

# FEED YOUR INNER SUMO FOR €10.20

ENJOY YOUR FAVOURITE DISHES SUPER-SIZED!

GO SUMO

## KATSU CURRY SUMO €10.20

**Chicken Katsu Curry**  
Tender chicken thigh in a crispy crumb with mild curry sauce, pickles and steamed rice.

**Prawn Katsu Curry**  
Succulent prawns in a panko crumb with mild curry sauce, pickles and steamed rice.

## RAMEN & MISO €10.20

**Spicy Seafood Udon / Rice**  
Prawns, salmon, squid and vegetables in a hot and spicy kimchi broth served with thick udon noodles or rice.

**Curry Beef Ramen / Rice**  
Seared beef and vegetables in a fragrant curry broth topped with chilli sesame paste and ramen noodles or rice.

### YO! OFFERS

Be the first to know about our new dishes and great offers by signing up to the YO! love club.

Sign up online: [YOSUSHI.COM](http://YOSUSHI.COM)

### FOLLOW YO!

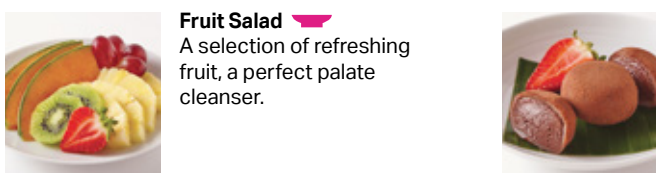
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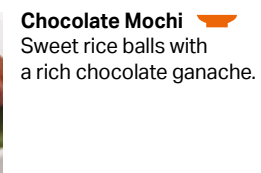
## DESSERTS 和菓子


DELICIOUS JAPANESE SWEETS

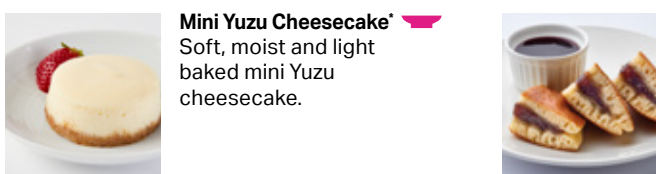
**Fruit Salad**   
A selection of refreshing fruit, a perfect palate cleanser.



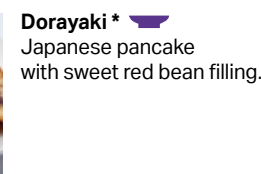
**Chocolate Mochi**   
Sweet rice balls with a rich chocolate ganache.



**Mini Yuzu Cheesecake**   
Soft, moist and light baked mini Yuzu cheesecake.




**Dorayaki** \*   
Japanese pancake with sweet red bean filling.




## HOW TO YO!

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If you're new to YO! then we'd recommend choosing around 5 dishes each.

 €2.60  €5.20

 €3.00  €5.80

 €3.80  €6.80

 €4.50  €7.90

### BEER ビール

**Asahi** 33cl €5.50 50cl €7.50  
Japan's favourite beer. 5%

**Sapporo** 50cl €7.50  
Japan's oldest beer brand. 5%

**Heineken** 25cl €4.80 50cl €7.20  
Draught

### WINE ワイン

#### CHAMPAGNE

**Champagne Ayala**  
12,5cl €10.00 75cl €62.00

#### WHITE WINE

**IGP d'Oc**  
Domaine des Salices - Viognier  
12,5cl €6.20 75cl €31.00

**Sancerre AOC**  
Les Broux - Sauvignon  
12,5cl €8.30 75cl €41.00

#### ROSÉ WINE

**Côtes de Provence AOP**  
Côté Presqu'île de Minuty  
12,5cl €6.50 75cl €34.00

#### RED WINE

**IGP Haute Vallée de l'Aude**  
Domaine Antugnac - Pinot noir  
12,5cl €6.20 75cl €31.00

**Graves AOC**  
Château Haut Selve  
12,5cl €8.30 75cl €38.00

All wine is available in 12,5cl glass.  
Wine bottles are 75cl unless otherwise stated.

### SAKE お酒

**Sake Shochikubai Classic** 18cl €6.80  
Served warm. 15%

**Sake Shochikubai Tokubetsu** 30cl €9.30  
Enjoy cold. 15%

### SPIRITS 蒸留酒

**Gin Gordon** 5cl €5.80

**Vodka Smirnoff** 5cl €5.80

**Whisky J&B** 5cl €5.80

**Martini Rosso** 5cl €5.10

**Ricard** 2cl €4.10



### SOFT DRINKS ソフト

**Pepsi / Pepsi Max** 50cl €3.80

**Orangina** 50cl €3.80

**Seven Up** 50cl €3.80

**Schweppes' Agrum** 50cl €3.80

**Ramune Japanese Lemonade** 20cl €4.70

**Tropicana Orange 100% pure juice** 25cl €3.80

**Tomato pure juice** 25cl €3.80

#### OTHERS

**Vaivai Coconut Water** 33cl €4.80

**Qyuzu Tonic Water Yuzu** 20cl €4.70

**Arizona Pomegranate** 50cl €4.80

**Arizona Original Green Tea** 50cl €4.80

#### WATER

**Vittel** 50cl €3.30

**S. Pellegrino** 50cl €3.60

**Perrier** 50cl €3.60

#### TEA & COFFEE

**Ristretto** €2.40

**Espresso** €2.40

**Double Espresso** €3.70

**Latte** €4.00

**Cappuccino** €4.00

**Americano** €2.90

**Jasmine Tea** €4.00

**Japanese Green Tea** Unlimited €4.00  
Sencha whole green tea leaves.

YO! 活

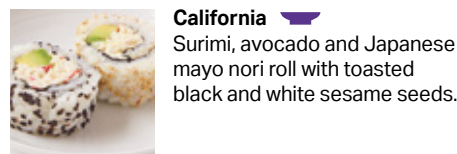
[www.yosushi.com](http://www.yosushi.com)


FEB18PC

## FIND ME ON THE BELT OR ORDER


### ROLLS | ロール

LARGE AND SMALL NORI ROLLS WITH RICE




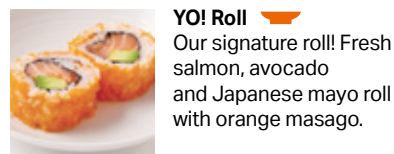
**California**   
Surimi, avocado and Japanese mayo nori roll with toasted black and white sesame seeds.




**Spicy Chicken**   
Crispy chicken katsu nori roll with shichimi powder & tonkatsu sauce.




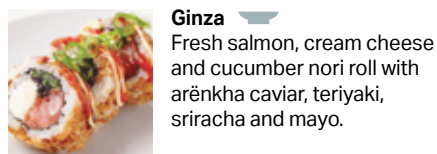
**Dynamite**   
Salmon, avocado and rayu chilli oil nori roll topped with sriracha, mayo and spring onion.




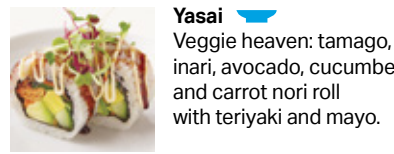
**YO! Roll**   
Our signature roll! Fresh salmon, avocado and Japanese mayo roll with orange masago.




**Dragon**   
California roll topped with fresh salmon, shichimi powder and spring onion.




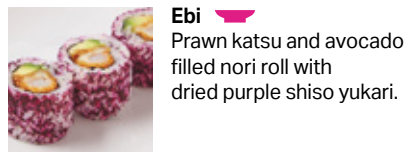
**Ginza**   
Fresh salmon, cream cheese and cucumber nori roll with arénkha caviar, teriyaki, sriracha and mayo.




**Yasai**   
Veggie heaven: tamago, inari, avocado, cucumber and carrot nori roll with teriyaki and mayo.




**Smoked Salmon & Cream Cheese**   
Cream cheese and cucumber wrapped in smoked salmon.




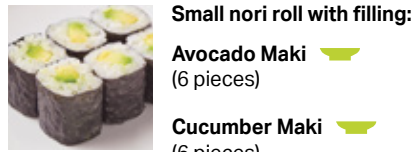
**Ebi**   
Prawn katsu and avocado filled nori roll with dried purple shiso yukari.





**Spicy Tuna**   
Chopped yellowfin tuna, spicy sriracha and rayu chilli oil nori roll with shichimi powder.




**Poached Salmon roll**   
Poached salmon and mayonaisse with avocado.




**Small nori roll with filling:**  
**Avocado Maki**  (6 pieces)  
**Cucumber Maki**  (6 pieces)





**Blossom**   
Prawn katsu and avocado nori roll with purple shiso yukari and spicy tuna topping.



**Red Dragon**   
Prawn katsu and avocado topped with thin slices of tuna.



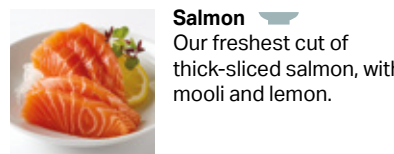
**Salmon Maki**  (4 pieces)  
**Tuna Maki**  (4 pieces)




We won't serve bluefin tuna today. Or any day. Ever.


### SASHIMI | 刺身

PREMIUM SLICES OF FISH OR MEAT




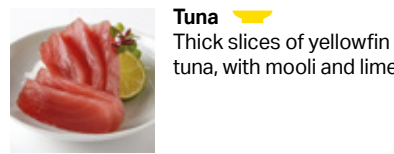
**Salmon**   
Our freshest cut of thick-sliced salmon, with mooli and lemon.




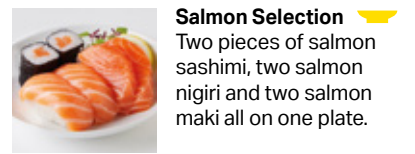
**Salmon & Yuzu Salsa**   
Thinly sliced salmon served up with a yuzu salsa and ponzu dressing.




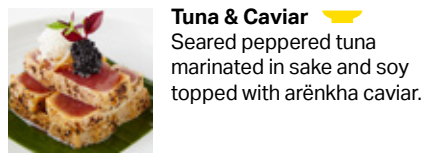
**Salmon & Yuzu Tartare**   
Finely diced salmon with yuzu tobiko, salmon roe and coriander pesto.




**Tuna**   
Thick slices of yellowfin tuna, with mooli and lime.




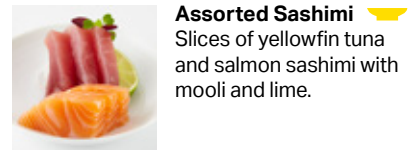
**Salmon Selection**   
Two pieces of salmon sashimi, two salmon nigiri and two salmon maki all on one plate.




**Tuna & Caviar**   
Seared peppered tuna marinated in sake and soy topped with arénkha caviar.



**Tuna Tartare**   
Layers of avocado and chopped yellowfin tuna served with ponzu sauce.



**Assorted Sashimi**   
Slices of yellowfin tuna and salmon sashimi with mooli and lime.

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 €2.60

 €5.20

 €3.00

 €5.80

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 €6.80

 €4.50

 €7.90


Great taste comes from great ingredients. At YO! we have hand-picked the finest, most authentic produce.


### TEMAKI | 手巻き


HAND ROLLS WRAPPED IN NORI RICE



SALMON & AVOCADO TEMAKI

**Yasai**   
Cucumber, inari and tamago with mayo, wrapped in a nori rice cone.

**California**   
Surimi, avocado, mayo and toasted sesame seeds in a nori rice cone.

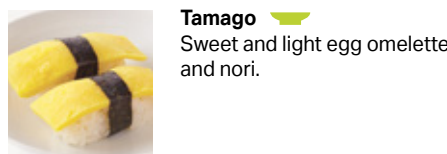
**Salmon & Avocado**   
Fresh salmon, avocado, mayo and toasted sesame seeds in a nori rice cone.




We are proud to have an extensive range of vegetarian & vegan dishes.


### NIGIRI | 寿司

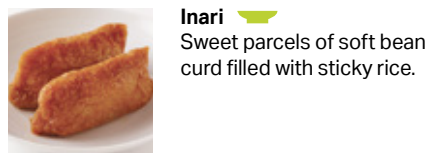
RICE BLOCKS WITH TOPPING




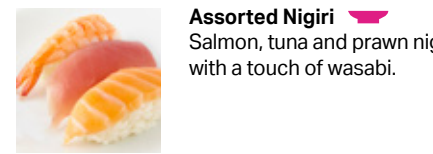
**Tamago**   
Sweet and light egg omelette and nori.




**Ebi**   
Poached, butterflied prawn with a wasabi kick.




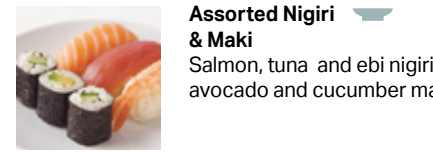
**Inari**   
Sweet parcels of soft bean curd filled with sticky rice.




**Assorted Nigiri**   
Salmon, tuna and prawn nigiri with a touch of wasabi.




**Salmon**   
Fresh-cut salmon and a touch of wasabi.



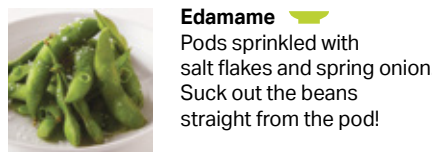
**Assorted Nigiri & Maki**   
Salmon, tuna and ebi nigiri, avocado and cucumber maki.




**Kaiso**   
Marinated seaweed with su-miso sauce, wrapped in nori.


### OTSUNAMI | サラダ

JAPANESE SIDES & SNACKS




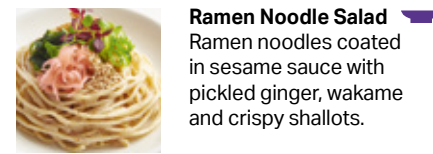
**Edamame**   
Pods sprinkled with salt flakes and spring onion. Suck out the beans straight from the pod!




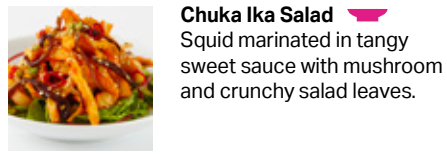
**Spicy Chicken Salad**   
Kimchi grilled chicken thigh and crunchy salad in a sesame soy dressing.




**Kaiso Seaweed**   
Marinated mixed seaweed, edamame and carrot in a su-miso dressing.



**Ramen Noodle Salad**   
Ramen noodles coated in sesame sauce with pickled ginger, wakame and crispy shallots.



**Chuka Ika Salad**   
Squid marinated in tangy sweet sauce with mushroom and crunchy salad leaves.

## HOT DISHES TO ORDER

### GYOZA | 餃子

DUMPLINGS WITH DIPPING SAUCE



VEGETABLE GYOZA

**Vegetable**  **Prawn** 

**Chicken** 

### YAKISOBA | 焼きそば

STIR-FRIED NOODLES



VEGETABLE YAKISOBA

Noodles in a tangy sauce served with crunchy fresh vegetables and beni shoga.

**Plain**  **Vegetable** 

### CHAHAN | チャハン

JAPANESE FRIED RICE



VEGETABLE CHAHAN

Seasoned sushi rice stir-fried with fresh vegetables and shichimi chilli powder.

**Plain rice**  **Vegetable** 


### KATSU | カツ

COATED IN PANKO BREADCRUMBS



PRAWN KATSU

**Chicken Katsu**   
Juicy chicken thigh in Japanese panko, drizzled with fruity tonkatsu sauce.


**Prawn Katsu**   
Crispy tail-on prawns drizzled with tonkatsu sauce.


### KATSU CURRY | カツカレー

KATSU WITH A MILD CURRY SAUCE



CHICKEN KATSU CURRY

**Chicken Katsu Curry**  **SUMO**  
Tender chicken thigh in a crispy crumb with mild curry sauce, pickles and steamed rice.


**Prawn Katsu Curry**  **SUMO**  
Succulent prawns in a panko crumb with mild curry sauce, pickles and steamed rice.


### RAMEN & MISO | スープ


SOUP, NOODLES & BROTHS



SPICY SEAFOOD UDON

**Miso Soup Unlimited**   
A light and healthy shiro miso broth with wakame, spring onion and tofu.

**Spicy Seafood Udon / Rice**  **SUMO**  
Prawns, salmon, squid and vegetables in a hot and spicy kimchi broth served with thick udon noodles or rice.


**Curry Beef Ramen / Rice**  **SUMO**  
Seared beef and vegetables in a fragrant curry broth topped with chilli sesame paste and ramen noodles or rice.


### STREET FOOD | ストリートフード

INSPIRED BY TRADITIONAL JAPANESE FLAVOURS



BEEF GYUDON

**Beef Gyudon**   
Bowl of rice topped with beef and onion with dashi and sweet soy.

**Chicken Kara Age**   
Crunchy fried chicken marinated in soy and sake served with mayo.