



OMAKASE MENU 1

\$130 PER PERSON
MINIMUM 2 PEOPLE

- - -

EDAMAME
salted

THINLY SLICED SNAPPER
truffled tosazu, shio kombu, ume boshi, yuzu sesame

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

- - -

TEMPURA GLACIER 51 TOOTHFISH
yukari, ginger daikon tentsuyu

LAMB CUTLETS
aka dengaku, chive

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

- - -

WAGYU BEEF TENDERLOIN MS6+ 150g
Pure Black wagyu ms6+, wasabi butter,
charred baby gem

SOFT SHELL CRAB ROLL
soft-shell crab, cucumber, tobiko, wasabi mayonnaise

- - -

RASPBERRY SAKURA PANNA COTTA
raspberry sakura panna cotta, raspberry gel,
mixed berry & lime compote

All credit card transactions incur a 1.5% surcharge.
15% surcharge applies on all public holidays.
Yamagen is a cashless venue.



OMAKASE MENU 2

\$175 PER PERSON
MINIMUM 2 PEOPLE

- - -

EDAMAME
salted

SASHIMI ZENSAI
tuna, salmon, kingfish, snapper

HOKKAIDO SCALLOP SASHIMI
wakame, ginger & lime dressing, karkalla,
pink pepper

- - -

TRUFFLE WAGYU TARTARE
63 degree egg yolk, ao nori potato crisps

SPICY POPCORN PRAWN
green oak lettuce, spicy mayo & yuzu dressing

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

- - -

MISO GLAZED GLACIER 51 TOOTHFISH
pickled cucumber, hazelnut, shiso

CHICKEN KARAAGE ROLL
teriyaki, avocado, yuzu koshu, finger lime

- - -

RASPBERRY SAKURA PANNA COTTA
raspberry sakura panna cotta, raspberry gel,
mixed berry & lime compote

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RAW

OYSTER | 7ea
natural | tosazu, truffle, chive |
robata - ginger, nori nage

THINLY SLICED SNAPPER | 28
truffled tosazu, shio kombu, ume boshi,
yuzu sesame

HOKKAIDO SCALLOP SASHIMI | 40
wakame, ginger & lime dressing, karkalla, pink
pepper

SMOKED SALMON | 28
white soy, asparagus, avocado, arare

SUSHI + SASHIMI TRADITIONAL

SASHIMI (2pc) or NIGIRI (2pc)

SALMON 14	PRAWN 14	KINGFISH 14
TUNA 16	SNAPPER 14	SALMON BELLY 16
SCALLOP 16	UNAGI 15	

SASHIMI ZENSAI (8pc) | 46
tuna, salmon, kingfish, snapper

SASHIMI MORIAWASE (20pc) | 95
tuna, salmon, kingfish, snapper, scallop

SUSHI & SASHIMI PLATTER (12pc) | 75
chef selection of seasonal sashimi & nigiri

ABURI TASTING SET | 20
salmon with teriyaki & kewpie
scallop with white soy & pickled wasabi
kingfish with tosazu & yuzu koshu



IZAKAYA

EDAMAME

salted | 10

chilli garlic butter | 14

SASHIMI TACOS

min 2 per order

warm sushi rice, yuzu avocado,

radish & house spicy mayo

salmon with wasabi salsa | 14

tuna with mustard soy | 16

TRUFFLE WAGYU TARTARE | 38

63 degree egg yolk, ao nori potato crisps

SPICY QLD SPANNER CRAB | 40

crispy rice, ikura, baby red shiso

NASU MISO | 22

warm eggplant, barley miso, sesame, ao nori

WAGYU ABURI | 40

Pure Black wagyu ms6+, foie gras,

crispy potato, teriyaki glaze

LAMB CUTLETS | 38

aka dengaku, chive

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AGEMONO

AGEDASHI TOFU | 20
local silken tofu, bonito, dashi

TEMPURA BRUSSEL SPROUTS | 15
truffle butter ponzu, shichimi

SPICY POPCORN PRAWN | 36
green oak lettuce, spicy mayo & yuzu dressing

TEMPURA GLACIER 51 TOOTHFISH | 35
yukari, ginger daikon tentsuyu

AO NORI CRISPY SKIN QUAIL | 30
dehydrated king brown mushroom,
sesame yakitori

HOTS

HAKUSAI | 18
speck, king brown, roquette, goma ponzu

CHARRED SHIO KOJI CHICKEN THIGH | 38
asparagus, goma ponzu, sunflower seeds

CRISPY PORK BELLY | 38
nashi pear, wasabi, watermelon radish,
smoked vinegar

DRY AGED DUCK BREAST | 58
beetroot puree, witlof, sansho, orange

WAGYU BEEF TENDERLOIN MS6+ 150g | 65
Pure Black wagyu ms6+, wasabi butter,
charred baby gem

MISO GLAZED GLACIER 51 TOOTHFISH | 78
pickled cucumber, hazelnut, shiso



SIDES + SALADS

HOUSE SALAD | 16
avocado, green oak, nashi, wakame, radish,
sesame dressing

MISO SOUP | 10
spring onion, tofu, wakame, sansho pepper

STEAMED JAPANESE RICE | 6

URAMAKI ROLLS

DYNAMITE SPICY TUNA | 28
bluefin tuna, avocado, toasted sesame,
spicy tempura

SOFT SHELL CRAB | 26
soft-shell crab, cucumber, tobiko,
wasabi mayonnaise

YAMAGEN | 32
seared salmon & scallop, cucumber, witlof,
wasabi salsa, tempura crunch

CHICKEN KARAAGE | 26
chicken karaage, teriyaki, avocado,
yuzu kosho, finger lime

SALMON AVOCADO | 24
tobiko, shiso

KINGFISH JALAPENO CEVICHE | 26
kingfish, jalapeno, mustard cress,
miso caramel

GREEN ROLL | 22
asparagus, green oak, avocado, wakame,
cucumber, jalapeno dipping sauce



DESSERTS

YAMAGEN YUZU | 24
yuzu parfait, almond nougatine,
yuzu caramel maison, forest berries

MATCHA BRULEE | 24
green tea vanilla brulee,
caramelised puff pastry, yuzu nitrogen sorbet,
compressed nashi pear

RASPBERRY SAKURA PANNA COTTA | 16
raspberry sakura panna cotta, raspberry gel,
mixed berry & lime compote

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