



Sushi
& fresh
Japanese
food

how to YO!

Pick any coloured plate from the belt, tuck in and enjoy. Or order directly with our team who will bring your dishes and drinks straight to your table

new to YO!?



We suggest 4-5 small dishes per person or one large bowl and 1-2 small plates per person



At the end of your meal, our team will count up your plates and add to your bill



£3.50



£4.50



£5.50



£6.00



£6.50



£7.50



£8.50



join YO! love club

Join YO! Love Club for exclusive rewards, offers and competitions



sushi – on the belt or made to order

salmon, tuna & seafood

 **prawn crackers** 142kcal **3.50**
Large sharing size, available on the belt and to order

 **nigiri**
Sushi rice topped with freshly sliced fish
salmon 160kcal **5.50**

 **tuna** 124kcal **5.50**

 **salmon maki** 215kcal **4.50**
Salmon nori rice rolls

 **crunchy california roll** 308kcal **5.50**
Surimi and avocado roll, topped with mayo, teriyaki and crispy onions

 **konbini tuna onigiri** 219kcal **4.50**
Tuna mayo with freshly cut spring onion, wrapped up in sticky rice and seasoned with our furikake seasoning

 **california handroll** 233kcal **5.95**
Surimi, avocado, mayo, toasted sesame seeds in a nori rice cone
Order with our team

 **salmon + avocado handroll** 199kcal **6.50**
Salmon, avocado, mayo, toasted sesame seeds in a nori rice cone
Order with our team

 **YO! roll** 205kcal **6.00**
Our signature roll. Salmon, avocado and mayo, rolled in roe

 **dynamite roll** £ 245kcal **6.50**
Creamy avocado, cucumber and carrot, rolled in crispy onions, topped with spicy salmon

 **monster maki** 179kcal **6.50**
Salmon, prawn katsu, surimi, carrot, cucumber, kaiso seaweed and avocado wrapped in nori

 **popcorn prawn roll** 321kcal **6.50**
Prawn katsu rolled in chives, topped with smashed avocado, kimchi sauce and popcorn prawns

 **salmon dragon roll** 243kcal **6.50**
California roll topped with salmon, shichimi powder and spring onion

 **nigiri + maki mix** 299kcal **7.50**
2 salmon nigiri, 1 tuna nigiri, 2 salmon maki, 2 avocado maki and 2 cucumber maki

 **salmon sashimi** 176kcal **7.50**
Freshly cut thick slices of salmon, with a citrus, pak choi salad

 **tuna sashimi** 87kcal **8.50**
Freshly cut thick slices of tuna, with a citrus, pak choi salad

 **salmon top hits** 339kcal **8.50**
2 salmon nigiri, 2 salmon maki, 2 salmon sashimi and 2 YO! rolls

vegetable

 **maki**
Nori rice rolls. Choose from
avocado 219kcal **3.50**

 **sesame cucumber** 163kcal **3.50**

 **classic edamame** 129kcal **3.50**
Sprinkled with sea salt and spring onions
Order hot edamame with our team

 **kaiso seaweed** 171kcal **4.50**
Marinated mixed seaweed, edamame and carrot dressed with su-miso, topped with sesame seeds

 **vegetable inari taco** 143kcal **4.50**
Golden tofu inari pockets packed with sushi rice and vegetables

exclusively at Selfridges

made to order

new beef katsu sando 592kcal **16.95**

Beef katsu glazed in katsu sauce, served in a toasted brioche roll with creamy miso slaw and furikake seasoned fries

soft shell crab tempura 404kcal **8.50**

Soft shell crab tempura, dusted with citrus salt on an aromatic shiso leaf, with pickled onion and a creamy ponzu mayo for dipping

soft shell crab tempura + mango temaki 289kcal **8.50**

Seasoned tempura soft shell crab, with mango salsa, pickled onion, shiso leaf, ponzu mayo and citrus salt all wrapped in a nori rice cone

crispy nigiri

korean bbq chicken 320kcal **7.50**

Fried sushi rice cubes, bulgogi sauce, mayo, spring onion and sesame

spicy salmon £ 330kcal **7.50**

Fried sushi rice cubes, sriracha, mayo, spring onion and furikake seasoning

pulled shiitake 359kcal **5.50**

Fried sushi rice, teriyaki, vegan mayo and pickled red onion

 **yasai roll** 191kcal **5.50**
Tofu, kaiso, cucumber and carrot, topped with teriyaki, vegan mayo and spring onion

 **yasai handroll** 155kcal **5.95**
Cucumber, tofu and avocado with vegan mayo and toasted sesame seeds in a nori rice cone
Order with our team

 **vegetable volcano roll** 237kcal **6.50**
Kaiso, cucumber, carrot and chive, topped with sweet chilli sauce, smashed avocado and crispy onions

beef, chicken & duck

 **spicy chicken katsu roll** £ 180kcal **5.50**
Chicken katsu and lettuce, rolled in shichimi powder and topped with tonkatsu sauce

 **hoisin duck roll** 172kcal **6.00**
Hoisin duck and cucumber, rolled in crispy onions

 **korean bbq chicken roll** 178kcal **5.50**
Shredded chicken, cucumber, mild chilli and ginger dressed slaw, rolled in chives, topped with mango salsa and mayo

 **chicken katsu sushi sando** 568kcal **7.50**
Fan favourite chicken katsu, sandwiched between sushi rice and crisp lettuce, with curry mayo, pickled ginger and spring onion

 **new beef tataki** 80kcal **8.50**
Seared beef tataki served over pak choi slaw, finished with chilli & ginger dressing, togarashi and mixed sesame seeds

 **new seared beef nigiri** 140kcal **7.50**
Seared beef nigiri topped with rich miso mayo, katsu sauce, togarashi and yuzu kosho

hot food – order at your table

street food & sharing

fried chicken

furi furi chicken 412kcal **6.95**

Add your salt & pepper seasoning into the bag, shake it up and enjoy perfectly coated, crispy fried chicken bites served with mayo

japanese style fried chicken 344kcal **7.95**
Crispy chicken breast, marinated in soy and sake, with mayo

korean style fried chicken £ 380kcal **7.95**
Crispy chicken in a tasty sweet and spicy Korean style chilli sauce

new vegetable kakiage 141kcal **3.50**
Light tempura-fried vegetable kakiage, dressed with teriyaki sauce and topped with furikake seasoning

popcorn shrimp 426kcal **8.50**
Tempura shrimp with a sweet shiro miso and chilli sauce

spicy pepper squid £ 193kcal **8.50**
Crispy squid, dusted in a spicy seasoning, dished up with a chilli and ginger dipping sauce

bao

pulled shiitake bao 378kcal **4.50**
Shiitake mushroom with teriyaki, cucumber, pak choi and pickled red onion. Garnished with chilli, sesame seeds and miso vegan mayo

korean chicken bao 328kcal **4.50**
Pulled chicken in a Korean bbq sauce with a subtle chilli and ginger slaw, coriander, sesame seeds and pickled red onion

katsu

Coated in Japanese panko breadcrumbs, with a fruity tonkatsu sauce and served with a citrus, pak choi salad

pumpkin 154kcal **6.50**

chicken 247kcal **6.95**

prawn 151kcal **7.95**

chicken yakitori 226kcal **6.95**
Chicken yakitori skewers, with sesame and sriracha mayo

teriyaki

Served in a tempting, sticky soy glaze, topped with sesame and a fresh chilli garnish. Served with a citrus slaw

chicken 193kcal **7.95**

pulled shiitake 271kcal **7.95**

beef 326kcal **8.50**

gyoza

5 pieces **vegetable** 210kcal **6.95**

chicken 206kcal **7.50**

loaded vegetable korean £ 220kcal **7.95**
Korean ketchup, shichimi, vegan mayo, crispy and spring onions

loaded chicken teriyaki 280kcal **8.50**
Teriyaki, mayo, crispy and spring onions

noodles

Fresh himokawa udon noodles stir-fried in a black pepper soy sauce, dished up with crunchy vegetables

pulled shiitake teriyaki 390kcal **7.50**

chicken bulgogi 339kcal **7.50**

prawn 317kcal **7.95**



Allergies? Please speak to a team member who can help you. For a full allergen guide and nutritional information, please scan the QR code. We handle several allergens in our kitchen and cannot guarantee our dishes are allergen free

We do not label any products as vegan. Items containing egg may be cooked in shared oil with vegetarian products, and all meat products such as chicken, beef and pork may be prepared in shared fryers

We've done our best to remove bones from our fish and meat dishes, please be careful in case any remain. Remove edamame beans from their shells before eating. Take care with prawn tails, as they may be hard or sharp



furi furi chicken



new vegetable kakiage



salmon teriyaki fried rice



new beef teriyaki curry



chashu chicken ramen



for the table

pickled kimchi cucumber £ 24kcal **1.95**
Spicy, sweet and tangy. Sprinkled with sesame seeds

miso corn ribs 210kcal **4.95**
Charred corn ribs with miso vegan mayo and a sprinkle of chilli powder

sesame tender stem broccoli 132kcal **4.95**
Lightly blanched tender stem broccoli with a sesame dressing, topped with sesame seeds

pak choi with chilli + ginger 48kcal **4.95**
Tender pak choi with a Vietnamese style chilli and ginger dressing

YO! fries 321kcal **4.95**
Japanese style fries in sriracha vegan mayo, sprinkled with sesame and furikake seasoning

hoisin duck fries £ 391kcal **6.95**
Crispy fries loaded with duck, Korean ketchup, mayo and furikake seasoning

katsu curry

Our much loved Japanese classic. Aromatic curry sauce and steamed rice, now including tangy pickled kimchi cucumber on the side with a large portion

pumpkin 407kcal/735kcal **regular 8.50 large 12.50**

chicken 543kcal/922kcal **8.95 13.50**

katsu egg 122kcal **2.50**
Add a crispy panko-coated egg to your katsu curry

fried rice

Steamed sushi rice fried with black pepper soy sauce, dished up with crunchy vegetables

pulled shiitake teriyaki 460kcal **7.50**

chicken bulgogi 409kcal **7.50**

salmon teriyaki 441kcal **7.95**

katsu egg 122kcal **2.50**
Add a crispy panko-coated egg to your fried rice

rice bowls

teriyaki donburi

Served in a tempting, sticky soy glaze, topped with sesame and a fresh chilli garnish. Dished up with steamed rice, pak choi and radish

pulled shiitake 861kcal **14.50**

chicken 706kcal **14.50**

beef 980kcal **15.50**

korean style fried chicken donburi £ 1051kcal **14.95**
Crispy chicken, tossed in a tasty sweet and spicy Korean style chilli sauce

new beef teriyaki curry 1063kcal **15.95**

Crispy beef coated in garlic teriyaki sauce, served with steamed sushi rice, our signature Japanese curry sauce, beni shoga and spring onion

katsu egg 122kcal **2.50**
Add a crispy panko-coated egg to your rice bowl

ramen

vegetable gyoza + shiitake £ 641kcal **13.95**

Dashi broth with ramen noodles, beansprouts, pak choi, nori, spring onion, sesame, red chilli and crispy onions

chicken dashi £ 644kcal **14.50**

Dashi broth with ramen noodles, pak choi and beansprouts. Served with a soy-marinated egg, crispy onion, spring onion, red chilli, chilli powder, sesame and nori

chashu chicken £ 876kcal **14.50**

Tonkatsu broth (contains pork) with ramen noodles, pak choi and beansprouts. Served with a soy-marinated egg, crispy onion, spring onion, chilli powder, chive oil and nori

spicy seafood tan tan £ 555kcal **14.95**

Dashi broth with salmon, squid, prawns, kimchi and sesame paste, ramen noodles, pak choi and beansprouts. Served with a soy-marinated egg, crispy onion, spring onion, red chilli, chilli powder, sesame and nori

katsu egg 122kcal **2.50**
Add a crispy panko-coated egg to your ramen



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drinks & desserts

unlimited

- authentic miso soup**   53kcal per cup

Authentic Japanese soup with wakame, spring onion and tofu. The perfect starter or accompaniment to your meal

3.50
- japanese green tea**  

3.50

soft drinks

- belu water**  

Belu profits are sent to WaterAid. Their bottles are 100% recyclable and made from 100% recycled materials
- still or sparkling**

330ml 2.95
- coca-cola classic****, **coca-cola zero sugar**, **diet coke**, **sprite zero**, **fanta orange**, **new dr pepper**  

330ml 3.95
- the boba co. popping bubble tea**  

Choose from **mango & passionfruit** or **strawberry lemonade**. Green tea with popping bubbles

330ml 4.95
- chu-lo apple**  

A tangy soft drink inspired by Japan's popular drink Chuhai, with a fizzy, sour apple taste

330ml 4.50
- intune lemon + cbd drink**  

Satisfyingly sour sparkling lemon drink with yuzu (6mg CBD), in collaboration with YO!. Not recommended for under 18s

250ml 4.50
- mogu mogu****  

Choose from **blackcurrant** or **mango**. Delicious fruit flavours, with added chunks of chewy nata de coco

320ml 2.95
- ramune soda****  

Choose from **original**, **strawberry** or **blueberry**. A fizzy and refreshing Japanese lemonade. Known for its signature marble-sealed bottle

200ml 3.95
- cawston press kids blend**  

Apple & mango or **apple & pear**

200ml 2.95

**includes sugar tax levy

beer

- asahi** 5% abv  

620ml 7.95
330ml 5.95
- asahi** 0% abv Alcohol Free  

330ml 5.50

sake

- hakushika ginjo sake** 13.3% abv  

180ml 7.50



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Adults need around 2000 kcal a day

We include a discretionary service charge of 7.5% for easy tipping. 100% of any tips go directly to our restaurant teams

wine

- | | 125ml available | 175ml | 250ml | bottle |
|--|-----------------|-------|----------------------|-----------------------|
| via enrico pinot grigio 10.7% abv   | | 5.50 | 7.50 | 20.95 |
| Dry, refreshing and delicate. Medium bodied and perfectly balanced | | | | |
| la vaca gorda malbec 12.5% abv   | | 5.50 | 7.50 | 20.95 |
| Full-bodied with a hint of spice and aromas of plums and blackberries | | | | |
| via enrico pinot grigio rosé 10.7% abv   | | 5.50 | 7.50 | 20.95 |
| Deliciously smooth with crisp raspberry flavours | | | | |
| luminesta prosecco brut 10.5% abv   | | | 7.95
200ml bottle | 23.95
750ml bottle |

ready to drink

- MOTH: spicy margarita** 14.9% abv  

125ml 6.50
- MOTH: espresso martini** 14.9% abv  

125ml 6.50
- MOTH: negroni** 14.9% abv  

125ml 6.50
- MOTH: cosmopolitan** 14.9% abv  

125ml 6.50

desserts

- 

new blueberry matcha cream puff  431kcal

5.50

Light choux pastry filled with blueberry and white chocolate cream, topped with blueberry sauce and a dusting of matcha
- 

chocolate mud cake  211kcal

5.50

Indulgent chocolate cake topped with melted marshmallow and chocolate sauce
- 

chocolate little moons  256kcal

5.50

Chocolate truffle ganache in a mochi rice casing, with chocolate sauce
- 

new yuzu little moons  202kcal

5.50

Citrus yuzu and lemon
- 

new – exclusive to YO! strawberry matcha little moons  202kcal

5.50

Strawberry cheesecake cream wrapped in matcha mochi
- 

dorayaki pancake  174kcal

5.50

Japanese pancakes with a light custard centre, served with a raspberry coulis
- 

apple pie gyoza  162kcal

6.95

Your favourite hot dumplings filled with apple, topped with custard, caramel and a matcha dusting

Order with our team
- 

cotton candy cheesecake  319kcal

6.50

A light and fluffy Japanese cheesecake surrounded by a sweet raspberry coulis



 plant-based  vegetarian

● 3.50 ● 4.50 ● 5.50 ● 6.00 ● 6.50 ● 7.50 ● 8.50