Chardonnay 150ml
& Yamagen Uramaki Roll | 40

Kenbishi Kuromatsu Sake 75ml
& Wagyu Aburi | 47

Billecart Salmon Rose Champagne 125ml
& Hokkaido Scallop Sashimi | 70



FEATURED COCKTAIL

Springtime in Tochigi | 27
Roku Gin with Red Shiso Umeshu, fresh
strawberry & lemon



OMAKASE MENU

\$120 PER PERSON
MINIMUM 2 PEOPLE

EDAMAME

salted

HOKKAIDO SCALLOP SASHIMI

wakame, ginger & lime dressing, karkalua, pink pepper

SASHIMI TACOS

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



GYOZA

house made & pan fried wagyu beef, miso mustard

TEMPURA WHITE BAIT

preserved yuzu mayonnaise

KUSHIYAKI

Ranger's Valley wagyu ms6+ with wasabi butter



HOUSE SALAD

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

DRY AGED DUCK BREAST

beetroot puree, witlof, sansho, orange



PASSIONFRUIT & COCONUT PANNA COTTA

burnt orange caramel, orange segments, lemon balm

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OMAKASE MENU

\$170 PER PERSON
MINIMUM 2 PEOPLE

EDAMAME

salted

SCALLOP & OCEAN TROUT TIAN

ikura, avocado, truffle tosazu, witlof

SASHIMI ZENSAI

tuna, salmon, kingfish & snapper



SPICY QLD SPANNER CRAB

crispy rice, ikura, red baby shiso

WAGYU ABURI

Ranger's Valley wagyu ms6+, foie gras, crispy potato, teriyaki glaze

SPICY POPCORN PRAWNS

spicy yuzu dressing



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



PASSIONFRUIT & COCONUT PANNA COTTA

burnt orange caramel, orange segments, lemon balm

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RAW

OYSTER | 7ea

natural | tosazu, truffle, chive | robata - ginger, nori nage

SCALLOP & SALMON BELLY TIAN | 30

ikura, avocado, witlof

THINLY SLICED SNAPPER | 26

truffled tosazu, shio kombu, ume boshi, yuzu sesame

HOKKAIDO SCALLOP SASHIMI | 40

wakame, ginger & lime dressing, karkalua, pink pepper

THINLY SLICED RED EMPEROR | 25

preserved yuzu, white soy, chive, arare



SUSHI + SASHIMI TRADITIONAL

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

SALMON | 14
TUNA | 16
SCALLOP | 14

PRAWN | 10
SNAPPER | 12
UNAGI (BBQ EEL) | 14

KINGFISH | 14
RED EMPEROR | 14
SALMON BELLY | 16

SASHIMI ZENSAI | 49

tuna, salmon, kingfish, snapper (8pc)

SASHIMI MORIAWASE | 95

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

SUSHI & SASHIMI PLATTER | 55

chef selection of seasonal sashimi & nigiri (12pc)

ABURI TASTING SET | 20

salmon with teriyaki & kewpie | scallop with white soy & pickled wasabi | kingfish with tosazu & yuzu koshu

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IZAKAYA

EDAMAME | 7 | 9

salted - or - chilli garlic butter

SASHIMI TACOS | *minimum 2 per order*

warm sushi rice, yuzu avocado, radish & house spicy mayo

salmon with wasabi salsa | 12ea

tuna with mustard soy | 15ea

TRUFFLE WAGYU TARTARE | 28

63 degree egg yolk, ao nori potato crisps

GYOZA | 26

house made & pan fried wagyu beef, miso mustard

SPICY QLD SPANNER CRAB | 30

crispy rice, ikura, red baby shiso

NASU MISO | 16

warm eggplant, barley miso, sesame, ao nori

WAGYU ABURI | 40

Ranger's Valley wagyu ms6+, foie gras, crispy potato, teriyaki glaze



AGEMONO

AGEDASHI TOFU | 16

local silken tofu, bonito, dashi

TEMPURA BRUSSEL SPROUTS | 16

truffled butter ponzu, shichimi

TEMPURA WHITE BAIT | 22

preserved yuzu mayonnaise

SPICY POPCORN PRAWNS | 25

spicy yuzu dressing

TEMPURA GLACIER 51 TOOTHFISH | 24

yukari, ginger daikon tentsuyu

AO NORI CRISPY SKIN QUAIL | 22

dehydrated king brown mushroom, sesame yakitori

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ROBATA

2 SKEWERS PER SERVE

LOCAL HALLOUMI CHEESE | 15

smoked honey, bonito

HAKUSAI | 16

speck, king brown, roquette, goma ponzu

PORK JOWL | 16

kumato, sansho su miso

LAMB CUTLETS | 34

aka dengaku, chive

RANGER'S VALLEY WAGYU MS6+ | 32

wasabi butter



"HOTS"

CHARRED SHIO KOJI CHICKEN THIGH | 34

asparagus, goma ponzu, sunflower seeds

CRISPY PORK BELLY | 34

nashi pear, wasabi, watermelon radish, smoked vinegar

DRY AGED DUCK BREAST | 42

beetroot puree, witlof, sansho, orange

WAGYU BEEF SIRLOIN, MS6+ 150g | 58

Ranger's Valley wagyu ms6+, buckwheat, edamame, shiitake, yakiniku

MISO GLAZED GLACIER 51 TOOTHFISH | 72

pickled cucumber, hazelnut, shiso

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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 | 8



HOSOMAKI ROLLS

AVOCADO & SESAME | 12

CUCUMBER & SHISO | 12

TUNA & NEGI | 14



URAMAKI ROLLS

DYNAMITE SPICY TUNA | 26

bluefin tuna, avocado, toasted sesame, spicy tempura

SOFT SHELL CRAB | 25

soft-shell crab, cucumber, tobiko, wasabi mayonnaise

YAMAGEN | 27

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

CHICKEN KARAAGE | 26

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

SALMON AVOCADO | 25

tobiko, shiso

KINGFISH JALAPENO CEVICHE | 26

kingfish, jalapeno, coriander, miso caramel

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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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Surfers Paradise

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