

OMAKASE MENU

\$110 PER PERSON
MINIMUM 2 PEOPLE

EDAMAME

salted

HOKKAIDO SCALLOP SASHIMI

wakame, ginger & lime dressing, karkalua, pink pepper

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

TEMPURA WHITE BAIT

ponzu

KUSHIYAKI

Ranger's Valley wagyu ms6+ with wasabi butter



HOUSE SALAD

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

DRY AGED DUCK BREAST

beetroot puree, witlof, sansho, orange



PASSIONFRUIT & COCONUT PANNA COTTA

burnt orange caramel, orange segments, lemon balm

YAMAGEN

OMAKASE MENU

\$170 PER PERSON
MINIMUM 2 PEOPLE

EDAMAME

salted

SCALLOP & OCEAN TROUT TIAN

ikura, avocado, truffle tosazu, witlof

SASHIMI ZENSAI

tuna, salmon, kingfish & snapper



SPICY QLD SPANNER CRAB

crispy rice, ikura, red baby shiso

WAGYU ABURI

Ranger's Valley wagyu ms6+, foie gras, crispy potato, 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



PASSIONFRUIT & COCONUT PANNA COTTA

burnt orange caramel, orange segments, lemon balm

YAMAGEN