

定食

TEISHOKU

TRADITIONAL JAPANESE SET MEALS

What is Teishoku?

Teishoku, or a meal set, is a familiar feature in everyday Japanese Cuisine. Teishoku has a typical serving style that reflects what Japanese people eat on a day to day basis, and usually consists of rice, soup, pickles and main dishes with meat, fish and vegetables.



Typical Style of Teishoku



SABA SHIO-YAKI TEISHOKU

サバの塩焼き定食 / Salt-grilled mackerel set meal.

\$18.80-

(This fish contains bones. Please take care when eating.)

Eating manner

Unlike Western Cuisine, Teishoku serves all of the dishes at once. Though it may feel strange for the first time, Teishoku has its own way to enjoy every dish. First, start with rice and have some soup. Then go back to rice again and eat one of side dishes. You essentially return to the rice every time you eat the other dishes. The merit of this eating style allows for a versatile and unique dining experience.



ASARI MISO SHIRU +\$3.00-

アサリの味噌汁 / Clam miso soup.

For an extra \$3.00 you can change the miso soup in the set meal to miso soup with littleneck clams.



SALMON SASHIMI +\$4.50-

サーモン刺身 / Sliced raw salmon (3 pcs.).

For an extra \$4.50 you can add a serving of sliced raw salmon to the set meal.

All "TEISHOKU" set meals come with rice, miso soup, side dish.
À la carte option is available for each set.
For other options, please see our tablet or ask server for assistance.





NASU MISO AND SABA SHIO-YAKI TEISHOKU

なす味噌とサバの塩焼き定食

Eggplant with sliced pork in miso sauce
and salt-grilled mackerel set meal.

\$21.80-

(This fish contains bones. Please take care when eating.)



SHIMA HOKKE SHIO-YAKI TEISHOKU

しまほけの塩焼き定食

Salt-grilled Atka mackerel set meal.

\$23.80-

(This fish contains bones. Please take care when eating.)



SALMON TERIYAKI TEISHOKU

鮭の照焼き定食

Salmon in teriyaki sauce set meal.

\$24.80-



SHOGA-YAKI PORK TEISHOKU

しょうが焼き定食

Stir-fried slices of pork with ginger
set meal.

\$18.80-



ASARI MISO SHIRU +\$3.00-

アサリの味噌汁 / Clam miso soup.

For an extra \$3.00 you can change the miso soup
in the set meal to miso soup with littleneck clams.



SALMON SASHIMI +\$4.50-

サーモン刺身 / Sliced raw salmon (3 pcs.).

For an extra \$4.50 you can add a serving of
sliced raw salmon to the set meal.



ASARI MISO SHIRU +\$3.00-

アサリの味噌汁 / Clam miso soup.

For an extra \$3.00 you can change the miso soup
in the set meal to miso soup with littleneck clams.



SALMON SASHIMI +\$4.50-

サーモン刺身 / Sliced raw salmon (3 pcs.).

For an extra \$4.50 you can add a serving of
sliced raw salmon to the set meal.



CHICKEN KARA-AGE TEISHOKU

から揚げ定食

Deep-fried chicken, served with
ponzu citrus-flavoured soy sauce and
grated daikon radish.

\$18.80-



CHICKEN NAMBAN TEISHOKU

チキン南蛮定食

Fried chicken topped with tartare sauce
set meal.

\$19.80-

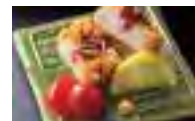


YAYOI GOZEN

やよい御膳

Our recommended set meal comes in
a traditional box packed with
all the delicious flavours of Yayoi.

\$34.00-



Chicken Cutlet



Salmon salad



Salmon teriyaki



Sukiyaki



TERIYAKI CHICKEN TEISHOKU

照焼きチキン定食

Chicken thigh in teriyaki sauce set meal.

\$19.80-



ASARI MISO SHIRU +\$3.00-

アサリの味噌汁 / Clam miso soup.

For an extra \$3.00 you can change the miso soup
in the set meal to miso soup with littleneck clams.



SALMON SASHIMI +\$4.50-

サーモン刺身 / Sliced raw salmon (3 pcs.).

For an extra \$4.50 you can add a serving of
sliced raw salmon to the set meal.



ASARI MISO SHIRU +\$3.00-

アサリの味噌汁 / Clam miso soup.

For an extra \$3.00 you can change the miso soup
in the set meal to miso soup with littleneck clams.



SALMON SASHIMI +\$4.50-

サーモン刺身 / Sliced raw salmon (3 pcs.).

For an extra \$4.50 you can add a serving of
sliced raw salmon to the set meal.



ロースかつ

PORK LOIN KATSU TEISHOKU

ロースかつ定食
Pork loin cutlet set meal.

\$19.80-



チキンかつ

CHICKEN KATSU TEISHOKU

チキンかつ定食
Deep-fried chicken cutlet set meal.

\$19.80-



PORK LOIN KATSU-TOJI TEISHOKU

かつとじ定食
Pork loin cutlet topped with egg set meal.

\$21.80-



MIX TOJI TEISHOKU

ミックスとじ定食
Pork cutlet, deep-fried prawn and wagyu beef topped with egg set meal.

\$21.80-



MISO PORK LOIN KATSU TEISHOKU

味噌かつ定食
Pork loin cutlet in miso sauce set meal.

\$21.80-



ASARI MISO SHIRU +\$3.00-
アサリの味噌汁 / Clam miso soup.
For an extra \$3.00 you can change the miso soup in the set meal to miso soup with littleneck clams.



SALMON SASHIMI +\$4.50-
サーモン刺身 / Sliced raw salmon (3 pcs.).
For an extra \$4.50 you can add a serving of sliced raw salmon to the set meal.



ASARI MISO SHIRU +\$3.00-
アサリの味噌汁 / Clam miso soup.
For an extra \$3.00 you can change the miso soup in the set meal to miso soup with littleneck clams.



SALMON SASHIMI +\$4.50-
サーモン刺身 / Sliced raw salmon (3 pcs.).
For an extra \$4.50 you can add a serving of sliced raw salmon to the set meal.



WAGYU SUKIYAKI TEISHOKU

HOW TO EAT

和牛すき焼き定食 / Wagyu beef hotpot set meal.

\$27.80-



1. Savour as is.



2. Dip in egg.



3. Enjoy the udon noodles.



ASARI MISO SHIRU +\$3.00-

アサリの味噌汁 / Clam miso soup.

For an extra \$3.00 you can change the miso soup in the set meal to miso soup with littleneck clams.



SALMON SASHIMI +\$4.50-

サーモン刺身 / Sliced raw salmon (3 pcs.).

For an extra \$4.50 you can add a serving of sliced raw salmon to the set meal.



TORORO NABE TEISHOKU

とろろ鍋定食 / A hot-pot of chicken, pork, and chicken meatballs stewed in a dashi broth, topped off with silky smooth grated yam.

\$27.30-



ASARI MISO SHIRU +\$3.00-

アサリの味噌汁 / Clam miso soup.

For an extra \$3.00 you can change the miso soup in the set meal to miso soup with littleneck clams.



SALMON SASHIMI +\$4.50-

サーモン刺身 / Sliced raw salmon (3 pcs.).

For an extra \$4.50 you can add a serving of sliced raw salmon to the set meal.



UNA JYU

うな重
Steamed rice topped with grilled eel.

\$27.00-



UNAGI MIX TOJI TEISHOKU

うなぎミックスとじ定食
Pork Cutlet, Deep fried prawn and grilled eel topped with egg set meal.

\$27.00-



ASARI MISO SHIRU +\$3.00-

アサリの味噌汁 / Clam miso soup.

For an extra \$3.00 you can change the miso soup in the set meal to miso soup with littleneck clams.



SALMON SASHIMI +\$4.50-

サーモン刺身 / Sliced raw salmon (3 pcs.).

For an extra \$4.50 you can add a serving of sliced raw salmon to the set meal.



UNAGI HITSUMABUSHI TEISHOKU

うなぎひつまぶし定食

A set meal that lets you enjoy a variety of ways to savor the delicious flavor of the eel.

\$27.00-

HOW TO EAT



1. As served from the rice bowl.



2. Topped with condiments to taste.



3. With broth poured on top as a soup-like dish.



DOUBLE UNAGI HITSUMABUSHI TEISHOKU

ダブルうなぎひつまぶし定食

Twice as much eel as UNAGI HITSUMABUSHI.

\$39.00-



SALMON SASHIMI +\$4.50-

サーモン刺身 / Sliced raw salmon (3 pcs.).

For an extra \$4.50 you can add a serving of sliced raw salmon to the set meal.



PORK LOIN KATSU-TOJI JYU

ロースかつとじ重

Steamed rice topped with pork loin cutlet covered in egg.

\$17.80-

■ Miso soup can be changed to either Udon or Asari clams miso soup.



Udon +\$4.00
(Set Udon is half-size.)



Asari Miso Shiru +\$3.00



OYAKO JYU

親子重

Steamed rice topped with chicken covered in egg.

\$16.80-

■ Miso soup can be changed to either Udon or Asari clams miso soup.



Udon +\$4.00
(Set Udon is half-size.)



Asari Miso Shiru +\$3.00



WAGYU YAKINIKU JYU

和牛焼肉重

Steamed rice topped with grilled wagyu beef.

\$20.50-

■ Miso soup can be changed to either Udon or Asari clams miso soup.



Udon +\$4.00
(Set Udon is half-size.)



Asari Miso Shiru +\$3.00



SALMON DON

サーモン丼

Steamed rice topped with sliced raw salmon.

\$19.00-

■ Miso soup can be changed to either Udon or Asari clams miso soup.



Udon +\$4.00
(Set Udon is half-size.)



Asari Miso Shiru +\$3.00



OMAZE DON

おまぜ丼

Top off steamed rice by mixing together seven topping ingredients including raw salmon, Japanese yam, okra, seaweed, and egg.

\$19.80-

■ Miso soup can be changed to either Udon or Asari clams miso soup.



Udon +\$4.00
(Set Udon is half-size.)



Asari Miso Shiru +\$3.00



WAGYU NIKU UDON

和牛肉うどん

Udon noodles in broth topped with wagyu beef and slow-cooked egg.

\$16.50-



TOFU SALAD

豆腐サラダ / Salad topped with tofu.

\$12.00-



SALMON SALAD

サーモンサラダ / Salad topped with sliced raw salmon.

\$14.00-



NASU MISO

なす味噌 / Eggplant with sliced pork in miso sauce.

\$12.80-

Also available as a set meal. >>> P.5



SHOGA-YAKI PORK

しょうが焼き / Stir-fried slices of pork with ginger.

\$15.30-

Also available as a set meal. >>> P.6



ASARI SAKAMUSHI

アサリの酒蒸し / Littleneck clams steamed in Japanese sake.

\$12.00-



SHIMA HOKKE SHIO-YAKI

しまほっけの塩焼き / Salt-grilled Atka mackerel.

\$20.30-

(This fish contains bones. Please take care when eating.)
Also available as a set meal. >>> P.6



PORK LOIN KATSU

ロースかつ / Pork loin cutlet.

\$16.30-

Also available as a set meal. >>> P.9



MISO PORK LOIN KATSU

味噌かつ / Pork loin cutlet in miso sauce.

\$18.30-

Also available as a set meal. >>> P.10



SABA SHIO-YAKI

サバの塩焼き / Salt-grilled mackerel.

\$15.30-

(This fish contains bones. Please take care when eating.)
Also available as a set meal. >>> P.4



SALMON TERIYAKI

鮭の照焼き / Salmon in teriyaki sauce.

\$21.30-

Also available as a set meal. >>> P.5



UNAGI MIX TOJI

うなぎミックスとじ / Pork Cutlet, Deep fried prawn and grilled eel topped with egg

\$23.00-

Also available as a set meal. >>> P.13



PORK LOIN KATSU-TOJI

かつとじ / Pork loin cutlet topped with egg.

\$18.30-

Also available as a set meal. >>> P.10



MIX TOJI

ミックスとじ / Pork cutlet, deep-fried prawn and wagyu beef topped with egg.

\$18.30-

Also available as a set meal. >>> P.10



WAGYU SUKIYAKI

和牛すき焼き / Wagyu beef hotpot.

\$24.30- Also available as a set meal. >> P.11



TORORO NABE

とろろ鍋 / A hot-pot of chicken, pork, and chicken meatballs stewed in a dashi broth, topped off with silky smooth grated yam.

\$23.80- Also available as a set meal. >> P.12



TAMAGO YAKI

玉子焼き / Japanese-style plain omelette roll.

\$8.50-



EDAMAME

枝豆 / Lightly boiled green soybeans.

\$5.00-



CHICKEN NAMBAN

チキン南蛮 / Fried chicken topped with tartare sauce.

\$16.30- Also available as a set meal. >> P.8



CHICKEN KARA-AGE

から揚げ / Deep-fried chicken, served with ponzu citrus-flavoured soy sauce and grated daikon radish.

\$9.80- Also available as a set meal. >> P.7



TORORO

とろろ / Japanese grated yam.

\$ 3.00-



NATTO

納豆 / Fermented soybeans.

\$ 3.00-



TERIYAKI CHICKEN

照焼きチキン / Chicken thigh in teriyaki sauce.

\$16.30- Also available as a set meal. >> P.8



CHICKEN KATSU

チキンかつ / Deep-fried chicken cutlet.

\$16.30- Also available as a set meal. >> P.9



ASARI MISO SHIRU \$ 5.00-

アサリの味噌汁 / Clam miso soup.

MISO SHIRU \$ 2.00-

味噌汁 / Miso soup.

GOHAN \$ 4.00-

ごはん / Steamed rice.

DESSERT デザート



MATCHA ICE CREAM

抹茶アイス
Green tea ice cream with bracken starch jelly
and azuki beans.

\$7.50-



MATCHA ANMITSU

抹茶あんみつ
Green tea ice cream with azuki beans, agar jelly, and fruits,
topped with brown sugar syrup.

\$9.50-



MATCHA WARABI MOCHI

抹茶わらび餅
Warabi mochi, a jelly-like dessert made from bracken starch.

\$6.50-

For Kid's

KID'S SET MEAL

お子様セット

A menu selection suitable for children including
deep-fried prawn, deep-fried crispy chicken, rice,
and dessert.

\$12.00-

(Dessert shown in photograph is for reference only.
Actual dessert varies from day to day.
Please ask your server for details.)



「やよい軒」は、JAPANESE TEISHOKU RESTAURANTです。

日本人の主食である炊きたてのごはんを中心に、みそ汁、
そしておかずと副菜などを一つのお膳にバランス良くまとめた

『定食』を提供しています。

「やよい軒」は、日本のおいしい食を未来につなげ、世界の
人々に広げていきます。

YAYOI is a JAPANESE TEISHOKU RESTAURANT.

We serve “teishoku” set meals that deliver the perfect balance
of a main dish and delicious steamed rice—the staple and
foundation for Japanese cuisine—accompanied by miso soup,
side dishes and other delicacies, all on one tray.

Our mission at Yayoi is to carry on the traditions of
great-tasting Japanese food, as well as introduce them to the
many peoples of the world.