

# new year new YO!

3 tasty dishes for only £8.95

## sushi, salads & sides

### pr\*wn crackers Ve

Introducing a new plant-based alternative to an iconic snack, served with a sweet chilli dipping sauce 117kcal



### classic edamame Ve

Dished up warm or cold, sprinkled with sea salt and spring onions 135kcal



### korean pepper & ponzu edamame Ve

Warm edamame tossed in ponzu and sprinkled with Korean red pepper 139kcal



### kaiso salad Ve

Marinated mixed seaweed, edamame & carrot in a su-miso dressing, topped with sesame seeds 142kcal



### avocado maki Ve

Avocado & mayo wrapped in a nori roll 204kcal



### cucumber maki Ve

Crunchy cucumber and toasted sesame seed nori roll 150kcal



### salmon maki

Fresh salmon, wrapped in a nori roll 195kcal



### mixed maki

The best of both worlds, 3 salmon maki & 3 avocado maki 199kcal



### yasai roll Ve

Inari, kaiso, avocado, cucumber, lettuce and carrot roll, topped with teriyaki, mayo & spring onion 170kcal



### spicy chicken katsu roll Ve

Delicious chicken katsu and lettuce, rolled in shichimi powder & topped with tonkatsu sauce 147kcal



### crunchy california roll

Surimi & avocado roll, topped with mayo, teriyaki & crunchy onion 285kcal



### hoisin 'duck' roll Ve

Hoisin plant-based mock 'duck' & cucumber roll, wrapped in sushi rice, all rolled up in crispy onions & sprinkled with spring onion 158kcal



### YO! roll

Our signature salmon, avocado & mayo, rolled in orange masago 191kcal



### salmon dragon roll Ve

California roll topped with salmon, shichimi powder & spring onion 201kcal



### crunchy prawn roll

Crunchy prawn katsu, avocado & mayo rolled in purple shiso 158kcal



### dynamite roll Ve

Creamy avocado, kaiso & crunchy carrot in a nori rice roll, topped with spicy salmon 234kcal



### veggie volcano roll Ve

Kaiso, cucumber, carrot & chive roll, topped with chilli sauce, smashed avocado and crispy onions 228kcal



### salmon ponzu salsa

Thinly sliced salmon, topped with salsa & a zingy ponzu dressing 115kcal



### salmon sashimi

Our freshest cuts of thick-sliced salmon, with a crisp pak choi salad 125kcal



### inari taco Ve

Golden tofu pockets filled with rice, avocado, ponzu salsa & sriracha mayo 170kcal



### salmon nigiri

Fresh, hand cut salmon on sushi rice. Try it with wasabi & soy sauce! 103kcal



## hot food & dessert

### firecracker rice Ve

Seasoned sushi rice stir-fried with fresh vegetables and shichimi chilli powder **veggie** Ve 391kcal **chicken** 417kcal



### yakisoba

Fresh yakisoba noodles stir-fried in a tangy sauce served with crunchy vegetables



**veggie** Ve 279kcal **chicken** 319kcal

### veggie gyoza Ve

Plump dumplings packed with veggies, dished up with a soy vinegar dipping sauce 132kcal



### chicken gyoza

Plump dumplings packed with chicken, dished up with a soy vinegar dipping sauce 140kcal



### spicy pepper squid Ve

Crispy squid, dusted in a spicy seasoning, dished up with a chilli & ginger dipping sauce 193kcal



### pumpkin katsu curry Ve

A Japanese classic. Crispy sweet pumpkin bites in a mild curry sauce, pickled ginger, spring onion & steamed rice 430kcal



### katsu

Your choice of succulent chicken, prawn or pumpkin, in Japanese panko breadcrumbs; drizzled with fruity tonkatsu sauce & dished up with a fresh pak choi & ponzu salad **pumpkin** Ve 153kcal **chicken** 217kcal **prawn** 175kcal



### dorayaki pancakes V

Japanese pancakes with a light custard centre, served with a tangy raspberry coulis 130kcal



### chocolate little moons mochi V

Chocolate truffle ganache in a light mochi rice casing, drizzled with chocolate sauce. A must try! 233kcal



### strawberry cheesecake little moons mochi V

Bites of creamy strawberry cheesecake, in a sweet rice casing, with a raspberry drizzle 194kcal



Over 30 YO! favourite dishes to choose from. Order through our digital menu and tuck in!

Full T&Cs at [yosushi.com/newyear-newyo](http://yosushi.com/newyear-newyo)

chopsticks at the ready

Ve **vegan** V **vegetarian** 🌶️ **spicy**

Adults need around 2000 kcal a day.

**Allergies?** Please speak to a team member who can help you. For a full allergen guide & nutritional information, please visit [yosushi.com/nutrition](http://yosushi.com/nutrition). We handle several allergens in our kitchen & cannot guarantee our dishes are allergen free.

YO!