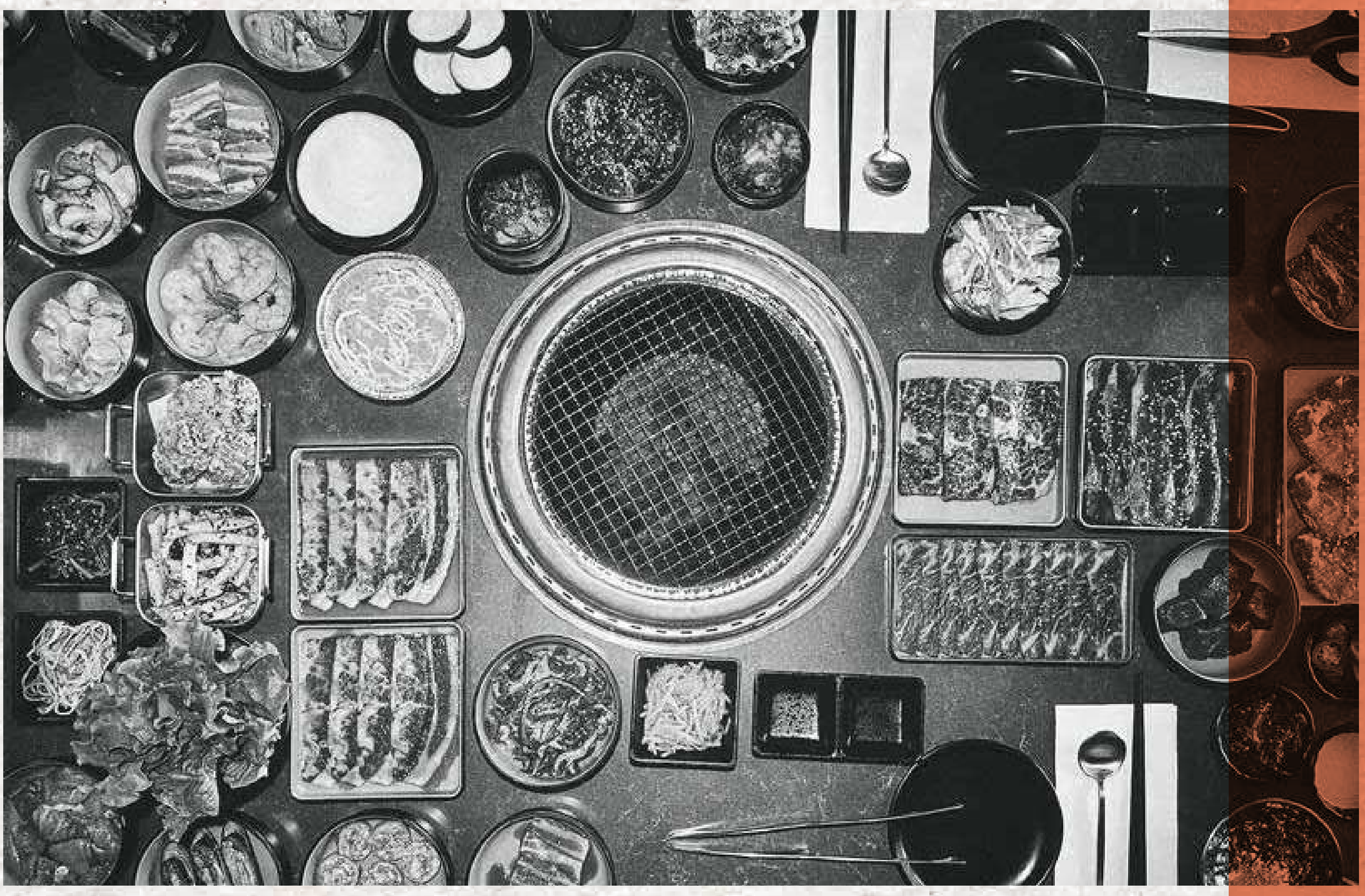

ALL YOU CAN EAT
MENU

Ver.2026.11.09

FOOD >BEEF >PORK >CHICKEN & LAMB >SEAFOOD >VEGGIE >SIDE ORDERS >DESSERTS

DRINK >COCKTAILS >MOCKTAILS >SAKE >WINES >BEER >SPIRITS >BEVERAGES

YAKYOTO

Seating Limit: 2 hrs Last Call: 1.5 hrs

▪ Please ensure that all dishes are fully cooked before eating. ▪ Please kindly inform our staff of any food allergies you may have. ▪ The bill splitting option is not available for groups of six people or more. ▪ When the seating limit is reached, any remaining food (both rare and cooked) will be subject to a charge of $4 per 100g. ▪ Each table has a seating duration of 2 hours, with the final order being taken 30 minutes prior to reaching the allotted seating limit.

YAKYOTO

GIFT CARDS ARE HERE!

Share the Yakyoto experience with someone special.



Our Gift Cards are now available in both **Digital** and **Physical** formats, with customizable amounts starting at $50.

SILVER MENU

銀

Weekdays · Monday – Thursday · All Day

Adult	Age >10	30.99
Child	Age 5 - 10	15.99
Infant	Age 0 - 4	3.00

Weekends · Friday – Sunday · 12pm–3pm & 9pm–Closing

Adult	Age >10	32.99
Child	Age 5 - 10	15.99
Infant	Age 0 - 4	3.00

SILVER MENU IS NOT AVAILABLE ON HOLIDAYS

NEW ITEM

SILVER MENU SIGNATURE

銀

甘醤油漬けのステーキ



新メニュー登場

RIB STEAK

SWEET SOY MARINATED

リブカルビ



Carefully trimmed boneless rib meat, tender and flavorful, marinated in our house special sweet soy tare.





NEW ITEM

A NEW WAY TO ENJOY YAKYOTO

ONSEN EGG 温泉卵

JAPANESE-STYLE SOFT-COOKED EGG



How to Enjoy Your Onsen Egg

- **Option 1: Simple & Classic**
  Gently stir the onsen egg, then dip your favorite grilled meat for a rich, silky bite.

- **Option 2: Next Level**
  Enhance the flavor with table-side dipping sauce and seasoning, and sliced green onions, for a creamy, savory, umami-rich finish.

Gluten | Sesame | Dairy | Scissors

BEEF ビーフ

SWEET SOY MARINATED STEAK
甘醤油漬けのステーキ

NEW

Boneless rib meat, tender and flavorful, marinated in our signature sweet soy tare.

Texture: Tender & Slightly Chewy
Rec: Medium-Rare to Medium
Cooking Time: ● ● ● ○ ○

BLACK PEPPER RIB FINGER MEAT
黒胡椒中落ちカルビ

Rib strips (meat between the ribs), seasoned with black pepper. Rich in beefy flavour.

Texture: Tough & Chewy
Rec: Salt or Table Seasoning
Cooking Time: ● ● ● ○ ○

BEEF SHORT PLATE
牛バラ

Thinly sliced from the lower belly, served with a choice of three signature light marinades.

Texture: Tender & Fatty
Rec: Quick Grill in Batches
Cooking Time: ● ◐ ○ ○ ○

Sweet Soy
甘口醤油

Miso
味噌

Yuzu Chili
柚子チリ

PORK ポーク

PORK BELLY - THICK
厚切り豚バラ

PORK BELLY - THIN
薄切り豚バラ

MISO PORK BELLY
味噌豚バラ

YUZU CHILI PORK BELLY
柚子チリ豚バラ

NEW

SAUSAGE
ソーセージ

CHICKEN & LAMB チキン&ラム

TERIYAKI CHICKEN
鶏もも照り焼き

NEW

CHICKEN CARTILAGE
鶏軟骨

SEAFOOD シーフード

GARLIC OIL SHRIMP
エビ

VEGETABLE やさい

CHEESY BUTTER CORN
チーズバターコーン

ZUCCHINI
ズッキーニ

WHITE MUSHROOMS
マッシュルーム

ONION
タマネギ

SIDE ORDERS サイドオーダー

ONSEN EGG
温泉卵

How to Enjoy Your Onsen Egg

Option 1: Simple & Classic
Gently stir the onsen egg, then dip your favorite grilled meat for a rich, silky bite.

Enjoy with rice — mix in the onsen egg and sprinkle furikake.

Option 2: Next Level
Enhance the flavor with table-side dipping sauce and seasoning, and sliced green onions, for a creamy, savory, umami-rich finish.

SAUCE + SEASONING + GREEN ONIONS

EDAMAME
枝豆

HOUSE SALAD
サラダ

LETTUCE
サンチュ

SPINACH OHITASHI
ほうれん草のおひたし

SEASONED BEAN SPROUT
もやしナムル

KIMCHI
キムチ

JALAPEÑO
ハラペーニョ

GARLIC
ニンニク

SSAMJANG
サムジャン

SPICY MAYONNAISE
スパイシーマヨネーズ

MAYONNAISE
マヨネーズ

FRIED FOOD 揚げ物

TAKOYAKI
たこ焼き



FURIKAKE FRIES
ふりかけポテトフライ



+



SPICY MAYONNAISE

SOUP & RICE スープ＆ライス

MISO SOUP
味噌汁



STEAMED RICE
ごはん



MEATLESS BIBIMBAP
ビビンバ



DESSERTS デザート

MELONA
メローナ

ONE OPTION PER PERSON

NEW



Pistachio
ピスタチオ



Strawberry
いちご



Purple Yam
紫芋



Mango
マンゴー



Melon
メロン



Coconut
ココナッツ



Banana
バナナ

JAPANESE COCKTAILS 和風カクテル

Shochu Highball - Lemon Sour 焼酎ハイボール（レモンサワー） 12
Shochu + Lemon Juice + Soda

Shochu Highball - Yuzu Sour 焼酎ハイボール（ゆずサワー） 12
Shochu + Yuzu Juice + Soda

Whisky Highball ウイスキーハイボール 12
Japanese Whisky + Soda

Umetini 梅ティーニ 13
Choya Umeshu + Japanese Gin

Umetonic ウメトニック 13
Choya Umeshu + Tonic Water

Cassis Orange カシスオレンジ 13
Crème de cassis + Orange Juice

Cassis Grapefruit カシスグレープフルーツ 13
Crème de cassis + Grapefruit Juice

Tokyo Mule トーキョーミュール 13
Japanese Vodka + Yuzu Juice + Ginger Beer

Midori Shochu Sour ミドリ焼酎サワー 14
Shochu + Melon Liqueur + Lemon Juice + Lime Juice + Soda

Yuzu Salty Dog 柚子ソルティドッグ 15½
Japanese Gin + Matcha + Grapefruit Juice + Yuzu Juice

DRAFT BEER 生ビール

Sapporo 8/16oz, 10/20oz

RED WINE 赤ワイン

Jackson-Triggs - Merlot
7/5oz, 26/Bottle 750ml

Lindemans Bin 50 - Shiraz
7/5oz, 26/Bottle 750ml

Lindemans Bin 45 - Cabernet Sauvignon
7/5oz, 28/Bottle 750ml

Jacob's Creek - Double Barrel Shiraz
8½/5oz, 38/Bottle 750ml

WHITE WINE 白ワイン

Jackson-Triggs - Pinot Grigio
7/5oz, 26/Bottle 750ml

Lindemans Bin 65 - Chardonnay
7/5oz, 28/Bottle 750ml

Stoneleigh Marlborough - Sauvignon Blanc
9/5oz, 38/Bottle 750ml

HOT SAKE 熱燗

Hot Sake - Hakutsuru Junmai Sake 8½/6oz, 12½/11oz

COLD SAKE 冷酒

Hakutsuru Draft Sake
16/Bottle 300ml

Hakutsuru Junmai Ginjo Sake
25/Bottle 300ml

Mio Sparklling Sake
26/Bottle 300ml

Nakano Kuni Zakari - Fruity Sake
Yuzu/Pear/Peach/Pomegranate/Mandarin Orange/Kocha Tea Umeshu
32/Bottle 300ml

Tsukasabotan Yama - Yuzu Shibori Sake
62/Bottle 720ml

Tatenokawa Kodakara - La France Pear Sake
68/Bottle 720ml

SOJU - CHUM CHURUM ソジュ

Original/Strawberry/Apple/Peach/Yogurt/Grape
18¾/Bottle 360ml

BEER ビール

Asahi	7/341ml
Sapporo Black Lager	8/473ml
Sapporo (Can)	8/500ml
Budweiser	6½/341ml
Coors Light	6½/341ml
Molson Canadian	6½/341ml
Heineken	7½/330ml
Corona	7½/330ml
Stella Artois	7½/330ml

COOLERS & CIDERS チューハイ

NEW
Sapporo - Lemon Sour
8/473ml 5.5% Alc.

NEW
Somersby - Pineapple & Lime
8/473ml 4.5% Alc.

Somersby - Apple
8/473ml 4.5% Alc.

Somersby - Pear
8/473ml 4.5% Alc.

Somersby - Blackberry Cider
8/473ml 4.5% Alc.

Somersby - Mango & Lime Cider
8/473ml 4.5% Alc.

No Boats On Sunday - Peach Cider
8/473ml 5% Alc.

No Boats On Sunday - Strawberry Cider
8/473ml 5% Alc.

Smirnoff Ice - Vodka/Lemonade
8/473ml 5% Alc.

Twisted Tea - Hard Ice Tea Original
8/473ml 5% Alc.

SPIRITS

ADD $1 FOR ANY SOFT DRINK WITH A SHOT

WHISKY ウイスキー

Toki
- Japan
8/1.5oz 43% Alc.

Nikka
- From The Barrel
- Japan
11/1.5oz 51.4% Alc.

Nikka
- Coffey Grain
- Japan
12/1.5oz 45% Alc.

Nikka
- Miyagikyo Single Malt
- Japan
12/1.5oz 45% Alc.

Chivas Regal 12 Y/O
- Scotland
8/1.5oz 40% Alc.

Glenfiddich 12 Y/O
- Single Malt
- Scotland
9½/1.5oz 40% Alc.

Toki Black, Smoky & Rich
- Japan
9/1.5oz 43% Alc.

VODKA ウォッカ

Haku Vodka
- Japan
9½/1.5oz 40% Alc.

Nikka Coffey Vodka
- Japan
9/1.5oz 40% Alc.

Absolut Vodka
- Sweden
7/1.5oz 40% Alc.

Grey Goose
- France
8/1.5oz 40% Alc.

GIN ジン

Roku Gin
- Japan
8/1.5oz 43% Alc.

Nikka Coffey Gin
- Japan
9/1.5oz 47% Alc.

RUM ラム

Bacardi White
- Puerto Rico
7/1.5oz 40% Alc.

Bacardi Gold
- Puerto Rico
7/1.5oz 40% Alc.

TEQUILA テキーラ

Espolon Blanco
- Mexico
7/1.5oz 40% Alc.

Espolon Reposado
- Mexico
7/1.5oz 40% Alc.

Patron Silver
- Mexico
11½/1.5oz 40% Alc.

Patron Reposado
- Mexico
12½/1.5oz 40% Alc.

Patron Anejo
- Mexico
14/1.5oz 40% Alc.

Don Julio Blanco
- Mexico
13/1.5oz 40% Alc.

Don Julio Reposado
- Mexico
14/1.5oz 40% Alc.

Don Julio Anejo
- Mexico
15/1.5oz 40% Alc.

NON-ALCOHOLIC

MOCKTAILS + SOFT DRINKS + JUICE & TEA

MOCKTAILS モクテル

Yuzu Soda	7
Mango Lemon Soda	7
Blackcurrant Apple Soda	7
Plum Soda	7
Shirley Temple	7
Matcha Yuzu Soda	9

SOFT DRINKS (FREE REFILL) ソフトドリンク

Coke	3	Iced Tea	3
Diet Coke	3	Rootbeer	3
Coke Zero	3	Lemonade	3
Sprite	3	Soda	3
Ginger Ale	3		
Orange Pop	3		

SPARKLING DRINKS スパークリング

San Pellegrino - Lemon	3½
San Pellegrino - Orange	3½
San Pellegrino - Orange & Prickly Pear	3½
San Pellegrino - Orange & Blood Orange	3½
San Pellegrino - Orange & Pomegranate	3½
Perrier - Slim Can 250ml	3
Perrier - Glass Bottle 330ml	5

JUICE ジュース

Apple Juice	3½
Mango Juice	3½
Orange Juice	3½
Peach Juice	3½
Pear Juice	3½
Pineapple Juice	3½

TEA (FREE REFILL) お茶

Green Tea	2

STAY CONNECTED

Follow us on social media for the latest updates, seasonal specials, and behind-the-scenes moments.

Tap the icons to join us on our journey!