

The YO! logo is displayed in white on an orange square background.

Sushi
& fresh
Japanese
food



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



£4.95



£5.95



join YO! love club

Join YO! Love Club for exclusive rewards, offers and competitions



sushi – on the belt or made to order

hot food – order at your table

green plates

1.95



sesame cucumber maki 🌱🌱 90kcal
Nori rice roll filled with cucumber



avocado maki 🌱🌱 126kcal
Nori rice roll filled with avocado



salmon maki 129kcal
Nori rice roll filled with salmon



classic edamame 🌱🌱 113kcal
Sprinkled with sea salt and lemon wedge
Order hot edamame with our team



flamed inari 🌱🌱 125kcal
Filled with seasoned sushi rice, lightly seared

blue plates

2.95



kaiso seaweed 🌱🌱 109kcal
Marinated mixed seaweed, edamame and carrot dressed with su-miso, topped with sesame seeds



sesame tender stem broccoli 🌱 83kcal
Blanched broccoli, chilled and tossed in a sesame dressing



Inari corn salsa sushi tacos 🌱🌱 153kcal
Inari pouch filled with our signature sriracha mayo, topped with a fresh salsa of sweetcorn, tomato, red onion and cucumber



vegetable roll 🌱🌱 156kcal
Avocado, cucumber and carrot roll drizzled in teriyaki sauce



chicken katsu roll 173kcal
With mayo and umami katsu sauce



crunchy cali roll 249kcal
Surimi and avocado roll finished in teriyaki sauce and crunchy onions



prawn nigiri 71kcal
Sushi rice topped with fresh prawn and spring onion



salmon nigiri 107kcal
Sushi rice topped with freshly sliced salmon

orange plates

4.95



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



smoky chicken katsu roll 224kcal
Chicken katsu enhanced by smoky mayo and red crunchy onion



spicy chicken katsu roll £ 163kcal
Chicken katsu layered in sriracha chilli sauce and mayo with shichimi chilli powder



teriyaki mayo prawn nigiri 118kcal
Prawn nigiri topped in teriyaki, mayo and crispy onion



new shrimp cocktail prawn nigiri 92kcal
Prawn cocktail inspired sushi with sriracha mayo, sriracha sauce and fresh lemon



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



prawn katsu tiger roll £ 153kcal
Prawn katsu roll drizzled with smoky mayo and sriracha chilli sauce



spicy salmon nigiri £ 123kcal
With sriracha chilli sauce and mayo



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



new orange yuzu salmon nigiri 132kcal
Our classic salmon nigiri, with mayo and YO!'s signature orange yuzu sauce for a fresh citrus twist

pink plates

5.95



cali tiger roll £ 288kcal
Cali roll topped with salmon, sriracha chilli sauce and smoky mayo



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



aburi salmon roll 160kcal
Salmon and avocado roll topped with salt sprinkled torched salmon, cress and a lemon wedge



salmon nigiri trio 200kcal
Salmon nigiri arranged beside avocado, pickled onion and mayo



prawn nigiri trio 151kcal
Prawn nigiri selection featuring avocado, pickled onion and mayo



aburi salmon nigiri 104kcal
Torched salmon sprinkled with salt, cress and a lemon wedge



new loaded salmon avocado roll £ 217kcal
Salmon and avocado roll topped with marinated diced salmon, sriracha mayo and Japanese shichimi chilli powder



new cooked salmon roll £ 189kcal
Veggie roll topped with sriracha mayo salmon, finished with sriracha sauce and chilli



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



smashed avocado + prawn roll £ 121kcal
Prawn katsu roll topped with smashed avocado, sriracha sauce and chilli powder



smashed avocado roll 🌱🌱 164kcal
Vegetable roll topped with smashed avocado, sliced chilli and su-miso sauce



salmon sashimi 178kcal
Freshly cut thick slices of salmon, with a citrus, pak choi salad



salmon ponzu salsa 103kcal
Thinly sliced salmon in a ponzu sauce dressed with pickled onion and cress



new salmon inari tacos 180kcal
Inari tofu pockets filled with kaiso seaweed salad and diced salmon marinated in soy, wasabi and a sesame mix



new salmon petite poke bowl 218kcal
Sushi rice topped with marinated salmon, avocado, cucumber and carrot salad, sriracha mayo and mixed sesame seeds



new beef tataki nigiri 94kcal
Sliced beef rump tataki with Japanese mustard and fresh chives

street food & sharing

karaage

japanese fried chicken 345kcal **6.50**

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

korean fried chicken £ 281kcal **6.50**

Crispy chicken in a tasty sweet and spicy Korean chilli sauce

smoky fried chicken 307kcal **6.50**

Crispy chicken in a new rich smoky sauce

orange yuzu chicken 328kcal **6.95**

Chicken karaage breast in a orange-yuzu sauce, fresh vegetable garnish and accompanied with chives and fresh orange

gyoza

5 pieces

chicken 206kcal **5.95**

vegetable 🌱🌱 219kcal **5.95**

tiger chicken gyoza £ 244kcal **6.95**

Loaded with smoky mayo, sriracha and spring onions

tiger vegetable gyoza £ 🌱🌱 248kcal **6.95**

Loaded with vegan smoky mayo, sriracha and spring onions

YO! fries 🌱🌱 316kcal **3.95**

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

Choice of two sauces:
vegan smoky mayo or YO! sriracha mayo

yakisoba noodles

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

vegetable 🌱🌱 254kcal / 398kcal **5.95** **9.95**

chicken 324kcal / 533kcal **6.95** **11.95**

signature side dishes

smoky mayo popcorn shrimp 248kcal **6.95**

Our loved popcorn shrimp now with original YO! smoky mayo

popcorn shrimp £ 261kcal **6.95**

Tempura shrimp drizzled with a sweet shiro miso and chilli sauce

spicy pepper squid £ 193kcal **7.50**

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

katsu

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

chicken 242kcal **4.95**

pumpkin 🌱🌱 137kcal **3.95**

prawn 151kcal **5.95**

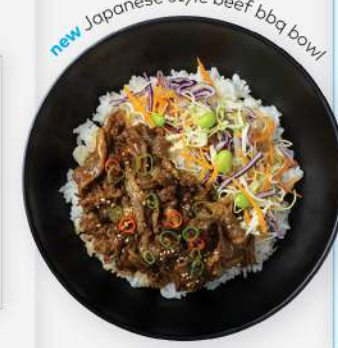
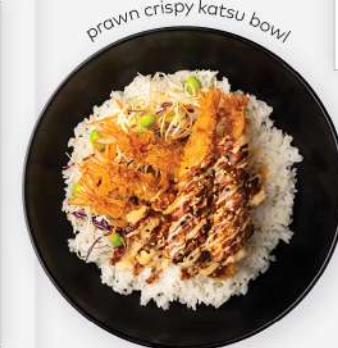
teriyaki

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

chicken £ 192kcal **6.50**

beef £ 325kcal **7.50**

pulled shiitake £ 🌱🌱 269kcal **6.95**



katsu curry

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

chicken 757kcal / 905kcal **regular 7.95 large 10.50**

pumpkin 🌱🌱 664kcal / 719kcal **6.95 9.95**

prawn 595kcal / 683kcal **8.50 11.50**

extra curry toppings

chicken karaage 313kcal (2) **1.50**

chicken gyoza 105kcal (2) **1.50**

fried egg 🌱 168kcal **1.50**

vegetable gyoza 🌱🌱 102kcal (2) **1.50**

pumpkin katsu 🌱🌱 137kcal **1.50**

prawn katsu 104kcal (2) **3.00**

crispy katsu bowls

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

chicken 756kcal / 942kcal **regular 7.95 large 10.50**

pumpkin 🌱🌱 663kcal / 756kcal **6.95 9.95**

prawn 630kcal / 720kcal **6.95 11.50**

new Japanese style beef bbq bowl

A signature Yakiniku Beef Bowl, celebrating the art of Japanese grilling

Perfectly grilled beef coated in our special soy-based teriyaki sauce, creating a harmony of rich umami and the sweetness of steamed rice

regular 9.95 565kcal large 13.95 690kcal

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 £ 644kcal / 807kcal **regular 7.95 large 11.95**

beef £ 733kcal / 1001kcal **9.95 12.95**

pulled shiitake 🌱🌱 631kcal / 972kcal **9.95 12.50**

korean fried chicken donburi £ 741kcal / 1066kcal **7.50 11.50**

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

YO! original ramen

Tokyo-inspired signature noodles

A refined wheat blend creates a chewy, springy texture, perfectly complementing our rich soy sauce broth

Crafted with a No.22 noodle cut for the ultimate balance

new beef curry ramen 459kcal **13.95**

Ramen noodles in a curry-infused broth, with teriyaki yakiniku beef, pak choi, spring onion, chillies and crispy curry onions

vegetable gyoza 🌱🌱 848kcal **10.95**

chicken teriyaki 844kcal **11.95**

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  

3.50

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
- irn-bru**  

330ml 3.95
- coca-cola classic**, coca-cola zero sugar, diet coke, sprite zero, fanta orange

330ml

3.95
- new dr pepper  
- 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 + cbd drink  

Satisfyingly sour sparkling lemon drink with yuzu (6mg CBD), in collaboration with YO!. Not recommended for under 18s

250ml 4.50
- mogu mogu**  

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

320ml 2.95
- ramune soda** 

Choose from **original**, **blueberry** or **strawberry**. A fizzy and refreshing Japanese lemonade. Known for its signature marble-sealed bottle

200ml 3.95
- the boba co. popping bubble tea  

Choose from either **mango & passion fruit** or **strawberry lemonade**. Green tea with popping bubbles

330ml 4.95
- cawston press kids blend  

Apple & mango or apple & pear

200ml 2.95

**includes sugar tax levy

beer

- asahi 5% abv  

620ml 7.95
- 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 do not label any products as vegan. Items containing egg may be cooked in shared oil with vegetarian products, and all meat products such as chicken, beef and pork may be prepared in shared fryers

We've done our best to remove bones from our fish and meat dishes, please be careful in case any remain. Remove edamame beans from their shells before eating. Take care with prawn tails, as they may be hard or sharp

We include a discretionary service charge of 7.5% for easy tipping. 100% of any tips go directly to our restaurant teams

wine

- 125ml available

175ml 250ml bottle
- via enrico pinot grigio 10.7% abv  

Dry, refreshing and delicate. Medium bodied and perfectly balanced

5.50 7.50 20.95
- la vaca gorda malbec 12.5% abv  

Full-bodied with a hint of spice and aromas of plums and blackberries

5.50 7.50 20.95
- via enrico pinot grigio rosé 10.7% abv  

Deliciously smooth with crisp raspberry flavours

5.50 7.50 20.95
- luminesta prosecco brut 10.5% abv  

7.95 23.95

200ml bottle 750ml bottle

MOTH: cocktails

- MOTH: spicy margarita 14.9% abv  

125ml 6.50
- MOTH: espresso martini 14.9% abv  

125ml 6.50
- MOTH: negroni 14.9% abv  

125ml 6.50

desserts

- 

chocolate little moons  257kcal

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

5.95
- 

dorayaki pancake  175kcal

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

5.95
- 

cotton candy cheesecake  319kcal

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

5.95
- 

new – exclusive to YO!
strawberry matcha little moons  202kcal

Strawberry cheesecake cream wrapped in matcha mochi

5.95
- 

new yuzu little moons  202kcal

Citrus yuzu and lemon

5.95



 plant-based  vegetarian

 1.95  2.95  4.95  5.95

Adults need around 2000 kcal a day