

EAT

YAMAGEN

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

RAW

OYSTER | 6ea

natural | tosazu, truffle, chive | robata – ginger, nori nage

SCALLOP & OCEAN TROUT TIAN | 30

ikura, avocado, witlof

THINLY SLICED SNAPPER | 24

truffled tosazu, shio kombu, ume boshi, yuzu sesame

HOKKAIDO SCALLOP | 22

orange, umami enoki, pink pepper, ponzu

THINLY SLICED KINGFISH CEVICHE | 22

baby sorrel, toasted almonds, katafi, lime zest



SUSHI + SASHIMI TRADITIONAL

SASHIMI (2pc) - or - NIGIRI (2pc)

SALMON | 12
TUNA | 14
SCALLOP | 12

PRAWN | 10
SNAPPER | 10
UNAGI (BBQ EEL) | 12

KINGFISH | 12
OCEAN TROUT | 12
SALMON BELLY | 14

SASHIMI ZENSAI | 45

tuna, salmon, kingfish, snapper (8pc)

SASHIMI MORIAWASE | 95

tuna, salmon, kingfish, snapper, scallop (20pc)

SUSHI & SASHIMI PLATTER | 55

chef selection of seasonal sashimi & nigiri (12pc)

ABURI TASTING SET | 16

salmon with teriyaki & kewpie | scallop with white soy & pickled wasabi | kingfish with tosazu & yuzu koshu

YAMAGEN

IZAKAYA

EDAMAME | 6 | 8

salted - or - chilli garlic butter

SASHIMI TACOS | 24

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

TRUFFLE WAGYU TARTARE | 28

63 degree egg yolk, ao nori potato crisps

GYOZA | 25

house made & pan fried wagyu beef, miso mustard

SPICY QLD SPANNER CRAB | 30

crispy rice, ikura, red baby shiso

NASU MISO | 15

warm eggplant, barley miso, sesame, ao nori



AGEMONO

AGEDASHI TOFU | 16

local silken tofu, bonito, dashi

TEMPURA BRUSSEL SPROUTS | 15

truffled butter ponzu, shichimi

SALT & PEPPER SQUID | 20

negi, chilli, wari ponzu

SPICY POPCORN PRAWNS | 22

spicy yuzu dressing

TEMPURA GLACIER 51 TOOTHFISH | 24

yukari, ginger daikon tentsuyu

AO NORI CRISPY SKIN QUAIL | 20

dehydrated king brown mushroom, sesame yakitori

YAMAGEN

ROBATA

2 SKEWERS PER SERVE

LOCAL HALLOUMI CHEESE | 14

smoked honey, bonito

YAKITORI CHICKEN | 15

spring onion, shichimi pepper

HAKUSAI | 16

speck, king brown, roquette, goma ponzu

PORK JOWL | 16

kumato, sansho su miso

LAMB CUTLETS | 32

aka dengaku, chive

RUBY RESERVE WAGYU MS6+ | 30

wasabi butter



"HOTS"

TERIYAKI CHICKEN | 34

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

CRISPY PORK BELLY | 34

nashi pear, wasabi, watermelon radish, smoked vinegar

WAGYU BEEF SIRLOIN, MS6+ 150g | 58

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

MISO GLAZED GLACIER 51 TOOTHFISH | 68

pickled cucumber, hazelnut, shiso

YAMAGEN

SIDES + SALADS

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 | 12

CUCUMBER & SHISO | 12

TUNA & NEGI | 14



URAMAKI ROLLS

DYNAMITE SPICY TUNA | 25

bluefin tuna, avocado, toasted sesame, spicy tempura

SOFT SHELL CRAB | 24

soft-shell crab, cucumber, tobiko, wasabi mayonnaise

YAMAGEN | 26

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

CHICKEN KARAAGE | 24

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

SALMON AVOCADO | 22

tobiko, shiso

KINGFISH JALAPENO CEVICHE | 26

kingfish, jalapeno, coriander, miso caramel

YAMAGEN

DESSERTS

PASSIONFRUIT & COCONUT PANNA COTTA | 16

burnt orange caramel, orange segments, lemon balm

CHOCOLATE FONDANT | 18

matcha grenache, milk crumble, goma ice cream

MT FUJI APPLE | 24

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

CRÈME BRULEE | 24

tonka bean crème brulee, blood orange compote, yuzu sorbet, caramelized puff pastry



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QTGOLDCOAST.COM.AU



YAMAGEN