

夜桜
YOZAKURA
65

前菜三点盛り
ZENSAI SANTEN MORI
assorted YAYOI appetizer

鮭の照焼き
SALMON TERIYAKI
salmon, vegetables, shimeji, salmon roe

味噌かつ
MISO KATSU
pork fillet outlet, slow-cooked egg, shallot

和牛しゃぶしゃぶ
WAGYU SHABU-SHABU
wagyu, vegetables, tofu, shimeji, shiitake, ponzu

うなぎご飯
UNAGI GOHAN
unagi eel, Kinme rice, julienned omelette, chawanmushi, miso soup

OR

和牛すき焼きご飯
WAGYU SUKIYAKI GOHAN
wagyu, Kinme rice, julienned omelette, chawanmushi, miso soup

わらび餅
WARABI MOCHI
warabi jelly, Uji matcha from Kyoto, red bean, chestnut

OR

抹茶アイス
MATCHA ICE CREAM
matcha ice cream, whipped cream, fruit

日本茶

TEA

\$20 WITH ACCOMPANYING WINES OR SAKE

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

Please note, a 1% credit card surcharge will apply to all credit card transactions (including when you select the 'credit' option when paying by debit card).

A 10% surcharge applies on Sundays and public holidays.

茅場
KAYABA
80

前菜三点盛り
ZENSAI SANTEN MORI
assorted YAYOI appetizer

牛たたきサラゲ
GYU TATAKI SALAD
seared beef, sesame dressing, ponzu gelee

サーモンカルパッチョ
SALMON CARPACCIO
salmon, salmon roe, ponzu gelee

アサリの酒蒸し
ASARI SAKAMUSHI
littleneck clam, sake steamed

鮭の照焼き
SALMON TERIYAKI
salmon, vegetables, shimeji, salmon roe

ヒレかつ
PORK FILLET KATSU
pork fillet outlets, Uji matcha from Kyoto, katsu sauce

なす味噌
NASU MISO
egg plant, pork, capsicum, shimeji

和牛しゃぶしゃぶ
WAGYU SHABU-SHABU
wagyu, vegetables, tofu, shimeji, shiitake

うなぎご飯
UNAGI GOHAN
unagi eel, Kinme rice, julienned omelette, chawanmushi, miso soup

OR

和牛すき焼きご飯
WAGYU SUKIYAKI GOHAN
wagyu, Kinme rice, julienned omelette, chawanmushi, miso soup

わらび餅
WARABI MOCHI
warabi jelly, Uji matcha from Kyoto, red bean, chestnut

OR

抹茶アイス
MATCHA ICE CREAM
matcha ice cream, whipped cream, fruit

日本茶
TEA

\$20 WITH ACCOMPANYING WINES OR SAKE

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

Please note, a 1% credit card surcharge will apply to all credit card transactions (including when you select the 'credit' option when paying by debit card).

A 10% surcharge applies on Sundays and public holidays.

PRE TEISHOKU

生カキ

FRESH OYSTERS (3PCS)

13 /ADDITIONAL ORDER - \$4/PC

Refreshing fresh oysters garnished with soy sauce, olive oil, white vinegar and salmon roe.

刺身小鉢

SASHIMI KOBACHI

Entrée size sashimi.

KINGFISH 6.5

SALMON 6.5

SCALLOP 8

海鮮タルタル

SEAFOOD TARTARE

14

Freshly crafted seafood tartare. Choice of kingfish or salmon

KINGFISH

ponzu, tomato, caper, tobiko

SALMON

sesame oil, tomato, miso, tobiko

ホタテ磯辺焼き

HOTATE ISOBEYAKI (2PCS)

9

Seared Hokkaido scallop topped with lightly mustard marinated daikon radish, accompanied by seaweed wrap.

ひらまさカルパッチョ

KINGFISH CARPACCIO

14

Fresh Kingfish sashimi, shiso leaf and umami sauce.

サーモンカルパッチョ

SALMON CARPACCIO

14

Carpaccio of salmon sashimi with salmon roe.

アサリの酒蒸し

ASARI SAKAMUSHI

10

Littleneck clams steamed in Japanese sake.

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

Please note, a 1% credit card surcharge will apply to all credit card transactions (including when you select the 'credit' option when paying by debit card).

A 10% surcharge applies on Sundays and public holidays.

PRE TEISHOKU

枝豆

EDAMAME

6

Lightly boiled green soybeans.

チリ枝豆

CHILLI EDAMAME

7

Lightly boiled green soybeans with hint of chilli.

サーモンサラダ

SALMON SALAD

9.5

Salad topped with salmon sashimi and a refreshing ponzu gelee.

ひらまさ大根和え

KINGFISH DAIKON AE

10

Fresh kingfish daikon radish salad with crispy toppings. Dressed with grape seed and sesame oil.

牛たたきサラダ

GYU TATAKI SALAD

10.5

Salad topped with slices of seared beef and refreshing ponzu gelee.

牛たたき

GYU TATATKI

15

Seared beef with asparagus and refreshing ponzu gelee.

揚げ出し豆腐

AGEDASHI DOFU

10

Deep-fried tofu in Japanese dashi broth.

玉子焼き

TAMAGO YAKI

9.5

Japanese-style plain omelette roll.

湯豆腐

YU DOFU

10

Tofu simmered in hot dashi broth and dipped in our special sauce.

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

Please note, a 1% credit card surcharge will apply to all credit card transactions (including when you select the 'credit' option when paying by debit card).

A 10% surcharge applies on Sundays and public holidays.

À LA CARTE

和牛しゃぶしゃぶ

WAGYU SHABU-SHABU

25

Hotpot of thinly sliced wagyu beef cooked and eaten at the table in a freshly simmered dashi broth.

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 HAMBURGER STEAK

24

Teriyaki wagyu hamburger steak.

和牛おろしハンバーグ

WAGYU OROSHI HAMBURGER STEAK

24

Wagyu hamburger steak garnished with refreshing ponzu, grated daikon radish and shiso leaf.

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

Please note, a 1% credit card surcharge will apply to all credit card transactions (including when you select the 'credit' option when paying by debit card).

A 10% surcharge applies on Sundays and public holidays.

À LA CARTE

ヒレかつ

PORK FILLET KATSU 19

Bread crumbed pork fillet outlets garnished with matcha salt and katsu sauce.

から揚げ

CHICKEN KARA-AGE 16

Japanese traditional deep-fried crispy chicken.

ヒレかつとじ

PORK FILLET KATSU-TOJI 20

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

チキン南蛮

CHICKEN NAMBAN 18

Fried chicken topped with namban sauce and Japanese-style tartare sauce.

味噌かつ

MISO PORK FILLET KATSU 21

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

照焼きチキン

TERIYAKI CHICKEN 17

Chicken thigh in authentic teriyaki sauce.

しょうが焼き

SHOGA-YAKI PORK 14

Stir-fried slices of pork with ginger-flavoured sauce.

鮭の照焼き

SALMON TERIYAKI 18

Salmon in teriyaki sauce with vegetables and shimeji mushrooms.

なす味噌

NASU MISO 13

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

サバの塩焼き

SABA SHIO-YAKI 16

Salt-grilled mackerel.

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

Please note, a 1% credit card surcharge will apply to all credit card transactions (including when you select the 'credit' option when paying by debit card).

A 10% surcharge applies on Sundays and public holidays.

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

UNAGI HITSUMABUSHI TEISHOKU 25

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.

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 chikuzen stew and slow-cooked egg.
Favourite of YAYOI Australia.

和牛おろしハンバーグ定食

WAGYU OROSHI HAMBURGER STEAK TEISHOKU 32

Wagyu hamburger steak garnished with refreshing ponzu, grated daikon radish and shiso leaf.
Accompanied by Kobachi side dishes.

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.

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

Please note, a 1% credit card surcharge will apply to all credit card transactions (including when you select the 'credit' option when paying by debit card).

A 10% surcharge applies on Sundays and public holidays.

定食

TEISHOKU

PORK

ヒレかつ定食

PORK FILLET KATSU TEISHOKU 28

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

ヒレかつとじ定食

PORK FILLET KATSU-TOJI TEISHOKU 29

Bread crumbed pork fillet outlets simmered in dashi broth and soy-based soup accompanied by seasonal Kobachi side dishes.

味噌かつ定食

MISO PORK FILLET KATSU TEISHOKU 30

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

しょうが焼き定食

SHOGA-YAKI PORK TEISHOKU 24

Stir-fried slices of pork with ginger-flavoured sauce accompanied by seasonal Kobachi side dishes.
Favourite of YAYOI Japan.

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.

CHICKEN

から揚げ定食

CHICKEN KARA-AGE TEISHOKU 24

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

チキン南蛮定食

CHICKEN NAMBAN TEISHOKU 26

Fried chicken topped with namban sauce and Japanese-style tartare sauce accompanied by seasonal Kobachi side dishes.
Favourite of YAYOI Taiwan.

照焼きチキン定食

TERIYAKI CHICKEN TEISHOKU 26

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

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.

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

Please note, a 1% credit card surcharge will apply to all credit card transactions (including when you select the 'credit' option when paying by debit card).

A 10% surcharge applies on Sundays and public holidays.

JYU • お重

ヒレかつとじ重

PORK FILLET KATSU-TOJI JYU 23

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

照焼きチキン重

TERIYAKI CHICKEN JYU 22

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

鮭いくら釜飯

SALMON IKURA 24

KAMAMESHI

Pot-cooked rice with salmon and salmon rice steamed together with shiitake mushrooms and vegetables.

For an extra \$2.00 you can change the miso soup in the set meal to miso soup with littleneck clams. (Excluding Salmon Ikura Kamameshi)

UDON • うどん

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.

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

Please note, a 1% credit card surcharge will apply to all credit card transactions (including when you select the 'credit' option when paying by debit card).

A 10% surcharge applies on Sundays and public holidays.

DESSERT

抹茶アフォガート

MATCHA AFFOGATO 7

A ffogato with a shot of Kyoto Uji green tea.

甘味三点盛り

KANMI SANTEN MORI 10.5

Trio of fruit, green tea pudding, and warabi mochi (bracken-starch jelly).

抹茶とわらび餅

WARABI MOCHI 6.5

Warabi mochi, a jelly-like dessert made from bracken-starch, powdered with Uji matcha from Kyoto.

季節のアイスクリーム

SEASONAL ICE CREAM 6.5

Choice of -

Matcha green tea

Black sesame

Branded fig

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

Please note, a 1% credit card surcharge will apply to all credit card transactions (including when you select the 'credit' option when paying by debit card).

A 10% surcharge applies on Sundays and public holidays.