FIND ME ON THE BELT OR ORDER

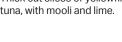
Hand made in our open kitchens using the freshest ingredients

SASHIMI

Premium slices of fish



Tuna Thick cut slices of yellowfin



Yellowtail Jalapeño Thin slices of yellowtail marinated in ponzu with ialaneño salsa.



Tuna Tataki & Ponzu Pepper seared yellowfin tuna, chilli daikon, crispy shallots and ponzu.





Tamago V Sweet and light egg omelette and nori.



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



and a touch of wasabi.

Crispy Salmon Skin

Crispy fried salmon skin with shichimi powder and spring onion.



salmon, avocado and Japanese mavonnaise with orange masago.







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



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



Salmon Selection

Three pieces of salmon sashimi, two salmon nigiri and two salmon maki all on one plate.



Assorted Sashimi Two slices each of salmon, tuna and hamachi (yellowtail).

Tuna & Caviar Sashimi

Seared tuna, marinated

in soy and Japanese

on banana leaf.



Our freshest cuts of thicksliced salmon seared with sesame on a bed of mooli and lemon.

Salmon mooli and lemon.

Our freshest cuts of





'ellowfin tuna and wasabi.



Cooked Prawn Cooked prawn and wasabi.

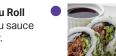


Hamachi Hamachi (yellowtail), shichimi (Japanese chilli powder) and cress.

ROLLS Large and small nori rolls with rice



Our signature roll! Fresh



Veggie heaven: tamago, inari, avocado, cucumber and carrot with terivaki and mavonnaise. **Hoisin Duck**

Spicy Crunchy Prawn

Crunchy tempura prawn

and spicy mayonnaise dip.



Duck, cucumber and spring onion with hoisin and orange sauce.





Fresh salmon, cream cheese and cucumber with arënkha caviar, teriyaki, sriracha and mavonnaise.



Surimi, avocado and Japanese mayonnaise with toasted black and white sesame seeds.

Roll Selection One piece of each premium roll: Ginza, Spider, and YO! Roll.

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



thick-sliced salmon, with



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



Spicy Squid Salad Poached squid with quick-pickled spicy kimchi vegetables.



FRESH SALADS

Edamame (V)

om the pod!

soy dressing.

Kaiso Salad V

a su-miso dressing.

Aubergine Salad V

Fried slices of aubergine

in a garlic and ginger sesame

Sesame marinated Japanese

seaweed, edamame, carrot in

Pods sprinkled with salt flakes and spring onion.

Suck out the beans straight

Japanese sides and snacks

Potato Salad (V) The Izakava classic! Potato and quick-pickled vegetables in karashi mustard mayonnaise dressina.



Surimi, avocado, mayonnaise and toasted sesame

Fresh salmon, avocado, mayonnaise and toasted

Salmon skin, spring onion and salad, wrapped

Choose one ingredient from each section:

soft shell crab tempura, chicken katsu,

Vegetable: avocado, cucumber, salad,

Sauce: mayonnaise, hot chilli sauce, katsu

sauce, sweet chilli mayonnaise, su-miso.

gari ginger, spring onion, inari.

Filling: hoisin duck, spicy tuna, prawn katsu,

Salmon & Avocado Temaki

TEMAKI

Salmon & Avocado

in a nori rice cone.

Make your own

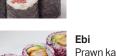
fresh salmon

California

Handrolls wrapped in rice

seeds in a nori rice cone.

sesame seeds in a nori rice cone.



Salmon Maki

Tuna Maki

Fresh salmon and wasabi.

Yellowfin tuna and wasabi.

Prawn katsu and avocado with dried purple shiso



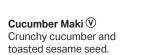
Vegetable V Sweet soy bean curd, cucumber, sweet egg Prawn katsu and avocado omelette and mayonnaise in a nori rice cone. with purple shiso yukari and spicy tuna topping. Crispy Salmon Skin



Dynamite Salmon, avocado and rayu chilli oil topped with sriracha, mayonnaise and spring



Soft avocado and mavonnaise.



Soybeans, oyster sauce, fried garlic, black pepper and shichimi powder.

HOT DISHES TO ORDER

Discover our favourite hot dishes from

Inspired by traditional Japanese flavours

Furikake Fries

bonito flakes.

Chicken Karaage

Crunchy fried chicken

Hot Spicy Edamame

Japanese style fries coated

in sriracha mayonnaise and

sprinkled with yuzu furikake,

sesame, aonori and smoky

the streets of Japan

STREET FOOD

Crispy Chilli Chicken Cubes of breaded boneless chicken crispy-fried with sweet chilli sauce.



Gyoza Chicken or beef dumplings with dipping sauce.

Crispy-fried marinated

chicken wings, coated in

Asian Wings



sticky terivaki and esame sauce. Takoyaki Osaka's No.1 street food. Lightly battered dough balls



nayonnaise, bonito and lots more. **Prawn Siomai** Crispy prawn dumplings with sweet chilli dipping sauce.



Spicy Pepper Squid Spicy marinated squid, fried until crisp and garnished with red chilli and spring onions.



Cod Nanbanzuke



Japan's answer to sweet and sour! Crispy fried cod bites in a sweet and sour sauce.





Popcorn Shrimp Tempura

TEMPURA Crisp & light batter

Prawn Tempura Crunchy prawn tempura, ginger and marinated in soy and ginger harusame sauce. and served with mayonnaise.



Yasai Tempura (V) Aubergine, avocado, carrot, red onion and spring

onion in a crisp tempura batter with a sesame vinegar sauce.



Vegetable Chahan

CHAHAN

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

- Plain W Without toppings
- Chicken Seafood
- Vegetable (V)



Vegetable Yakisoba

YAKISOBA

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

- Plain (V) Without toppings Vegetable (v)
- Prawn



Chicken Katsu Curry

Miso Chicken Bao

BAO BUNS

Served in a fluffy bun

Spicy Beef Bao NEW!

Miso Chicken Bao NEW!

shallots and fresh coriander

Teriyaki beef with spicy red pepper sauce served

in a fluffy bun with pickles, spring onion, crispy

mayonnaise, pickles, spring onion and rocca.

KATSU Coated in panko breadcrumbs

- Chicken Katsu Juicy chicken thigh in Japanese panko, drizzled with fruity tonkatsu sauce.
- Chicken Katsu Curry N Katsu smothered in mild curry sauce with pickles and steamed rice.
- Prawn Katsu Curry (N Katsu smothered in mild curry sauce with pickles and steamed rice.
- Tofu Katsu Curry (V) (N) Katsu smothered in mild curry sauce with pickles and steamed rice.



RAMEN & MISO Noodles and broths

- Miso Soup ♥ A light and healthy shiro miso broth with wakame, spring onion and tofu.
- Chilli Chicken Ramen Classic ramen noodles, kimchee-spiced grilled chicken, fragrant broth.
- Beef Curry Udon N Slices of beef, carrot, onion, udon noodles, curry broth and beni-shoga.
- Spicy Seafood Udon Prawns, salmon, squid and vegetables in a hot and spicy kimchi broth served with thick udon noodles



Garlic Beef Teriyaki

TERIYAKI Served hot from the grill in a salty sweet teriyaki glaze

- Salmon Teriyaki Chicken Terivaki
- Garlic Beef Teriyaki Chicken Karaage served in a fluffy bun with miso

Choose plates from the belt or the blue menu are at AED 18.00 each, every Monday!

> **Vegetarian** N Contains nuts

Many of our products contain or may come into contact with common allergens, including wheat, peanuts, soy, treenuts, milk and eggs. Please nform your server if you have food

Plate key

• 17.00AED • 15.75AED • 18.00AED • 20.00AED • 22.25AED • 24.25AED • 26.25AED • 28.50AED

W Vegetarian N Contains nuts

All prices are inclusive of 5% VAT

POKÉ BOWLS NEW!

Fresh fish tossed over rice and topped with vegetables and sauce



Salmon Poké Bowl

Salmon, pickled onions, cucumber, wakame, spring onion, shallots, kaiso, ginger, harusame, yuzu furikake over sushi rice.



Spicy Tuna Poké Bowl

Spicy Tuna, spicy mayo, pickled onion, cucumber, wakame, spring onion, shallots kaiso, ginger, ponzu, yuzu furikake over

DESSERTS Authentic Japanese sweets

Chocolate Mochi 🕅



Sweet rice balls with a rich chocolate ganache centre.

Sweet rice balls with a rich

strawberry ganache centre.



Chocolate Layer Cake W NEW! Light and airy chocolate cake with layer upon layer of soft chocolate cream.



Watermelon V Freshly sliced watermelon.



Crunchy Fried Banana (V) NEW! Banana coated in crispy corn flakes, drizzled with salted caramel sauce.









Dorayaki 🕏 Japanese pancake, red bean filling and raspberry

HOW TO YO!

Get started with our buzzy Kaiten belt.

- 1 Choose plates from the belt or order straight from our menu (just ask a server)
- 2 The colours of the plates tell you how much each one costs
- 3 When you're done, we'll count up your plates to work out the bill

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HOT & COLD BEVERAGES

Authentic Japanese teas, juices & soda



SOFT DRINKS (Unlimited refills)

Fresh Orange	19.00	Coca Cola	17.00	S.Pellegrino Sparkling Water	(S) 15.75 (L) 24.25
Fresh Mango	19.00	Coca Cola Zero	17.00		
Fresh Pineapple	19.00	Sprite	17.00	Acqua Panna Water	(S) 15.75 (L) 24.25
Organic Apple	19.00	Fanta	17.00	Local Still Water	(S) 9.50
Organic Apple & Ginger	19.00	George Composit			

WATER

SHINSEN! 新鮮

JUICES

Organic Pear and Raspberry

That's Japanese for fresh. And we love it. Because everything we do is about freshness.

Take our fresh approach to ingredients – all our seafood is 100% responsibly sourced. Then there's the fresh thinking we apply to our menu – it includes a mix of seafood, meat, and vegetarian dishes. But of course, freshest of all is the food itself. Unbeatably fresh ingredients, freshly prepared in front of your eyes, so you can experience the freshest flavours imaginable. So go on, dive into our new menu. You'll find it refreshingly different.

Dietary requirements? Talk to one of our friendly team, we'll be more than happy to help.

FOLLOW YO! Don't forget to follow us on Facebook, Twitter and Instagram. ヨッをフォロ ☑ ☑ YOSUSHI_ME 「 YOSUSHIME











