

# 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](http://YOSUSHI.COM)

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## DESSERTS 和菓子

DELICIOUS JAPANESE SWEETS

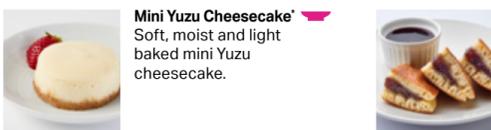
**Fruit Salad**   
A selection of refreshing fruit, a perfect palate cleanser.



**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

<b>Asahi</b> 33cl <b>€5.50</b>	50cl <b>€7.50</b>
Japan's favourite beer. 5%	
<b>Sapporo</b> 50cl <b>€7.50</b>	
Japan's oldest beer brand. 5%	
<b>Heineken</b> 25cl <b>€4.80</b>	50cl <b>€7.20</b>
Draught	

### SAKE お酒

<b>Sake Shochikubai Classic</b> 18cl <b>€6.80</b>	
Served warm. 15%	
<b>Sake Shochikubai Tokubetsu</b> 30cl <b>€9.30</b>	
Enjoy cold. 15%	

### SPIRITS 蒸留酒

<b>Gin Gordon</b> 5cl <b>€5.80</b>	
<b>Vodka Smirnoff</b> 5cl <b>€5.80</b>	
<b>Whisky J&amp;B</b> 5cl <b>€5.80</b>	
<b>Martini Rosso</b> 5cl <b>€5.10</b>	
<b>Ricard</b> 2cl <b>€4.10</b>	

### WINE ワイン

<b>CHAMPAGNE</b>	
<b>Champagne Ayala</b> 12,5cl <b>€10.00</b>	75cl <b>€62.00</b>

<b>WHITE WINE</b>	
<b>IGP d'Oc</b> 12,5cl <b>€6.20</b>	75cl <b>€31.00</b>
Domaine des Salices - Viognier	

<b>Sancerre AOC</b> 12,5cl <b>€8.30</b>	75cl <b>€41.00</b>
Les Broux - Sauvignon	

<b>ROSÉ WINE</b>	
<b>Côtes de Provence AOP</b> 12,5cl <b>€6.50</b>	75cl <b>€34.00</b>
Côté Presqu'île de Minuty	

<b>RED WINE</b>	
<b>IGP Haute Vallée de l'Aude</b> 12,5cl <b>€6.20</b>	75cl <b>€31.00</b>
Domaine Antugnac - Pinot noir	

<b>Graves AOC</b> 12,5cl <b>€8.30</b>	75cl <b>€38.00</b>
Château Haut Selve	

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

### SOFT DRINKS ソフト

<b>Pepsi / Pepsi Max</b> 50cl <b>€3.80</b>	
<b>Orangina</b> 50cl <b>€3.80</b>	
<b>Seven Up</b> 50cl <b>€3.80</b>	
<b>Schweppes' Agrum</b> 50cl <b>€3.80</b>	
<b>Ramune Japanese Lemonade</b> 20cl <b>€4.70</b>	
<b>Tropicana Orange 100% pure juice</b> 25cl <b>€3.80</b>	
<b>Tomato pure juice</b> 25cl <b>€3.80</b>	

<b>OTHERS</b>	
<b>Vaivai Coconut Water</b> 33cl <b>€4.80</b>	
<b>Qyuzu Tonic Water Yuzu</b> 20cl <b>€4.70</b>	
<b>Arizona Pomegranate</b> 50cl <b>€4.80</b>	
<b>Arizona Original Green Tea</b> 50cl <b>€4.80</b>	

<b>WATER</b>	
<b>Vittel</b> 50cl <b>€3.30</b>	
<b>S. Pellegrino</b> 50cl <b>€3.60</b>	
<b>Perrier</b> 50cl <b>€3.60</b>	

<b>TEA &amp; COFFEE</b>	
<b>Ristretto</b>	<b>€2.40</b>
<b>Espresso</b>	<b>€2.40</b>
<b>Double Espresso</b>	<b>€3.70</b>
<b>Latte</b>	<b>€4.00</b>
<b>Cappuccino</b>	<b>€4.00</b>
<b>Americano</b>	<b>€2.90</b>
<b>Jasmine Tea</b>	<b>€4.00</b>
<b>Japanese Green Tea</b> Unlimited <b>€4.00</b>	
Sencha whole green tea leaves.	



YO! 活

[www.yosushi.com](http://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.

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€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

**Beef Gyudon**  
Bowl of rice topped with beef and onion with dashi and sweet soy.

**Chicken Kara Age**  
Crunchy fried chicken marinated in soy and sake served with mayo.

**Furikake Fries**  
Japanese style fries coated in sriracha mayo and sprinkled with yuzu furikake, sesame, aonori and smoky bonito flakes.

### 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.