



 YAYOI 宴
やよい軒

单品
SIDES

餃子

GYOZA

Japanese pan-fried or deep-fried chicken dumpling

5pcs

\$7

Age Gyoza
3pcs

\$4

サラダ

OISHII SALAD

Mesclun salad with bonito flakes

\$6

サーモン刺身

SALMON SASHIMI

Fresh salmon 3pcs

\$8

枝豆

BOILED EDAMAME

Japanese soybeans

\$4

茶碗蒸し

CHAWANMUSHI

Steamed egg custard

\$5

玉子焼き

TAMAGOYAKI

Japanese rolled omelette

\$5

明太マヨ玉子焼き

MENTAI MAYO TAMAGOYAKI

Torched mentai mayo on omelette

\$8



揚げ出し豆腐

AGEDASHI TOFU \$4
Tempura tofu in umami dashi



から揚げ

KARAAGE \$5
Fried chicken 2pcs



フライドポテト

FRENCH FRIES \$6
Shoestring fries with ketchup



ポテトウェッジ

POTATO WEDGES \$6
Golden wedges with ketchup



たこ焼き

TAKOYAKI \$5
Japanese octopus balls 4pcs



イカゲソから揚げ

IKAGESO KARAAGE \$5
Deep-fried squid tentacles



エビ天ぷら

EBI TEMPURA \$8
Tempura prawns, 2pcs



ミニさば

MINI SABA \$5
Mini grilled mackerel

Precious to me.

今日に、よいもの。

Japanese cuisine has the power to bring more smiles to the world. When you have a smile on your face when you're eating something good, you bring happiness to the people around you. That's why we spare no effort to make sure our meals are nutritionally balanced, applying our culinary ingenuity and always making sure the ingredients we offer you are fresh and at the peak of flavor. Now, isn't today a great day to treat yourself to something delicious?



REAL

Authentic, nutritionally-balanced
Japanese food.

LIVE

A variety of fresh ingredients,
cooked on the spot.



CONNECT

We connect with people
and their lives.



MODERN

Seasonal dishes in harmony with
the beauty of nature.

 **YAYOI**
やよい軒

一汁三菜



WHAT IS TEISHOKU?

At YAYOI, we craft teishoku meals with a wholesome variety of dishes on one tray. These sets feature freshly cooked rice, the Japanese staple, paired with miso soup and other mains and sides.

We're dedicated to sharing Japan's culinary wisdom globally.

YAYOI: Bridging traditional Japanese cuisine to the world and beyond.

ENJOY YAYOI TO THE FULLEST! with 3 easy steps

PICK YOUR
FAVOURITE
A LA CARTE!



UPGRADE
TO TEISHOKU
BY CHOOSING ANY RICE SET!



ENJOY
FREE FLOW*
RICE, SALAD, PICKLES,
SPRINKLES, SOUP



**There is a \$3.90 charge for customers who use the rice station without placing an order for a rice set.*

や
よい
御膳

ULTIMATE FEAST

Indulge in seamless ordering with unparalleled value!

2-3
PAX



PORK KAMINABE
TERIYAKI CHICKEN
MINI SABA
CHAWANMUSHI RICE SET x2

\$50
U.P. \$63.60

照焼きサーモン

MUST
TRY!

MAKE IT
A SET
+\$3.90



TERIYAKI SALMON \$17
Salmon belly slices glazed
with teriyaki sauce



しまほっけ

SHIMA HOKKE

Salt-grilled Atka mackerel

Half
\$12

Full
\$18

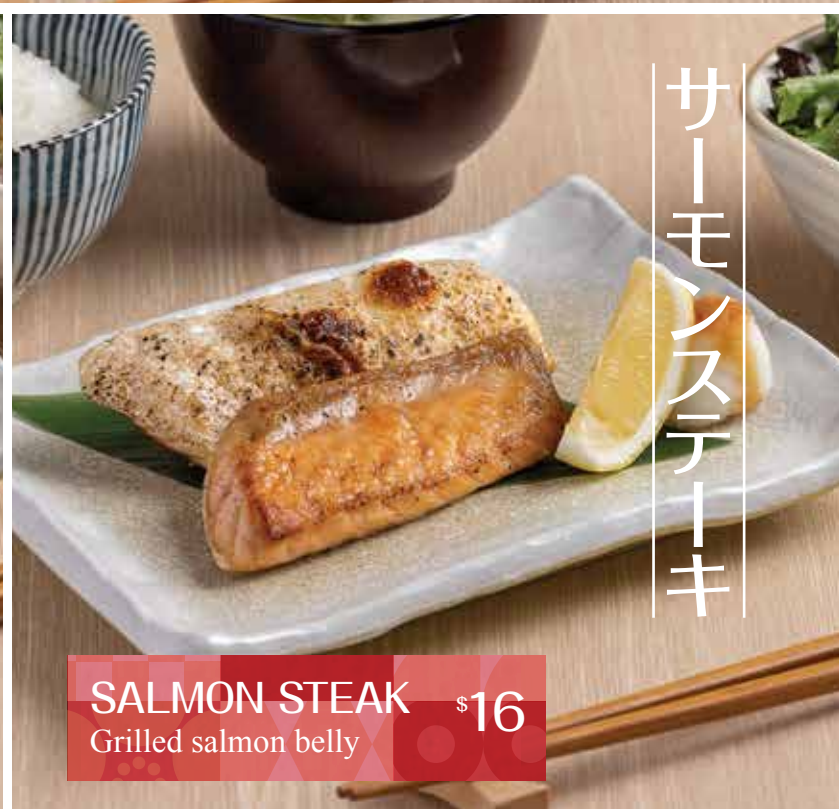


さば塩焼き

SABA SHIO

Salt-grilled mackerel

\$13



サーモンステーキ

SALMON STEAK

Grilled salmon belly

\$16

UPGRADE TO A TEISHOKU SET

Upgrade to rice sets to enjoy **free-flow*** rice, salad, pickles, sprinkles, dashi & miso soup



+3⁹⁰
RICE SET



+5⁹⁰
CHAWANMUSHI
RICE SET



+9⁹⁰
SASHIMI
RICE SET

*There is a \$3.90 charge for customers who use the rice station without placing an order for a rice set.

HEALTHIER RICE

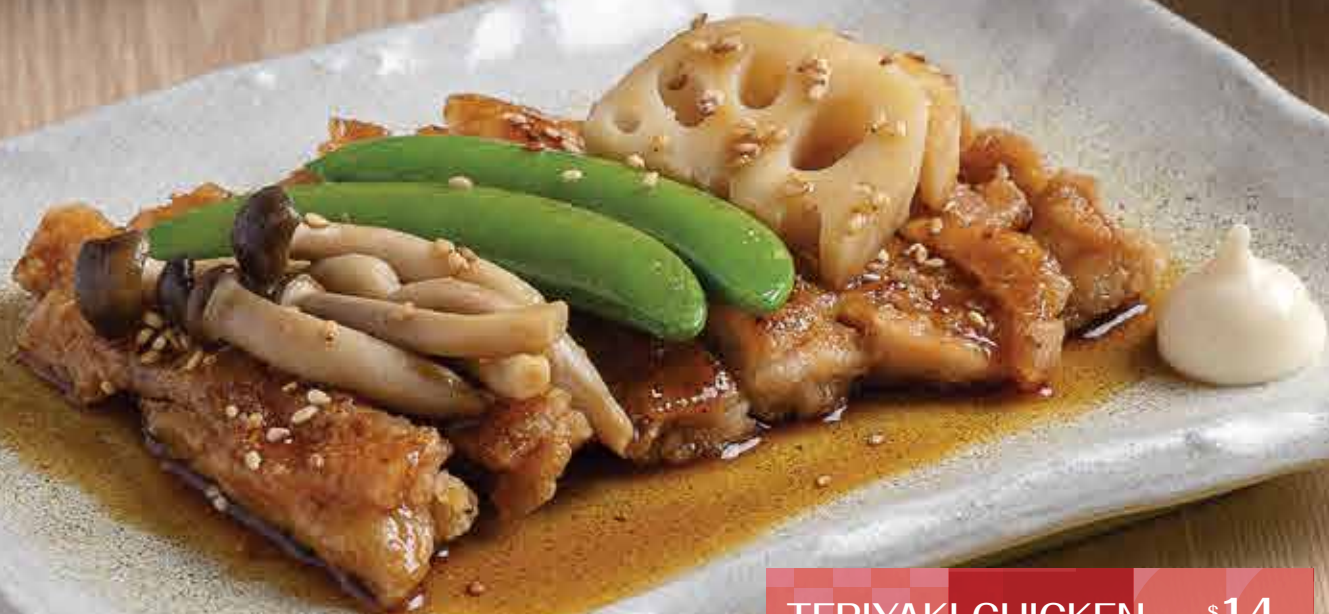
16 GRAIN +2.00



contains white rice

RICE	3.00
MISO SOUP	2.00
NATTO	3.00

照焼きチキン



TERIYAKI CHICKEN \$14
Chicken chop glazed with teriyaki sauce

から揚げ



KARAAGE 5PCS \$12
Lightly battered chicken thigh in bite size

UPGRADE TO A TEISHOKU SET

Upgrade to rice sets to enjoy **free-flow*** rice, salad, pickles, sprinkles, soup



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RICE SET



+5⁹⁰
CHAWANMUSHI
RICE SET



+9⁹⁰
SASHIMI
RICE SET

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HEALTHIER RICE

16 GRAIN +2.00



contains white rice

RICE	3.00
MISO SOUP	2.00
NATTO	3.00

BEST
SELLER!

チキン南蛮



MAKE IT
A SET
+\$3.90

CHICKEN NAMBAN
Fried marinated chicken
chop with egg tartar sauce

with Ebi Fry 2pcs
\$14 | \$16



とんかつ

MUST
TRY!

MAKE IT
A SET
+\$3.90

TONKATSU

\$15

Crusty pork cutlet with
fruity katsu sauce

なす味噌



MEAT-FREE AVAILABLE

NASU MISO

Stir-fry assorted capsicums and pork belly in miso sauce

\$11

with mini saba

\$16

生姜焼き



SHOGAYAKI

Stir-fry meat & caramelised onions in ginger sauce

Pork Belly

\$13

Beef Shortplate

\$14

野菜炒め



MEAT-FREE AVAILABLE

YASAI ITAME

Stir-fry assorted vegetables with meat slices

Pork Belly

\$13

Beef Shortplate

\$14

UPGRADE TO A TEISHOKU SET

Upgrade to rice sets to enjoy **free-flow*** rice, salad, pickles, sprinkles, soup



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RICE SET



+5⁹⁰
CHAWANMUSHI
RICE SET



+9⁹⁰
SASHIMI
RICE SET

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HEALTHIER RICE

16 GRAIN +2.00



contains white rice

RICE	3.00
MISO SOUP	2.00
NATTO	3.00

鉄板焼肉

BEST
SELLER!

TEPPAN YAKINIKU & EBI FRY 1PC

Meat slices glazed with yakiniku sauce & ebi fry

Pork Belly

\$15

Beef Shortplate

\$17

TEPPAN YAKINIKU

Meat slices glazed with yakiniku sauce

Pork Belly

\$14

Beef Shortplate

\$16

UPGRADE TO A TEISHOKU SET

Upgrade to rice sets to enjoy **free-flow*** rice, salad, pickles, sprinkles, soup



+3⁹⁰
RICE SET



+5⁹⁰
CHAWANMUSHI
RICE SET



+9⁹⁰
SASHIMI
RICE SET

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HEALTHIER RICE

16 GRAIN +2.00



contains white rice

RICE	3.00
MISO SOUP	2.00
NATTO	3.00

すき焼き

MAKE IT
A SET
+\$3.90



SUKIYAKI

Assorted vegetables and your
meat choice in sweet savoury base, served with onsen tamago

Beef Shortplate

\$22
(Add Beef \$4)

Pork Belly

\$21
(Add Pork \$3)

Chicken Thigh

\$20
(Add Chicken \$2)

みそかつ



MISO KATSU \$15
Crispy pork loin cutlet
simmered in miso sauce

ミックスとじ



MIX TOJI Pork Belly \$16 Beef Shortplate \$17
Half pork cutlet, ebi fry,
and sliced meat with scrambled egg on hotplate

ミックスグリル



MIX GRILL \$23
Pork loin & chicken chop
with ebi fry on hotplate

UPGRADE TO A TEISHOKU SET

Upgrade to rice sets to enjoy **free-flow*** rice, salad, pickles, sprinkles, soup



+3⁹⁰
RICE SET



+5⁹⁰
CHAWANMUSHI
RICE SET



+9⁹⁰
SASHIMI
RICE SET

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HEALTHIER RICE

16 GRAIN +2.00



contains white rice

RICE	3.00
MISO SOUP	2.00
NATTO	3.00

**BEST
SELLER!**

紙鍋

MAKE IT
A SET
+\$3.90

KAMINABE

Beef Shortplate	Pork Belly	Chicken Thigh
\$21	\$20	\$19

Individual paper hotpot with assorted vegetables and your meat choice in your preferred soup. Choose either Wafu soup or Tonkotsu Miso soup



朴葉焼き

HOBAYAKI

Pork Steak	Chicken Steak
\$22	\$21

Pork/chicken steak with wasabi miso on dried magnolia leaf



ひつまぶし

HITSUMABUSHI

\$26

Explore 3 ways to enjoy unagi on kinshi tamago and rice!

WAYS TO ENJOY MABUSHI



1

Split into 4 and enjoy the first quarter as it is



2

Enjoy the 2nd quarter with the condiments provided



3

Add in dashi soup for the 3rd quarter

かつカレー

KATSU CURRY

\$20

Pork cutlet in pork-base curry & butter rice

エビフライカレー

EBI FRY CURRY

\$19

Breaded prawn in pork-base curry & butter rice

親子重

OYAKO JYU

\$15

Diced chicken & scrambled eggs on rice

お重
JYUU

サーモン重

SALMON JYU

\$19

Salmon sashimi with shredded egg on rice

炙り明太マヨサーモン重

MENTAI MAYO

SALMON JYU

\$20

Torched mentai mayo salmon on rice

牛とじ重

GYU TOJI JYU

\$18

Beef shortplate & scrambled eggs on rice

鰻重

UNAJYU

\$25

Grilled unagi with shredded egg on rice

かつ重

KATSU JYU

\$18

Pork cutlet & scrambled eggs on rice

お子様
KIDS



ALL KIDS' MEAL

\$12

for 12 years & below

FREE TOY
with Kids' Meal
Purchase



お子様うどんセット
KIDS' UDON



お子様らーめんセット
KIDS' RAMEN



お子様玉子丼セット
KIDS' EGG DON



お子様おにぎりセット
KIDS' ONIGIRI



特選豚骨ラーメン



NEW MENU!
TOKUSEN
TONKOTSU
RAMEN

麺類
NOODLES

TOKUSEN TONKOTSU RAMEN \$17

Chashu, corn, seaweed, egg, and ramen in pork bone broth

TONKOTSU RAMEN \$16

Chashu, seaweed and ramen in pork bone broth

鍋焼きうどん



NABEYAKI UDON \$19

Chewy udon simmered in dashi with chicken, tempura prawns and assorted vegetables

エビ天ぷらうどん



EBI TEMPURA UDON \$17

Ebi tempura served with chewy wakame udon

肉うどん



NIKU UDON \$15

Juicy sliced beef and chewy udon simmered in flavourful dashi

わかめうどん



WAKAME UDON \$13

Chewy udon and seaweed simmered in flavourful dashi

飲み物

BEVERAGE

HOT DRINKS

HOIJICHA \$ 4
served in pot, for 2 pax

GOBO CHA \$ 4
burdock tea, served in pot for 1 pax

YUZU TEA \$ 4

COLD DRINKS

ICED HOIJICHA \$ 2
not refillable

ICED YUZU SODA \$ 5

SOFT DRINKS

AYATAKA GREEN TEA \$ 3

ICE LEMON TEA \$ 3

COCA COLA \$ 3

QOO WHITE GRAPE \$ 3

YAKULT \$ 3

MINERAL WATER \$ 2

ALCOHOL

Only for sale to customers of legal drinking age

ASAHI SUPERDRY BEER \$ 9

デザート

DESSERTS



升入り抹茶パフェ \$7

MATCHA PARFAIT

Contains matcha ice cream,
whipped cream, and red bean

抹茶アイス \$4
MATCHA ICE-CREAM
Single scoop



升入りバニラパフェ \$7

VANILLA PARFAIT

Contains vanilla ice cream,
whipped cream, and red bean

バニラアイス \$4
VANILLA ICE-CREAM
Single scoop

The Origins of YAYOI KEN



In 1886, "Yayoiken," a Western-style restaurant, opened in Minamikyobacho, Nihonbashi-ku. It gained widespread recognition, appearing in newspapers, magazines, and the works of Junichiro Tanizaki.

Today's "Yayoiken" remains devoted to preserving and sharing Japanese cuisine globally, inspired by its historical dedication to food.

The Secrets to Tasty Rice

Our culinary ethos centers on quality, using 100% Japan-grown rice from Hokkaido to Kyushu. Rice cultivation thrives in these regions, steeped in heritage and tradition. Our producers cultivate rice and community bonds with pride, each grain embodying dedication and reverence for the land. Through our dishes, we honor Japan's culinary heritage, showcasing each region's commitment to rice cultivation.

Join us on a journey where every bite reveals Japan's soul—its landscapes, traditions, and dedication to excellence.

Precious to me.
今日に、よいもの。



SINGAPORE | JAPAN | THAILAND | TAIWAN | AUSTRALIA | USA | MALAYSIA | PHILIPPINES