

**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, miso mustard, negi

## TEMPURA BRUSSEL SPROUTS

truffled butter ponzu, shichimi

## HOUSE SALAD

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

## KUSHIYAKI

wagyu darling downs kobe qld ms6+ and 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

# 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, miso 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

bluefin tuna, avocado, toasted sesame, spicy tempura

**YAMAGEN**

# OMAKASE MENU

**\$120 PER PERSON**

MINIMUM 2 PEOPLE



## EDAMAME

salted

## SASHIMI ZENSAI

tuna, salmon, kingfish, snapper

## SPICY QLD SPANNER CRAB

crispy rice, ikura, red baby shiso



## TRUFFLE WAGYU TARTARE

63 degree egg, ao nori, potato crisps

## SPICY POPCORN PRAWNS

spicy yuzu dressing

## ROBATA

local haloumi cheese, smoked honey, bonito



## HOUSE SALAD

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

## MISO GLAZED GLACIER 51 TOOTHFISH

pickled cucumber, hazelnut, shiso

**YAMAGEN**

# OMAKASE MENU

**\$150 PER PERSON**

MINIMUM 2 PEOPLE



## EDAMAME

salted

## SCALLOP & OCEAN TROUT TIAN

ikura, avocado, truffled toshizu, witlof

## SPICY QLD SPANNER CRAB

crispy rice, ikura, red baby shiso



## TRUFFLE WAGYU TARTARE

63 degree egg yolk, ao nori potato crisps

## BBQ EEL

foie gras, sansho pepper, 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 TOOTHPISH

pickled cucumber, hazelnut, shiso

**YAMAGEN**

# RAW

## OYSTER / 5.5 ea

natural - **or** - tosazu, truffle, chive - **or** - robata, ginger & nori nage

## SCALLOP & OCEAN TROUT TIAN / 30

ikura, avocado, tosazu, witlof

## THINLY SLICED SNAPPER / 24

truffled tosazu, shio kombu, ume boshi, yuzu sesame

## HOKKAIDO SCALLOP / 20

orange, umami enoki, pink pepper, ponzu

## THINLY SLICED KINGFISH CEVICHE / 20

baby sorrel, toasted almonds, katafi, lime zest



# SUSHI + SASHIMI TRADITIONAL

## SASHIMI (2PC) - OR - NIGIRI (2 PC)

snapper / 10  
salmon belly / 12

salmon / 10  
tuna / 10  
scallop / 12

prawn / 10  
unagi (bbq eel) / 12

kingfish / 10  
ocean trout / 12

## SASHIMI ZENSAI / 40

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,  
scallop, white soy, pickled wasabi  
kingfish, tosazu, yuzu kosho

## IZAKAYA

### EDAMAME / 5 / 7

salted - **or** - chilli garlic butter

### SASHIMI TACOS / 24

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

### TRUFFLE WAGYU TARTARE / 28

63 degree egg, ao nori potato crisps

### GYOZA / 20

house made & pan-fried wagyu beef, miso mustard, negi

### SPICY QLDSPANNER CRAB / 30

crispy rice, ikura, baby red shiso

### 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 / 20

negi, chilli, wari ponzu

### SPICY POPCORN PRAWNS / 20

spicy yuzu dressing

### TEMPURA GLACIER 51 TOOTHFISH / 22

spicy salt, ginger ponzu

### AO NORI CRISPY SKIN QUAIL / 18

dehydrated king brown mushroom, sesame yakitori

# ROBATA

2 SKEWERS PER SERVE

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

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

**HAKUSAI, SPECK, KING BROWN, ROQUETTE, GOMA PONZU / 16**

**PORK JOWL, KUMATO, SANSHO SU MISO / 16**

**LAMB CUTLETS, AKA DENGAKU, CHIVE / 28**

**WAGYU DARLING DOWNS KOBE QLD, MS6+, WASABI BUTTER / 28**



## “HOTS”

**TERIYAKI CHICKEN / 34**

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 / 55**

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



## **SALADS + SIDES**

### **HOUSE SALAD / 14**

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

### **MISO SOUP / 6**

spring onion, tofu, wakame, sansho pepper

### **STEAMED JAPANESE RICE / 5**



## **HOSOMAKI ROLLS**

### **AVOCADO & SESAME / 10**

### **CUCUMBER & SHISO / 10**

### **TUNA & NEGI / 12**



## **URAMAKI ROLLS**

### **DYNAMITE SPICY TUNA / 23**

bluefin tuna, avocado, toasted sesame, spicy tempura

### **SOFT SHELL CRAB / 22**

soft-shell crab, cucumber, tobiko, wasabi mayonnaise

### **YAMAGEN / 24**

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

### **CHICKEN KARAGE / 22**

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

### **SALMON AVOCADO / 20**

tobiko, shiso

### **KINGFISH JALAPENO CEVICHE / 24**

seared kingfish, jalapeño, coriander, miso caramel

**YAMAGEN**

## DESSERTS

### **PASSIONFRUIT & COCONUT PANNA COTTA / 16**

burnt orange caramel, orange segments, lemon balm

### **CHOCOLATE FONDANT / 18**

matcha ganache, milk crumble, goma ice cream

### **MT FUJI APPLE / 24**

baked fuji apple and pomme de verte parfait, compressed apples, almond nougatine, miso caramel



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