

OMAKASE MENU

\$125 PER PERSON
MINIMUM 2 PEOPLE

EDAMAME

salted

HOKKAIDO SCALLOP SASHIMI

wakame, ginger & lime dressing, karkalua, pink pepper (I)

SASHIMI TACOS

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



GYOZA

house made & pan fried wagyu beef, miso mustard

TEMPURA WHITE BAIT

preserved yuzu mayonnaise (I)

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

Seafood Origin: (A) Australian (I) International (M) Mixed Origin

OMAKASE MENU

\$175 PER PERSON
MINIMUM 2 PEOPLE

EDAMAME

salted

SCALLOP & SALMON BELLY TIAN

ikura, avocado, truffle tosazu, witlof (M)

SASHIMI ZENSAI

tuna, salmon, kingfish & snapper (A)



SPICY QLD SPANNER CRAB

crispy rice, ikura, red baby shiso (I)

WAGYU ABURI

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

SPICY POPCORN PRAWNS

spicy yuzu dressing (I)



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 (A)



PASSIONFRUIT & COCONUT PANNA COTTA

burnt orange caramel, orange segments, lemon balm

YAMAGEN

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