

# OMAKASE MENU

\$125 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*

**YAMAGEN**

# OMAKASE MENU

\$175 PER PERSON  
MINIMUM 2 PEOPLE

**EDAMAME**  
*salted*

**SCALLOP & SALMON BELLY 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*

**YAMAGEN**