

**EAT**

# YAMAGEN

## OMAKASE MENU \$75 PER PERSON

minimum 2 people



### EDAMAME

salted

### THINLY SLICED SNAPPER

truffled tosazu, shio kombu, ume boshi, yuzu sesame



### GYOZA

house made & pan-fried  
wagyu beef, white-soy mustard, negi

### TEMPURA BRUSSEL SPROUTS

truffled butter ponzu, shichimi

### HOUSE SALAD

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

### WAGYU DARLING DOWNS KOBE QLD, MS6+

wasabi butter



### TERIYAKI CHICKEN

crispy skin, local warrigal greens  
charcoal roasted spring onion, teriyaki glaze

### CRISPY PORK BELLY

nashi pear, wasabi, watermelon radish, smoked vinegar

# YAMAGEN

## OMAKASE MENU \$90 PER PERSON

minimum 2 people



### EDAMAME

salted

### SASHIMI ZENSAI

tuna, salmon, kingfish, snapper

### SASHIMI TACOS

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



### GYOZA

house made & pan-fried  
wagyu beef, white-soy mustard, negi

### SALT & PEPPER SQUID

negi, chilli, wari ponzu

### HOUSE SALAD

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

### KUSHIYAKI

lamb cutlets, aka dengaku, chive



### WAGYU BEEF SIRLOIN, ms6+ 150g

darling downs qld kobe 6+, buckwheat, edamame  
shiitake, yakiniku

### DYNAMITE SPICY TUNA

yellowfin tuna, avocado, toasted sesame, spicy tempura

## RAW

OYSTER 5 ea  
natural  
or  
tosazu, truffle, chive  
or  
ginger, wakame

THINLY SLICED SNAPPER 19  
truffled tosazu, shio kombu, ume boshi, yuzu sesame

HOKKAIDO SCALLOP 18  
orange, umami enoki, pink pepper, ponzu

SAKURA SMOKED OCEAN TROUT 18  
negi, fennel, crispy leek, ikura, lime zest



## SUSHI & SASHIMI TRADITIONAL

sashimi (2pc) - or - nigiri (2 pc)

mackerel 8	salmon 10	prawn 10
kingfish 10	snapper 10	tuna 10
cuttlefish 10	ocean trout 12	salmon belly 12
scallop 12	unagi (bbq eel) 12	scampi 22

SASHIMI ZENSAI 35  
*tuna, salmon, kingfish, snapper (8pc)*

SASHIMI MORIAWASE 70  
*tuna, salmon, kingfish, snapper, scallop (20pc)*

SUSHI & SASHIMI PLATTER 45  
*chefs selection of seasonal sashimi & nigiri (12pc)*

ABURI TASTING SET 16  
salmon, teriyaki, kewpie, shiso  
scallop, white soy, wasabi leaf  
kingfish, tosazu, yuzu kosho

## 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

### WAGYU BEEF KOBE 6+ TATAKI 22

sesame oil, ponzu, daikon, crispy garlic, baby shiso

### GYOZA 16

*house made & pan-fried*

wagyu beef, white-soy 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 BLACK COD 22

spicy salt

### AO NORI CRISPY SKIN QUAIL 18

dehydrated king brown mushroom, sesame yakitori

## ROBATA

2 skewers per serve

**LOCAL HALLOUMI CHEESE, SMOKED HONEY, BONITO 14**

**KING BROWN MUSHROOM, TRUFFLED HANNA 12**

**YAKITORI CHICKEN, SPRING ONIONS, SHICHIMI PEPPER 15**

**PORK BELLY, MASTERSTOCK, CRACKLE 15**

**LAMB CUTLETS, AKA DENGAKU, CHIVE 22**

**WAGYU DARLING DOWNS KOBE QLD, MS6+,  
WASABI BUTTER 22**



## “HOTS”

**MISO BLACK COD 45**

saikyo miso, hajikami

**TERIYAKI CHICKEN 32**

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,  
yakniku

## **SALADS & SIDES**

### **HOUSE SALAD 12**

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

### **CRISPY SALMON SKIN SALAD 14**

mixed cress, daikon, fennel, baby beet, yuzu kosho 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

### **SALMON AVOCADO 20**

tobiko, shiso

### **KINGFISH JALAPENO CEVICHE 21**

seared kingfish, jalapeno, coriander, miso caramel

## **DESSERTS 16**

### **CHOCOLATE FONDANT**

matcha green tea ganache, milk crumble, goma ice cream

### **YONUTS**

fried sweet donuts, miso caramel, wakame sugar

### **ZEN GARDEN**

dark chocolate and cherry blossom pebbles,  
coconut, sesame soil, yamamomo

