



BEEF HAMBURGER STEAK Demi-glaze Sauce with poached egg



TERIYAKI CHICKEN DON



AGEDASHI TOFU



PAN SEARED DUCK BREAST



CHARCOAL GRILL CHICKEN Garlic Salt



CHICKEN KATSU CURRY

LUNCH MEAL SET
main size dishes come with
rice and/or miso soup or
side salad



CHICKEN NANBAN



UNA DON



SALMON SASHIMI



TAKO YAKI



PRAWN TEMPURA UDON



SAIKYO YAKI



TOFU DON

For a quick pick-up,
Phone us & Place
your order!

SUSHI PLATTER AND PARTY PLATTER
AVAILABLE ON REQUEST

Please inquire within.



WAYO JAPANESE DINING

WAYO Japanese Dining Take Away Menu



WAYO
JAPANESE DINING

286 Racecourse Rd, Flemington VIC

Phone: 03 9376 5484

Phone Orders Welcome!

BYO Wine, Sake and Beer

TRADING HOURS

LUNCH

Tuesday - Friday: 12pm-2.30pm

Saturday: 12pm-3pm

DINNER

Tuesday - Sunday: 5.30pm-9pm

www.wayojapanesedining.com.au



SALAD AND ENTRÉE

TOFU SALAD with chef's special black sesame dressing V	\$8.5
WAKAME SEAWEEED SALAD with WAYO original Ponzu-gelée (Japanese citrus-soy blend) dressing	\$7.5
CHICKEN SALAD Charcoal grilled chicken salad with special black sesame dressing	\$10
SMALL GREEN SALAD V GF Leafy green salad with carrots dressing	\$3
Kinpira GOBO V Sautéed and braised sliced burdock roots in sweet Mirin and soy sauce	\$4.5
POTATO MASH with Ankake-thickened sauce Mashed potato covered in Japanese mushroom Ankake-thickened sauce	\$6
EDAMAME V GF Lightly salted green soybeans	\$5
GARLIC EDAMAME V GF Green soybeans tossed with fried garlic	\$6
AGEDASHI TOFU with Ankake-thickened sauce Deep-fried Tofu with Japanese mushroom thickened soy sauce	\$6
TAKO YAKI -6 pcs Octopus pancake balls	\$5.5
VEGETABLE CROQUETTE -2 pcs V	\$5.5
GYOZA -6 pcs Pan-fried pork dumplings	\$8
CRISPY SCHOOL PRAWN GF Deep-fried school prawns served with chili mayo	\$8
SALMON KAMA GF Charcoal Grilled salmon collar seasoned with salt GOOD SOURCE OF COLLAGEN and OMEGA-3!	\$7.5
NASU DENGAKU V Deep-fried eggplant topped with sweet Miso sauce	\$8
GRILLED MIXED JAPANESE MUSHROOMS with garlic Miso butter	\$9
TORIKARA FRIED CHICKEN -5pcs Deep-fried marinated chicken – Japanese style fried chicken	\$8.5
KAKI Fry – 3 pcs Deep-fried panko crumbed oyster, served with two sauces	\$9
SAIKYO-YAKI Grilled white Miso marinated butterfish, Saikyo-yaki is a classic Japanese white Miso marinade grilling recipe	\$12
BEEF TATAKI Sliced seared beef tenderloin served with Ponzu-gelée (Japanese citrus-soy dressing), spring onions and fried garlic topping	\$9

PAN SEARED DUCK BREAST Pan seared duck breast served with miso sauce with a hint of Japanese citrus	\$10
SALMON SASHIMI -8pcs GF	\$12
MIXED SASHIMI PLATTER – 11 pcs Salmon sashimi and soy marinated tuna sashimi with avocado	\$20

RICE AND SOUP

BEEF CURRY Japanese style beef curry on rice Add: Soft-cooked egg +\$1.5	\$11
CHICKEN KATSU CURRY Beef curry with Panko crumbed chicken on rice Add: Soft-cooked egg +\$1.5	\$15
TERIYAKI CHICKEN DON Charcoal grilled chicken with special teriyaki sauce on mixed green leaves and rice. Topped w soft-cooked egg & shredded Nori	\$14
UNA DON – Grilled Eel Rice Bowl Grilled eel fillets glazed with soy-based sauce on rice, topped with avocado, shredded Nori, chili threads and wasabi	\$20
TOFU DON V Deep fried Tofu with Teriyaki sauce on mixed green leaves and rice, garnished with pickled gingers, fried onions, spring onions and shredded Nori	\$11
PRAWN TEMPURA UDON NOODLES IN SOUP Prawn tempura, INARI-thin deep-fried bean curd, spinach, WAKAME seaweed and spring onions on Udon noodles in soup Add: Soft-cooked egg +\$1.5	\$14
KITSUNE WAKAME UDON Udon noodles in bonito broth soup with INARI-thin deep-fried bean curd, WAKAME seaweed, spinach and spring onions Add: Soft-cooked egg +\$1.5	\$11
MISO SOUP GF WAYO's favourite. Variety of fresh vegetables in miso soup	Large: \$5 Small: \$3
STEAMED RICE V GF	\$2.5

BEVERAGE

Soft Drinks	from \$3
Japanese Soft Drinks	from \$3.5
Phoenix Organic Drinks	from \$4.5

MAIN AND CHARCOAL GRILL

Served with mixed green salad and chef's special side

TOFU STEAK with Teriyaki sauce V Tofu steak with Teriyaki sauce	\$12
CHICKEN KATSU Panko crumbed chicken	\$15
BEEF MENCHI KATSU Minced beef cutlet with Panko breadcrumbs	\$16
CHICKEN NANBAN Deep-fried succulent chicken dipped in sweet-sour-savoury vinegar sauce served with Japanese style tartare sauce	\$15
JAPANESE BEEF HAMBURGER STEAK Choice of Sauce: Mushroom Demi-glace Sauce / Soy Based Sauce with Japanese Mushrooms Add: Soft-cooked egg / Cheese +\$1.5 each	\$16

CHARCOAL GRILL WITH YOUR CHOICE OF SAUCE

GF available with Garlic Salt and GF dressing for side salad	
CHICKEN	\$14
BEEF STEAK -scotch fillet	\$18
SALMON FILLET Choice of Sauce: Teriyaki Sauce / YAKINIKU BBQ Sauce / Garlic Salt / Mushroom Demi-glace Sauce	\$19



NASU DENGAKU



CHARCOAL GRILL CHICKEN Teriyaki Sauce



BEEF HAMBURGER STEAK Demi-glace Sauce with Cheese



CRISPY SCHOOL PRAWN



CHICKEN KATSU

V – Vegan GF – Gluten Free