

## FIND ME ON THE BELT OR ORDER

Hand made in our open kitchens using the freshest ingredients

### SASHIMI

Premium slices of fish

<p><b>Tuna</b> Thick cut slices of yellowfin tuna, with mooli and lime.</p>	<p><b>Salmon Selection</b> Three pieces of salmon sashimi, two salmon nigiri and two salmon maki all on one plate.</p>	<p><b>Salmon &amp; Yuzu Salsa</b> Thinly sliced salmon served up with a yuzu &amp; ponzu dressing.</p>
<p><b>Yellowtail Jalapeño</b> Thin slices of yellowtail marinated in ponzu with jalapeño salsa.</p>	<p><b>Assorted Sashimi</b> Two slices each of salmon, tuna and hamachi (yellowtail).</p>	<p><b>Sesame Seared Salmon</b> Our freshest cuts of thick-sliced salmon seared with sesame on a bed of mooli and lemon.</p>
<p><b>Tuna Tataki &amp; Ponzu</b> Pepper seared yellowfin tuna, chilli daikon, crispy shallots and ponzu.</p>	<p><b>Tuna &amp; Caviar Sashimi</b> Seared tuna, marinated in soy and Japanese sweet sauce, served on banana leaf.</p>	<p><b>Salmon</b> Our freshest cuts of thick-sliced salmon, with mooli and lemon.</p>

### NIGIRI

Rice blocks with a topping

<p><b>Tamago</b>  Sweet and light egg omelette and nori.</p>	<p><b>Tuna</b> Yellowfin tuna and wasabi.</p>
<p><b>Inari Pocket</b>  Sweet parcels of soft bean curd filled with sticky rice.</p>	<p><b>Cooked Prawn</b> Cooked prawn and wasabi.</p>
<p><b>Salmon</b> Fresh-cut salmon and a touch of wasabi.</p>	<p><b>Hamachi</b> Hamachi (yellowtail), shichimi (Japanese chilli powder) and cress.</p>

### ROLLS

Large and small nori rolls with rice

<p><b>Crispy Salmon Skin</b> Crispy fried salmon skin with shichimi powder and spring onion.</p>	<p><b>Spicy Crunchy Prawn</b> Crunchy tempura prawn and spicy mayonnaise dip.</p>	<p><b>Salmon Maki</b> Fresh salmon and wasabi.</p>
<p><b>YO! Roll</b> Our signature roll! Fresh salmon, avocado and Japanese mayonnaise with orange masago.</p>	<p><b>Yasai</b>  Veggie heaven: tamago, inari, avocado, cucumber and carrot with teriyaki and mayonnaise.</p>	<p><b>Tuna Maki</b> Yellowfin tuna and wasabi.</p>
<p><b>Spicy Chicken Katsu Roll</b> Crispy chicken, katsu sauce and shichimi powder.</p>	<p><b>Hoisin Duck</b> Duck, cucumber and spring onion with hoisin and orange sauce.</p>	<p><b>Ebi</b> Prawn katsu and avocado with dried purple shiso yukari.</p>
<p><b>YO! California</b> Crabstick, avocado, mayonnaise and masago.</p>	<p><b>Spider</b> Tempura soft shell crab and pickled ginger with yuzu tobiko and sweet chilli sauce.</p>	<p><b>Blossom</b> Prawn katsu and avocado with purple shiso yukari and spicy tuna topping.</p>
<p><b>Spicy Tuna</b> Chopped yellowfin tuna, spicy sriracha and rayu chilli oil with shichimi powder.</p>	<p><b>Ginza</b> Fresh salmon, cream cheese and cucumber with arênkha caviar, teriyaki, sriracha and mayonnaise.</p>	<p><b>Dynamite</b> Salmon, avocado and rayu chilli oil topped with sriracha, mayonnaise and spring onion.</p>
<p><b>Smoked Salmon &amp; Cream Cheese</b> Cream cheese and cucumber wrapped in smoked salmon.</p>	<p><b>California</b> Surimi, avocado and Japanese mayonnaise with toasted black and white sesame seeds.</p>	<p><b>Avocado Maki</b>  Soft avocado and mayonnaise.</p>
<p><b>Salmon Dragon</b> California roll topped with fresh salmon, shichimi powder and spring onion.</p>	<p><b>Roll Selection</b> One piece of each premium roll: Ginza, Spider, and YO! Roll.</p>	<p><b>Cucumber Maki</b>  Crunchy cucumber and toasted sesame seed.</p>

## FRESH SALADS

Japanese sides and snacks

-  **Edamame**   
Pods sprinkled with salt flakes and spring onion. Suck out the beans straight from the pod!
-  **Aubergine Salad**   
Fried slices of aubergine in a garlic and ginger sesame soy dressing.
-  **Kaiso Salad**   
Sesame marinated Japanese seaweed, edamame, carrot in a su-miso dressing.
-  **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.
-  **Potato Salad**   
The Izakaya classic! Potato and quick-pickled vegetables in karashi mustard mayonnaise dressing.



Salmon & Avocado Temaki

## TEMAKI

Handrolls wrapped in rice

-  **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:** hoisin duck, spicy tuna, prawn katsu, soft shell crab tempura, 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.

## HOT DISHES TO ORDER

Discover our favourite hot dishes from the streets of Japan

### STREET FOOD

Inspired by traditional Japanese flavours

-  **Furikake Fries**  
Japanese style fries coated in sriracha mayonnaise and sprinkled with yuzu furikake, sesame, aonori and smoky bonito flakes.
-  **Chicken Karaage**  
Crunchy fried chicken marinated in soy and ginger and served with mayonnaise.
-  **Popcorn Shrimp Tempura**  
Tempura prawns drizzled with a sweet shiro miso and chilli sauce.
-  **Yasai Tempura**   
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**   
Without toppings
-  **Chicken**
-  **Seafood**
-  **Vegetable** 
-  **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.
-  **Spicy Pepper Cauliflower**  **NEW!**  
Spicy marinated cauliflower fried until crisp, garnished with red chili and spring onions.



Popcorn Shrimp Tempura

## 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.

**Yasai Tempura**   
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**   
Without toppings

**Chicken**

**Seafood**

**Vegetable** 



Vegetable Yakisoba 

## YAKISOBA

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

**Plain**   
Without toppings

**Vegetable** 

**Prawn**



Chicken Katsu Curry

## KATSU

Coated in panko breadcrumbs

**Chicken Katsu**  
Juicy chicken thigh in Japanese panko, drizzled with fruity tonkatsu sauce.

**Chicken Katsu Curry**   
Katsu smothered in mild curry sauce with pickles and steamed rice.

**Prawn Katsu Curry**   
Katsu smothered in mild curry sauce with pickles and steamed rice.

**Tofu Katsu Curry**    
Katsu smothered in mild curry sauce with pickles and steamed rice.



Miso Chicken Bao

## BAO BUNS

Served in a fluffy bun

**Spicy Beef Bao** **NEW!**  
Teriyaki beef with spicy red pepper sauce served in a fluffy bun with pickles, spring onion, crispy shallots and fresh coriander.

**Miso Chicken Bao** **NEW!**  
Chicken Karaage served in a fluffy bun with miso mayonnaise, pickles, spring onion and rocca.



Spicy Seafood Udon

## 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**   
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**

### Plate key

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

 **Vegetarian**  **Contains nuts**

All prices are inclusive of 5% VAT

# ブルーマンデー BLUE MONDAY

Choose plates from the belt or order hot food. All dishes from the blue menu are at AED 18.00 each, every Monday!

 **Vegetarian**  
 **Contains nuts**

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

## 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 sushi rice.

**MENU**  
メニュー

**YO! 活**

JAPANESE STREET FOOD & SUSHI

## DESSERTS

Authentic Japanese sweets

<ul style="list-style-type: none"> <li>  <b>Chocolate Mochi</b> <span style="color: green;">✔</span>                      Sweet rice balls with a rich chocolate ganache centre.                 </li> <li>  <b>Strawberry Mochi</b> <span style="color: green;">✔</span>                      Sweet rice balls with a rich strawberry ganache centre.                 </li> <li>  <b>Red Bean Mochi</b> <span style="color: green;">✔</span>                      Sweet rice balls with a rich red bean ganache centre.                 </li> </ul>	<ul style="list-style-type: none"> <li>  <b>Chocolate Layer Cake</b> <span style="color: green;">✔</span> <b>NEW!</b>                      Light and airy chocolate cake with layer upon layer of soft chocolate cream.                 </li> <li>  <b>Honey Cake</b> <span style="color: green;">✔</span> <b>NEW!</b>                      Light and airy cake with layer upon layer of delicate honey cream.                 </li> <li>  <b>Roll Cake Selection</b> <span style="color: green;">✔</span>                      Choice of 3 handmade roll cakes: Vanilla, Green Tea, Chocolate or Strawberry.                 </li> </ul>	<ul style="list-style-type: none"> <li>  <b>Watermelon</b> <span style="color: green;">✔</span>                      Freshly sliced watermelon.                 </li> <li>  <b>Crunchy Fried Banana</b> <span style="color: green;">✔</span> <b>NEW!</b>                      Banana coated in crispy corn flakes, drizzled with salted caramel sauce.                 </li> <li>  <b>Dorayaki</b> <span style="color: green;">✔</span>                      Japanese pancake, red bean filling and raspberry sauce.                 </li> </ul>
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## HOW TO YO!

Get started with our buzzy Kaiten belt.

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

**Plate key** ● 17.00AED ● 15.75AED ● 18.00AED ● 20.00AED ● 22.25AED ● 24.25AED ● 26.25AED ● 28.50AED

All prices are inclusive of 5% VAT

✔ Vegetarian Ⓝ Contains nuts

## HOT & COLD BEVERAGES

Authentic Japanese teas, juices & soda

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

Japanese Green Tea with Ginkgo Leaves	14.75
Japanese Sakura White Tea	14.75
Japanese Herbal Relaxation Tea	14.75
Japanese Sencha	14.75
Japanese Apricot Green Tea	14.75

### UNLIMITED

Japanese Green Tea	14.75
Unlimited refills	

## JUICES

Fresh Orange	19.00
Fresh Mango	19.00
Fresh Pineapple	19.00
Organic Apple	19.00
Organic Apple & Ginger	19.00
Organic Pear and Raspberry	19.00

## SOFT DRINKS (Unlimited refills)

Coca Cola	17.00
Coca Cola Zero	17.00
Sprite	17.00
Fanta	17.00



## WATER

S.Pellegrino Sparkling Water	(S)15.75 (L)24.25
Acqua Panna Water	(S)15.75 (L)24.25
Local Still Water	(S)9.50

## SHINSEN! 新鮮

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.  
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**YO! 活**

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