

YAMAGEN

YAMAGEN COAST

YAMAGEN EVENTS





## VENUE SPACES

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### A Slice of Japan.

Step into Yamagen. Cool and casual izakaya drink and dine vibe folded with formidable culinary discipline; this is new generation Japanese for the discerning diner. Glossy enamel black finishes frame eye-catching details. Our Whisky list is a towering narrative of character, written by refined Japanese distilleries. Sip from a select saké collection and sample curious cocktails in this low-lit showcase of Tokyo chic.

From kitchen and bar, tradition and invention are hand-rolled with market-fresh sashimi and intricate sushi sensations. Indulge your guests with delectable share plates, shimi over and skewer some delicious kushiyaki from the grill, or bow to the formidable technique of executive chef Adam Lane for a tantalising Omakase experience.

Thank you for considering Yamagen restaurant for your upcoming event. We take great pride in offering an authentic Japanese dining experience.

For group bookings we have created a range of Omakase menu options to suit every dining experience.

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## THE BAR

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Inspired by the informal Japanese bars known as Izakaya, and adorned with bespoke lighting from vintage crab pots, the boisterous bar is lively and enigmatic.

Opening directly to The Green, the bar blurs the lines between indoor and outdoor and is the perfect venue for pre or post dinner drinks.

Yamagen showcases one of Queensland's largest Japanese Whisky collections, including many exclusive and rare items. Our expert bartenders can take you on a journey through Japan with recommendations, narrative and presentation of some of the best Whisky Japan has to offer. Or be guided by our team through the unique collection of Sake and Japanese beers to compliment your dining experience.

The bar area is available for pre-dinner drinks or stand up style events.

It can accommodate up to approximately 50 guests for stand up and canapé style events and is available for exclusive use hire.

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## THE KANPAI ROOM

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### — PRIVATE DINING

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Semi-private, dreamily intimate, The Kanpai Room offers guests a memorable dining affair with the glamour of a chef-led omakase menu and the charm of a whisky or wine pairing.

Designed to evoke the hustle and bustle of a Tokyo restaurant, the open-closed ambience is your private enclave still connected to the evening and tantalised by the aroma of the robata grill. In keeping with Japanese tradition, guests begin in the bar to a boisterous ‘Kanpai!’ (Cheers!) Before being led between curtains to a twilit evening of izakaya dining guided by Executive Chef Adam Lane.

Available for 10 to 16 guests, Tuesday to Saturday. Minimum spends apply.

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## SEMI-PRIVATE DINING

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The semi-private dining room utilizes portable Japanese blinds. This space is intended to create an open-closed ambience that has the indulgent experience of privacy, but minus the feeling of seclusion from the hustle and bustle of the Urban-Tokyo inspired restaurant.

The semi-private dining space can cater to groups of up to 20 guests on one large table located within our main dining space and in direct view of our Robata grill.

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## OMAKASE MENUS

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From kitchen and bar, tradition and invention are hand-rolled with market-fresh sashimi and intricate sushi sensations. Indulge your guests with delectable share plates, shimi over and skewer some delicious kushiyaki from the grill, or bow to the formidable technique of executive chef Adam Lane for a tantalising Omakase experience

For groups of 10 or under set menus are an option but bookings over 10 are required to be on a set menu.

**There are four set menu options available:**

\$75 Omakase ❤️ \$90 Omakase ❤️ \$120 Omakase ❤️ \$150 Omakase

The Omakase set menu's are presented over a large number of courses and are small sharing style dishes.

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# OMAKASE MENUS

## OMAKASE OPTION 1

\$75 per person

**EDAMAME**  
salted

### THINLY SLICED SNAPPER

Truffle 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 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

## OMAKASE OPTION 2

\$90 per person

**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, buckwheat,  
edamame shiitake, yakuniku

### DYNAMITE SPICY TUNA

yellowfin tuna, avocado, toasted sesame,  
spicy tempura

## OMAKASE OPTION 3

\$120 per person

**EDAMAME**  
salted

### SASHIMI ZENSAI

tuna, salmon, kingfish, snapper

### SPICY SPANNER CRAB

crispy rice



### WAGYU BEEF KOBE 6+ TATAKI

matsuhisa, grape, daikon, enoki, crispy  
garlic

### 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

## OMAKASE OPTION 4

\$150 per person

**EDAMAME**  
salted

### SCALLOP & OCEAN TROUT TIAN

caviar, avocado, tosazu, witlof

### SPICY SPANNER CRAB

crispy rice



### TRUFFLE WAGYU TARTARE

63 degree egg yolk, ao nori potato crisps

### BBQ EEL

foie gras, compressed cucumber,  
sansho 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

# CANAPÉ PACKAGES

## CANAPÉ MENU 1

\$35

(Dishes served over a 2 hour period)

**Edamame**

Salted

**Gyoza**

Wagyu beef, miso mustard, negi

**Hosomaki Roll**

Tuna & Negi

**Kushiyaki**

Yakitori Chicken skewer, spring onions, shichimi pepper

**Agemono**

Tempura brussel sprouts, truffle butter ponzu, shichimi pepper

## CANAPÉ MENU 2

\$45

(Dishes served over a 2 hour period)

**Edamame**

Salted

**Hosomaki Roll**

Tuna & Negi

**Urumaki Roll**

Soft shell crab, cucumber, tobiko, wasabi mayonnaise

**Kushiyaki**

Pork belly, masterstock, crackle

**Agemono**

Salt & Pepper squid, negi, chilli, wari ponzu

**Agemono**

Chicken Karage, teriyaki sauce

## CANAPÉ MENU 3

\$55

(Dishes served over a 2 hour period)

**Edamame**

Salted

**Hosomaki Roll**

Avocado & Sesame

**Urumaki Roll**

Dynamite spicy tuna, avocado, toasted sesame, spicy tempura

**Kushiyaki**

Pork belly, masterstock, crackle

**Kushiyaki**

King brown mushroom, truffled hanna

**Agemono**

Spicy popcorn prawns, spicy yuzu dressing

**Agemono**

Chicken Karage, teriyaki sauce



## BEVERAGE

At Yamagen, our passion is to showcase seriously bold cocktails, tantalising whisky, sake and wines from around the world. If your wanting a decadent experience, speak to our Sommelier to curate a guided menu pairing to any occasion.

CURATE A BEVERAGE PAIRING



Or, if your looking for a prepared beverage selection, Yamagen have created 3 beverage offerings for you to choose from. Offering a unique selection of our finest wines and beers.

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# BEVERAGE LISTS

## CLASSIC

2 hours at **\$45pp**  
3 hours at **\$55pp**  
4 hours at **\$65pp**

*Please choose one white and one red wine  
from the below selection.  
(Sparkling wine is included in every package)*

### Sparkling

Mumm Petit Cordon, Marlborough, NZ

### White Wine

Vavasour 'The Pass' Sauv Blanc, Marlborough, NZ  
Kilikanoon 'Baudinet' Riesling, Clare Valley, SA

### Red Wine

Riposte 'The Dagger' Pinot Noir, Adelaide Hills, SA  
Teusner 'The Gentleman' Cab Sauv, Eden Valley SA

### Beers

Asahi Super Dry Draught  
Kirin Lager Draught  
Two Suns Dry Lager Draught

Assorted Soft Drinks and Juices

## PREMIUM

2 hours at **\$60pp**  
3 hours at **\$70pp**  
4 hours at **\$80pp**

*Please choose one white and one red wine  
from the below selection.  
(Sparkling wine and Rosé is included in every package)*

### Sparkling

Mumm Petit Cordon, Marlborough, NZ

### White Wine

Vavasour 'The Pass' Sauv Blanc, Marlborough, NZ  
Paringa Pinot Gris, Mornington Peninsular, VIC

### Rosé Wine

Dominique Portet 'Fontaine', Yarra Valley, VIC

### Red Wine

Paringa Pinot Noir, Mornington Peninsular, VIC  
Domaine Naturaliste 'Discovery' Cab Sauv,  
Coonawarra, SA

### Beers

Asahi Super Dry Draught  
Kirin Lager Draught  
Two Suns Dry Lager Draught

Assorted Soft Drinks and Juices

## LUXURY

2 hours at **\$79pp**  
3 hours at **\$89pp**  
4 hours at **\$99pp**

*Please choose one white and one red wine  
from the below selection.  
(Sparkling wine is included in every package)*

### Sparkling

Mumm Grand Cordon, Champagne, NZ

### White Wine

Cloudy Bay Sauvignon Blanc, Marlborough, NZ  
Leeuwin Estate 'Prelude' Chardonnay, Margaret River, WA

### Rosé Wine

AIX Maison Saint, Côtes de Provence , France

### Red Wine

Warboys 'Vineyard' Grenache, McLaren Vale, SA  
Moss Wood 'Amy's' Cabernet Blend, Wilyabrup, WA

### Beers

Asahi Super Dry Draught  
Kirin Lager Draught  
Two Suns Dry Lager Draught

Assorted Soft Drinks and Juices

**SPIRITS – Our first pour spirits can also be added to your package for an additional surcharge of \$10 per person**

# IMPORTANT TO KNOW

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**Groups of more than 10 people must book a set menu.**

## **Minimum Spends**

- Private Dining Room has a minimum spend of \$1500, with a minimum of 8 guests and maximum of 16 guests.
- Semi-Private Dining Room has a minimum spend of \$1200 Tues - Fri and \$2000 on Saturdays. Maximum of 20 persons.
- For Exclusive use of the Yamagen Bar area a minimum spend of \$2000 is required for Tues-Thurs & \$4000 for Fri-Sat.
- Al fresco dining space is available for 4 to 12 guests for dining and small canape style functions - up to 20 guests.
- Yamagen Full Venue Hire Exclusive use is \$8500 for Tues-Thurs and \$15000 for Fri-Sat. Lunch time Exclusive venue hire is \$5000.

## **Capacity**

- Maximum for a sit down dining event is 75 guests, and maximum for stand up cocktail events is 300 guests.

## **Incidentals**

- Any security, theming or entertainment will be an additional charge and is dependent on function, approval of venue manger and approval of QT Gold Coast.

## **Weather Policy**

- Al Fresco dining wet weather contingency plans will vary depending based on function; areas reserved and will be discussed at time of booking.

## **Cancellation Policy**

- If the event is cancelled less than 5 days from the event, the deposit will be forfeited.

## **Final Numbers**

- Final group numbers should be advised 3 days prior to reservation date. Should group numbers decrease within the 3 days/on the day, then final numbers previously advised will be charged, due to chefs already preparing the meals.

## **Menus**

- There are additional items that can be added to the standard menus if you are looking for a greater variety. If you wish to make amendments to the set menus please do not hesitate to contact the Restaurant Manager directly.

## **Beverage Packages**

- Only one (1) style of beverage package to be utilised at any given time. If you wish to make amendments to the beverage packages menus please do not hesitate to contact the Restaurant directly.

CHECK OUT OF ORDINARY CHECK IN TO QT



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