



Galleries · Chatswood · Westfield Sydney · Market City · World Square · Hurstville

TAKEAWAY

YAYOI ORDER IN-STORE MEALPAL

AVAILABLE

DELIVERY

Uber Eats deliveroo EASI

AVAILABLE

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



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



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



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



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



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



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



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



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



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



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



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



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



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



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



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



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



SHIMA HOKKE SHIO-YAKI
しまほっけの塩焼き
Set meal \$23.80-
À la carte \$20.30-



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



UNAGI HITSUMABUSHI
うなぎひつまぶし

Single \$27.00-
Double \$39.00-

*Miso soup is not included *Double: twice as much eel

RICE BOWLS with Miso Soup



うなぎ



UNA DON
うなぎ
\$27.00-



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



WAGYU YAKINIKU DON
和牛焼肉丼
\$20.50-



SALMON DON
サーモン丼
\$19.00-



OMAZE DON
おまぜ丼
\$19.80-

CURRY



ロースかつカレー

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



WAGYU YAKINIKU CURRY
和牛焼肉カレー
\$24.80-



CHICKEN KATSU CURRY
チキンかつカレー
\$24.80-

NOODLES



WAGYU BEEF UDON
和牛肉うどん
\$16.50-



HALF UDON
ハーフうどん
\$6.00-

FOR KID'S



KID'S SET MEAL
お子様セット
\$12.00-

SIDE DISHES



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



NATTO
納豆 \$3.00-



ASARI SAKAMUSHI
アサリの酒蒸し \$12.00-



HALF SABA (SHIO-YAKI or TERIYAKI)
ハーフ鯖 (塩焼き or 照焼き) \$6.00-



GYOZA
餃子 \$9.00-



TORORO
とろろ \$3.00-



EDAMAME
枝豆 \$5.00-



TAKOYAKI 6pcs
たこ焼き 6ピース \$8.00-



KARA-AGE 2pcs (MILD or SPICY)
唐揚げ 2ピース (ノーマル or スパイシー) \$5.60-



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-



CURRY
カレー \$8.00-



UNAGI KABAYAKI
うなぎの蒲焼 \$18.00-

DRINKS *Items may vary depending on restaurant.



SOFT DRINKS (COKE/CALPICO etc.)
ソフトドリンク各種 From \$3.50-



BOTTLE OF TEA
ボトルティー \$4.80-



ROASTED GREEN TEA
ほうじ茶 \$3.00-

ALCOHOL *Ask about Takeaway & Delivery.



DASSAI SPARKLING 45(360ml) 獺祭スパークリング純米大吟醸45 \$45.00-
DASSAI 39(300ml) 獺祭純米大吟醸磨き39 \$48.00-



BEER
ビール



JAPANESE SAKE WINE
日本酒 ワイン



UMESHU Japanese Plum Wine
梅酒 From \$8.00-

*Various styles of alcohol available. Check instore for availability.

DESSERT *Dine-in only



MATCHA ANMITSU
抹茶あんみつ \$9.50-
ICE CREAM ONLY \$4.50-



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

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.)
✉ info@au.plenus-global.com
www.yayoi.com.au FB&IG @yayoi.aust

