COLD DISHES

Hand made in our open kitchens using the freshest ingredients

SASHIMI

Premium slices of fish



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

Tuna Tataki & Ponzu

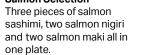
Pepper seared yellowfin tuna,

chilli daikon, crispy shallots



Salmon Selection Three pieces of salmon

and ponzu.



NIGIRI Rice blocks with a topping



Sweet and light egg omelette and nori.



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

ROLLS Large and small nori rolls with rice



Crispy Salmon Skin Crispy fried salmon skin with shichimi powder and spring onion.



salmon, avocado and Japanese mayonnaise with orange masago.











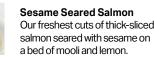


Salmon Dragon California roll topped with fresh salmon, shichimi powder and spring onion.



Salmon & Yuzu Salsa Finely sliced salmon with yuzu tobiko, salmon roe and coriander pesto





sweet sauce, served on banana leaf.



Tuna

Fresh-cut salmon and a touch of wasabi.

Yellowfin tuna and wasabi.



Ebi

shiso vukari.

Blossom

Dvnamite

spring onion.

mavonnaise.

×

Avocado Maki 🕅

Soft avocado and

Cucumber Maki 🕅

Crunchy cucumber and

toasted sesame seed.

Salmon

Our freshest cuts of thick-sliced salmon, with

mooli and lemon.

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

Prawn katsu and avocado

Prawn katsu and avocado

spicy tuna topping.

chilli oil topped with

with purple shiso yukari and

Salmon, avocado and rayu

sriracha, mayonnaise and

filled with dried purple

Spicy Crunchy Prawn Crunchy tempura prawn and spicy mayonnaise dip.

Yasai 🕅 Veggie heaven: tamago, inari, avocado, cucumber

and carrot with teriyaki and mavonnaise Ginza Fresh salmon, cream cheese and cucumber with arënkha caviar, teriyaki,



Roll Selection One piece of each premium roll: Ginza, Spicy Crunchy Prawn, and YO! Roll.





Yellowfin tuna and wasabi

FRESH SALADS



Suck out the beans straight from the pod! Aubergine Salad 🕅



Fried slices of aubergine in a garlic and ginger sesame



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



Salmon & Avocado Temaki

Handrolls wrapped in rice

TEMAKI

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



the streets of Japan



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

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

- Vegetable 🕅 Sweet soy bean curd, cucumber, sweet egg omelette and mayonnaise in a nori rice cone.
- Crispy Salmon Skin Salmon skin, spring onion and salad, wrapped in a nori rice cone.
- Make your own Choose one ingredient from each section:

Filling: spicy tuna, prawn katsu, chicken katsu, fresh salmon.

Vegetable: avocado, cucumber, salad, gari ginger, spring onion, inari.

Sauce: mayonnaise, hot chilli sauce, katsu sauce, sweet chilli mayonnaise, su-miso.





mayonnaise and tonkatsu.

HOT DISHES Discover our favourite hot dishes from

STREET FOOD

Inspired by traditional Japanese flavours

Furikake Fries - NEW! Japanese style fries coated in sriracha mayonnaise and

sprinkled with yuzu furikake, sesame, aonori and smoky bonito flakes.

Chicken Karaage - NEW! Crunchy fried chicken marinated in soy and ginger and served with mayonnaise.

Hot Spicy Edamame 🕑 Soybeans, oyster sauce, fried garlic, black pepper and 🛛 🔍 Yasai Tempura 🕅 shichimi powder.

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

Asian Wings - NEW!

Crispy-fried marinated chicken wings, coated in sticky teriyaki and sesame sauce.

Miso Black Cod Pan-fried miso-mirin marinated black cod, lotus chips and ginger root.

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

Osaka Style Squid - NEW! Our favourite Spicy Pepper Squid topped with bonito flakes, aonori, beni shoga,

Cod Nanbanzuke - NEW!

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

Vegetable Yakisoba

YAKISOBA



TEMPURA Crisp & light batter

Prawn Tempura Crunchy prawn tempura, ginger and harusame sauce.

Popcorn Shrimp Tempura Tempura prawns drizzled with a sweet shiro miso and chilli sauce.

Seasonal vegetables 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 ♥ Without toppings
- Seafood

Vegetable 🔍



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

🛑 Plain 🕅 Without toppings







Beef Katsu

KATSU 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.

Beef Katsu - NEW! Tasty beef in a crispy panko crumb served with a drizzle of fruity tonkatsu sauce.



Chicken Katsu Sando **KATSU SANDO**

Coated in panko breadcrumbs

Chicken Katsu Sando - NEW!

Crispy fried chicken thigh smothered with tonkatsu sauce and Japanese mustard, sandwiched in soft white bread.



Chicken Katsu Curry

KATSU CURRY

Katsu smothered in mild curry sauce with pickles and steamed rice

- 🗕 Chicken Katsu Curry 🕅
- 📕 Prawn Katsu Curry 🛽
- 🗕 Tofu Katsu Curry 🕅 🕅



Spicy Seafood Udon

RAMEN & MISO Noodles and broths

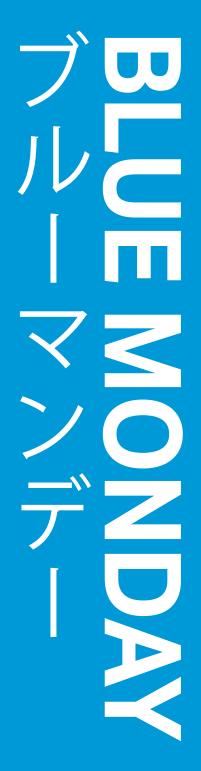
- Miso Soup 𝔍 A light and healthy shiro miso broth with wakame, spring onion and tofu.
- Chilli Chicken Ramen Classic ramen noodles, kimchee-spiced grilled chicken, fragrant broth.
- Beef Curry Udon 🛽 Slices of beef, carrot, onion, udon noodles, curry broth and beni shoga.
- Spicy Seafood Udon Prawns, 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 Teriyaki
- Garlic Beef Teriyaki



Choose plates from the belt or order hot food. All dishes from the Blue Monday menu are at SR 17 each, every Monday !

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

Plate key

● 16SR ● 15SR ● 17SR ● 19SR ● 21SR ● 23SR ● 25SR ● 27SR

𝔍 Vegetarian ℕ Contains nuts

HOW TO YO! Get started with our buzzy Kaiten belt.



OUR CHEF RECOMMENDS

The best adventures begin with a moment of inspiration.

To start you on your food adventure, we recommend choosing around 5 plates. Our chef has chosen some favourites from the dishes on our diverse menu – we think it's a perfect mix of YO! classics and new exclusives:



Prawn Tempura



Salmon Selection



e Chicken Katsu Curry 🕅





🛑 Osaka Style Squid



Cod Nanbanzuke



Chicken Katsu Sando







Furikake Fries



Chicken Karaage

DESSERTS



YO! SUSHI'S OWN BLEND OF TEAS (Hot or Cold)

Coca Cola

14

Japanese Green Tea with Ginkgo Leaves	14	Coca Cola Light
Japanese Sakura White Tea	14	Sprite
Japanese Herbal Relaxation Tea	14	Fanta
Japanese Sencha Premium Green Tea	14	Com Or
Japanese Apricot Green Tea	14	Cou Cola



UNLIMITED

Japanese Green Tea	
Jnlimited refills	

JUICES

Fresh Orange	18
Fresh Mango	18
Fresh Pineapple	18



SHINSEN! 新鮮



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

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



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.



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Fresh Fruit 🕅 Freshly sliced seasonal fruits.

SOFT DRINKS (Unlimited refills)

RUA

)	WAI	E

16	S.Pellegrino Sparkling Water	(S) 15 (L) 23
16	Acqua Panna Water	(S) 15
16		(L) 23
16	Local Still Water	(S) 9



JAPANESE STREET FOOD & SUSHI

