



YAMAGEN

Q GOLD COAST

YAMAGEN EVENTS



VENUE SPACES

A Slice of Japan.

Step into Yamagen. Cool and casual izakaya drink and dine vibe folded with formidable culinary discipline; this is new generation Japanese for the discerning diner. Glossy enamel black finishes frame eye-catching details. Our Whisky list is a towering narrative of character, written by refined Japanese distilleries. Sip from a select saké collection and sample curious cocktails in this low-lit showcase of Tokyo chic.

From kitchen and bar, tradition and invention are hand-rolled with market-fresh sashimi and intricate sushi sensations. Indulge your guests with delectable share plates, shimi over and skewer some delicious kushiyaki from the grill, or bow to the formidable technique of executive chef Adam Lane for a tantalising Omakase experience.

Thank you for considering Yamagen restaurant for your upcoming event. We take great pride in offering an authentic Japanese dining experience.

For group bookings we have created a range of Omakase menu options to suit every dining experience.



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THE BAR

Inspired by the informal Japanese bars known as Izakaya, and adorned with bespoke lighting from vintage crab pots, the boisterous bar is lively and enigmatic.

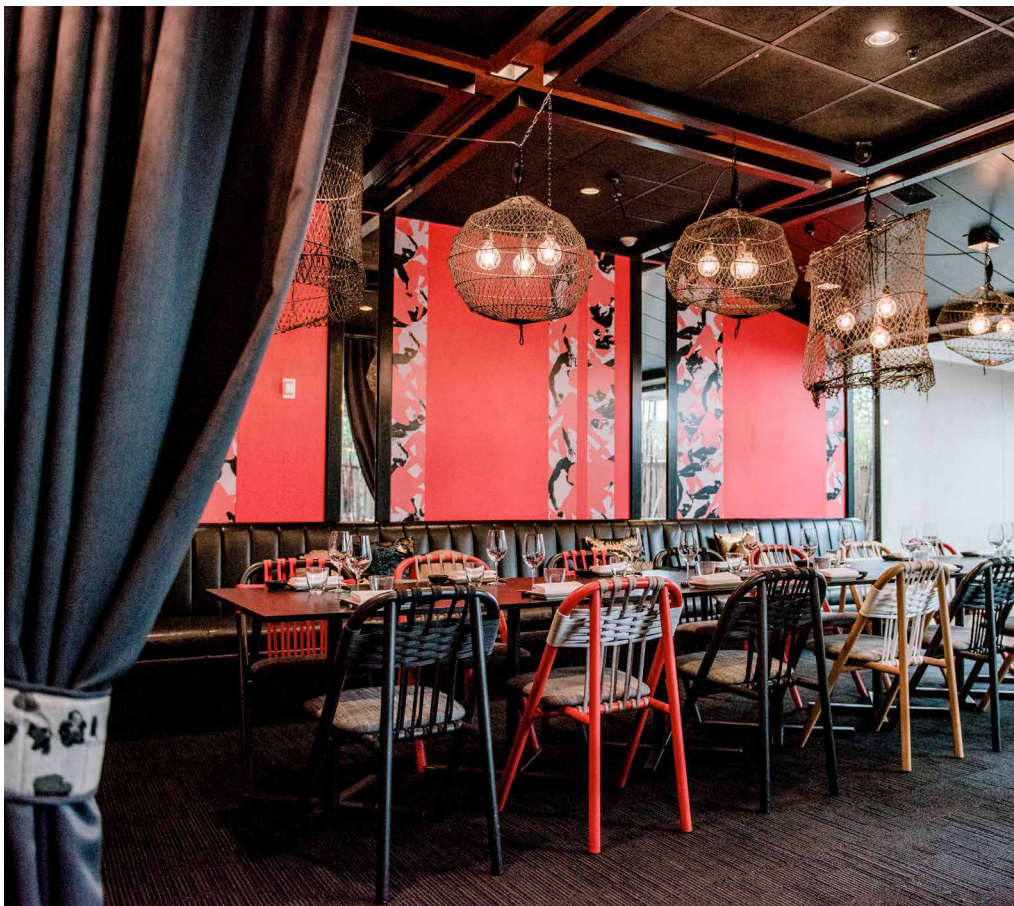
Opening directly to The Green, the bar blurs the lines between indoor and outdoor and is the perfect venue for pre or post dinner drinks.

Yamagen showcases one of Queensland's largest Japanese Whisky collections, including many exclusive and rare items. Our expert bartenders can take you on a journey through Japan with recommendations, narrative and presentation of some of the best Whisky Japan has to offer. Or be guided by our team through the unique collection of Sake and Japanese beers to compliment your dining experience.

The bar area is available for pre-dinner drinks or stand up style events.

It can accommodate up to approximately 50 guests for stand up and canapé style events and is available for exclusive use hire.

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THE KANPAI ROOM — PRIVATE DINING

Semi-private, dreamily intimate, The Kanpai Room offers guests a memorable dining affair with the glamour of a chef-led omakase menu and the charm of a whisky or wine pairing.

Designed to evoke the hustle and bustle of a Tokyo restaurant, the open-closed ambience is your private enclave still connected to the evening and tantalised by the aroma of the robata grill. In keeping with Japanese tradition, guests begin in the bar to a boisterous 'Kanpai!' (Cheers!) Before being led between curtains to a twilit evening of izakaya dining guided by Executive Chef Adam Lane.

Available for 10 to 16 guests, Tuesday to Saturday. Minimum spends apply.



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SEMI-PRIVATE DINING

The semi-private dining room utilizes portable Japanese blinds. This space is intended to create an open-closed ambience that has the indulgent experience of privacy, but minus the feeling of seclusion from the hustle and bustle of the Urban-Tokyo inspired restaurant.

The semi-private dining space can cater to groups of up to 20 guests on one large table located within our main dining space and in direct view of our Robata grill.



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OMAKASE MENUS

From kitchen and bar, tradition and invention are hand-rolled with market-fresh sashimi and intricate sushi sensations. Indulge your guests with delectable share plates, shimi over and skewer some delicious kushiyaki from the grill, or bow to the formidable technique of executive chef Adam Lane for a tantalising Omakase experience

For groups of 10 or under set menus are an option but bookings over 10 are required to be on a set menu.

There are four set menu options available:

\$75 Omakase ♥ \$90 Omakase ♥ \$120 Omakase ♥ \$150 Omakase

The Omakase set menu's are presented over a large number of courses and are small sharing style dishes.

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OMAKASE MENUS

OMAKASE OPTION 1

\$75 per person

EDAMAME
salted

THINLY SLICED SNAPPER

Truffle tosazu, shio kombu, ume boshi,
yuzu sesame



GYOZA

house made & pan-fried
wagyu beef, miso mustard, negi

TEMPURA BRUSSEL SPROUTS

truffled butter ponzu, shichimi

HOUSE SALAD

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

KUSHIYAKI

wagyu darling downs kobe ms6+,
wasabi butter



TERIYAKI CHICKEN

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

CRISPY PORK BELLY

nashi pear, wasabi, watermelon radish,
smoked vinegar

OMAKASE OPTION 2

\$90 per person

EDAMAME
salted

SASHIMI ZENSAI

tuna, salmon, kingfish, snapper

SASHIMI TACOS

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



GYOZA

house made & pan-fried
wagyu beef, miso mustard, negi

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

darling downs qld kobe, buckwheat,
edamame shiitake, yakuniku

DYNAMITE SPICY TUNA

yellowfin tuna, avocado, toasted sesame,
spicy tempura

OMAKASE OPTION 3

\$120 per person

EDAMAME
salted

SASHIMI ZENSAI

tuna, salmon, kingfish, snapper

SPICY SPANNER CRAB

crispy rice



WAGYU BEEF KOBE 6+ TATAKI

matsuhisa, grape, daikon, enoki, crispy
garlic

SPICY POPCORN PRAWNS

spicy yuzu dressing

ROBATA

local haloumi cheese, smoked honey,
bonito



HOUSE SALAD

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

MISO GLAZED GLACIER 51 TOOTHFISH

saikyo miso, hajikami

OMAKASE OPTION 4

\$150 per person

EDAMAME
salted

SCALLOP & OCEAN TROUT TIAN

caviar, avocado, tosazu, witlof

SPICY SPANNER CRAB

crispy rice



TRUFFLE WAGYU TARTARE

63 degree egg yolk, ao nori potato crisps

BBQ EEL

foie gras, compressed cucumber,
sansho berry

TEMPURA SCAMPI

ume shiso amazu, dill, pink pepper



HOUSE SALAD

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

KUSHIYAKI

lamb cutlets, aka dengaku, chive

MISO GLAZED GLACIER 51 TOOTHFISH

saikyo miso, hajikami

CANAPÉ PACKAGES

CANAPÉ MENU 1

\$35

(Dishes served over a 2 hour period)

Edamame
Salted

Gyoza
Wagyu beef, miso mustard, negi

Hosomaki Roll
Tuna & Negi

Kushiyaki
Yakitori Chicken skewer, spring onions,
shichimi pepper

Agemono
Tempura brussel sprouts, truffle butter ponzu,
shichimi pepper

CANAPÉ MENU 2

\$45

(Dishes served over a 2 hour period)

Edamame
Salted

Hosomaki Roll
Tuna & Negi

Urumaki Roll
Soft shell crab, cucumber,
tobiko, wasabi mayonnaise

Kushiyaki
Pork belly, masterstock, crackle

Agemono
Salt & Pepper squid, negi, chilli, wari ponzu

Agemono
Chicken Karage, teriyaki sauce

CANAPÉ MENU 3

\$55

(Dishes served over a 2 hour period)

Edamame
Salted

Hosomaki Roll
Avocado & Sesame

Urumaki Roll
Dynamite spicy tuna, avocado,
toasted sesame, spicy tempura

Kushiyaki
Pork belly, masterstock, crackle

Kushiyaki
King brown mushroom, truffled hanna

Agemono
Spicy popcorn prawns, spicy yuzu dressing

Agemono
Chicken Karage, teriyaki sauce



BEVERAGE

At Yamagen, our passion is to showcase seriously bold cocktails, tantalising whisky, sake and wines from around the world. If your wanting a decadent experience, speak to our Sommelier to curate a guided menu pairing to any occasion.

CURATE A BEVERAGE PAIRING



Or, if your looking for a prepared beverage selection, Yamagen have created 3 beverage offerings for you to choose from. Offering a unique selection of our finest wines and beers.

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BEVERAGE LISTS

CLASSIC

2 hours at **\$45pp**
3 hours at **\$55pp**
4 hours at **\$65pp**

*Please choose one white and one red wine
from the below selection.
(Sparkling wine is included in every package)*

Sparkling

Mumm Petit Cordon, Marlborough, NZ

White Wine

Vavasour 'The Pass' Sauv Blanc, Marlborough, NZ
Kilikanoon 'Baudinet' Riesling, Clare Valley, SA

Red Wine

Riposte 'The Dagger' Pinot Noir, Adelaide Hills, SA
Teusner 'The Gentleman' Cab Sauv, Eden Valley SA

Beers

Asahi Super Dry Draught
Kirin Lager Draught
Two Suns Dry Lager Draught

Assorted Soft Drinks and Juices

PREMIUM

2 hours at **\$60pp**
3 hours at **\$70pp**
4 hours at **\$80pp**

*Please choose one white and one red wine
from the below selection.
(Sparkling wine and Rosé is included in every package)*

Sparkling

Mumm Petit Cordon, Marlborough, NZ

White Wine

Vavasour 'The Pass' Sauv Blanc, Marlborough, NZ
Paringa Pinot Gris, Mornington Peninsular, VIC

Rosé Wine

Dominique Portet 'Fontaine', Yarra Valley, VIC

Red Wine

Paringa Pinot Noir, Mornington Peninsular, VIC
Domaine Naturaliste 'Discovery' Cab Sauv,
Coonawarra, SA

Beers

Asahi Super Dry Draught
Kirin Lager Draught
Two Suns Dry Lager Draught

Assorted Soft Drinks and Juices

LUXURY

2 hours at **\$79pp**
3 hours at **\$89pp**
4 hours at **\$99pp**

*Please choose one white and one red wine
from the below selection.
(Sparkling wine is included in every package)*

Sparkling

Mumm Grand Cordon, Champagne, NZ

White Wine

Cloudy Bay Sauvignon Blanc, Marlborough, NZ
Leeuwin Estate 'Prelude' Chardonnay, Margaret River, WA

Rosé Wine

AIX Maison Saint, Côtes de Provence, France

Red Wine

Warboys 'Vineyard' Grenache, McLaren Vale, SA
Moss Wood 'Amy's' Cabernet Blend, Wilyabrup, WA

Beers

Asahi Super Dry Draught
Kirin Lager Draught
Two Suns Dry Lager Draught

Assorted Soft Drinks and Juices

SPIRITS – Our first pour spirits can also be added to your package for an additional surcharge of \$10 per person

IMPORTANT TO KNOW

Groups of more than 10 people must book a set menu.

Minimum Spends

- Private Dining Room has a minimum spend of \$1500, with a minimum of 8 guests and maximum of 16 guests.
- Semi-Private Dining Room has a minimum spend of \$1200 Tues - Fri and \$2000 on Saturdays. Maximum of 20 persons.
- For Exclusive use of the Yamagen Bar area a minimum spend of \$2000 is required for Tues-Thurs & \$4000 for Fri-Sat.
- Al fresco dining space is available for 4 to 12 guests for dining and small canape style functions - up to 20 guests.
- Yamagen Full Venue Hire Exclusive use is \$8500 for Tues-Thurs and \$15000 for Fri-Sat. Lunch time Exclusive venue hire is \$5000.

Capacity

- Maximum for a sit down dining event is 75 guests, and maximum for stand up cocktail events is 300 guests.

Incidentals

- Any security, theming or entertainment will be an additional charge and is dependent on function, approval of venue manager and approval of QT Gold Coast.

Weather Policy

- Al Fresco dining wet weather contingency plans will vary depending based on function; areas reserved and will be discussed at time of booking.

Cancellation Policy

- If the event is cancelled less than 5 days from the event, the deposit will be forfeited.

Final Numbers

- Final group numbers should be advised 3 days prior to reservation date. Should group numbers decrease within the 3 days/on the day, then final numbers previously advised will be charged, due to chefs already preparing the meals.

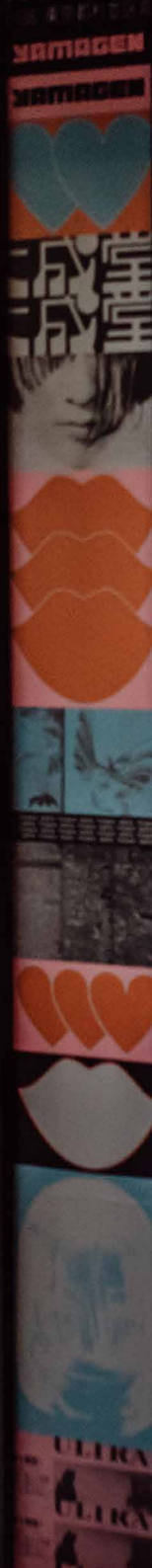
Menus

- There are additional items that can be added to the standard menus if you are looking for a greater variety. If you wish to make amendments to the set menus please do not hesitate to contact the Restaurant Manager directly.

Beverage Packages

- Only one (1) style of beverage package to be utilised at any given time. If you wish to make amendments to the beverage packages menus please do not hesitate to contact the Restaurant directly.

CHECK OUT OF ORDINARY CHECK INTO QI



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qthotelsandresorts.com

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QT GOLD COAST NAGAMAKI