

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
preserved yuzu mayonnaise

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