

ROOTS of YAYOI



"YAYOI" has grown up in close contact with Japanese food culture for over 130 years.

The "Yayoi-ken" offers contemporary Japanese food culture in the style of set meals.
The roots go back to the Meiji period.

Since the Meiji Restoration, along with the wave of civilization,
Western food culture has flowed into Japan so far,
which is very different from Japanese food culture.

Such a turning point in 1886, the predecessor of "Yayoi-ken" opened in Tokyo.
At that time, many as a western restaurant loved him.

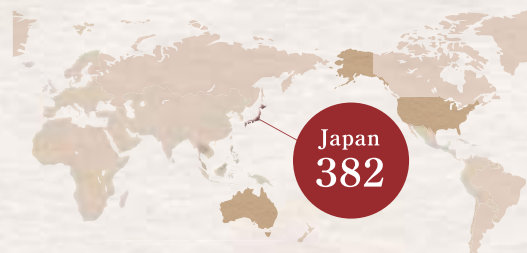
Eventually, as time goes by,
the inflowing western dishes gradually merge into the Japanese food culture.
After that, it followed its own evolution and became the source of the modern Japanese diet.

Currently, "Yayoi-ken", which has many stores throughout Japan,
offers a crossroads of the Japanese food culture that was born in this way.

And it is "YAYOI" that was born to have people all over the world enjoys its charm.

We will continue to expand the delicious food culture of Japan and
deliver it to everyone in the world.

JAPAN TO THE WORLD



Number of stores worldwide.

Australia 4
Singapore 9
Thailand 188
Taiwan 19
Philippines 5
Malaysia 1
U.S.A. 3

(as of July 31, 2019)



定食のやよい軒

Teishoku Style

日本人の日常生活に溶け込んだ、
おいしさと栄養バランスの融合。

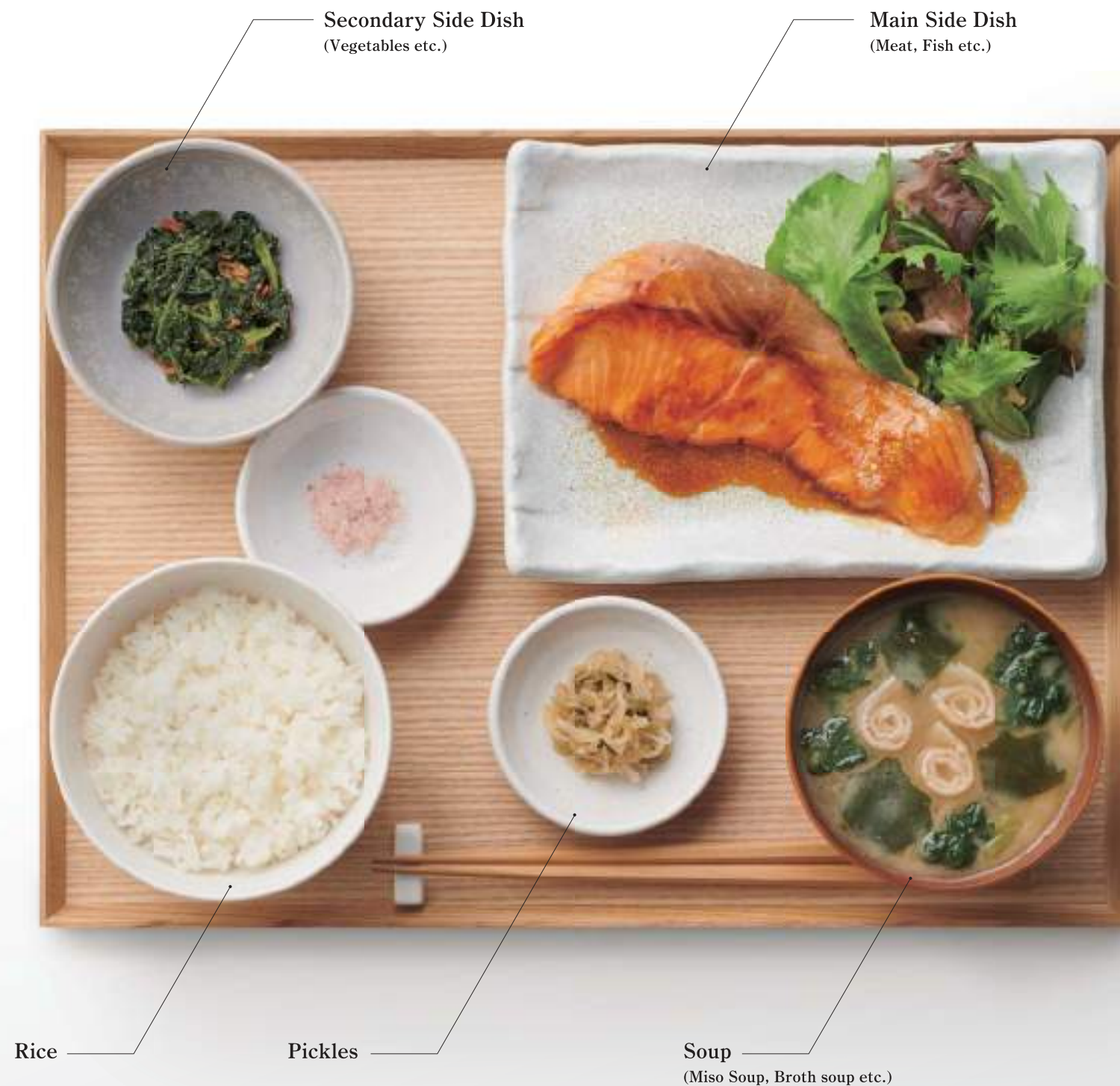
Do you know the word "Teishoku"?

Teishoku means "set meal",
which composes the main, rice,
soup (normally miso soup) and
other side dishes such as
tofu or tsukemono (pickled vegetables).

Teishoku is served in the form of
one soup and three dishes,
which is referred in Japanese to as
"Ichi-ju-san-sai", allowing you to enjoy
a wide variety of nutritional dishes
made of seasonally rich ingredients,
in a well-balanced manner.

At Yayoi, we offer this type of
Japanese set meal
that is not only famous for its deliciousness,
but is also known as the secret to
health and longevity.

We hope you'll enjoy
authentic Japanese style meals
with us here at Yayoi.



01

Attractiveness of set meal of YAYOI

~How to eat in a Japanese 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.

Three merits of eating mainly rice

- Synergetic effect of deliciousness is obtained by "in-the-mouth cooking" where you taste the rice and side dishes together.
- You can change the amount of rice put in the mouth by the concentration of side dishes, and adjust it to your own taste.
- Eating rice resets the mouth and makes the next bite delicious.

02

Attractiveness of set meal of YAYOI

~Our top-notch "Kinme Rice"~



Rice has been the staple food of Japan since ancient times. Side dishes are designed to be eaten deliciously along with the rice. At "YAYOI", we are particularly focusing on the quality of rice. We use "Kinme Rice" which has sweet and rich taste in all set meals. Kinme Rice leaves some of the "Sub-aleurone Layer" and "Partial rice germ" that are removed at the stage of refining brown rice to white rice by special techniques. Compared with normal white rice, nutritional ingredients such as oligosaccharides remain, and calories are about 10% less.



Recommended menu



WAGYU SUKIYAKI TEISHOKU

Enjoy traditional Japanese cuisine with the finest taste of Wagyu beef.

Sukiyaki is an excellent hot pot dish where you can enjoy delicious beef with vegetables and tofu. Salty-sweet sauce complemented with sugar and soy sauce complements Wagyu beef, which is appreciated from around the world for its good taste and soft texture.



It's delicious to eat as it is, but more delicious you put in the slow-cooked egg.



和牛すき焼き定食
Wagyu beef hotpot set meal.
\$27.80
A LA CARTE \$24.30



SHOGA-YAKI PORK TEISHOKU

しょうが焼き定食
Stir-fried slices of pork with ginger set meal. **\$18.80**
A LA CARTE \$15.30



WAGYU YAKINIKU TEISHOKU

和牛焼肉定食
Stir-fried Wagyu and vegetable with Japanese yakiniku sauce set meal. **\$24.50**
A LA CARTE \$21.00

Add on healthy Side dish.



ASARI MISO SOUP
アサリの味噌汁
+\$3.00

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



SALMON SASHIMI
サーモン刺身
+\$4.50

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



TOFU SALAD
豆腐サラダ
+\$3.00

For an extra \$3.00 you can add a serving of salad topped with tofu to the set meal.

Recommended menu



The flavor of the chicken is tightly trapped and finished with rich salt and herbs.

Tasteful grilled dishes grilled without losing the taste and nutrition of the meat. The outside is crispy, while the plump juicy chicken, the rock salt of a certainty, and several fragrant herbs respond with the best job.



You can taste the pink salt that brings out the original taste of chicken.



香味焼きチキン定食
Herb-grilled chicken set meal.
\$17.80
A LA CARTE \$16.30



TERIYAKI CHICKEN TEISHOKU
照焼きチキン定食
Chicken thigh in teriyaki sauce set meal. **\$17.80**
A LA CARTE \$16.30



SPICY TERIYAKI CHICKEN TEISHOKU
スパイシー照焼きチキン定食
Chicken thigh in teriyaki and spicy sauce set meal. **\$17.80**
A LA CARTE \$16.30

Add on healthy Side dish.



ASARI MISO SOUP
アサリの味噌汁
+\$3.00

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



SALMON SASHIMI
サーモン刺身
+\$4.50

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



TOFU SALAD
豆腐サラダ
+\$3.00

For an extra \$3.00 you can add a serving of salad topped with tofu to the set meal.

Recommended menu



CHICKEN NAMBAN TEISHOKU

It's a local cuisine of Japan where the harmony of the refreshing acidity and creamy sauce is unbearable.

Chicken Namban is from Miyazaki Prefecture in the Kyushu region, and popular menu of YAYOI in Japan.
Crispy fried chicken is served with a fresh sweet and sour sauce.
Please taste it with a rich, specially made tartar sauce.



The tartar sauce made of eggs is mild and extraordinary.



チキン南蛮定食
Egg-coated fried chicken, topped with sweet and sour sauce and tartar sauce set meal.
\$19.80
A LA CARTE **\$16.30**



CHICKEN NAMBAN & FRIED PRAWN TEISHOKU
チキン南蛮&エビフライ定食
Chicken Namban with fried prawn set meal.
\$19.80
A LA CARTE **\$16.30**

Deep fried food set meal



CHICKEN KARA-AGE TEISHOKU

から揚げ定食
Japanese-style deep-fried chicken set meal.

\$18.80
A LA CARTE **\$15.30**



CHICKEN KARA-AGE & FRIED PRAWN TEISHOKU
から揚げ&エビフライ定食
Chicken kara-age with fried prawn set meal. **\$18.80**
A LA CARTE **\$15.30**



PORK LOIN KATSU TEISHOKU

ロースかつ定食
Pork loin cutlet set meal.

\$19.80
A LA CARTE **\$16.30**



PORK LOIN KATSU & FRIED PRAWN TEISHOKU
ロースかつ&エビフライ定食
Pork loin cutlet and fried prawn set meal. **\$19.80**
A LA CARTE **\$16.30**



MISO PORK LOIN KATSU TEISHOKU

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

\$21.80
A LA CARTE **\$18.30**

Add on healthy Side dish.



ASARI MISO SOUP
アサリの味噌汁
+\$3.00

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



SALMON SASHIMI
サーモン刺身
+\$4.50

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



TOFU SALAD
豆腐サラダ
+\$3.00

For an extra \$3.00 you can add a serving of salad topped with tofu to the set meal.

Recommended menu



UNAGI HITSUMABUSHI

You can enjoy the soft eel in three delicious ways.

Hitsumabushi is specialty dish of Nagoya with a special taste and popular grilled eel. The eel, which is fragrant and grilled with sweet sauce, is finely chopped and placed on rice. Please eat in three ways to taste.

Dashi Broth

Condiments

うなぎひつまぶし

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

\$27.00

Three ways to taste.



Enjoy the original flavor.



Sprinkle the condiments.



Pour the dashi broth.



SABA SHIO-YAKI TEISHOKU

サバの塩焼き定食
Salt-grilled mackerel set meal. **\$18.80**
A LA CARTE **\$15.30**

The fish contains bones. Please take care when eating.



SALMON TERIYAKI TEISHOKU

サーモン照焼き定食
Salmon in teriyaki sauce set meal. **\$24.80**
A LA CARTE **\$21.30**

Add on healthy Side dish.



ASARI MISO SOUP
アサリの味噌汁
+\$3.00

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



SALMON SASHIMI
サーモン刺身
+\$4.50

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



TOFU SALAD
豆腐サラダ
+\$3.00

For an extra \$3.00 you can add a serving of salad topped with tofu to the set meal.



UNA
DON

うな丼
Grilled eel on rice.
\$27.00



TERIYAKI
CHICKEN DON

照焼きチキン丼
Chicken teriyaki and
slow-cooked egg on rice.
\$15.80



CHIRASHI
SUSHI

ちらし寿司
Grilled eel and
sliced raw salmon on
sushi rice.
\$22.00



PRAWN
TEMPURA DON

海老天丼
Prawn tempura on rice.
\$20.50



SALMON
DON

サーモン丼
Sliced raw salmon on sushi rice.
\$19.00



Change
to healthy soup.

Miso soup can be change
to either Udon or Littleneck
clams miso soup.



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



ASARI
MISO SOUP
アサリの味噌汁
+\$3.00



WAGYU YAKINIKU DON

和牛焼肉丼
Grilled wagyu beef
with yakiniku sauce on rice.

\$20.50



PORK LOIN KATSU-TOJI DON

かつ丼
Pork loin cutlet topped with egg on rice.

\$17.80



OYAKO DON

親子丼
Chicken with egg on rice.

\$16.80



PRAWN TEMPURA UDON

海老天うどん
Udon noodle in broth topped
with prawn tempura.

\$16.50



WAGYU BEEF UDON

和牛肉うどん
Udon noodle in broth topped
with wagyu beef and slow-cooked egg.

\$16.50



Kid's Set



KID'S SET MEAL

お子様ランチ
A menu selection suitable for children,
including deep-fried prawn,
chicken kara-age, rice and dessert. **\$12.00**

This meal is for kids under 8 years old.



KID'S UDON SET MEAL

お子様うどん
A menu selection suitable for children,
including deep-fried prawn,
chicken kara-age, noodle and dessert. **\$12.00**

This meal is for kids under 8 years old.

Change
to healthy soup.

Miso soup can be change
to either Udon or Littleneck
clams miso soup.



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



ASARI
MISO SOUP
アサリの味噌汁
+\$3.00



SALMON SALAD

サーモンサラダ
Salad topped with sliced raw salmon. **\$14.00**



SALMON SASHIMI

サーモン刺身
Sliced raw salmon (6 pcs.). **\$8.00**



GYOZA

焼き餃子
Japanese-style pan
fried dumpling.
\$9.00



TOFU SALAD

豆腐サラダ
Salad topped with tofu. **\$12.00**



SALMON SASHIMI (HALF)

サーモン刺身 (ハーフ)
Sliced raw salmon (3 pcs.). **\$4.50**



UNAGI KABAYAKI

うなぎの蒲焼
Grilled eel. **\$18.00**



PRAWN TEMPURA

海老天
Prawn tempura. **\$9.00**



TOFU SALAD (HALF)

豆腐サラダ (ハーフ)
Half-sized salad topped with tofu. **\$3.00**



EDAMAME

枝豆
Lightly boiled
green soybeans.
\$5.00



NATTO

納豆
Fermented
soybeans.
\$3.00



TAMAGO YAKI

玉子焼き
Japanese-style plain omelette roll. **\$8.50**



AGEDASHI TOFU

揚げ出し豆腐
Japanese-style deep-fried tofu with dashi broth. **\$6.00**



SPICY CHICKEN KARA-AGE (5 PCS.)

スパイシーから揚げ (5個)

Spicy chicken kara-age (5 pcs.). **\$15.30**



SPICY CHICKEN KARA-AGE & FRIED PRAWN

から揚げ (スパイシー) & エビフライのみ

Spicy chicken kara-age (3 pcs.) with fried prawn. **\$15.30**



SPICY CHICKEN KARA-AGE (2 PCS.)

スパイシーから揚げ (2個)

Spicy chicken kara-age (2 pcs.). **\$4.50**



CHICKEN KARA-AGE (2 PCS.)

から揚げ (2個)

Deep-fried chicken (2 pcs.). **\$4.50**



ASARI MISO SOUP

アサリの味噌汁

Littleneck clams miso soup. **\$5.00**



MISO SOUP

味噌汁

Miso soup. **\$2.00**



GOHAN

ごはん

Steamed rice. **\$4.00**

Desserts



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

ICE CREAM

\$4.50



Matcha

抹茶アイスクリーム

Cherry Blossoms

さくらアイスクリーム

Roasted green tea

ほうじ茶アイスクリーム

Beverage

Alcohol

Tap Beer

Red Wine

White Wine

Japanese Sake

Japanese Umeshu
(Plum Wine)

Soft Drink

Coke

Coke Zero

Calpico

Lemon Lime and Bitters

Mount Franklin Still Water

Tea / Japanese Tea

Green Tea(Bottle)

Oolong Tea(bottle)

Roasted Green Tea(Hot)