

OMAKASE MENU

\$60 PER PERSON
MINIMUM 2 PEOPLE



EDAMAME
salted

THINLY SLICED RED EMPEROR
preserved yuzu, white soy, chive, arare



SPICY POPCORN PRAWNS
spicy yuzu dressing

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



CRISPY PORK BELLY
nashi pear, wasabi, watermelon radish, smoked vinegar

STEAMED RICE

MISO SOUP
spring onion, tofu, wakame



YAMAGEN

RAW

OYSTER | 7ea

natural | tosaazu, truffle, chive

SCALLOP & SALMON BELLY TIAN | 30

ikura, avocado, tosaazu, witlof

THINLY SLICED SNAPPER | 26

truffled tosaazu, shio kombu, ume boshi, yuzu sesame

HOKKAIDO SCALLOP SASHIMI | 32

wakame, ginger & lime dressing, karkalua, pink pepper

THINLY SLICED RED EMPEROR | 25

preserved yuzu, white soy, chive, arare



SUSHI + SASHIMI TRADITIONAL

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

SALMON | 14
TUNA | 16
SCALLOP | 14

PRAWN | 10
SNAPPER | 12
UNAGI (BBQ EEL) | 14

KINGFISH | 14
RED EMPEROR | 14
SALMON BELLY | 16

SASHIMI ZENSAI | 49

tuna, salmon, kingfish, snapper (8pc)

SASHIMI MORIAWASE | 95

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

YAMAGEN