



**Welcome to  
Yama Japanese  
Café Restaurant QVB**

**LUNCH MENU – AUTUMN**

LUNCH RESERVATIONS ARE RECOMMENDED  
02 9269 0080 | [WWW.YAMA.COM.AU](http://WWW.YAMA.COM.AU) | [#YAMASYDNEY](https://twitter.com/YAMASYDNEY)

*PLEASE MENTION ANY ALLERGIES OR DIETARY REQUIREMENTS WHEN ORDERING*  
**DURING OUR BUSIER PERIODS WE UNFORTUNATELY MAY NOT BE ABLE TO SPLIT BILLS**

**A CREDIT CARD SURCHARGE OF 1.5% APPLIES FOR ALL BILLS UNDER \$20**

*A \$1 FEE APPLIES FOR ALL TAKE-AWAY CONTAINER REQUESTS*

## starters

<b>edamame</b> <i>vegetarian</i> boiled young soybeans lightly sprinkled with salt <i>(great to share before a meal!)</i>	8
<b>sashimi entrée</b> please choose from tasmanian salmon, hiramasa kingfish, tuna or mix (5pcs)	15
<b>yama's fish kushiyaki</b> <i>signature</i> sashimi-grade seasonal fish on skewers, teppan-grilled & drizzled with yama's teriyaki sauce (2 skewers)	17
<b>fried prawn gyoza</b> deep-fried japanese prawn & vegetable dumplings served with soy, vinegar & sesame oil dipping sauce (4 pcs)   <i>(great to share!)</i>	13
<b>fried gyoza</b> deep-fried japanese pork dumplings served with soy, vinegar & sesame oil dipping sauce (4 pcs)   <i>(great to share!)</i> <i>(vegetarian option available)</i>	11
<b>yama's almond age-dashi tofu</b> <i>signature</i> lightly coated deep-fried soft tofu topped with roasted almond slices, grated radish & bonito flakes, sitting in yama's house-made tendashi sauce (3pcs) <i>(add an extra piece for +\$4)</i>	13
<b>tempura starter</b> <i>signature</i> 2 tempura prawns & 2 seasonal tempura vegetables served with house-made tendashi dipping sauce <b>extra prawn tempura \$4   extra vegetable tempura \$3</b> <i>(5pcs vegetable option available)</i>	15
<b>chicken kara-age</b> <i>signature</i> japanese style marinated crispy fried chicken, served with special house-made japanese mayonnaise	13
<b>takoyaki</b> deep-fried octopus balls dressed with yama's house-made teriyaki & japanese mayonnaise sauce, topped with bonito flakes (4 pcs)	11
<b>tuna tataki</b> <i>signature</i> seared & sesame-seed coated sliced tuna sashimi, served on a bed of onions, dressed with refreshing house-made ponzu dressing	22

## salads

- yama's green-tea soba noodle salad** *signature vegetarian* **27**  
chilled green-tea infused buckwheat noodles served on a bed of mixed salad greens with yama's special salad dressing, sliced avocado & tomato, topped with tempura & nori flakes
- soft tofu salad** *vegetarian* **24**  
fresh soft tofu & sliced avocado served on a bed of salad greens, drizzled with yama's soy-based dressing  
**add serving of wakame (japanese seaweed) for an extra \$5**
- garden salad with avocado** *vegetarian* **19**  
mixed salad greens, sliced avocado & tomato with yama's special salad dressing  
**small side garden salad option available - \$9**
- smoked salmon avocado salad** **28**  
smoked salmon slices & avocado served on mixed salad of greens, tomatoes, kalamata olives, sliced red onions, drizzled with balsamic dressing
- kara-age salad** **28**  
yama's kara-age chicken on mixed salad of greens & sliced avocado, served with house-made japanese mayonnaise on the side
- yama's wakame (seaweed) side salad** **15**  
salad of greens & wakame, seasoned with house-made japanese dressing & roasted sesame seeds

## yama's signature teppan & grill

- green-tea battered barramundi & chips** *signature* **30**  
deep-fried green-tea battered barramundi fillets served with side of potato chips, side salad with yama's special salad dressing, house-made mayonnaise & cucumber yogurt relish sauce
- green-tea seafood pancake** *signature* **25**  
assorted sliced seafood (prawn, scallop, baby octopus, calamari) & vegetables in green-tea batter, teppan grilled & served with house-made teriyaki sauce
- yama's teriyaki salmon steak** *signature* **40**  
teppan-grilled sashimi grade salmon, served on bed of kumara mash, side of teppan-grilled seasonal vegetables, topped with asparagus & drizzled with teriyaki sauce

## yama's teppan-yaki noodles

teppan-fried udon noodles & mixed seasonal vegetables, marinated with house-made yaki sauce, served with pickled ginger & roasted sesame seeds

please choose between:

<b>vegetable &amp; tofu</b>	<b>26</b>
<b>yakiniku beef</b>	<b>28</b>
<b>grilled chicken</b>	<b>27</b>
<b>mixed seafood</b>	<b>29</b>

## hot noodle soups

*(all our house-made soup broths contain both fish & mushrooms)*

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

<b>seafood udon   soba</b>	<b>29</b>
assortment of specially teppan-grilled seafood inside noodle soup	
<b>vegetable udon   soba</b>	<b>25</b>
assorted seasonal vegetables, soft tofu & mushrooms	
<b>kara-age udon   soba</b>	<b>28</b>
japanese style marinated crispy fried chicken & house-made mayonnaise	
<b>tempura udon   soba</b>	<b>29</b>
2 pcs of tempura prawn & 2 pcs of vegetable tempura served on the side	

## cold dipping noodles

<b>yama's zaru soba noodles</b>	<b>23</b>
chilled buckwheat noodles dipped & eaten in provided house-made dipping sauce. served with dried seaweed, wakame, ground white radish, wasabi, sliced spring onions & lemon slice	

<b>add a side serving of tempura (2 prawns &amp; 2 vegetables)</b>	extra <b>\$14</b>
<b>add a side of assorted sushi nigiri (5 pcs)</b>	extra <b>\$17</b>

## donburi – rice dishes

*all served with miso soup*

<b>yama's california don</b> <i>signature</i>	<b>31</b>
assorted fresh sashimi, tamago egg, ebi prawns & tobiko, served on a bed of seasoned rice & salad, dressed with house-made sweet soy-based dressing	
<b>yama's salmon chilli don</b> <i>signature</i>	<b>28</b>
diced tasmanian salmon sashimi on bed of mixed salad & sliced vegetables, dressed with sesame oil, served with steamed rice & house-made spicy chilli sauce	
<b>yama's assorted sashimi chilli don</b> <i>signature</i>	<b>29</b>
diced assorted sashimi (tasmanian salmon, hiramasa kingfish, tuna) on bed of mixed salad & sliced vegetables, dressed with sesame oil, served with steamed rice & house-made spicy chilli sauce	
<b>yama's teriyaki chicken don</b> <i>signature</i>	<b>28</b>
glazed teriyaki chicken on rice, served with side salad & yama dressing	
<b>chicken kara-age don</b>	<b>28</b>
yama's chicken kara-age on rice, served with side salad & topped with house-made japanese mayonnaise	
<b>yama's beef yakiniku don</b>	<b>28</b>
teppan-grilled marinated beef slices & vegetables on rice, served with pickled ginger & topped with roasted sesame-seeds	
<b>chicken katsu don</b>	<b>28</b>
yama's chicken katsu on rice, served with salad & yama's house-made katsu sauce	
<b>chicken katsu curry don</b>	<b>29</b>
yama's chicken katsu on rice, served with salad & house-made curry sauce	
<b>unagi don (grilled eel)</b>	<b>31</b>
glazed unagi (eel) slices drizzled in house-made teriyaki sauce, mixed salad with yama's special dressing, tamago egg, sliced onions & pickled ginger, served on a bed of rice	

## sushi, sashimi & tempura

<b>yama's salmon lovers</b> <i>signature</i> 6 pcs of salmon nigiri, 4 pcs salmon & avocado roll & miso soup (seared nigiri option +\$2)	30
<b>yama's salmon lovers deluxe</b> <i>new</i> 5pcs of tasmanian salmon sashimi, 6 pcs of salmon nigiri & miso soup (seared nigiri option +\$2)	36
<b>yama's tempura plate</b> 3 pcs of prawn tempura, 5 pcs of assorted seasonal vegetable tempura, served with tendashi dipping sauce & miso soup extra prawn tempura \$4 extra vegetable tempura \$3 (add bowl of steamed rice for tempura plate +\$1.50)	29
<b>sashimi plate</b> 12pcs of assorted sashimi, served with miso soup (add bowl of steamed rice for sashimi plate +\$1.50)	36
<b>a la carte sushi nigiri (2 pcs)</b> ebi (cooked prawn) or tamago egg 7.5 salmon or tuna 8.5 unagi (marinated cooked eel) 9.5	

## sushi, sashimi & tempura sets

<b>tempura &amp; sushi plate</b> 3 pcs of tempura prawns, 3 pcs of tempura vegetables, 5 pcs of assorted sushi nigiri, served with soy-based dipping sauce & miso soup	41
<b>tempura &amp; sashimi plate</b> 3 pcs of tempura prawns, 3 pcs of tempura vegetables, 7 pcs of fresh assorted sashimi, served with soy-based dipping sauce & miso soup (add bowl of steamed rice for +\$1.50)	41
<b>sushi &amp; sashimi plate</b> 7 pcs of fresh assorted sashimi & 5 pcs of assorted sushi nigiri served with miso soup	39
<b>udon &amp; sushi set</b> 5 pcs of freshly prepared assorted sushi nigiri & hot udon noodle soup	33

## yama's lunch bento boxes

### yama's special lunch bento box

from 41

main hot dish (choose from below), 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  
(add bowl of steamed rice for bento +\$1.50)

#### please choose your main:

- teriyaki chicken 41
- kara-age chicken 41
- age-dashi tofu 41
- yakiniku beef 42
- tempura prawn & vegetables 42
- teriyaki salmon steak 43

**all salmon nigiri & sashimi & salmon steak option \$44**

## yama's specialty rolls – great to share!

**mixed vegetable, salad & avocado roll (8 pcs) 22**

mixed salad & vegetable roll, served with house-made japanese mayonnaise

**tempura prawn & cucumber roll (8 pcs) 25**

tempura prawn, avocado, sliced cucumber, topped with tempura flakes

**salmon & avocado roll (8 pcs) 26**

tasmanian salmon & avocado roll, topped with sesame seeds

**yama's rainbow roll (8 pcs) 28**

salmon, kingfish, tuna, avocado, ebi prawns, topped with tobiko

**yama's aburi roll (8 pcs) 28**

seared tasmanian salmon, tempura prawn, sliced cucumber, topped with sliced red onion & spring onions

## \$15 children's menu

*for children 12 years & under only*

### **junior teriyaki chicken don**

glazed teriyaki chicken on rice, served with side salad & yama dressing

15

### **junior chicken kara-age don**

yama's chicken kara-age on rice, served with side salad & drizzled with house-made japanese mayonnaise

15

### **junior salmon lovers**

4 pcs of salmon nigiri, 4 pcs salmon & avocado roll  
*(seared nigiri option +\$2)*

15

### **junior tempura prawn udon**

udon noodle soup served with 2 pcs of tempura prawn on the side  
*(all vegetable tempura option available)*

15

## sides & extras

### **miso soup**

4

### **steamed rice**

4

### **crispy potato chips with house-made japanese mayonnaise**

10

### **extra sliced avocado (1 quarter)**

4

### **extra house-made sauce or dressing or fresh wasabi**

2



## vegetarian options

*please mention any dietary requirement to our staff when ordering*

**edamame** (vegan)

**fried gyoza – vegetable** (vegan)

**age-dashi almond tofu** (contains fish flakes & stock)

**tempura starter** (tendashi dipping sauce contains fish stock)  
change all to vegetable tempura (6pcs)

**green-tea soba noodle salad** (vegan)

**soft tofu salad with wakame** (vegan)

**wakame salad** (vegan)

**mixed vegetable & avocado sushi roll** (without mayonnaise)

**vegetable udon/soba** (broth contains fish stock)

**zaru soba cold dipping noodles** (broth contains fish stock)

**tempura plate** (dipping sauce contains fish stock)  
change all to vegetable tempura (10pcs)

## gluten-free options

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

**edamame**

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

**salmon lovers deluxe 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 miso soup & gluten-free soy sauce

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

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

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

**garden salad with avocado**

**smoked salmon & avocado salad**

