



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



£3.50



£4.50



£5.50



£6.00



£6.50



£7.50



£8.50

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



join YO! love club

Join our Love Club to stay in the loop 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

 **katsu shrimp roll** 306kcal **6.50**
Smashed avocado rolled in chives, topped with kimchi sauce and prawn katsu

 **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 with your choice of filling

 **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

 **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

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 slow, rolled in chives, topped with mango salsa and mayo

 **kimchi chicken salad** 186kcal **6.00**
Spicy kimchi chicken with a crisp salad of mixed greens, carrots, edamame, radish and beansprouts, tossed in a chilli and ginger dressing

 **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



sushi for two

728kcal **18.50**
Share a salmon platter of 6 salmon maki, 6 salmon nigiri, 2 YO! rolls and 4 slices of thick cut salmon sashimi **Order with our team**

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

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, drizzled with 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

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

shiitake teriyaki 390kcal **7.50**

chicken bulgogi 339kcal **7.50**

prawn 317kcal **7.95**



furi furi chicken



sesame tender stem broccoli



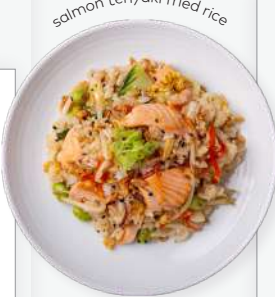
large chicken katsu curry



pickled kimchi cucumber



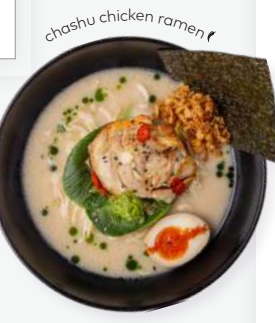
katsu egg



salmon teriyaki fried rice



beef teriyaki rice bowl



chashu chicken ramen

for the table

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

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

new sesame tender stem broccoli 42kcal **4.95**
Lightly blanched tender stem broccoli tossed in a sesame dressing, topped with sesame seeds

new 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 drizzled 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 **8.50 12.50**

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

prawn 447kcal/699kcal **9.50 14.50**

new 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

shiitake teriyaki 460kcal **7.50**

chicken bulgogi 409kcal **7.50**

salmon teriyaki 441kcal **7.95**

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

rice bowls

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 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**
Tonkotsu 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

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

drinks & desserts

unlimited

authentic miso soup   53kcal per cup	3.50
Authentic Japanese soup with wakame, spring onion and tofu. The perfect starter or accompaniment to your meal	
japanese green tea  	3.45

soft drinks

belu water  	
Belu profits are sent to WaterAid. Their bottles are 100% recyclable and made from 100% recycled materials	
still or sparkling	500ml 2.95
coca-cola classic** , coca-cola zero sugar , diet coke , sprite zero , fanta orange  	330ml 3.95
new the boba co. popping bubble tea  	330ml 4.95
Green tea with popping bubbles. Choose from either mango & passion fruit or strawberry lemonade	
chu-lo apple  	330ml 4.50
A tangy soft drink inspired by Japan's popular drink Chuhai, with a fizzy, sour apple taste	
intune lemon + yuzu cbd soda  	250ml 4.50
Tune into the moment with our satisfyingly sour lemon + yuzu CBD soda, co-owned by singer/songwriter Ella Eyre and exclusive to YO! (6mg CBD)	
simplee aloe  	500ml 4.50
mogu mogu**  	320ml 2.95
Delicious fruit flavours, with added chunks of chewy nata de coco. Choose from blackcurrant or mango	
ramune soda** 	200ml 3.95
A fizzy and refreshing Japanese lemonade. Known for its signature marble-sealed bottle. Choose from original or strawberry	
cawston press kids blend  	200ml 2.95
Apple + mango or apple + pear	

**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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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. As we do not operate dedicated fryers for meat, fish and vegetarian products, items may be cooked in shared oil

Adults need around 2000 kcal a day  plant-based  vegetarian

wine

	125ml available	175ml	250ml	bottle
via enrico pinot grigio 11% 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 11% 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

-196 6.0% abv  	330ml 5.95
Lemon or grapefruit shochu vodka + soda	

desserts

	new chocolate cream puff made with KITKAT®  414kcal Choux pastry filled with a chocolate cream. Topped with KITKAT® crumbs, KITKAT® sauce and a KITKAT® finger	 5.50
	miso-caramel chocolate brownie  505kcal Rich and mouth-watering chocolate brownie layered with miso caramel	5.50
	chocolate little moons  256kcal Chocolate truffle ganache in a mochi rice casing, with chocolate sauce	5.50
	strawberry little moons  194kcal Bites of creamy strawberry cheesecake mochi, in a sweet rice casing, with a raspberry coulis	5.50
	dorayaki pancake  174kcal Japanese pancakes with a light custard centre, served with a raspberry coulis	5.50
	apple pie gyoza  162kcal Your favourite hot dumplings filled with apple and drizzled with custard, caramel and a matcha dusting Order with our team	6.95
	cotton candy cheesecake  319kcal A light and fluffy Japanese cheesecake surrounded by a sweet raspberry coulis	6.50



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

100% of any tips go directly to our restaurant teams

 3.50  4.50  5.50  6.00  6.50  7.50  8.50