

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 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



# salmon, tuna & seafood



prawn crackers 162kcal 3.50 the belt and to order



nigiri Sushi rice topped with freshly sliced fish

salmon 160kcal 5.50

5.50

4.50



salmon maki 213kcal

tuna 124kcal



crunchy california 5.50 roll 307kcal Surimi and avocado roll, topped with mayo, teriyaki



konbini tuna onigiri 216kcal

freshly cut spring onion, wrapped up seasoned with ou furikake seasonina



california handroll

Surimi avocado mavo toasteo sesame seeds in a nori rice cone Order with our team



salmon + avocado handroll 198kcal

Salmon, avocado, mayo, toasted sesame seeds in a nori rice cone Order with our team



Our signature roll. Salmon, ado and mayo, rolled in roe





monster maki 6.50

6.00

4.50

4.50

5.50

Salmon, prawn katsu, surimi, carrot, cucumber kaiso seaweed and avocado wrapped in nor



popcorn prawn roll

topped with smashed avocado,

kaiso seaweed

kimchi sauce and popcorn prawns



salmon dragon roll 6.50

California roll topped with salmon, shichimi powder and



aburi scallop roll 237kcal

Fresh slaw and cucumber topped with seared, sweet glazed scallops



niairi + maki mix 295kcal 7.50 salmon nigiri, 1 tuna nigiri,

2 salmon maki, 2 avocado maki and 2 cucumber maki



salmon sashimi 176kcal 7.50 reshly cut thick slices of salmon. with a citrus, pak choi salad



tuna sashimi 87kcal Freshly cut thick slices of tuna. with a citrus, pak choi salad



salmon top hits 336kcal 8.50 2 salmon nigiri, 2 salmon maki 2 salmon sashimi and 2 YO! rolls

## vegetable



Nori rice rolls with your choice of filling 3.50 avocado



3.50 sesame cucumber

3.50



with su-miso, topped with vegetable

ingri taco 🕖 🕦

edamame and carrot dressed

Golden tofu inari pockets packed with sushi rice and vegetables



yasai roll / V 190kcal

5.50



Tofu, kaiso, cucumber and carrot, topped with terivaki. vegan mayo and spring onion



yasai handroll

Cucumber, tofu and avocado with mayo and toasted sesame seeds in a nori rice cone

vegetable



volcano roll 🕖 🕚 235kcal Kaiso, cucumber, carrot and chive, topped with sweet chilli sauce

smashed avocado and

5.95

4.50

5.50



w kimchi kimbap roll ( 0 212kcal Kimchi, avocado, cucumber, carrot roll with sriracha



w vegetable kimbap volcano roll 🧗 🚺 367kcal

Our kimchi kimbap roll topped with pulled shiitake mushroom pickled pineapple, chives and mayo

## chicken & duck

classic edamame

spring onions **Order hot** 

edamame with our team

Sprinkled with sea salt and



new chicken karaage 6.00 kimbap roll ( 314kcal Our kimchi kimbap roll topped

with chicken karaage, chives and mayo



spicy chicken katsu roll ( 178kcal Chicken katsu and lettuce

rolled in shichimi powder and topped with tonkatsu sauce

**3.50 4.50 5.50 6.00 6.50 7.50 8.50** 



hoisin duck roll 170kcal Hoisin duck and cucumber. rolled in crispy onions



korean bba chicken roll 178kcal Shredded chicken, cucumber,

mild chilli and ginger dressed slaw, rolled in chives, topped with manao salsa and mayo



kimchi chicken salad ( 6.00

Spicy kimchi chicken with a crisp salad of mixed areens carrots, edamame, radish and beansprouts, tossed in a chilli and ginger dressing



7.50 chicken katsu sushi sando 565kcal

Fan favourite chicken katsu. sandwiched between sushi rice and crisp lettuce, with curry mayo, pickled ginger and spring onion



# sushi for two

Share a salmon platter of 6 salmon maki 6 salmon nigiri, 2 YO! rolls and 4 slices of

## hot food – order at your table

8.50

4.50

## 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	6.95
cheese seasoning 418kcal	6.95

7.95 cod + shiso tempura 294kcal

Crispy, seasoned tempura cod, with citrus salt, pickled onion, aromatic shiso leaf and a creamy ponzu mayo for dipping

popcorn shrimp 426kcal 8.50 ra shrimp drizzled with a sweet shiro miso and chilli sauce

spicy pepper squid ( 193kcal Crispy squid, dusted in a spicy seasoning, dished up with a chilli and ainaer dippina sauce

## bao

4.50 pulled shiitake bao 00 378kcal -Shiitake mushroom with teriyaki, cucumber, pak choi and pickled red onion. Garnished with chilli, sesame seeds and miso m

korean chicken bao 326kcal Pulled chicken in a Korean bba sauce with a subtle chilli and

ginger slaw, coriander, sesame seeds and pickled red onion

4.95 tempura cod bao 282kcal Light and crispy battered cod combined with a subtle chilli and ginger slaw, sesame seeds and miso mayo

### katsu

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

Praveri isikcai	7.7
prawn 151kcal	7.95
chicken 247kcal	6.95
pumpkin 🅖 🕚 154kcal	6.50

7.95 japanese fried chicken 343kcal

7.95 korean fried chicken ( 379kcal Crispy chicken in a tasty sweet and spicy Korean chilli sauce chicken yakitori 226kcal Chicken vakitori skewers, with sesame and sriracha mayo

chicken lollipop 222kcal Glazed chicken meatball skewers with miso mayo

### teriyaki

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

chicken 190kcal	6.95
beef 323kcal	7.95
pulled shiitake 🕖 🛭 268kcal	7.95

<b>gyoza</b> 5 pieces	
vegetable 🕖 🔾 210kcal	6.95
chicken 206kcal	7.50
<b>loaded vegetable korean ( 0 0 220kcal</b> Korean ketchup, shichimi, mayo, crispy and spring onions	7.95
<b>loaded chicken teriyaki</b> 279kcal Teriyaki, mayo, crispy and spring onions	7.95

## noodles

Fresh yakisoba noodles stir-fried in a black pepper soy sauce, dished up with crunchy vegetables w shiitake terivaki 💋 🕦 200km

**3.50 4.50 5.50 6.00 6.50 7.50 8.50** 

Silicane tellyani V Syokcai	0.50
new chicken bulgogi 339kcal	6.95
new prawn 317kcal	7.50

# for the table

furi furi chicken

### new mixed pickles 9 0 26kcal

hoisin duck fries ( 391kcal	6.95
Japanese style fries drizzled in sriracha mayo, sprinkled with sesame and furikake seasoning	
YO! fries 0 321kcal	4.95
Spicy, sweet and tangy. Sprinkled with sesame seeds	, •
pickled kimchi cucumber ( 00 24kcal	1.95
Sweet and tangy pickled kimchi, pineapple and cucumber	

3.95

hoisin duck fries ( 391kcal Crispy fries loaded with duck, Korean ketchup, mayo and furikake seasoning

## katsu curry

and steamed rice, now including tangy pickled kimchi ucumber on the side with a large portion

	regular	large
pumpkin 🕖 🕚 431kcal/727kcal	7.95	11.50
chicken 537kcal/913kcal	8.50	12.50
Drawn 4/1km//401km	8 95	13 50

## fried rice

Steamed sushi rice fried with black pepper soy sauce, dished up

new shiitake teriyaki 🕖 🕚 457kcal	6.50
new chicken bulgogi 406kcal	6.95
new salmon teriyaki 437kcal	7.50
	new chicken bulgogi 406kcal

### 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

pulled shiitake 🕖 🕚 861kcal	13.95
chicken 706kcal	13.95
beef 972kcal	14.95

korean fried chicken donburi (1051kcal Crispy chicken, tossed in a tasty sweet and spicy Korean chilli sauce

### ramen

new vegetable gyoza + shiitake ( / 0 580kcal 12.95 Dashi broth with ramen noodles, beansprouts, pak choi, nori, spring onion, sesame, red chilli and crispy onions

13.95

13.95

14.95

new chicken dashi ( 642kcal Dashi broth with ramen noodles, pak choi and beansprouts. Served with a soy-marinated egg, crispy onion, spring onion, ed chilli, chilli powder, sesame and nori

new chashu chicken ( 874kcal Tonkotsu broth with ramen noodles, pak choi and beansprouts.

Served with a soy-marinated egg, crispy onion, spring onion,

new spicy seafood tan tan ( 556kcal Dashi broth with salmon, squid, prawns, kimchi and sesame paste, ramen noodles, pak choi and beansprouts. Served with a soy-marinated egg, crispy onion, spring onion, red chilli, chilli

## poke bowl

powder, sesame and nori

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

sriracha chicken ( 638kcal 12.95 13.95 spicy salmon (703kcal 13.95 shiitake teriyaki ( 719kcal

🕻 spicy 🥖 plant-based 🕠 vegetarian 💢 Adults need around 2000 kcal a day

## 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 Ø ⁰	3.45

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#### 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 <sup>**</sup> , coca-cola zero sugar, diet coke, sprite zero, fanta orange 🕖 🔾	330ml	3.95

330ml **4.50** chu-lo apple 🕖 🛚 A tangy soft drink inspired by Japan's popular drink Chuhai, with

a fizzy, sour apple taste

intune lemon + yuzu cbd soda 🕖 🔾 250ml 4.50 Tune into the moment with our satisfyingly sour lemon + yuzu CBD

soda, co-owned by singer/songwriter Ella Eyre and exclusive to YO! (6mg CBD)

firefly botanical juices 🕖 🛚	330ml <b>4.95</b>
Kiwi, lime + mint or peach + green tea	

250ml **4.50** holos kombucha soda 🕖 🕚

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

500ml 3.95 simplee aloe 🕖 🔾

mogu mogu\*\* 🕖 🛚 320ml 2.95

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

200ml **3.95** ramune soda\*\* 0

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

<b>brewgooder fonio session ipa 4.3%</b> abv <b>?</b> OA crisp and hoppy session IPA. Brewed with fairtrade fonio grain	330ml	5.95
asahi 5% abv 🕖 🕚		7.95 5.95
<b>asahi</b> 0% abv Alcohol Free <b>∅ 0</b>	330ml	5.50

### sake

180ml **7.50** hakushika ginjo sake 13.3% abv 00



Adults need around 2000 kcal a day



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

wine 125ml available			
125ml available	175ml	250ml	bottle
via enrico pinot grigio 11% abv    ○  ○  ○  ○  ○  ○  ○  ○  ○  ○  ○  ○	5.50	7.50	20.95
<b>caracara sauvignon blanc</b> 13% abv <b>0</b> O Crisp and refreshing with zesty lemon and orchard fruits	5.95	7.95	21.95
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
<b>via enrico pinot grigio rosé</b> 11% abv <b>9 0</b> Deliciously smooth with crisp raspberry flavours	5.50	7.50	20.95
<b>château la castille glorius rosé</b> 13.5% o A pale, blush rosé from Côtes de Provence. Notes of citrus and elegantly fruity	ıbv 🕖 💟		29.95
luminesta prosecco brut 10.5% abv 🏉 🔾		<b>7.95</b> 200ml bottle	<b>23.95</b> 750ml bottle

### ready to drink

-196 6.0% abv ♥♥ Lemon or grapefruit shochu vodka + soda	330ml <b>5.95</b>
east london liquor co. grapefruit g+t	250ml <b>6.95</b>

### desserts





with miso caramel



rice casing, with a raspberry coulis

chocolate little moons **0** 256kcal











5.50

5.50