

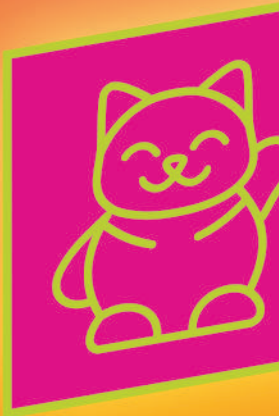


Sushi  
& fresh  
Japanese  
food



物の  
の  
楽し  
い

海  
味  
料  
理



## 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.

## 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.



£3.50



£4.50



£5.50



£6.00



£6.50



£7.50



£8.50



## earn YO! yen

Get more YO! for your dough. Collect stamps every time you visit to earn tasty rewards.



## join YO! love club



Join our Love Club to stay in the loop for exclusive rewards, offers and competitions.



2025

# sushi – on the belt or made to order

## salmon, tuna & seafood

- |  |  |             |   |   |             |  |   |             |
|--|--|-------------|---|---|-------------|--|---|-------------|
|  | <b>nigiri</b><br>Sushi rice topped with freshly sliced fish  |             |  | <b>california handroll</b> 215kcal<br>Surimi, avocado, mayo, toasted sesame seeds in a nori rice cone<br><b>Order with our team</b>       | <b>5.95</b> |  | <b>salmon dragon roll</b> 233kcal<br>California roll topped with salmon, shichimi powder and spring onion             | <b>6.50</b> |
|  | <b>tuna</b> 124kcal  | <b>5.50</b> |  | <b>salmon + avocado handroll</b> 181kcal<br>Salmon, avocado, mayo, toasted sesame seeds in a nori rice cone<br><b>Order with our team</b> | <b>6.50</b> |  | <b>aburi scallop roll</b> 228kcal<br>Fresh slaw and cucumber topped with seared, sweet glazed scallops                | <b>6.50</b> |
|  | <b>salmon maki</b> 196kcal<br>Salmon nori rice rolls   | <b>4.50</b> |  | <b>YO! roll</b> 194kcal<br>Our signature roll. Salmon, avocado and mayo, rolled in roe  | <b>6.00</b> |  | <b>nigiri + maki mix</b> 282kcal<br>2 salmon nigiri, 1 tuna nigiri, 2 salmon maki, 2 avocado maki and 2 cucumber maki | <b>7.50</b> |
|  | <b>crunchy california roll</b> 298kcal<br>Surimi and avocado roll, topped with mayo, teriyaki and crispy onions                                    | <b>5.50</b> |  | <b>dynamite roll</b> 245kcal<br>Creamy avocado, cucumber and carrot, rolled in crispy onions, topped with spicy salmon                    | <b>6.50</b> |  | <b>salmon sashimi</b> 176kcal<br>Freshly cut thick slices of salmon, with a citrus, pak choi salad                    | <b>7.50</b> |
|  | <b>konbini tuna onigiri</b> 216kcal<br>Tuna mayo with freshly cut spring onion, wrapped up in sticky rice and seasoned with our furikake seasoning | <b>4.50</b> |  | <b>monster maki</b> 165kcal<br>Salmon, prawn katsu, surimi, carrot, cucumber, kaiso seaweed and avocado wrapped in nori                   | <b>6.50</b> |  | <b>tuna sashimi</b> 87kcal<br>Freshly cut thick slices of tuna, with a citrus, pak choi salad                         | <b>8.50</b> |
|  |  |             |  | <b>katsu shrimp</b> 313kcal<br>Smashed avocado rolled in chives, topped with kimchi sauce and prawn katsu                                 | <b>6.50</b> |  | <b>salmon top hits</b> 326kcal<br>2 salmon nigiri, 2 salmon maki, 2 salmon sashimi and 2 YO! rolls                    | <b>8.50</b> |

## vegetable

- |  |  |             |   |  |             |  |  |             |
|--|--|-------------|---|--|-------------|--|--|-------------|
|  | <b>maki</b><br>Nori rice rolls with your choice of filling   |             |  | <b>kaiso seaweed</b> 167kcal<br>Marinated mixed seaweed, edamame and carrot dressed with su-miso, topped with sesame seeds | <b>4.50</b> |  | <b>yasai handroll</b> 137kcal<br>Cucumber, tofu and avocado with mayo and toasted sesame seeds in a nori rice cone<br><b>Order with our team</b> | <b>5.95</b> |
|  | <b>avocado</b> 198kcal   | <b>3.50</b> |  | <b>vegetable inari taco</b> 144kcal<br>Golden tofu inari pockets packed with sushi rice and vegetables                     | <b>4.50</b> |  | <b>vegetable volcano roll</b> 224kcal<br>Kaiso, cucumber, carrot and chive, topped with sweet chilli sauce, smashed avocado and crispy onions    | <b>6.50</b> |
|  | <b>sesame cucumber</b> 145kcal   | <b>3.50</b> |  | <b>yasai roll</b> 181kcal<br>Tofu, kaiso, cucumber and carrot, topped with teriyaki, mayo and spring onion                 | <b>5.50</b> |  |  |             |
|  | <b>classic edamame</b> 117kcal<br>Sprinkled with sea salt and spring onions <b>Order hot edamame with our team</b> | <b>3.50</b> |   |  |             |  |  |             |

## chicken & duck

- |  |   |             |   |  |             |
|--|---|-------------|---|--|-------------|
|  | <b>spicy chicken katsu roll</b> 169kcal<br>Chicken katsu and lettuce, rolled in shichimi powder and topped with tonkatsu sauce                                | <b>5.50</b> |  | <b>kimchi chicken salad</b> 185kcal<br>Spicy kimchi chicken with a crisp salad of mixed greens, carrots, edamame, radish and beansprouts, tossed in a chilli and ginger dressing | <b>6.00</b> |
|  | <b>hoisin duck roll</b> 162kcal<br>Hoisin duck and cucumber, rolled in crispy onions  | <b>6.00</b> |  | <b>chicken katsu sushi sando</b> 549kcal<br>Fan favourite chicken katsu sandwiched between sushi rice and crisp lettuce, with curry mayo, pickled ginger and spring onion        | <b>7.50</b> |
|  | <b>korean bbq chicken roll</b> 169kcal<br>Shredded chicken, cucumber, mild chilli and ginger dressed slow, rolled in chives, topped with mango salsa and mayo | <b>5.50</b> |   |  |             |



## sushi for two

703kcal **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**



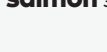
# hot food – order at your table

## street food & sharing

- |   |  |             |   |  |             |
|---|--|-------------|---|--|-------------|
|    | <b>new furi furi chicken</b><br>Add your seasoning into the bag, shake it up and enjoy perfectly coated, crispy fried chicken bites served with mayo |             |    | <b>chicken katsu curry</b>   |             |
|    | <b>salt + pepper seasoning</b> 412kcal   | <b>6.95</b> |    | <b>spicy pepper squid</b> 193kcal<br>Crispy squid, dusted in a spicy seasoning, dished up with a chilli and ginger dipping sauce                                   | <b>8.50</b> |
|    | <b>cheese seasoning</b> 418kcal  | <b>6.95</b> |    | <b>new bao</b>   |             |
|   |  |             |    | <b>pulled shiitake bao</b> 378kcal<br>Shiitake mushroom with teriyaki, cucumber, pak choi and pickled red onion. Garnished with chilli, sesame seeds and miso mayo | <b>4.50</b> |
|   |  |             |    | <b>korean chicken bao</b> 326kcal<br>Pulled chicken in a Korean bbq sauce with a subtle chilli and ginger slaw, coriander, sesame seeds and pickled red onion      | <b>4.50</b> |
|   | <b>katsu</b><br>Coated in Japanese panko breadcrumbs, drizzled with fruity tonkatsu sauce and served with a citrus, pak choi salad                   |             |  | <b>chicken</b> 247kcal   | <b>6.95</b> |
|   |  |             |  | <b>pumpkin</b> 154kcal   | <b>6.50</b> |
|   |  |             |  | <b>prawn</b> 151kcal   | <b>7.95</b> |
|  | <b>japanese fried chicken</b> 343kcal<br>Crispy chicken breast, marinated in soy and sake, with mayo   | <b>7.95</b> |  | <b>korean fried chicken</b> 379kcal<br>Crispy chicken in a tasty sweet and spicy Korean chilli sauce   | <b>7.95</b> |
|  | <b>chicken yakitori</b> 226kcal<br>Chicken yakitori skewers, with sesame and sriracha mayo   | <b>6.95</b> |  | <b>chicken lollipop</b> 386kcal<br>Glazed chicken meatball skewers with miso mayo  | <b>6.50</b> |
|  | <b>teriyaki</b><br>Served in a tempting, sticky soy glaze, topped with sesame and a fresh chilli garnish. Served with a citrus slaw                  |             |  | <b>chicken</b> 190kcal   | <b>6.95</b> |
|   |  |             |  | <b>beef</b> 323kcal  | <b>7.95</b> |
|   |  |             |  | <b>pulled shiitake</b> 268kcal   | <b>7.95</b> |
|  | <b>gyoza</b> 5 pieces  |             |  | <b>vegetable</b> 210kcal   | <b>6.95</b> |
|   |  |             |  | <b>chicken</b> 206kcal   | <b>7.50</b> |
|   |  |             |  | <b>loaded vegetable korean</b> 220kcal<br>Korean ketchup, shichimi, mayo, crispy and spring onions   | <b>7.95</b> |
|   |  |             |  | <b>loaded chicken teriyaki</b> 279kcal<br>Teriyaki, mayo, crispy and spring onions   | <b>7.95</b> |

## noodles

Fresh yakisoba noodles stir-fried in a ginger and garlic soy sauce, dished up with crunchy vegetables

- |   |                          |             |
|---|--------------------------|-------------|
|  | <b>vegetable</b> 246kcal | <b>5.95</b> |
|  | <b>chicken</b> 291kcal   | <b>6.95</b> |
|  | <b>salmon</b> 323kcal    | <b>6.95</b> |

## for the table

- |   |  |             |
|---|--|-------------|
|  | <b>new prawn crackers</b> 125kcal  | <b>2.95</b> |
|  | <b>new pickled kimchi cucumber</b> 217kcal<br>Spicy, sweet and tangy. Sprinkled with sesame seeds                        | <b>1.95</b> |
|  | <b>YO! fries</b> 321kcal<br>Japanese style fries drizzled in sriracha mayo, sprinkled with sesame and furikake seasoning | <b>4.95</b> |
|  | <b>hoisin duck fries</b> 391kcal<br>Crispy fries loaded with duck, Korean ketchup, mayo and furikake seasoning           | <b>6.95</b> |




## katsu curry

Our much loved Japanese classic is bigger and better. Aromatic curry sauce and steamed rice, now including tangy pickled kimchi cucumber on the side

- |   |                         |              |
|---|-------------------------|--------------|
|  | <b>chicken</b> 1100kcal | <b>11.95</b> |
|  | <b>pumpkin</b> 913kcal  | <b>10.95</b> |
|  | <b>prawn</b> 877kcal    | <b>12.95</b> |

## firecracker fried rice




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


- |  |                          |             |
|--|--------------------------|-------------|
|   | <b>vegetable</b> 386kcal | <b>5.95</b> |
|   | <b>chicken</b> 438kcal   | <b>6.50</b> |
|  | <b>salmon</b> 478kcal    | <b>6.95</b> |

## rice bowls

### teriyaki donburi


Served in a tempting, sticky soy glaze, topped with sesame and a fresh chilli garnish. Dished up with steamed rice, pak choi and radish


- |   |                                |              |
|---|--------------------------------|--------------|
|  | <b>chicken</b> 702kcal         | <b>12.95</b> |
|  | <b>beef</b> 967kcal            | <b>13.95</b> |
|  | <b>pulled shiitake</b> 857kcal | <b>13.95</b> |

- |   |   |              |
|---|---|--------------|
|  | <b>korean fried chicken donburi</b> 1051kcal<br>Crispy chicken, tossed in a tasty sweet and spicy Korean chilli sauce | <b>13.95</b> |
|---|---|--------------|

## ramen




- |   |  |              |
|---|--|--------------|
|  | <b>vegetable gyoza</b> 380kcal<br>Miso broth with shiitake mushrooms, pak choi, bamboo shoots and beansprouts. Topped with crispy noodles, spring onion, red chilli and nori | <b>11.95</b> |
|---|--|--------------|

- |   |   |              |
|---|---|--------------|
|  | <b>chicken teriyaki</b> 499kcal<br>Dashi broth with pak choi, crunchy radish, bamboo shoots and beansprouts. Served with a soy-marinated egg, crispy noodles, spring onion, red chilli and nori | <b>12.95</b> |
|---|---|--------------|

- |   |   |              |
|---|---|--------------|
|  | <b>spicy seafood</b> 415kcal<br>Kimchi broth with prawn, salmon, squid, pak choi, bamboo shoots and beansprouts. Served with a soy-marinated egg, crispy noodles, spring onion, red chilli and nori | <b>12.95</b> |
|---|---|--------------|



## poke bowl

Sushi rice mixed with avocado, mango salsa, pomegranate, coriander, sesame, edamame and pickled onion. Served with a chilli and ginger dressing



- |   |                                  |              |
|---|----------------------------------|--------------|
|  | <b>spicy salmon</b> 703kcal      | <b>13.95</b> |
|  | <b>sriracha chicken</b> 638kcal  | <b>12.95</b> |
|  | <b>shiitake teriyaki</b> 718kcal | <b>13.95</b> |

# 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**

**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 drink**   250ml **4.50**

Tune into the moment with our satisfyingly sour sparkling lemon + yuzu drink (6mg CBD)

**firefly botanical juices**   330ml **4.95**

Kiwi, lime + mint or peach + green tea

**holos kombucha soda**   250ml **4.50**

Sparkling, light and refreshing with live cultures and zero sugar. Choose from: raspberry + lemon or ginger + turmeric

**simplee aloe**   500ml **3.95**

**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

**cawston press kids blend**   200ml **2.95**



Apple + mango or apple + pear

\*\*includes sugar tax levy



## beer

**new brewgooder fonio session ipa** 4.3% abv   330ml **5.95**

A crisp and hoppy session IPA. Brewed with fairtrade fonio grain

**asahi** 5% abv   500ml **7.50**

330ml **5.95**

**asahi** 0% abv Alcohol Free   330ml **5.50**

## sake

**hakushika ginjo sake** 13.3% abv   180ml **7.50**



**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've done our best to remove bones from our fish and meat dishes, please be careful in case any remain

100% of any tips go directly to our restaurant teams

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

**caracara sauvignon blanc** 13% abv   **5.95** **7.95** **21.95**

Crisp and refreshing with zesty lemon and orchard fruits

**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

**château la castille glorius rosé** 13.5% abv   **29.95**

A pale, blush rosé from Côtes de Provence. Notes of citrus and elegantly fruity

**luminesta prosecco brut** 10.5% abv   **7.95** **23.95**

200ml bottle

750ml bottle

## ready to drink

**-196** 6.0% abv   330ml **5.95**

Lemon or grapefruit shochu vodka + soda

**east london liquor co. grapefruit g+t** 250ml **6.95**

5.0% abv  

## desserts



**new cherry blossom + raspberry cream puff**   318kcal **5.50**

Choux pastry filled with an indulgent cherry and raspberry cream with a raspberry coulis



**new miso-caramel chocolate brownie**   538kcal **5.50**

Rich and mouth watering chocolate brownie layered with miso caramel and cream on the side  
**Order with our team**



**chocolate little moons**   256kcal **5.50**

Chocolate truffle ganache in a mochi rice casing, with chocolate sauce



**strawberry little moons**   194kcal **5.50**

Bites of creamy strawberry cheesecake mochi, in a sweet rice casing, with a raspberry coulis



**dorayaki pancake**   174kcal **5.50**

Japanese pancakes with a light custard centre, served with a raspberry coulis



**yuzu shu cream puff**   428kcal **5.50**

Choux pastry filled with a creamy yuzu custard and white chocolate cream. Topped with sweet caramel sauce



**apple pie gyoza**   162kcal **6.95**

Your favourite hot dumplings filled with apple and drizzled with custard, caramel and a matcha dusting  
**Order with our team**



**cotton candy cheesecake**   319kcal **6.50**

A light and fluffy Japanese cheesecake surrounded by a sweet raspberry coulis