



YO!

Sushi
& fresh
Japanese
food



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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 5-6 small dishes per person or one bento box / 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.



£1.95



£2.95



£3.95



£4.95



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

hot food – order at your table

green plates 1.95



sesame cucumber maki 🌱🌱 97kcal
Nori rice roll filled with cucumber



avocado maki 🌱🌱 123kcal
Nori rice roll filled with avocado



salmon maki 85kcal
Nori rice roll filled with salmon



classic edamame 🌱🌱 132kcal
Sprinkled with sea salt and lemon
Order hot edamame with our team



sakura daikon pickle 🌱🌱 24kcal
Crisp, pickled radish with a delicious sharp taste and a hint of sweetness

blue plates 2.95



kaiso seaweed 🌱🌱 167kcal
Marinated mixed seaweed, edamame and carrot dressed with su-miso, topped with sesame seeds



cali roll 151kcal
Surimi and avocado roll



spicy cali roll € 155kcal
Surimi and avocado roll with sriracha sauce



crunchy cali roll 206kcal
Surimi and avocado roll, topped with tempura sauce and crispy onions



chicken katsu roll 173kcal
With mayo and katsu sauce



chicken katsu curry roll 201kcal
With crunchy curried onions, mayo and katsu sauce



vegetable roll 🌱 108kcal
Avocado, cucumber and carrot roll with tempura sauce



spicy tempura vegetable roll € 🌱 119kcal
Vegetable roll with sriracha sauce and crispy fried tempura



salmon nigiri 107kcal
Sushi rice topped with freshly sliced salmon



salmon avocado nigiri 143kcal
With mayo and red pickles



spicy salmon nigiri € 123kcal
With sriracha sauce and mayo



ponzu salmon nigiri 112kcal
With ponzu sauce, sesame and lemon



crunchy salmon nigiri 168kcal
With smoky mayo and crispy red onions

orange plates 3.95



salmon topped cali roll 182kcal
Surimi and avocado roll topped with freshly sliced salmon



cali tiger roll € 201kcal
Cali roll topped with salmon, sriracha sauce and smoky mayo



spicy salmon cali roll € 242kcal
Smashed salmon coated with chilli powder tops a cali roll



salmon avocado roll 151kcal
Freshly prepared salmon and avocado rolled in sushi rice



tempura crunchy roll € 171kcal
Salmon and avocado roll topped with crispy fried tempura, sriracha and tempura sauce



prawn katsu roll 142kcal
Crispy breaded prawn and avocado wrapped in sushi rice with tempura sauce



prawn katsu tiger roll € 153kcal
Our prawn katsu roll drizzled with smoky mayo and sriracha sauce



aburi salmon nigiri 108kcal
Torched salmon sprinkled with salt, cress and a lemon wedge



miso salmon nigiri 116kcal
Torched salmon slices on sushi rice drizzled with miso sauce and sesame

pink plates 4.95



smoky + crunchy cali roll 243kcal
Surimi and avocado roll topped with sliced salmon, smoky mayo and crunchy red onion



smoky double salmon roll € 196kcal
Salmon and avocado roll topped with smashed spicy salmon, smoky mayo and chives



aburi salmon roll 183kcal
Salmon and avocado roll topped with salt sprinkled torched salmon, cress and a lemon wedge



smashed avocado + prawn roll € 181kcal
Prawn katsu roll topped with smashed avocado, sriracha sauce and chilli powder



smashed avocado roll € 🌱🌱 168kcal
Vegetable roll topped with smashed avocado, sliced chilli and miso sauce



chunky chicken teriyaki roll € 209kcal
Vegetable roll topped with grilled chicken and mayo, teriyaki sauce and chilli powder



salmon sashimi 179kcal
Freshly cut thick slices of salmon, with a citrus, pak choi salad



salmon ponzu salsa 131kcal
Salmon sashimi in a ponzu sauce dressed with pickled red onion and cress



aburi miso salmon 157kcal
Torched salmon sashimi coated in miso sauce, sprinkled with sesame and chives

street food & sharing

furi furi chicken

Add your seasoning into the bag, shake it up and enjoy perfectly coated, crispy fried chicken bites served with mayo

salt + pepper seasoning 412kcal **5.95**

cheese seasoning 419kcal **5.95**

new smoky mayo popcorn shrimp 6.95

209kcal
Our loved popcorn shrimp now with original YO! smoky mayo

popcorn shrimp € 409kcal **6.95**

Tempura shrimp drizzled with a sweet shiro miso and chilli sauce

spicy pepper squid € 193kcal **6.95**

Crispy squid, dusted in a spicy seasoning, dished up with a chilli and ginger dipping sauce

YO! fries 🌱 316kcal **3.95**

Japanese style fries drizzled in original YO! smoky mayo, sprinkled with sesame and furikake seasoning

furi furi cheese fries 422kcal **4.95**

Japanese style fries with our Furi Furi cheese seasoning

katsu

Coated in Japanese panko breadcrumbs, drizzled with a new and improved fruity tonkatsu sauce and served with a citrus, pak choi salad

chicken 248kcal **4.95**

pumpkin 🌱🌱 154kcal **3.95**

prawn 151kcal **5.95**

japanese fried chicken 345kcal **5.95**

Crispy chicken breast, marinated in soy and sake, with mayo

korean fried chicken € 381kcal **5.95**

Crispy chicken in a tasty sweet and spicy Korean chilli sauce

new smoky fried chicken 307kcal **5.95**

Crispy chicken in a new rich smoky sauce

teriyaki

Served in a tempting, sticky soy glaze, topped with sesame and a fresh chilli garnish. Served with a citrus slaw

chicken € 192kcal **5.95**

beef € 325kcal **6.95**

pulled shiitake € 🌱🌱 269kcal **6.95**

gyoza 3 pieces

vegetable 🌱🌱 159kcal **3.95**

chicken 151kcal **3.95**

tiger chicken gyoza € 157kcal **4.95**

Loaded with smoky mayo, sriracha and spring onions

tiger vegetable gyoza € 🌱 160kcal **4.95**

Loaded with smoky mayo, sriracha and spring onions



furi furi chicken

prawn crispy katsu bowl



new smoky fried chicken



pulled shiitake teriyaki € 🌱🌱



spicy chicken katsu ramen €



noodles

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

vegetable 🌱🌱 274kcal **5.95**

chicken 290kcal **6.95**

new crispy katsu bowls

Authentic Japanese katsu on steamed rice with tonkatsu sauce and YO! smoky mayonnaise

chicken 935kcal **9.50**

pumpkin 🌱 749kcal **8.50**

prawn 713kcal **10.50**

katsu curry

Our much loved Japanese classic with a new and improved aromatic curry sauce and steamed rice

chicken 936kcal **9.50**

pumpkin 🌱 749kcal **8.50**

prawn 713kcal **10.50**

rice bowls

teriyaki donburi

Served in a tempting, sticky soy glaze, topped with sesame and a fresh chilli garnish. Dished up with steamed rice, mixed slaw and spring onions

chicken € 823kcal **11.50**

beef € 1001kcal **12.50**

pulled shiitake € 🌱🌱 889kcal **12.50**

korean fried chicken donburi € 1083kcal **11.50**

Crispy chicken, tossed in a tasty sweet and spicy Korean chilli sauce

new ramen

Japanese-style thicker noodles in a new broth made with rich kombu and dried shiitake mushrooms.

vegetable gyoza 🌱🌱 488kcal **10.50**

chicken teriyaki 464kcal **11.50**

spicy chicken katsu € 594kcal **11.50**

drinks & desserts

unlimited

- authentic miso soup**  53kcal per cup

Authentic Japanese soup with wakame, spring onion and tofu, the perfect starter or accompaniment to your meal

3.50
- 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,**

330ml

3.95
- diet coke, sprite zero, fanta orange** 
- chu-lo apple** 

A tangy soft drink inspired by Japan's popular drink Chuhai, with a fizzy, sour apple taste

330ml 4.50
- intune lemon + yuzu cbd drink** 

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

250ml 4.50
- firefly botanical juices** 

Kiwi, lime + mint or peach + green tea

330ml 4.95
- holos kombucha soda** 

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

250ml 4.50
- simplee aloe** 

500ml 3.95
- mogu mogu**** 

Delicious fruit flavours, with added chunks of chewy nata de coco. Choose from blackcurrant or mango

320ml 2.95
- ramune soda**** 

A fizzy and refreshing Japanese lemonade, known for its signature marble-sealed bottle

200ml 3.95
- cawston press kids blend** 

Apple + mango or apple + pear

200ml 2.95

**includes sugar tax levy

beer

- new brewgooder fonio session ipa** 4.3% abv 

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

330ml 5.95
- 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

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 

Lemon or grapefruit shochu vodka + soda

330ml 5.95
- east london liquor co. grapefruit g+t**

5.0% abv 

250ml 6.95

desserts

- 

chocolate little moons  257kcal

4.95

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

dorayaki pancake  175kcal

4.95

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

cotton candy cheesecake  319kcal

4.95

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



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

 plant-based  vegetarian

Adults need around 2000 kcal a day