

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

yellowfin tuna, avocado, toasted sesame, spicy tempura

YAMAGEN

OMAKASE MENU

\$120 PER PERSON

MINIMUM 2 PEOPLE



EDAMAME

salted

SASHIMI ZENSAI

tuna, salmon, kingfish, snapper

SPICY SPANNER CRAB

crispy rice



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

saikyo miso, hajikami

YAMAGEN

OMAKASE MENU

\$150 PER PERSON

MINIMUM 2 PEOPLE
ONLY AVAILABLE FOR PRE-ORDER 48 HOURS PRIOR



EDAMAME

salted

SCALLOP & OCEAN TROUT TIAN

caviar, avocado, toshizu, witlof

SPICY SPANNER CRAB

crispy rice



TRUFFLE WAGYU TARTARE

63 degree egg yolk, ao nori, potato crisps

BBQ EEL

foie gras, compressed cucumber, sansha berry

TEMPURA SCAMPI

ume shiso amazu, dill, pink pepper



HOUSE SALAD

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

KUSHIYAKI

lamb cutlets, aka dengaku, chive

MISO GLAZED GLACIER 51 TOOTHFISH

saikyo miso, hajikami

RAW

OYSTER / 5 ea

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

SCALLOP & OCEAN TROUT TIAN / 30

caviar, avocado, tosazu, witlof

THINLY SLICED SNAPPER / 22

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)

snapper / 10
salmon belly / 12

salmon / 10
tuna / 10
scallop / 12

prawn / 10
cuttlefish / 10
unagi (bbq eel) / 12

kingfish / 10
ocean trout / 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,
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

TRUFFLE WAGYU TARTARE / 26

63 degree egg, ao nori, potato crisps

GYOZA / 16

house made & pan-fried wagyu beef, miso 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

TEMPURA SCAMPI / 30

ume shiso amazu, dill, pink pepper

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

PORKJOWL, KUMATO, SHANSO SU MISO / 16

LAMB CUTLETS, AKA DENGAKU, CHIVE / 22

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



“HOTS”

MISO GLAZED GLACIER 51 TOOTHFISH / 52

saikyo miso, hajikami

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 / 48

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

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, jalapeño, coriander, miso caramel

DESSERTS

- 16 ea -

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



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YAMAGEN