

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

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DESSERTS 和菓子

DELICIOUS JAPANESE SWEETS

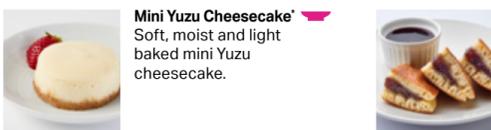
Fruit Salad 
A selection of refreshing fruit, a perfect palate cleanser.



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!

- 1 Choose plates from the belt or order straight from our menu (just ask a server)
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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 Japan's favourite beer. 5%	50cl €7.50
Sapporo 50cl €7.50 Japan's oldest beer brand. 5%	50cl €7.50
Heineken 25cl €4.80 Draught	50cl €7.20

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	

WINE ワイン

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

WHITE WINE	
IGP d'Oc 12,5cl €6.20	75cl €31.00
Sancerre AOC 12,5cl €8.30	75cl €41.00

ROSÉ WINE	
Côtes de Provence AOP 12,5cl €6.50	75cl €34.00

RED WINE	
IGP Haute Vallée de l'Aude 12,5cl €6.20	75cl €31.00
Graves AOC 12,5cl €8.30	75cl €38.00

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

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

FEB18PC

FIND ME ON THE BELT OR ORDER

ROLLS | ロール

LARGE AND SMALL NORI ROLLS WITH RICE

 <p>California </p> <p>Surimi, avocado and Japanese mayo nori roll with toasted black and white sesame seeds.</p>	 <p>Spicy Chicken </p> <p>Crispy chicken katsu nori roll with shichimi powder & tonkatsu sauce.</p>	 <p>Dynamite </p> <p>Salmon, avocado and rayu chilli oil nori roll topped with sriracha, mayo and spring onion.</p>
 <p>YO! Roll </p> <p>Our signature roll! Fresh salmon, avocado and Japanese mayo roll with orange masago.</p>	 <p>Dragon </p> <p>California roll topped with fresh salmon, shichimi powder and spring onion.</p>	 <p>Ginza </p> <p>Fresh salmon, cream cheese and cucumber nori roll with arénkha caviar, teriyaki, sriracha and mayo.</p>
 <p>Yasai </p> <p>Veggie heaven: tamago, inari, avocado, cucumber and carrot nori roll with teriyaki and mayo.</p>	 <p>Smoked Salmon & Cream Cheese </p> <p>Cream cheese and cucumber wrapped in smoked salmon.</p>	 <p>Ebi </p> <p>Prawn katsu and avocado filled nori roll with dried purple shiso yukari.</p>
 <p>Spicy Tuna </p> <p>Chopped yellowfin tuna, spicy sriracha and rayu chilli oil nori roll with shichimi powder.</p>	 <p>Poached Salmon roll </p> <p>Poached salmon and mayonaisse with avocado.</p>	 <p>Small nori roll with filling:</p> <p>Avocado Maki  (6 pieces)</p> <p>Cucumber Maki  (6 pieces)</p>
 <p>Blossom </p> <p>Prawn katsu and avocado nori roll with purple shiso yukari and spicy tuna topping.</p>	 <p>Red Dragon </p> <p>Prawn katsu and avocado with spicy mayonaisse topped with thin slices of tuna.</p>	 <p>Salmon Maki  (4 pieces)</p> <p>Tuna Maki  (4 pieces)</p>

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

SASHIMI | 刺身

PREMIUM SLICES OF FISH OR MEAT

 <p>Salmon </p> <p>Our freshest cut of thick-sliced salmon, with mooli and lemon.</p>	 <p>Salmon & Yuzu Salsa </p> <p>Thinly sliced salmon served up with a yuzu salsa and ponzu dressing.</p>	 <p>Salmon & Yuzu Tartare </p> <p>Finely diced salmon with yuzu tobiko, salmon roe and coriander pesto.</p>
 <p>Tuna </p> <p>Thick slices of yellowfin tuna, with mooli and lime.</p>	 <p>Salmon Selection </p> <p>Two pieces of salmon sashimi, two salmon nigiri and two salmon maki all on one plate.</p>	 <p>Tuna & Caviar </p> <p>Seared peppered tuna marinated in sake and soy topped with arénkha caviar.</p>
 <p>Tuna Tartare </p> <p>Layers of avocado and chopped yellowfin tuna served with ponzu sauce.</p>	 <p>Assorted Sashimi </p> <p>Slices of yellowfin tuna and salmon sashimi with mooli and lime.</p>	

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 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



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.

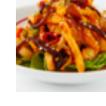
NIGIRI | 寿司

RICE BLOCKS WITH TOPPING

 <p>Tamago  Sweet and light egg omelette and nori.</p>	 <p>Ebi  Poached, butterflied prawn with a wasabi kick.</p>
 <p>Inari  Sweet parcels of soft bean curd filled with sticky rice.</p>	 <p>Assorted Nigiri  Salmon, tuna and prawn nigiri with a touch of wasabi.</p>
 <p>Salmon  Fresh-cut salmon and a touch of wasabi.</p>	 <p>Assorted Nigiri & Maki  Salmon, tuna and ebi nigiri, avocado and cucumber maki.</p>
 <p>Kaiso  Marinated seaweed with su-miso sauce, wrapped in nori.</p>	

OTSUNAMI | サラダ

JAPANESE SIDES & SNACKS

 <p>Edamame  Pods sprinkled with salt flakes and spring onion. Suck out the beans straight from the pod!</p>	 <p>Spicy Chicken Salad  Kimchi grilled chicken thigh and crunchy salad in a sesame soy dressing.</p>
 <p>Kaiso Seaweed  Marinated mixed seaweed, edamame and carrot in a su-miso dressing.</p>	 <p>Ramen Noodle Salad  Ramen noodles coated in sesame sauce with pickled ginger, wakame and crispy shallots.</p>
 <p>Chuka Ika Salad  Squid marinated in tangy sweet sauce with mushroom and crunchy salad leaves.</p>	

HOT DISHES TO ORDER

GYOZA | 餃子

DUMPLINGS WITH DIPPING SAUCE



Vegetable  **Prawn** 

Chicken 

YAKISOBA | 焼きそば

STIR-FRIED NOODLES



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

Plain  **Vegetable** 

CHAHAN | チャハン

JAPANESE FRIED RICE



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

Plain rice  **Vegetable** 

KATSU | カツ

COATED IN PANKO BREADCRUMBS



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   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 | スープ

SOUP, NOODLES & BROTHS



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

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.

STREET FOOD | ストリートフード

INSPIRED BY TRADITIONAL JAPANESE FLAVOURS



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.