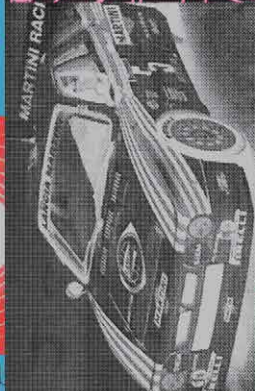
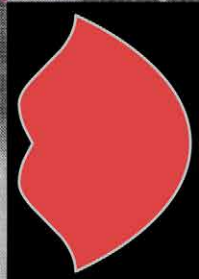
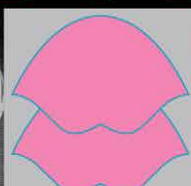


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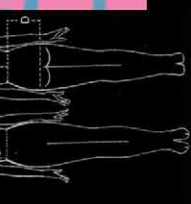
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WILD
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YAMAGEN



EAT

YAMAGEN

OMAKASE MENU \$49 PER PERSON

minimum 2 people

served with a shiraz, pinot gris or Asahi dry



EDAMAME salted

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



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

SALT & PEPPER SQUID negi, chilli, wari ponzu

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



MISO SOUP spring onion, tofu, wakame

STEAMED JAPANESE RICE served with a glass of shiraz, pinot gris or Asahi dry

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

