

# LUNCH MENU

À LA CARTE

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## SALAD / TOFU

サーモンサラダ

SALMON SALAD 14

*Salad topped with salmon sashimi and refreshing ponzu gelee.*

枝豆

EDAMAME 6

*Lightly boiled green soybeans.*

## SEAFOOD

サーモンカルパッチョ

SALMON CARPACCIO 14

*Carpaccio of salmon sashimi with salmon roe.*

鮭の照焼き

SALMON TERIYAKI 18

*Salmon in teriyaki sauce with vegetables and shimeji mushrooms.*

サバの塩焼き

SABA SHIO-YAKI 16

*Salt-grilled mackerel.*

しまほっけの塩焼き

SHIMA HOKKE SHIO-YAKI 22

*Salt-grilled Atka mackerel.*

(Actual ingredients in dishes may vary from season to season.)

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À LA CARTE

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## WAGYU

和牛すき焼き

WAGYU SUKIYAKI 25

*Wagyu beef sukiyaki hotpot.*

和牛照焼きハンバーグ

WAGYU TERIYAKI 24

HAMBURGER STEAK

*Teriyaki wagyu hamburger steak.*

## CHICKEN

から揚げ

CHICKEN KARA-AGE 16

*Japanese traditional deep-fried crispy chicken.*

照焼きチキン

TERIYAKI CHICKEN 17

*Chicken thigh in authentic teriyaki sauce.*

## PORK

ヒレかつ

PORK FILLET KATSU 19

*Bread crumbed pork fillet cutlets garnished with matcha-salt and katsu sauce.*

ヒレかつとじ

PORK FILLET KATSU-TOJI 20

*Bread crumbed pork fillet cutlets simmered in dashi broth and soy-based soup.*

味噌かつ

MISO PORK FILLET KATSU 21

*Bread crumbed pork fillet cutlets simmered in rich-sweet miso sauce.*

なす味噌

NASU MISO 13

*Stir-fried eggplant, sliced pork and vegetables in sweet miso sauce.*

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定食  
TEISHOKU

やよい御膳  
YAYOI GOZEN 40

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

SEAFOOD

鰻ひつまぶし定食  
HITSUMABUSHI EEL TEISHOKU 25

SEASONAL

*Roasted eel prepared in kama-pot. Divide the dish into two portions, enjoy the first portion as it is, and then in an Ocha-zuke style with a dashi broth soup poured over the top.*

鮭の照焼き定食  
SALMON TERIYAKI TEISHOKU 27

*Salmon in teriyaki sauce set meal accompanied by seasonal Kobachi side dishes.*

サバの塩焼き定食  
SABA SHIO-YAKI TEISHOKU 25

*Salt-grilled mackerel set meal accompanied by seasonal Kobachi side dishes.  
Favourite of YAYOI Japan.*

しまほっけの塩焼き定食  
SHIMA HOKKE SHIO-YAKI TEISHOKU 29

*Salt-grilled Atka mackerel set meal accompanied by seasonal Kobachi side dishes.  
Favourite of YAYOI Singapore.*

WAGYU

和牛すき焼き定食  
WAGYU SUKIYAKI TEISHOKU 35

*Wagyu beef sukiyaki hotpot cooked with assortment of vegetables, tofu and udon noodle.  
Favourite of YAYOI Australia.*

和牛照焼きハンバーグ定食  
WAGYU TERIYAKI HAMBURGER STEAK TEISHOKU 32

*Teriyaki wagyu hamburger steak accompanied by seasonal Kobachi side dishes.  
Favourite of YAYOI Australia.*

During dinner service our set meals are serviced with rice steamed in a cooking pot at your table.

For an extra \$2.00 you can change the miso soup in the set meal to miso soup with littleneck clams.

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定食  
TEISHOKU

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PORK

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ヒレかつ定食

PORK FILLET KATSU TEISHOKU 28

*Bread crumbed pork fillet cutlets garnished with matcha-salt and katsu sauce accompanied by seasonal Kobachi side dishes. Favourite of YAYOI Thailand.*

味噌かつ定食

MISO PORK FILLET KATSU TEISHOKU 30

*Bread crumbed pork fillet cutlets simmered in rich-sweet miso sauce accompanied by seasonal Kobachi side dishes.*

なす味噌とサバの塩焼き定食

NASU MISO AND SABA SHIO-YAKI TEISHOKU 26

*Eggplant with sliced pork in miso sauce and salt-grilled mackerel accompanied by seasonal Kobachi side dishes.*

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CHICKEN

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から揚げ定食

CHICKEN KARA-AGE TEISHOKU 24

*Japanese traditional deep-fried crispy chicken accompanied by seasonal Kobachi side dishes.*

照焼きチキン定食

TERIYAKI CHICKEN TEISHOKU 26

*Chicken thigh in authentic teriyaki sauce accompanied by seasonal Kobachi side dishes.*

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JYU • お重

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ヒレかつとじ重

PORK FILLET KATSU-TOJI JYU 23

Steamed 'Kinme' rice topped with bread crumbed pork fillet cutlets coated with egg.

照焼きチキン重

TERIYAKI CHICKEN JYU 22

Steamed 'Kinme' rice topped with teriyaki chicken assorted with slow-cooked egg.

和牛焼肉重

WAGYU YAKINIKU JYU 25

Steamed 'Kinme' rice topped with grilled yakiniku-style wagyu beef slices with a hint of wasabi.

For an extra \$2.00 you can change the miso soup in the set meal to miso soup with littleneck clams.

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UDON • うどん

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和牛肉うどんセット

WAGYU UDON SET 22

Udon noodles in broth soup with wagyu beef assorted with slow-cooked egg accompanied by salmon rice ball.

釜炊きご飯

KAMA DAKI GOHAN 8

Our signature 'Kinme' Rice steamed in a cooking pot at your table.

ご飯

GOHAN 3.5

Steamed 'Kinme' rice.

アサリの味噌汁

ASARI MISO SHIRU 6.5

Miso soup with littleneck clams.

味噌汁

MISO SHIRU 4

Miso Soup.

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DESSERT

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抹茶アイス

MATCHA ICE CREAM 7

Green tea ice cream.

抹茶わらび餅

WARABI MOCHI 6.5

A jelly-like dessert made from bracken-starch, powdered with Uji matcha from Kyoto.

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