

OMAKASE MENU

\$90 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

TEMPURA BRUSSEL SPROUTS

truffled butter ponzu, shichimi

HOUSE SALAD

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

KUSHIYAKI

Ruby Reserve wagyu ms6+ and wasabi butter



TERIYAKI CHICKEN

crispy skin, local warragal greens, charcoal roasted spring onion, teriyaki glaze

CRISPY PORK BELLY

nashi pear, wasabi, watermelon radish, smoked vinegar

YAMAGEN

OMAKASE MENU

\$115 PER PERSON
MINIMUM 2 PEOPLE



EDAMAME

salted

SASHIMI ZENSAI

tuna, salmon, kingfish & snapper

SASHIMI TACOS

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



GYOZA

house made & pan fried wagyu beef, miso mustard

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

Ruby Reserve Wagyu ms6+, buckwheat, edamame, shiitake, yakiniku

DYNAMITE SPICY TUNA

bluefin tuna, avocado, toasted sesame, spicy tempura

YAMAGEN

OMAKASE MENU

\$150 PER PERSON
MINIMUM 2 PEOPLE



EDAMAME

salted

SCALLOP & OCEAN TROUT TIAN

ikura, avocado, truffle tosazu, 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 TOOTHFISH

pickled cucumber, hazelnut, shiso

YAMAGEN