

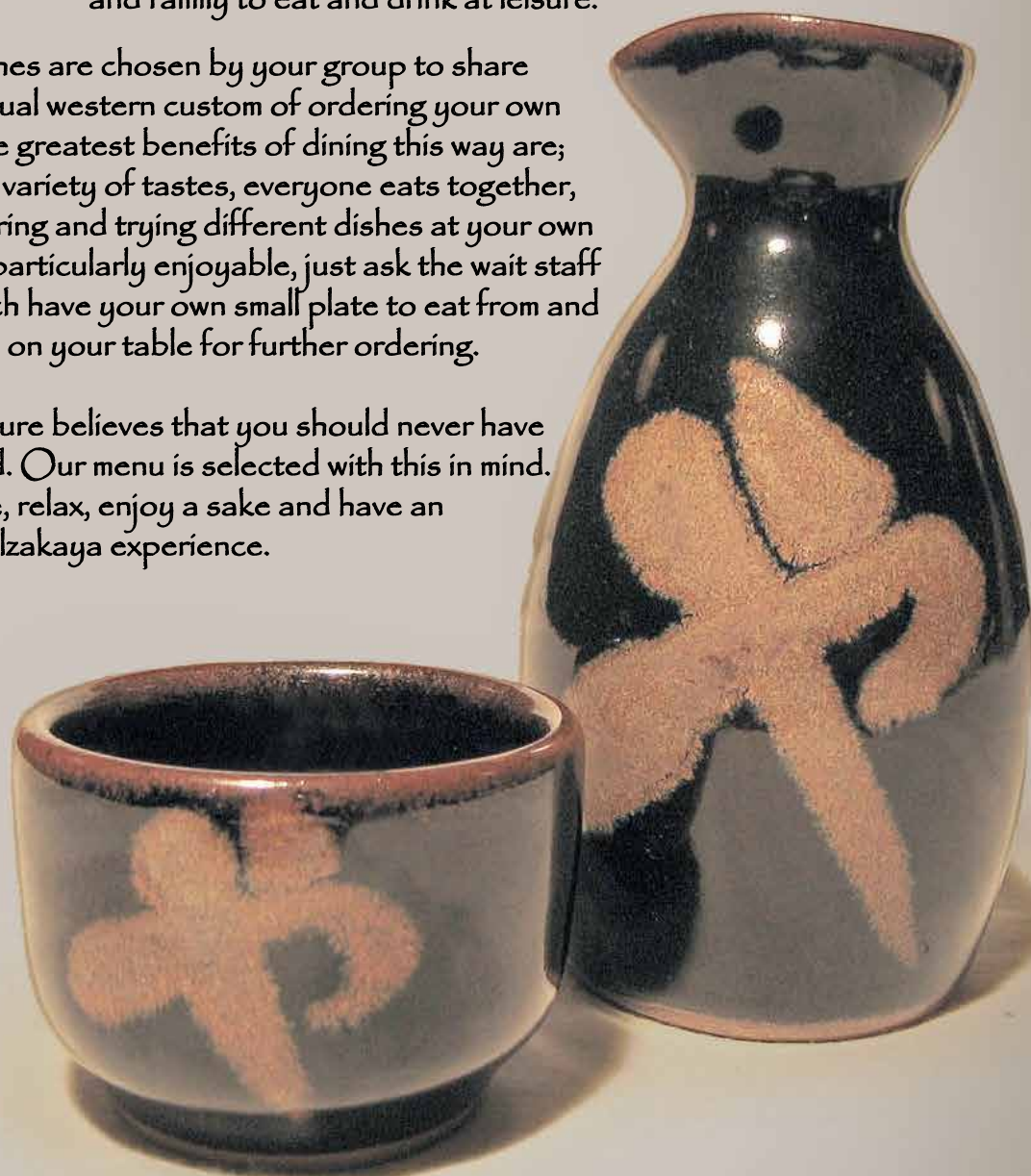
Irasshaimase (Welcome)

Yatai is an Izakaya, a place to gather with friends and family to eat and drink at leisure.

A selection of dishes are chosen by your group to share (please forget the usual western custom of ordering your own entrée and main). The greatest benefits of dining this way are; that you experience a variety of tastes, everyone eats together, and you can keep ordering and trying different dishes at your own pace. If something was particularly enjoyable, just ask the wait staff to order again. You each have your own small plate to eat from and a menu remains on your table for further ordering.

The Japanese culture believes that you should never have alcohol without food. Our menu is selected with this in mind.

Stay a while, relax, enjoy a sake and have an Izakaya experience.



Douzo funiki wo otanoshimi kudasai
"We thank you for your custom and hope you enjoy the atmosphere."
Your hosts: Atsushi and Barbara Taniyama

YATAI

316 Featherston Street Palmerston North

Phone/Fax 06 356 1316

www.Yatai.co.nz, info@Yatai.co.nz.

We proudly serve only free range meats and eggs



Cold Dishes

Beef Tataki ✓

Sashimi

Tekkamaki ✓

Fish Tataki ✓

Norimaki sushi
Nigiri sushi

◀ Inari sushi

◀ Kimpira

Chirashi-zushi ▶

◀ Wakame Salad

Sashimi \$28 - \$30

A selection of the freshest raw fish available

Beef Tataki \$24

A block of NZ grass fed steak, sliced and served with crushed garlic, dipping sauce and salad

Fish Tataki \$24-\$28

A block of fresh fish (tuna, when available) seared, cooled, sliced and served with 2 dipping sauces and our house salad

Norimaki sushi/ Nigiri sushi/ Tekkamaki

There are many different types of sushi available. We have a daily selection available and will take special requests when time permits

Inari sushi \$14

extra pcs \$3.50

Sushi rice filled sweetened tofu pocket

Kimpira \$16

Root vege salad, combination of burdock, lotus root and carrot, cooked with Japanese flavours and finished with sesame oil and sesame seeds. Great for gut health

Wakame Salad \$13

Seaweed salad topped with hand shredded vegetables and served with our house dressing

Chirashi-zushi

Sushi rice salad with various toppings

- Kaisen (seafood) \$26
- Teriyaki chicken \$24
- Vegetarian \$21

Hot Dishes

Teriyaki



Miso White Fish



Ikayaki



Saikoro Cut Steak



Seasonal Stirfry

Yakiniku



Shogayaki

Teriyaki

- NZ farmed salmon \$26
- Free range, local farmed chicken \$24
- Fresh wild caught white fish \$24 - \$28
- Fresh soft tofu \$20

Miso White Fish \$24 - \$28

(depends on the day's catch) Today's wild caught fish, pan fried and coated in a yuzu (Japanese citrus) and miso sauce served with wakame salad

Ikayaki \$24

Wild caught squid, flame-grilled, sliced and served with Japanese mayonnaise and soy sauce

Saikoro Cut Steak \$28

Large cubed NZ farmed Scotch Fillet, pan-fried with fresh local vegetables and finished with a thick soy based sauce

Seasonal Stirfry

This season's vegetables stir fried with your choice of protein, long sweet red pepper, garlic and mushrooms finished with our house made yakitori sauce

- Prawn or squid \$26
- Free range: chicken, pork or beef \$24
- Fresh Tofu or Just fresh vegetables \$22

Yakiniku \$26

NZ farmed sliced beef, pan-fried with fresh local vegetables and finished with a yakiniku sauce

Shogayaki \$26

Free range pork, stir fried with freshly squeezed ginger juice, soy and fresh local vegetables. You may substitute a salad if preferred

Agemono

Kushiage



Shiitake Age



Potato Croquettes



Miso Nasu



Shrimp Snack



Katsu



Ika Age



Karaage

Geso Age



Kushiage \$4 ea

(minimum 4 pcs) Panko crumbed skewers, deep fried and served with bulldog, (fruit and vege) sauce.
Choice of local free range chicken, NZ beef, free range pork or button mushrooms

Shiitake Age \$27

Fresh shiitake mushrooms, panko crumbed & served with a choice of lemon/salt and vegetable sauce

Potato Croquettes \$18

Served with bulldog sauce and salad

Miso Nasu \$18

Half eggplant flame grilled with miso sauce

Shrimp Snack \$16

Tiny fresh water shrimps, flash fried until very crisp and eaten whole with Japanese mayo and lemon

Ika Age \$26

Freshly processed squid, panko crumbed and served with fruit and veg sauce and a hand shredded salad

Katsu

Panko crumbed cutlets/fillets, served with hand shredded cabbage salad

- Free range local Chicken \$24
- Fresh tofu \$20
- Scallops \$28
- Fresh caught white fish \$24
- NZ farmed fresh Salmon \$26
- Prawns \$26

Geso Age \$26

Marinated pieces of squid tentacles, lightly coated and crisp fried. Served with hand shredded salad

Karaage \$24

Marinated skinless, boneless free range chicken thigh pieces, lightly coated and crisp fried served with our hand shredded cabbage salad



◀ Gyoza

◀ Okonomiyaki

Chicken Namban
✓

Kimuchi
Stirfry

◀ Agemochi

◀ Salmon Skin Crackling

Aji Hiraki
✓

◀ Agedashidofu

◀ Takoyaki

Gyoza 6 pcs - \$18

extra pcs \$3

Hand minced, free range meat or vege dumplings, served with Ponzu (a citrus/soy dipping sauce). Choice of free range chicken and vege, free range pork and vege or vegetarian. Mix to your required tastes

Okonomiyaki \$26

Large handmade cabbage and corn fritter: Choice of free range pork, squid, free range chicken, prawns or vegetarian. Topped with Japanese mayo, bulldog sauce, spring onions and katsuobushi (dried bonito shavings)

Kimuchi Stirfry \$25

Chilli, spicy pickled wong bok cabbage, stir-fried with: Pork, squid, chicken, beef, prawn or vegetarian

Chicken Namban \$26

Tangy, crisp battered, locally farmed, free range chicken, served with an egg tartare sauce, sweet/sour sauce and a hand shredded salad

Agemochi \$14

Deep fried mochi rice served in hot dashi soup and topped with spring onions and shredded nori

Salmon Skin Crackling \$12

light crispy fried salmon skin chips, seasoned and served with Japanese mayo and a dust of chilli

Agedashidofu \$14

Potato flour coated tofu served in a hot dashi soup, sweet/sour sauce and a hand shredded salad

Takoyaki 8 pcs - \$18

Fritter balls containing octopus & vegetable pieces, served with bulldog sauce, Japanese mayo and seasonings

Aji Hiraki \$28

Whole wild caught mackerel, brined, semi-dried and grilled under flame. Served with grated daikon and soy



◀ Ankake

Teriyaki Prawns ▶

Unagi ▶

Battered
Prawns
J

Salmon Creme Croquette
V

Tempura
L

Prawn Fritters
J

Teriyaki
Scallops
V

Ankake \$26

Fried pieces of fresh fish, served under a thickened, Japanese flavoured, vegetable sauce

Teriyaki Prawns 6 pcs - \$26

extra pcs \$3

Pan seared, caramelized with Teriyaki sauce and served with salad.

Battered Prawns 6 pcs - \$22

extra pcs \$3

Unagi \$28

Imported fresh water eel, broiled, in a soy based sweetened sauce and served with a hand shredded cabbage salad

Salmon Creme Croquette 4 pcs - \$26

extra pcs \$6

Handmade creamed salmon, rolled into balls, panko coated, deep fried and served with Yatai hand shredded salad

Tempura

Thinly crisp battered and served with seasoning options

- Prawn and vegetables \$30
- White fish and vegetables \$28
- Vegetables only \$26

Prawn Fritters 3 pcs - \$28

extra pcs \$8

Whole prawns wrapped in okonomiyaki batter, deep fried, halved and sauced

Teriyaki Scallops 4 pcs - \$28

Pan seared, cooked into our house made teriyaki sauce and served with a wakame salad

Donburi & Sides



Ebido ^



Torikatsudon >

Unagidon v



Unatama v

Oyakodon v



Salads >

Curry Bowl >



Miso soup >



< Edamame



Torikatsudon \$26

Free range chicken thigh cutlet, panko coated, deep fried and cooked with egg and onion in a dashi sauce, served over rice

Edidon \$26

Battered prawns served over rice with sauce and pickles

Unagidon \$28

Broiled fresh-water eel served over rice with sauce and pickles

Oyakodon \$26

Free range strips of chicken cooked with egg and onion in a dashi sauce, served over rice

Unatama \$28

Fresh water eel omlette served over rice

Curry Bowl

Chicken, beef or vegetarian served with rice and daikon pickles

- Small \$13
- Medium \$22
- Large \$28

Salads

All hand shredded

- Salmon \$26
- Free range chicken \$24
- NZ beef \$24
- Fresh tofu \$20
- Vegetarian \$18

Side Orders

- Rice, small \$4, medium \$6, large \$10
- Edamame - baby soy beans (pictured) \$7.50
- Miso soup (pictured) \$3.50
- Side salad \$6
- Kimuchi (spicy pickled cabbage) \$7
- Natto (fermented soy beans) \$7

Desserts

Daifuku Platter >



Daifuku ♥



Premium ice cream / sorbet ♥



< Italian Dessert Platter



Italian Single Dessert ♥



It is not usual Japanese custom to eat dessert at the end of a meal but for those who desire something sweet to complete their dining experience we chose the following...

Daifuku Platter \$36

3 (red bean filled) sweet sticky rice cakes - served with Umeshu (Japanese plum liqueur) and a selection of premium ice creams

Daifuku \$12

Japanese sweet red bean filled mochi rice cake served with green tea ice cream
Served with Umeshu (Japanese plum liqueur) \$16

Premium ice cream 2 scoops \$10

Always using the very best of products (2 scoops and fruit decoration)

- Vanilla bean
- Triple chocolate
- Matcha green tea
- Black sesame

Premium sorbet 2 scoops \$10

Always using the very best of products (2 scoops and fruit decoration)

- Lemon
- Mango
- Berry
- Passionfruit/Mango
- Feijoa & Pear

Italian Dessert Platter \$47

(all 4 desserts) served with 8 small scoops of premium ice cream

Italian Single Dessert

- Chocolate Panna cotta \$14
- Creme Caramel \$14
- Lemon Panna cotta \$14
- Tiramisu \$16

Pre Order Only

Temaki-zushi >



These dishes are not on our main menu but you are able to pre order 2 days in advance.

Temaki-zushi

A great way to eat sushi

Hand roll yourself with the great selection of fillings. Mixed platter, bowl of sushi rice and ten pieces of nori

Set designed for four or five to share
We can upsize for larger groups

Pre ordering necessary to avoid a long wait.

Sole Karaage

Whole sole, boned out, fillets are tempura coated, deep fried and served over a mayo potato mash.

Topped with a thick ankake sauce and decorated with crisp fried strips of skin and the crisp fried skeleton.

Everything is edible except the leaf decoration.



Sole Karaage ✓

