









W E L C O M E

- 1 Grab a seat, order your drinks & help yourself to our delicious dishes on the belt.
- 2 You can order hot food (& any dishes you can't see on the belt) from a team member.
- 3 When you're done we'll add up all your coloured plates to work out your bill. Simple!

IF YOU ARE NEW TO YO!

We recommend choosing 4-5 dishes each.


E N J O Y !

-  25,-
-  30,-
-  35,-
-  47,-
-  57,-
-  62,-
-  74,-
-  89,-





D E S S E R T S


デザート

 **NEW CHEESECAKE**
Cheesecake served with salted caramel sauce & strawberry.



 **FRESH FRUIT** 
The perfect palate cleanser - our fresh & healthy fruit plate.



 **NEW CHOCOLATE BROWNIE**
Indulgent chocolate brownie served with caramel sauce & strawberry.



DRINKS TO ORDER

SOFT DRINKS

ソフトドリンク

COCA-COLA / ZERO / LIGHT SPRITE / FANTA / SCHWEPPEs	30 cl 25,- 50 cl 35,-
KILDEVÆLD STILL WATER	50 cl 25,-
SAN PELLEGRINO SPARKLING	50 cl 25,-
COCONUT WATER	50 cl 35,-
ORGANIC GINGER APPLE JUICE	27,5 cl 35,-
ALOE VERA DRINK ORIGINAL/MANGO	50 cl 30,-
RAMLÖSA SPARKLING/SPARKLING LEMON	50 cl 25,-
ARIZONA TEA GREEN TEA / BLUEBERRY/WHITE / POMEGRANATE GREEN	50 cl 30,-
RAMUNE-JAPANESE SOFT DRINK ORIGINAL / PINEAPPLE	20 cl 35,-

WINE

RED

MARTEREY PINOT NOIR 13%
FRANCE
ELEGANT AND INTENSE
glass 65,-
bottle 195,-

ZENATO ROSSO VENETO 13,5%
ITALY
SEMI-DRY AND RICH
glass 75,-
bottle 290,-

SPARKLING

CODORNIU 1551 CAVA 11,5%
SPAIN
ZESTY AND FRESH
glass 75,-
bottle 199,-

NICOLAS FEUILLATTE BRUT
CHAMPAGNE 11%
FRANCE
ELEGANT, CITRUS AND GREEN APPLES
glass 109,-
bottle 425,-

WHITE

PURATO CATARRATTO 12,5%
ITALY
PRODUCED FROM 100% ORGANIC GRAPES.
SEMI-DRY.
glass 55,-
bottle 165,-

BESTHEIM RIESLING 12%
FRANCE
PERFECT WITH FISH.
FRESH & JUICY FRUITY IN HARMONY
glass 69,-
bottle 225,-

ROSE

MARIUS ROSÉ BY MICHEL CHAPOUTIER 12,5%
FRANCE
FRESH, ACIDITY & FRUITY
glass 65,-
bottle 195,-

COFFEE

コーヒー

COFFEE	30,-
CAFFÈ LATTE	35,-
CAPPUCCINO	40,-

TEA

お茶

ORGANIC GREEN TEA	30,-
LEMONGRASS GINGER	30,-

BEER

ボトルビール

CARLSBERG DRAFT PILSNER 25 cl 45,-
A WELL-PROPORTIONED BOTTOM
50 cl 59,-
FERMENTED LAGER BEER. 4.6%

KIRIN ICHIBAN 33 cl 50,-
AMERICAN PALE LAGER STYLE. 5%

SAPPORO 50 cl 69,-
JAPAN'S OLDEST BEER BRAND. 5%

SAKE

お酒

SAKE CHOYA 4 cl 29,-
ENJOY COLD. GENTLE,
20 cl 89,-
SMOOTH & FRUITY. 13.5%
72 cl 299,-

SAKE SHIRAYUKI 4 cl 39,-
ENJOY COLD
20 cl 99,-
SMOOTH & DRY. 14.5%
75 cl 349,-

KIZAKURA SAKE HONJOZO 18 cl 99,-
DRY & STRONG. 16%.

KIZAKURA SAKE JUNMAI 18 cl 99,-
DRY & CLEAN. 15%



YO! OFFERS

BE THE FIRST TO KNOW ABOUT OUR NEW DISHES & GREAT OFFERS
BY SIGNING UP TO OUR EMAIL NEWSLETTERS.

✉ YOSUSHI.COM

FOLLOW YO!

FOLLOW US ON FACEBOOK, INSTAGRAM & TWITTER.

f Instagram Twitter @YOSUSHI

YO!

YD!

ようこそ

JAPANESE
STREET FOOD
& SUSHI
MENU



ROLLS

巻物

NEW MIXED MAKI PLATE

The best of both worlds, 3 salmon maki & 3 avocado maki.



CRUNCHY PRAWN

Prawn katsu, avocado, wasabi masago (fish roe) & mayo.



NEW TUNA MAYO

Poached yellowfin tuna with cucumber, red onion & garlic mayo, rolled in chives. A classic dish with a YO! twist!



SALMON MAKI

Fresh salmon wrapped in a nori roll.



NEW CHICKEN AVOCADO

Chicken, cos lettuce & avocado, rolled in crispy onions. Topped with garlic mayo & parmesan.



GINZA

Salmon, cream cheese, cucumber, chives & arènkha caviar. Topped with teriyaki, sriracha & mayo.



AVOCADO MAKI

Soft avocado nori roll.



YASAI

Inari, avocado, cucumber cos lettuce & carrot roll, topped with teriyaki & mayo.



SMOKED SALMON & CREAM CHEESE

Cream cheese & cucumber wrapped in smoked salmon.



TUNA MAKI

Yellowfin tuna & nori roll.



DRAGON

California roll topped with fresh salmon, shichimi powder & spring onion.



RED DRAGON

Crunchy prawn roll with sriracha mayo topped with fresh tuna, shichimi powder & spring onion.



CUCUMBER MAKI

Crunchy cucumber & toasted sesame seed nori roll.



SPICY SALMON & AVOCADO

Cucumber, avocado & kaiso seaweed roll, topped with spicy salmon & ikura caviar.



SPICY TUNA

Chopped yellowfin tuna, spicy sriracha & rayu chili oil nori roll with shichimi powder.



NEW CRUNCHY CALIFORNIA

Surimi & avocado roll, topped with mayo, teriyaki & crunchy onion.



CALIFORNIA

Surimi mayo & avocado nori roll with toasted black & white sesame seeds.



YO! ROLL

Our signature roll! Fresh salmon, avocado & mayo, rolled in orange masago.



NEW KICKIN' SALMON

Salmon, avocado, cream cheese & cucumber rolled in Korean red pepper powder. Topped with crispy onions & sriracha mayo.



SPICY CHICKEN

Crispy chicken katsu nori roll with shichimi powder.



NIGIRI

にぎり

SALMON

Fresh, hand cut salmon on sushi rice. Try it with wasabi & soy sauce!



KAISO

Marinated seaweed with sumiso sauce, wrapped in nori.



NEW ABURI SALMON

Salmon topped with garlic mayo & ponzu sauce, lightly seared with a blow torch for a delicious finish.



TAMAGO

Sweet & light egg omelette & nori.



ASSORTED NIGIRI

Yellowfin tuna, fresh salmon & poached butterfried prawn.



NEW INARI TACO

Golden tofu pockets filled with rice, avocado, ponzu salsa & sriracha mayo.



EBI

Poached, butterfried prawn.



TUNA

Yellowfin tuna.



TEMAKI HAND-ROLLS

手巻き

YASAI

Cucumber, inari & avocado with mayo, wrapped in a nori rice cone.

CALIFORNIA

Surimi, avocado, mayo & toasted sesame seeds in a nori rice cone.

SALMON & AVOCADO

Fresh salmon, avocado, mayo & toasted sesame seeds in a nori rice cone.



SOUP

ラーメン



SPICY SEAFOOD UDON

SPICY SEAFOOD UDON ((
Prawns, salmon, squid & vegetables in a hot & spicy kimchi broth served with thick udon noodles.

MISO SOUP
Miso is a light soup with wakame, spring onion & tofu. Healthy & delicious, it goes with every meal.



MISO IS A LIGHT SOUP WITH WAKAME, SPRING ONION AND TOFU. HEALTHY & DELICIOUS. IT GOES WITH EVERY MEAL.

GYOZA

餃子

VEGETABLE GYOZA (V
Fried dumplings filled with vegetables. Served with a soy vinegar dipping sauce.



CHICKEN GYOZA
Fried chicken & vegetable filled dumpling with a soy vinegar dipping sauce.



RICE

チャーハン



SALMON FRIED RICE

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

- VEGETABLE** (V)
- SALMON** (S)
- CHICKEN** (C)
- PLAIN STEAMED RICE** (R)

YAKISOBA

焼きそば



CHICKEN YAKISOBA

Fresh yakisoba noodles stir-fried in a tangy sauce served with crunchy vegetables.

- VEGETABLE** (V)
- PRAWN** (P)
- CHICKEN** (C)
- PLAIN NOODLES** (N)

SASHIMI

刺身

SALMON SELECTION
Two pieces of salmon sashimi, two salmon nigiri & two salmon maki all on one plate.



TUNA & CAVIAR
Seared tuna, marinated in sake & soy, served with caviar, mooli & shiso leaf.



SALMON & YUZU SALSA
Thinly sliced salmon served up with a yuzu & ponzo dressing.



CORIANDER TUNA
Delicious slices of tuna, rolled in coriander & quickly seared. Served with lemon.



SALMON
Our freshest cuts of thick-sliced salmon, with mooli & lemon.



TUNA TARTAR
Chopped yellowfin tuna, avocado, crispy shallots & truffle ponzo sauce.



TUNA
Thick cut slices of yellowfin tuna, with mooli & lemon.



SALMON & TUNA
Cuts of thick sliced salmon & tuna with mooli & lime.



SALMON TARTAR
Finely diced salmon with yuzu tobiko, trout roe & coriander pesto.



NEW BEETROOT CURED SALMON
Dazzling beetroot cured slice of salmon served with lemon.



SALADS

サラダ

EDAMAME (E)
Pods sprinkled with sea salt flakes. Pop the beans out & eat.



SPICY CHICKEN SALAD
Kimchi grilled chicken thigh & crunchy salad in a sesame soy dressing.



KIMCHI SQUID (K)
Poached squid with quick-pickled spicy kimchi vegetables.



KAISO SEAWEED (K)
Marinated mixed seaweed, edamame & carrot in a su-miso dressing.



NEW TENDERSTEM & SESAME (N)
Steamed tenderstem broccoli, served on a rich sesame sauce.



KATSU CURRY

カツカレー



PRAWN KATSU CURRY

CHICKEN KATSU CURRY
Succulent chicken in a crispy Japanese panko crumb with mild curry sauce, pickles & steamed rice.

PRAWN KATSU CURRY
Succulent prawns in a panko crumb with mild curry sauce, pickles & steamed rice.

NEW TOFU KATSU CURRY
Crispy tofu with mild curry sauce, pickles, spring onion & steamed rice.

TERIYAKI

照り焼き



BEEF TERIYAKI

CHICKEN TERIYAKI
Succulent chicken thigh glazed in a sweet, sticky teriyaki glaze.

BEEF & GARLIC TERIYAKI
Crispy slices of beef in a tempting sticky garlic & soy glaze with a fresh chilli kick.

SALMON & TERIYAKI
Teriyaki glazed salmon slices with vegetables & steamed rice

KATSU

フライ



CHICKEN KATSU

Your choice of succulent chicken, prawn or crispy tofu in Japanese panko, drizzled with fruity tonkatsu sauce.

NEW TOFU **PRAWN**
CHICKEN



LARGE CHICKEN KATSU CURRY

GO LARGE 129,-

GO LARGE ON KATSU CURRIES 129,-. THESE MAIN COURSE PORTIONS ARE ALL SERVED WITH RICE.

TEMPURA

天ぷら

PRAWN TEMPURA
Black tiger prawns fried in a crispy & light batter with harusame sauce.

STREET FOOD

ストリートフード



YO! FRIES

NEW YO! FRIES
Japanese style fries coated in sriracha mayo & sprinkled with sesame, aonori & smoky bonito flakes.



CHICKEN TERIYAKI BURGER

NEW CHICKEN TERIYAKI BURGER
Chicken teriyaki served with cucumber & pickled red onion, in a steamed bao burger bun.



POPCORN SHRIMP

POPCORN SHRIMP
Tempura shrimp drizzled with a sweet shiro miso & chilli sauce.



NEW STIR FRIED PAK CHOI & GARLIC
Stir-fried baby pak choy, with garlic, ginger, soy & sesame oil.



NEW CHICKEN KATSU BURGER
Our favourite chicken katsu served with garlic mayo & cos lettuce, in a steamed bao burger bun.



NEW KOREAN FRIED CHICKEN
Fried chicken tossed in a tastysweet & spicy Korean chili sauce.



SPICY PEPPER SQUID
Spicy marinated squid, fried until crisp & garnished with red chilli & spring onions.

