



**WELCOME TO
YAMA GARDENS
JAPANESE RESTAURANT**

2020 DINNER MENU

WE KINDLY REQUEST NO ALTERNATION TO THE MENU
PLEASE MENTION ANY DIETARY REQUIREMENTS OR ALLERGIES TO OUR STAFF WHEN ORDERING

DINNER RESERVATIONS ARE RECOMMENDED
02 9331 7888 / BOOKINGS@YAMA.COM.AU
WWW.YAMA.COM.AU / #YAMASYDNEY AT INSTAGRAM

Starters

edamame boiled young soybeans lightly sprinkled with salt <i>great to share before a meal!</i>	7
teppan-gyoza teppan-fried Japanese pork dumplings (3pcs) served with dipping sauce <i>(vegetarian option available)</i>	7
age-dashi tofu lightly coated deep-fried soft tofu topped with roasted almond slices, grated radish & bonito flakes, soaked in yama's tempura sauce (3pcs)	9
tempura starter 2 tempura prawns & 2 seasonal vegetable tempura served with dipping sauce	9
tori kara-age Japanese style marinated crispy fried chicken, served with Japanese mayonnaise	9
hand-made fish kushiyaki <i>new!</i> sashimi-grade seasonal fish on skewer teppan-grilled & drizzled with yama's teriyaki sauce (2pc)	12
tuna tataki thinly sliced seared sesame-coated tuna sashimi served on a bed of onions dressed with refreshing soy-based dressing	17
sashimi entrée Tasmanian salmon, Kingfish or tuna (5 pc)	13

Salads

salmon sashimi salad salmon sashimi on a bed of mixed salad, sliced onions, drizzled with refreshing house-made dressing	19
green tea soba noodle salad a true yama favourite, chilled green-tea infused buckwheat noodle is served on mixed salad of greens, avocado, tomatoes, tempura flakes, nori flakes & drizzled with yama's signature dressing	19
tori-kara age salad yama's tori kara-age chicken on mixed salad of greens served with Japanese mayonnaise on the side	19
tofu salad fresh tofu & avocado served on salad of greens, drizzled with soy dressing	17

Donburi – Rice Dishes

all served with miso soup

yama's california don <i>favourite!</i> assorted fresh sashimi, tamago egg, ebi prawns & tobiko, served on a bed of seasoned rice & salad, dressed with a sweet soy-based dressing	25
yama's salmon chili don diced raw Tasmanian salmon & assortment of sliced seasonal vegetables dressed with sesame oil, served with steamed rice & spicy chili sauce	22
yama's teriyaki chicken don <i>all-time favourite!</i> glazed teriyaki chicken on rice, served with side salad & yama dressing	20
yakiniku don teppan-grilled marinated beef slices & vegetables on rice	20
chicken kara-age don yama's chicken kara-age on rice, served with side salad & drizzled with Japanese mayonnaise	20
unagi don glazed unagi (eel) slices, tamago egg & sliced onions served on a bed of rice	26

Hot Noodle Soups

our house-made soup broths all contain fish & mushrooms

please select between udon noodles (thick wheat noodles) or soba noodles (thin buck-wheat noodles)

vegetable udon / soba assorted seasonal vegetables, soft tofu & mushrooms	18
tempura udon / soba 2 pcs of tempura prawn & 2 pcs of seasonal vegetable tempura served on side	20
seafood udon / soba <i>everyone's favourite!</i> assortment of teppan-grilled seafood mixed inside noodle soup	22
tori kara age udon / soba served with Japanese style marinated crispy fried chicken	19

Teppan-Fried Noodles

all seasoned with special house-made sauce (contains fish-based stock) & stir-fried with mix of seasonal vegetables

please select between udon noodles (thick wheat) or ramen noodles (thin & stringy)

vegetable & tofu	17
yakiniku beef	19
grilled chicken	19
mixed seafood	22
special spicy pork yaki-ramen	20

Teppan-Yaki Grilled

green-tea seafood pancake <i>all time favourite!</i>	19
assorted seafood and vegetables in green-tea batter teppan-grilled, served with teriyaki dipping sauce	
tasmanian salmon steak	32
teppan-grilled sashimi-grade Tasmanian salmon fillets served with steamed vegetables and house-made puree	

Yama's Bento

dinner bento box	from 34
5 pcs of assorted sashimi, 4 pcs of assorted sushi nigiri, 2 pcs of salmon & avocado sushi roll, side salad with yama's special dressing, served with miso soup (please ask for your complimentary rice if needed)	
please choose your main:	
- teriyaki chicken	35
- kara-age chicken	35
- tempura prawn & vegetables	35
- yakiniku beef	35
- agedashi tofu	34
- teriyaki salmon	37

Sushi, Sashimi & Tempura

all served with miso soup

yama's salmon lovers	20
6 pcs of salmon nigiri, 4 pcs salmon & avocado roll (seared +\$2)	
yama's tempura plate	21
3 pcs of prawn tempura, 5pcs of assorted seasonal vegetable tempuras served with soy-based dipping sauce (please ask for your complimentary steamed rice if required)	
sushi plate	25
8 pcs of freshly prepared assorted nigiri sushi	
sashimi plate	30
12 pcs of assorted seasonal sashimi (please ask for your complimentary steamed rice if required)	
tempura & sushi plate	30
3 pcs of tempura prawns, 3 pcs of tempura vegetables, 5 pcs of assorted sushi nigiri, served with soy-based dipping sauce	
tempura & sashimi plate	35
3 pcs of tempura prawns, 3 pcs of tempura vegetables, 7 pcs of fresh assorted sashimi, served with soy-based dipping sauce (please ask for your complimentary steamed rice if required)	
sushi & sashimi Plate	33
7 pcs of fresh assorted sashimi & 5 pcs of assorted sushi nigiri	
udon & sushi Plate	24
5 pcs of freshly prepared assorted sushi nigiri & hot udon noodle soup	
mixed salad & avocado roll	16
teriyaki chicken & cucumber roll	18
spicy tempura prawn & cucumber roll	19
salmon & avocado roll	19
california roll	19
spicy tuna & cucumber roll	20
aburi salmon roll	21

Grand Platters

please allow minimum preparation time of 30 – 40 minutes

all served with two miso soups

sashimi platter for two 25 pcs of assorted seasonal sashimi <i>(please ask for your complimentary steamed rice if required)</i>	68
sushi & sashimi platter for two 18 pcs of assorted sashimi & 10 pcs of assorted sushi nigiri, served with tempura dipping sauce	72
tempura & sushi platter for two 6 pcs of tempura prawns, 6 pcs of tempura vegetables & 10 pcs of assorted sushi nigiri, served with soy-based dipping sauce	65
tempura & sashimi platter for two 6 pcs of tempura prawns, 6 pcs of tempura vegetables & 15 pcs of assorted seasonal sashimi served with soy-based dipping sauce <i>(please ask for your complimentary steamed rice if required)</i>	72
tempura, sushi & sashimi platter for two 6 pcs of tempura prawns, 6 pcs of tempura vegetables, 12 pcs of assorted seasonal sashimi & 8 pcs of sushi nigiri served with soy-based dipping sauce <i>(please ask for your complimentary steamed rice if required)</i>	84

Sides & Extras

miso soup	3
steamed rice	3
side salad	5
tempura prawn (1pc)	4
seasonal vegetable tempura (1pc)	2
avocado (1 quarter)	4
extra ginger or wasabi	2
extra house-made sauce or dressing	2
a la carte nigiri sushi (2pc)	
<i>ebi (cooked prawn) or tamago egg</i>	6
<i>salmon, tuna or kingfish</i>	7
<i>unagi (marinated cooked eel)</i>	8

Vegetarian Options

please mention your dietary requirement to our staff when ordering

edamame (vegan)

teppan-gyoza – vegetable (vegan)

agedashi almond tofu (contains fish flakes & stock)

tempura starter (contains fish stock) – change all to vegetable tempura (5pc)

pumpkin soup (vegan)

green-tea soba noodle salad (vegan)

tofu salad (vegan)

vegetable udon/soba (contains fish stock)

vege & tofu stir-fried noodle (udon/ramen) (contains fish stock)

tempura plate (contains fish stock) – change all to vegetable tempura (11pc)

Gluten-free options

please note that whilst we try our best, we cannot remove traces of wheat

edamame

smoked salmon & avocado salad

salmon lovers plate *with gluten-free soy sauce & no miso soup*

sashimi plate *with gluten-free soy sauce & no miso soup*

sushi & sashimi plate *with gluten-free soy sauce & no miso soup*

yama's california don *without dressing & miso soup*

yama's salmon chili don *without sauce & miso soup*

mixed vegetable & avocado sushi roll *with gluten-free soy sauce*

salmon & avocado sushi roll *with gluten-free soy sauce*

california roll *with gluten-free soy sauce*