

HOW TO YO!

WELCOME

- 1 Grab a seat, order your drinks & help yourself to our delicious dishes on the belt.
- 2 You can order hot food (and any dishes you can't see on the belt) from a team member.
- 3 When you're done we'll add up all your coloured plates to work out your bill. Simple!

IF YOU ARE NEW TO YO!
We recommend choosing 4-5 dishes each.

ENJOY!

NAMA HARUMAKI

生春巻き



PRAWN NAMA HARUMAKI
Filled with poached butterflied prawns, sushi rice, cucumber, carrots, spring onion and yuzu mayo. Served with an Asian chilli dip.

DESSERTS

デザート

CHOCOLATE MOCHI
Sweet rice balls with a rich chocolate ganache centre.



CHOCOLATE LAYER CAKE
Light and airy chocolate cake with layer upon layer of soft chocolate cream.



WATERMELON
Freshly sliced watermelon.



STRAWBERRY MOCHI
Sweet rice balls with a rich strawberry ganache centre.



HONEY CAKE
Light and airy cake with layer upon layer of delicate honey cream.



CRUNCHY FRIED BANANA
Banana coated in crispy corn flakes, drizzled with salted caramel sauce.



RED BEAN MOCHI
Sweet rice balls with a rich red bean ganache centre.



ROLL CAKE SELECTION
Choice of 3 handmade roll cakes: Vanilla, Green Tea, Chocolate or Strawberry.



DORAYAKI
Japanese pancake, red bean filling and raspberry sauce.



V VEGAN **V** VEGETARIAN **N** CONTAINS NUTS **M** Mild **M** Medium **H** Hot

ALL PRICES ARE INCLUSIVE OF 5% VAT

DRINKS TO ORDER

YO! SUSHI'S OWN BLEND OF TEAS

お茶

JAPANESE GREEN TEA WITH GINKGO LEAVES	14.75
JAPANESE SAKURA WHITE TEA	14.75
JAPANESE HERBAL RELAXATION TEA	14.75
JAPANESE SENCHA	14.75
JAPANESE APRICOT GREEN TEA	14.75

UNLIMITED

(UNLIMITED REFILLS)

無制限

JAPANESE GREEN TEA	14.75
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SOFT DRINKS

ソフトドリンク

(UNLIMITED REFILLS)

COCA COLA	17.00
COCA COLA ZERO	17.00
SPRITE	17.00
FANTA	17.00



JUICES

ジュース

FRESH ORANGE	19.00
FRESH MANGO	19.00
FRESH PINEAPPLE	19.00

WATER

水

ACQUA MORELLI (S)	12.50
STILL AND SPARKLING (L)	24.25
LOCAL STILL WATER (S)	9.50

SHINSEN! 新鮮

That's Japanese for fresh. And we love it. Because everything we do is about freshness.

Take our fresh approach to ingredients – all our seafood is 100% responsibly sourced. Then there's the fresh thinking we apply to our menu – it includes a mix of seafood, meat, and vegetarian dishes. But of course, freshest of all is the food itself. Unbeatably fresh ingredients, freshly prepared in front of your eyes, so you can experience the freshest flavours imaginable. So go on, dive into our new menu. You'll find it refreshingly different.

Dietary requirements? Talk to one of our friendly team, we'll be more than happy to help.

FOR DELIVERY
SCAN TO ORDER

OR VISIT
YOSUSHI.ME



FOLLOW YO!

FOLLOW US ON FACEBOOK, INSTAGRAM & TWITTER.



YOSUSHI_ME



YOSUSHIME



ようこそ

JAPANESE
STREET FOOD
& SUSHI
MENU

ガリ

ギョ
ウザ

869

おちゃ

122

みそ



FIND ME ON THE BELT OR ORDER

ROLLS

AVOCADO MAKI
Avocado & mayonnaise wrapped in a nori roll.



CUCUMBER MAKI
Crunchy cucumber with toasted sesame seeds in a nori roll.



SALMON MAKI
Fresh salmon wrapped in a nori roll and wasabi.



TUNA MAKI
Fresh tuna wrapped in a nori roll and wasabi.



NEW MIXED MAKI PLATE
The best of both worlds, 3 salmon maki with wasabi & 3 avocado maki.



CRISPY SALMON SKIN
Crispy fried salmon skin with shichimi powder and spring onion.



YASAI
Inari, avocado, cucumber, rocca leaves and carrot roll, topped with teriyaki & mayonnaise.



NEW PRAWN STAR
An avocado roll in crispy panko coated nori, topped with a spicy prawn cocktail.



NEW CHICKEN AVOCADO
Chicken, rocca leaves and avocado, rolled in crispy onions. Topped with garlic mayonnaise & parmesan.



CALIFORNIA
Surimi, avocado and Japanese mayonnaise with toasted black and white sesame seeds.



SPICY CHICKEN KATSU
Delicious chicken katsu and rocca leaves, rolled in shichimi powder & topped with tonkatsu sauce.



YO! CALIFORNIA
Crabstick, avocado, mayonnaise and masago.



YO! ROLL
Our signature roll! Fresh salmon, avocado & mayonnaise, rolled in orange masago.



DYNAMITE
Salmon, chilli oil and avocado, rolled in crispy onions. Topped with sriracha sauce & mayonnaise.



COOKED TUNA ROLL
Cooked tuna, onions, mayonnaise, avocado, cucumber, chives with katsu sauce and parmesan mayonnaise.



SPICY CRUNCHY PRAWN
Crunchy tempura prawn and spicy mayonnaise dip.



EBI
Prawn katsu and avocado with dried purple shiso yukari.



SALMON DRAGON
California roll topped with fresh salmon, shichimi powder & spring onion.



SMOKED SALMON & CREAM CHEESE
Cream cheese and cucumber wrapped in smoked salmon.



SPICY TUNA
Chopped yellowfin tuna, spicy sriracha and rayu chilli oil with shichimi powder.



GINZA
Salmon, cream cheese, cucumber, chives & arénkha caviar. Topped with teriyaki, sriracha & mayonnaise.



SPICY SALMON ROLL
Cucumber, avocado and kaiso seaweed roll topped with spicy salmon and orange masago.



BLOSSOM
Prawn katsu and avocado, rolled in purple shiso & topped with spicy tuna on a touch of teriyaki sauce.



SURF 'N TURF ROLL
Prawn katsu and avocado roll topped with thin slices of seared beef, teriyaki sauce and spicy mayonnaise.



TEMAKI HAND-ROLLS

CRISPY SALMON SKIN
Salmon skin, spring onion and rocca leaves, wrapped in a nori rice cone.

VEGETABLE
Sweet soy bean curd, cucumber, sweet egg omelette and mayonnaise in a nori rice cone.

CALIFORNIA
Surimi, avocado, mayonnaise and toasted sesame seeds in a nori rice cone.

SALMON & AVOCADO
Surimi, avocado, mayonnaise and toasted sesame seeds in a nori rice cone.

NIGIRI

COOKED PRAWN
Cooked prawn and wasabi.



NEW GLAZED AUBERGINE
Teriyaki glazed aubergine on sushi rice, wrapped with a nori band.



NEW AVOCADO
Avocado topped rice with a nori band & a touch of mayonnaise.



TAMAGO
Sweet and light egg omelette and nori.



INARI TACO
Golden tofu pockets filled with rice, avocado, ponzu salsa & sriracha mayonnaise.



NEW ABURI SALMON
Salmon topped with garlic mayonnaise & ponzu sauce, lightly seared with a blow torch for a delicious finish.



TUNA
Yellowfin tuna and wasabi.



SEARED BEEF
Seared beef on sushi rice, topped with mayonnaise & chilli shichimi powder for a kick.



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



手巻き



SASHIMI

ASSORTED SASHIMI
Two slices each of salmon, tuna and one each of coriander tuna and shichimi seared salmon.



SALMON & YUZU SALSA
Thinly sliced salmon served up with a yuzu & ponzu dressing.



SALMON
Our freshest cuts of thick-sliced salmon, on a bed of moili and lemon.



BEEF TATAKI
Pepper-seared beef served rare with a tangy coriander pesto.



NEW CORIANDER SEARED TUNA
Delicious slices of tuna, rolled in coriander & quickly seared. Served with lemon.



SALMON SELECTION
Three pieces of salmon sashimi, two salmon nigiri and two salmon maki all on one plate.



SESAME SEARED SALMON
Our freshest cuts of thick-sliced salmon seared with sesame on a bed of moili and lemon.



TUNA
Thick cut slices of yellowfin tuna, on a bed of moili and lemon.



TUNA & AVOCADO TATARE
Premium yellowfin tuna with avocado and truffle ponzu sauce topped with crispy shallots.



NEW SHICHIMI SEARED SALMON
Our freshest cuts of thick-sliced salmon seared with shichimi powder on a bed of moili and lemon.



刺身

FRIED RICE

チャーハン



VEGETABLE FRIED RICE

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

- PLAIN
 CHICKEN
 SEAFOOD
 VEGETABLE

YAKISOBA

焼きそば



VEGETABLE YAKISOBA

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

- PLAIN
 VEGETABLE
 PRAWN



MISO IS A LIGHT SOUP WITH WAKAME, SPRING ONION AND TOFU. HEALTHY & DELICIOUS. IT GOES WITH EVERY MEAL.

SPICY SEAFOOD RAMEN



SALADS

サラダ

EDAMAME
Succulent edamame in their pods. Sprinkled with sea salt & spring onion.



NEW TENDERSTEM & SESAME
Steamed tenderstem broccoli, served on a rich sesame sauce.



AUBERGINE SALAD
Fried slices of aubergine in a garlic, ginger, sesame & soy dressing.



KAISO SALAD
Marinated mixed seaweed, edamame & carrot in a su-miso dressing.



SPICY SQUID SALAD
Poached squid with quick-pickled spicy kimchi vegetables.



CHICKEN & MANDARIN SALAD
Sweet and spicy glazed chicken and mandarin salad served with coriander and a maple soy dressing.



ASIAN NOODLE SALAD
Vermicelli noodles, wakame seaweed and spiralized and chopped vegetables topped with black sesame seeds and Asian dressing.



RAMEN

ラーメン



SHIITAKE MUSHROOM

CHILLI CHICKEN RAMEN
Classic ramen noodles, kimchee-spiced grilled chicken, fragrant broth.

BEEF CURRY UDON
Slices of beef, carrot, onion, udon noodles, curry broth and beni-shoga.

SPICY SEAFOOD UDON
Prawns, salmon, squid and vegetables in a hot and spicy kimchi broth served with thick udon noodles.

NEW SHIITAKE MUSHROOM
Fresh noodles in a vegetable broth with sautéed shiitake mushrooms, tofu & pak choi. Topped with pickled onions.



SPICY SEAFOOD RAMEN

18.00AED 16.75AED 19.00AED 21.00AED 23.25AED 25.25AED 27.25AED 29.50AED

VEGAN VEGETARIAN CONTAINS NUTS Mild Medium Hot

ALL PRICES ARE INCLUSIVE OF 5% VAT

HOT DISHES FRESHLY COOKED TO ORDER

TERIYAKI

照り焼き



GARLIC BEEF TERIYAKI

CHICKEN TERIYAKI
Succulent chicken thigh glazed in a sweet, sticky teriyaki glaze.

GARLIC BEEF TERIYAKI
Crispy slices of beef in a tempting sticky garlic & soy glaze with a fresh chilli kick.

SALMON TERIYAKI
Salmon slices glazed in a sweet, sticky teriyaki glaze.

KATSU CURRY

カツカレー



CHICKEN KATSU CURRY

CHICKEN KATSU CURRY
Succulent chicken in a crispy Japanese panko crumb with mild curry sauce, pickles & steamed rice.

TOFU KATSU CURRY
Crispy tofu with mild curry sauce, pickles, spring onion & steamed rice.

PRAWN KATSU CURRY
Katsu smothered in mild curry sauce with pickles and steamed rice.

KATSU

フライ



CHICKEN KATSU

Your choice of succulent chicken or crispy tofu in Japanese panko, drizzled with fruity tonkatsu sauce.

- TOFU
 CHICKEN

STREET FOOD

ストリートフード



STIR FRIED PAK CHOI & GARLIC

GYOZA
Chicken or beef dumplings with dipping sauce.

CRISPY CHILLI CHICKEN
Cubes of breaded boneless chicken crispy-fried with sweet chilli sauce.

HOT SPICY EDAMAME
Soybeans, oyster sauce, fried garlic, black pepper and shichimi powder.

PRAWN SIOMAI
Crispy prawn dumplings with sweet chilli dipping sauce.

TAKOYAKI
Lightly battered doughballs with octopus, topped with mayo, bonito & lots more. Osaka's No.1 street food!

SPICY PEPPER SQUID
Spicy marinated squid, fried until crisp and garnished with red chilli & spring onions.



POPCORN SHRIMP

FURIKAKE FRIES
Japanese style fries coated in sriracha mayonnaise and sprinkled with sesame, aonori & smoky bonito flakes.

CHICKEN KARAAGE
Crunchy fried chicken marinated in soy and ginger and served with mayonnaise.

SPICY PEPPER CAULIFLOWER
Cauliflower marinated in a light spice and fried until crisp. Topped with red chilli & spring onions.

NEW STIR FRIED PAK CHOI & GARLIC
Stir-fried baby pak choi, with garlic, ginger, soy & sesame oil.

POPCORN SHRIMP
Tempura shrimp drizzled with a sweet shiro miso & chilli sauce.



CHICKEN KARAAGE

PRAWN TEMPURA
Crunchy prawn tempura, ginger and harusame sauce.

YASAI TEMPURA
Aubergine, avocado, carrot, red onion and spring onion in a crisp tempura batter with a sesame vinegar sauce.

