

FEED YOUR INNER SUMO FOR €10.20

ENJOY YOUR FAVOURITE DISHES SUPER-SIZED!

GO SUMO

KATSU CURRY SUMO €10.20

Chicken Katsu Curry
Tender chicken thigh in a crispy crumb with mild curry sauce, pickles and steamed rice.

Prawn Katsu Curry
Succulent prawns in a panko crumb with mild curry sauce, pickles and steamed rice.

RAMEN & MISO €10.20

Spicy Seafood Udon / Rice
Prawns, salmon, squid and vegetables in a hot and spicy kimchi broth served with thick udon noodles or rice.

Curry Beef Ramen / Rice
Seared beef and vegetables in a fragrant curry broth topped with chilli sesame paste and ramen noodles or rice.

YO! OFFERS

Be the first to know about our new dishes and great offers by signing up to the YO! love club.

Sign up online: YOSUSHI.COM

FOLLOW YO!

Follow us on Facebook, Instagram and Twitter

[f](#) [@](#) [t](#) YOSUSHI

DESSERTS 和菓子

DELICIOUS JAPANESE SWEETS

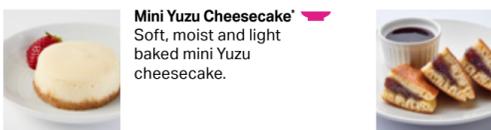
Fruit Salad 
A selection of refreshing fruit, a perfect palate cleanser.



Chocolate Mochi 
Sweet rice balls with a rich chocolate ganache.



Mini Yuzu Cheesecake 
Soft, moist and light baked mini Yuzu cheesecake.



Dorayaki * 
Japanese pancake with sweet red bean filling.



HOW TO YO!

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

If you're new to YO! then we'd recommend choosing around 5 dishes each.

 €2.60  €5.20

 €3.00  €5.80

 €3.80  €6.80

 €4.50  €7.90

BEER ビール

Asahi 33cl €5.50 50cl €7.50
Japan's favourite beer. 5%

Sapporo 50cl €7.50
Japan's oldest beer brand. 5%

Heineken 25cl €4.80 50cl €7.20
Draught

SAKE お酒

Sake Shochikubai Classic 18cl €6.80
Served warm. 15%

Sake Shochikubai Tokubetsu 30cl €9.30
Enjoy cold. 15%

SPIRITS 蒸留酒

Gin Gordon 5cl €5.80

Vodka Smirnoff 5cl €5.80

Whisky J&B 5cl €5.80

Martini Rosso 5cl €5.10

Ricard 2cl €4.10

WINE ワイン

CHAMPAGNE

Champagne Ayala
12,5cl €10.00 75cl €62.00

WHITE WINE

IGP d'Oc
Domaine des Salices - Viognier
12,5cl €6.20 75cl €31.00

Sancerre AOC
Les Broux - Sauvignon
12,5cl €8.30 75cl €41.00

ROSÉ WINE

Côtes de Provence AOP
Côté Presqu'île de Minuty
12,5cl €6.50 75cl €34.00

RED WINE

IGP Haute Vallée de l'Aude
Domaine Antugnac - Pinot noir
12,5cl €6.20 75cl €31.00

Graves AOC
Château Haut Selve
12,5cl €8.30 75cl €38.00

All wine is available in 12,5cl glass.
Wine bottles are 75cl unless otherwise stated.

SOFT DRINKS ソフト

Pepsi / Pepsi Max 50cl €3.80

Orangina 50cl €3.80

Seven Up 50cl €3.80

Schweppes' Agrum 50cl €3.80

Ramune Japanese Lemonade 20cl €4.70

Tropicana Orange 100% pure juice 25cl €3.80

Tomato pure juice 25cl €3.80

OTHERS

Vaivai Coconut Water 33cl €4.80

Qyuzu Tonic Water Yuzu 20cl €4.70

Arizona Pomegranate 50cl €4.80

Arizona Original Green Tea 50cl €4.80

WATER

Vittel 50cl €3.30

S. Pellegrino 50cl €3.60

Perrier 50cl €3.60

TEA & COFFEE

Ristretto €2.40

Espresso €2.40

Double Espresso €3.70

Latte €4.00

Cappuccino €4.00

Americano €2.90

Jasmine Tea €4.00

Japanese Green Tea Unlimited €4.00
Sencha whole green tea leaves.



YO! 活

www.yosushi.com

FEB18PC

FIND ME ON THE BELT OR ORDER

ROLLS | ロール

LARGE AND SMALL NORI ROLLS WITH RICE



California
Surimi, avocado and Japanese mayo nori roll with toasted black and white sesame seeds.



YO! Roll
Our signature roll! Fresh salmon, avocado and Japanese mayo roll with orange masago.



Yasai
Veggie heaven: tamago, inari, avocado, cucumber and carrot nori roll with teriyaki and mayo.



Spicy Tuna
Chopped yellowfin tuna, spicy sriracha and rayu chilli oil nori roll with shichimi powder.



Blossom
Prawn katsu and avocado nori roll with purple shiso yukari and spicy tuna topping.



Spicy Chicken
Crispy chicken katsu nori roll with shichimi powder & tonkatsu sauce.



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



Smoked Salmon & Cream Cheese
Cream cheese and cucumber wrapped in smoked salmon.



Poached Salmon roll
Poached salmon and mayonaisse with avocado.



Red Dragon
Prawn katsu and avocado with spicy mayonaisse topped with thin slices of tuna.



Dynamite
Salmon, avocado and rayu chilli oil nori roll topped with sriracha, mayo and spring onion.



Ginza
Fresh salmon, cream cheese and cucumber nori roll with arénkha caviar, teriyaki, sriracha and mayo.



Ebi
Prawn katsu and avocado filled nori roll with dried purple shiso yukari.



Small nori roll with filling:

Avocado Maki (6 pieces)

Cucumber Maki (6 pieces)

Salmon Maki (4 pieces)

Tuna Maki (4 pieces)

We won't serve bluefin tuna today. Or any day. Ever.

SASHIMI | 刺身

PREMIUM SLICES OF FISH OR MEAT



Salmon
Our freshest cut of thick-sliced salmon, with mooli and lemon.



Beef Tataki
Pepper-seared rare beef and tangy coriander pesto.



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



Salmon & Yuzu Salsa
Thinly sliced salmon served up with a yuzu salsa and ponzu dressing.



Tuna Tartare
Layers of avocado and chopped yellowfin tuna served with ponzu sauce.



Assorted Sashimi
Slices of yellowfin tuna and salmon sashimi with mooli and lime.



Salmon Selection
Two pieces of salmon sashimi, two salmon nigiri and two salmon maki all on one plate.



Salmon & Yuzu Tartare
Finely diced salmon with yuzu tobiko, salmon roe and coriander pesto.



Tuna & Caviar
Seared peppered tuna marinated in sake and soy topped with arénkha caviar.

HOW TO YO!

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

If you're new to YO! then we'd recommend choosing around 5 dishes each.

€2.60

€5.20

€3.00

€5.80

€3.80

€6.80

€4.50

€7.90

Great taste comes from great ingredients. At YO! we have hand-picked the finest, most authentic produce.

TEMAKI | 手巻き

HAND ROLLS WRAPPED IN NORI RICE



SALMON & AVOCADO TEMAKI

Yasai
Cucumber, inari and tamago with mayo, wrapped in a nori rice cone.

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

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

We are proud to have an extensive range of vegetarian & vegan dishes.

NIGIRI | 寿司

RICE BLOCKS WITH TOPPING



Tamago
Sweet and light egg omelette and nori.



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



Salmon
Fresh-cut salmon and a touch of wasabi.



Kaiso
Marinated seaweed with su-miso sauce, wrapped in nori.



Ebi
Poached, butterflyed prawn with a wasabi kick.



Beef
Seared beef with nori and 7-chilli shichimi powder for a kick.



Assorted Nigiri
Salmon, tuna and prawn nigiri with a touch of wasabi.



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

OTSUNAMI | サラダ

JAPANESE SIDES & SNACKS



Edamame
Pods sprinkled with salt flakes and spring onion. Suck out the beans straight from the pod!



Kaiso Seaweed
Marinated mixed seaweed, edamame and carrot in a su-miso dressing.



Chuka Ika Salad
Squid marinated in tangy sweet sauce with mushroom and crunchy salad leaves.



Harusame Aubergine
Fried slices of aubergine in a garlic and ginger sesame soy dressing.



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



Ramen Noodle Salad
Ramen noodles coated in sesame sauce with pickled ginger, wakame and crispy shallots.

HOT DISHES TO ORDER

GYOZA | 餃子

DUMPLINGS WITH DIPPING SAUCE



VEGETABLE GYOZA

Vegetable **Prawn**
Chicken

RAMEN & MISO | スープ

SOUP, NOODLES & BROTHS



SPICY SEAFOOD UDON

Miso Soup Unlimited
A light and healthy shiro miso broth with wakame, spring onion and tofu.

Spicy Seafood Udon / Rice
Prawns, salmon, squid and vegetables in a hot and spicy kimchi broth served with thick udon noodles or rice.

Curry Beef Ramen / Rice
Seared beef and vegetables in a fragrant curry broth topped with chilli sesame paste and ramen noodles or rice.

Miso Dumpling Ramen / Rice
Vegetable dumplings and crunchy vegetables in a miso broth with chilli sesame paste and ramen noodles or rice.

STREET FOOD | ストリートフード

INSPIRED BY TRADITIONAL JAPANESE FLAVOURS



FURIKAKE FRIES

TERIYAKI | 照り焼き

GLAZED IN A SWEET SOY



CHICKEN TERIYAKI

Chicken Teriyaki
Chicken thighs served hot from the grill in a salty sweet teriyaki glaze.

Beef Teriyaki
Crispy slices of beef in a tempting sticky garlic & soy glaze with a fresh chilli kick.

Salmon Teriyaki
Fresh pieces of tender salmon served hot from the grill.

KATSU | カツ

COATED IN PANKO BREADCRUMBS



PRAWN KATSU

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

Prawn Katsu
Crispy tail-on prawns drizzled with tonkatsu sauce.

CHAHAN | チャハン

JAPANESE FRIED RICE



SALMON CHAHAN

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

Plain rice **Chicken**
Vegetable **Salmon**

KATSU CURRY | カツカレー

KATSU WITH A MILD CURRY SAUCE



CHICKEN KATSU CURRY

Chicken Katsu Curry
Tender chicken thigh in a crispy crumb with mild curry sauce, pickles and steamed rice.

Prawn Katsu Curry
Succulent prawns in a panko crumb with mild curry sauce, pickles and steamed rice.

YAKISOBA | 焼きそば

STIR-FRIED NOODLES



CHICKEN YAKISOBA

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

Plain **Chicken**
Vegetable **Prawn**

* Defrosted product. Do not refreeze.
Net price - Non contractual pictures - February 2018.