

CONTACT INFO

Chatswood 0406 751 223
38 Albert Avenue, Chatswood
Westfield Sydney 02 9233 6123
L6, Westfield Sydney, Pitt St & Market St
Galleries 02 8072 8212
L1, The Galleries, 500 George St
World Square 0415 967 437
GF, World Square, 644 George St
Market City 02 9211 0918
L3, Market City, 9-13 Hay St, Haymarket
Hurstville 0415 962 587
236 Forest Road, Hurstville



TEISHOKU (Set Meals come with Rice, Miso Soup)



和牛すき焼き
WAGYU SUKIYAKI
Set meal \$27.80-
À la carte \$24.30-



和牛豆乳鍋
WAGYU SOY MILK HOT POT
Set meal \$27.80-
À la carte \$24.30-



鯖 (塩焼き or 照り焼き)
SABA (SHIO-YAKI or TERIYAKI)
Set meal \$18.80-
À la carte \$15.30-



唐揚げ (ノーマル or スパイシー)
CHICKEN KARA-AGE (MILD or SPICY)
Set meal \$18.80-
À la carte \$15.30-



チキン南蛮
CHICKEN NAMBAN
Set meal \$19.80-
À la carte \$16.30-



和牛焼肉
WAGYU YAKINIKU
Set meal \$24.50-
À la carte \$21.00-



茄子味噌と鯖の塩焼き
NASU MISO & SABA SHIO-YAKI
Set meal \$21.80-
À la carte \$12.80-



照焼きチキン
TERIYAKI CHICKEN
Set meal \$19.80-
À la carte \$16.30-



チキンかつ
CHICKEN KATSU
Set meal \$19.80-
À la carte \$16.30-



生姜焼き
GINGER PORK
Set meal \$18.80-
À la carte \$15.30-



ロースかつ
PORK LOIN KATSU
Set meal \$19.80-
À la carte \$16.30-



かつとじ
PORK LOIN KATSU-TOJI
Set meal \$21.80-
À la carte \$18.30-



サーモン照焼き
SALMON TERIYAKI NEW
Set meal \$24.80-
À la carte \$21.30-



スパイシーサーモン照焼き
SPICY SALMON TERIYAKI NEW
Set meal \$24.80-
À la carte \$21.30-



サーモンかつ
SALMON KATSU NEW
Set meal \$24.80-
À la carte \$21.30-



味噌かつ
MISO PORK LOIN KATSU
Set meal \$21.80-
À la carte \$18.30-



ミックスとじ
MIX TOJI
(PORK LOIN KATSU + FRIED PRAWN + WAGYU)
Set meal \$21.80-
À la carte \$18.30-



うなぎミックスとじ
UNAGI MIX TOJI
(PORK LOIN KATSU + FRIED PRAWN + UNAGI)
Set meal \$27.00-
À la carte \$23.00-



うなぎとじ
UNAGI TOJI NEW
Set meal \$29.80-
À la carte \$26.30-



うなぎひつまぶし
UNAGI HITSUMABUSHI
Single \$27.00-
Double \$39.00-
*Double: twice as much eel *Miso soup is not included

RICE BOWLS with Miso Soup



うな丼
UNA DON
\$27.00-



和牛焼肉丼
WAGYU YAKINIKU DON
\$20.50-



ロースかつとじ丼
PORK LOIN KATSU-TOJI DON
\$17.80-



ロースかつカレー
PORK LOIN KATSU CURRY
\$24.80-



おませ丼
OMAZE DON
\$19.80-



サーモン丼
SALMON DON
\$19.00-



和牛焼肉カレー
WAGYU YAKINIKU CURRY
\$24.80-



チキンかつカレー
CHICKEN KATSU CURRY
\$24.80-



醤油ラーメン
SHOYU RAMEN
\$17.80-



塩ラーメン
SHIO RAMEN
\$17.80-



海老天うどん
PRAWN TEMPURA UDON
\$16.50-



和牛肉うどん
WAGYU BEEF UDON
\$16.50-



野菜かき揚げうどん
MIXED VEGETABLE TEMPURA UDON
\$16.50-



ハーフうどん
HALF UDON
\$6.00-

SIDE DISHES



SALMON SASHIMI
サーモン刺身
6pcs \$8.00-
3pcs \$4.50-



NATTO
納豆 \$3.00-



GRILLED CHASHU
炙りチャーシュー \$4.80-



HALF SABA SHIO-YAKI
ハーフ鯖塩焼き \$6.00-



HALF TERIYAKI SABA
ハーフ照り焼き鯖 \$6.00-



TORORO
とろろ \$3.00-



EDAMAME
枝豆 \$5.00-



MIXED VEGETABLE TEMPURA
野菜かきあげ \$4.80-



PRAWN TEMPURA 3pcs
海老天 3ピース \$12.00-



SALMON SALAD
サーモンサラダ \$14.00-



TOFU SALAD
豆腐サラダ \$12.00-



AGEDASHI TOFU
揚げ出し豆腐 \$6.00-



TAKOYAKI 6pcs
たこ焼き 6ピース \$8.00-



KARA-AGE 2pcs
唐揚げ 2ピース \$5.60-



SPICY KARA-AGE 2pcs
スパイシー唐揚げ 2ピース \$5.60-



ASARI SAKAMUSHI
アサリの酒蒸し \$12.00-



MISO SOUP (+ASARI)
味噌汁 (+アサリ) \$2.00- (+\$3.00-)



RICE
ご飯 \$4.00-



CURRY
カレー \$8.00-



GYOZA
餃子 \$9.00-

FOR KIDS



KID'S MEAL (RICE or UDON)
お子様セット (ご飯orうどん) \$12.00-

DESSERT *Dine-in only



ANMITSU あんみつ
- MATCHA 抹茶 \$9.50-
- HOJI-CHA ほうじ茶
- SAKURA さくら
ICE CREAM ONLY \$4.50-



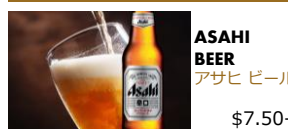
DAIFUKU 大福
- SHIRO (ORIGINAL) 白 NEW
- SAKURA さくら
- BLACK SESAME 黒胡麻 \$4.80-

DRINKS

COKE / COKE ZERO
CALPICO
LEMON LIME AND BITTERS
GREEN TEA
ROASTED GREEN TEA
WATER / HOT WATER
And More...

From \$3.00-

ALCOHOL *Ask about Takeaway & Delivery.



ASAHI BEER
アサヒビール \$7.50-



JAPANESE SAKE
日本酒 From \$8.50-



WINE
ワイン From \$7.50-



UMESHU
梅酒 From \$8.00-

OUR CHEF'S RECOMMEND



AUSTRALIA'S ONLY
RSPCA APPROVED SALMON



SALMON DISHES



YAYOI is committed to sourcing the only the finest quality ingredients. We are proud to announce that we serve Australia's highest quality salmon, HUON. It is sustainability sourced from Tasmania and is Australia's only RSPCA endorsed salmon. HUON salmon is unsurpassed in both quality and ethical production. Bringing together the finest quality ingredients and Australia's top Japanese Teishoku chefs is a recipe for success! Why not experience the difference today? Stay safe, stay healthy.

JOIN OUR TEAM!

To keep up with growing demand, we're hiring new team members now! Please bring your resume in, or send it to us with your preference position and location(s).

- Wait staff
- Kitchen Staff



YAYOI TOKYO
YAYOI (Plenus AusT Pty. Ltd.)
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