

OMAKASE AT HOME

DINNER FOR TWO \$198

Includes a 6 course omakase to share, and the choice of your favourite Yamagen cocktail, beer or sake each.

STANDARD \$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

DINNER FOR TWO \$250

Includes a 6 course omakase to share, and the choice of your favourite Yamagen cocktail, beer or sake each.

STANDARD \$120 PER PERSON

MINIMUM 2 PEOPLE



EDAMAME

salted

SASHIMI ZENSAI

tuna, salmon, kingfish, snapper

SPICY SPANNER CRAB

crispy rice

SPICY POPCORN PRAWNS

spicy yuzu dressing

MISO GLAZED GLACIER 51 TOOTHFISH

saikyo miso, hajikami

ROBATA

local haloumi cheese, smoked honey, bonito

WAGYU BEEF KOBE 6+ TATAKI

matsuhisa, daikon, crispy garlic, baby shiso

HOUSE SALAD

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

TREAT YOUR-SELF!

YAMAGEN AT HOME

TO ORDER CALL
558-41266

HOURS
TUE-SAT 5.30PM-9.30PM
PICK-UP ONLY

7 STAGHORN AVE
SURFERS PARADISE

YAMAGEN

YAMA GEN YA
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SUSHI + SASHIMI TRADITIONAL

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

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

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)



IZAKAYA

EDAMAME 5 / 7

salted -OR- chilli garlic butter

GYOZA 16

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



AGEMONO

TEMPURA BRUSSEL SPROUTS 15

truffled butter ponzu, shichimi

SALT & PEPPER SQUID 18

negi, chilli, wari ponzu

SPICY POPCORN PRAWNS 18

spicy yuzu dressing



BENTO BOXES

Niku (Meats) Bento Box \$55

edamame, Japanese rice, robata pork belly with masterstock crackle, wagyu sirloin with buckwheat, shitake & yakiniku, chicken karaage uramaki roll, house salad

Sakana (Fish) Bento Box \$60

edamame, Japanese rice, salmon sashimi, spicy dynamite tuna uramaki roll, miso glazed glacier 51 toothfish, house salad

HOTS

MISO GLAZED GLACIER 51 TOOTHFISH 52

tsaikyo 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, yakiniku



SALADS + SIDES

HOUSE SALAD 12

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

MISO SOUP 6

spring onion, tofu, wakame

STEAMED JAPANESE RICE 5



URAMAKI ROLLS

DYNAMITE SPICY TUNA 21

yellowfin tuna, avocado, toasted sesame, spicy tempura

CHICKEN KARAAGE 20

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

SOFT SHELL CRAB 20

soft-shell crab, cucumber, tobiko, wasabi mayonnaise

SALMON AVOCADO 20

tobiko, shiso



HOSOMAKI ROLLS

AVOCADO & SESAME 10

CUCUMBER & SHISO 10

TUNA & NEGI 12

BEVERAGES

SAKÉ

Kunizakari Jousen 180ml	\$20
Kunizakari Saika Dai Ginjo 180ml	\$20
Kenbishi Kuromatsu 180ml	\$20
Fukuju Sake Umeshu 150ml	\$20

JAPANESE BEER

Coedo 'Ruri' Pilsner	\$17
Coedo 'Kyara' IPL	\$17
Coedo 'Beniaka' Imperial Amber Ale	\$17
Coedo 'Shiro' Hefeweizen	\$17

YOUR YAMAGEN FAVOURITES

UTSUMI SOUR \$20

Tanqueray Gin, peach liqueur,
aomomo peach, lemon

RUM & PLUM \$20

Baron Samedi Spice Rum,
kokuto umeshu, chocolate
bitters, orange twist

SHOCHU BLOSSOM TREE \$20

Satsuma Shuzo Shochu,
cherry blossom syrup, fresh
lemon, pineapple juice

TOKYO-GRONI \$20

Choya Shinroku Umeshu,
Archie Rose x Horisumi
'Summer' Gin, Aperol, Soda

YAMAGEN