



BEEF HAMBURGER STEAK Demi-glace Sauce with poached egg



CHARCOAL GRILLED TERIYAKI CHICKEN DON



AGEDASHI TOFU



PAN SEARED DUCK BREAST



CHARCOAL GRILL CHICKEN Garlic Salt



CHICKEN KATSU CURRY



SALMON SASHIMI



CALIFORNIA ROLL



TAKO YAKI



PRAWN TEMPURA UDON



SAIKYO YAKI



TOFU DON

LUNCH MEAL SET

- ❖ All Charcoal Grill and Main Served with Rice and Miso Soup
- ❖ Curry and Udon Served with Salad
- ❖ Chicken Don and Tofu Don Served with Miso Soup

For a quick pick-up,
Phone us & Place
your order!
It will be ready when
you come in.

Party Foods and
Special Sushi Sashimi Platters
available on request
Please enquire within

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

1. **TOFU SALAD** with chef's special black sesame dressing **V** \$7
2. **WAKAME SEAWEEED SALAD** \$6
with WAYO original Ponzu-gelée (Japanese citrus-soy blend) dressing
3. **CHARCOAL GRILLED CHICKEN SALAD** \$9
with chef's special black sesame dressing
4. **POTATO MASH Japanese Style** \$6
covered in juicy mushroom Anka-thickened sauce
5. **EDAMAME** **V GF** \$5
Lightly salted green soybeans
6. **GARLIC EDAMAME** **V GF** \$6
Green soybeans tossed with fried garlic
7. **AGEDASHI TOFU** \$6
Deep-fried Tofu with Japanese mushrooms and soy based sauce
8. **Kinpira Gobo** **V** \$4.5
Sautéed and braised sliced burdock roots in sweet Mirin and soy sauce
9. **TAKO YAKI -6 pcs** \$5.5
Octopus pancake balls
10. **VEGETABLE CROQUETTE -2 pcs** **V** \$5.5
11. **CRISPY SCHOOL PRAWN** **GF** \$7.5
Deep-fried school prawns served with chili mayo
12. **GYOZA -6 pcs** \$7.5
Pan-fried pork dumplings
13. **CHARCOAL GRILLED VEGETABLE** **V** \$7.5
Assorted grilled vegetables served with sesame sauce
14. **SALMON KAMA** **GF** \$7.5
Grilled salmon collar seasoned with salt. Popular lunch menu is now available in entrée size.
GOOD SOURCE OF COLLAGEN and OMEGA-3!
15. **NASU DENGAKU** **V** \$8
Deep-fried eggplant topped with sweet Miso sauce which has a hint of Japanese citrus juice
16. **EBI PRAWN CHILI** \$8.5
Fried prawns glazed with Japanese style sweet and spicy sauce
17. **ASSORTED GRILLED JAPANESE MUSHROOMS** \$8.5
with garlic Miso butter
18. **NANBAN-ZUKE MARINATED SOFT-SHELL CRAB** \$8.5
Deep-fried soft-shell crab and shredded vegetables marinated in sweet soy vinegar (Nanban marinade) and rest in fridge
19. **TORIKARA FRIED CHICKEN -5pcs** \$8.5
Deep-fried marinated chicken – Japanese style fried chicken
20. **BUTTERFISH SAIKYO-YAKI** \$12
Grilled white Miso marinated butterfish, Saikyo-yaki is a classic Japanese white Miso marinade grilling recipe

21. **BEEF TATAKI** \$9
Sliced seared beef tenderloin served with Ponzu-gelée (Japanese citrus-soy blend) and garlic chips
22. **PAN SEARED DUCK BREAST** \$10
Pan seared duck breast served with miso sauce with a hint of Japanese citrus
23. **SALMON SASHIMI -8pcs** **GF** \$11

RICE AND SOUP

24. **BEEF CURRY** \$10
Japanese style beef curry on rice
25. **CHICKEN KATSU CURRY** \$14
Beef curry with Panko crumbed chicken on rice
26. **TERIYAKI CHICKEN DON** \$13
Charcoal grilled chicken with special teriyaki sauce on mixed green leaves and rice. Topped w poached egg&shredded Nori
27. **TOFU DON** **V** \$9.5
Deep fried Tofu with Teriyaki sauce on mixed green leaves and rice, garnished with pickled gingers, fried onions, spring onions and shredded Nori
28. **PRAWN TEMPURA UDON NOODLES IN SOUP** \$12
Prawn tempura on Udon noodles in soup
OPTION: POACHED EGG + \$1
29. **MISO SOUP** **GF** \$4.5
WAYO's favourite. Variety of fresh vegetables in miso soup
30. **STEAMED RICE** **V GF** \$2.5

DESSERT

Please ask for today's Desserts

31. **MATCHA ICE CREAM** 1 scoop \$3.5
Green tea ice cream, made with premium Matcha
32. **VANILLA ICE CREAM** 1 scoop \$3.5
33. **DORAYAKI** \$6
Soft fluffy pancakes with sweet Azuki red bean paste filling served with vanilla ice cream

BEVERAGE

- Soft Drinks** from \$3
- Japanese Soft Drinks** from \$3.5
- Phoenix Organic Drinks** from \$4.5
- BYO Corkage** \$3.5 per person

V – Vegetarian GF – Gluten Free

MAIN AND CHARCOAL GRILL

-Served with mixed green salad and chef's special side-

34. **CHICKEN KATSU** \$14
Panko crumbed chicken
35. **BEEF MENCHI KATSU** \$14
Minced beef cutlet with Panko breadcrumbs
36. **JAPANESE BEEF HAMBURGER STEAK** \$15
Choice of Sauce -
Mushroom Demi-glace Sauce /
Soy Based Sauce with Grilled Japanese Mushrooms
Optional Extras: Poached Egg / Cheese +\$1each
- CHARCOAL GRILL WITH YOUR CHOICE OF SAUCE**
GF available with Garlic Salt and **GF** dressing for side salad
37. **CHICKEN** \$13
38. **BEEF STEAK** -scotch fillet \$17
39. **SALMON FILLET** \$18
Choice of Sauce -
Teriyaki Sauce / Mushroom Demi-glace Sauce /
YAKINIKU BBQ Sauce / Garlic Salt

Please ask for TODAY'S SPECIALS



NASU DENGAKU



MARINATED DEEP-FRIED SOFT-SHELL CRAB



BEEF HAMBURGER STEAK Demi-glace Sauce with Cheese



CRISPY SCHOOL PRAWN



CHICKEN KATSU



CHARCOAL GRILL CHICKEN Teriyaki Sauce



BEEF HAMBURGER STEAK Soy Based Sauce

*All prices are GST inclusive and are subject to change without notice