

The YO! logo is displayed in white on an orange rectangular 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 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





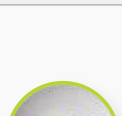

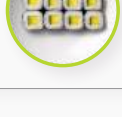




# sushi – on the belt or made to order

## salmon, tuna & seafood

	<b>prawn crackers</b> 162kcal Large sharing size, available on the belt and to order	<b>3.50</b>
	<b>nigiri</b> Sushi rice topped with freshly sliced fish	
	<b>salmon</b> 160kcal	<b>5.50</b>
	<b>tuna</b> 124kcal	<b>5.50</b>
	<b>salmon maki</b> 213kcal Salmon nori rice rolls	<b>4.50</b>
	<b>crunchy california roll</b> 307kcal Surimi and avocado roll, topped with mayo, teriyaki and crispy onions	<b>5.50</b>
	<b>konbini tuna onigiri</b> 216kcal Tuna mayo with freshly cut spring onion, wrapped up in sticky rice and seasoned with our furikake seasoning	<b>4.50</b>
	<b>california handroll</b> 232kcal Surimi, avocado, mayo, toasted sesame seeds in a nori rice cone <b>Order with our team</b>	<b>5.95</b>
	<b>salmon + avocado handroll</b> 198kcal Salmon, avocado, mayo, toasted sesame seeds in a nori rice cone <b>Order with our team</b>	<b>6.50</b>
	<b>YO! roll</b> 203kcal Our signature roll. Salmon, avocado and mayo, rolled in roe	<b>6.00</b>
	<b>dynamite roll</b> 245kcal Creamy avocado, cucumber and carrot, rolled in crispy onions, topped with spicy salmon	<b>6.50</b>
	<b>monster maki</b> 178kcal Salmon, prawn katsu, surimi, carrot, cucumber, kaiso seaweed and avocado wrapped in nori	<b>6.50</b>
	<b>popcorn prawn roll</b> 319kcal Prawn katsu rolled in chives, topped with smashed avocado, kimchi sauce and popcorn prawns	<b>6.50</b>

	<b>salmon dragon roll</b> 241kcal California roll topped with salmon, shichimi powder and spring onion	<b>6.50</b>
	<b>aburi scallop roll</b> 237kcal Fresh slaw and cucumber topped with seared, sweet glazed scallops	<b>6.50</b>
	<b>nigiri + maki mix</b> 295kcal 2 salmon nigiri, 1 tuna nigiri, 2 salmon maki, 2 avocado maki and 2 cucumber maki	<b>7.50</b>
	<b>salmon sashimi</b> 176kcal Freshly cut thick slices of salmon, with a citrus, pak choi salad	<b>7.50</b>
	<b>tuna sashimi</b> 87kcal Freshly cut thick slices of tuna, with a citrus, pak choi salad	<b>8.50</b>
	<b>salmon top hits</b> 336kcal 2 salmon nigiri, 2 salmon maki, 2 salmon sashimi and 2 YO! rolls	<b>8.50</b>

## vegetable

	<b>maki</b> Nori rice rolls with your choice of filling	
	<b>avocado</b> 217kcal	<b>3.50</b>
	<b>sesame cucumber</b> 161kcal	<b>3.50</b>
	<b>classic edamame</b> 129kcal Sprinkled with sea salt and spring onions <b>Order hot edamame with our team</b>	<b>3.50</b>
	<b>kaiso seaweed</b> 171kcal Marinated mixed seaweed, edamame and carrot dressed with su-miso, topped with sesame seeds	<b>4.50</b>
	<b>vegetable inari taco</b> 144kcal Golden tofu inari pockets packed with sushi rice and vegetables	<b>4.50</b>
	<b>yasai roll</b> 190kcal Tofu, kaiso, cucumber and carrot, topped with teriyaki, vegan mayo and spring onion	<b>5.50</b>

	<b>yasai handroll</b> 154kcal Cucumber, tofu and avocado with mayo and toasted sesame seeds in a nori rice cone <b>Order with our team</b>	<b>5.95</b>
	<b>vegetable volcano roll</b> 235kcal Kaiso, cucumber, carrot and chive, topped with sweet chilli sauce, smashed avocado and crispy onions	<b>6.50</b>
	<b>new kimchi kimbap roll</b> 212kcal Kimchi, avocado, cucumber, carrot roll with sriracha wrapped in nori	<b>4.50</b>
	<b>new vegetable kimbap volcano roll</b> 367kcal Our kimchi kimbap roll topped with pulled shiitake mushroom, pickled pineapple, chives and mayo	<b>5.50</b>

## chicken & duck

	<b>new chicken karaage kimbap roll</b> 314kcal Our kimchi kimbap roll topped with chicken karaage, chives and mayo	<b>6.00</b>
	<b>spicy chicken katsu roll</b> 178kcal Chicken katsu and lettuce, rolled in shichimi powder and topped with tonkatsu sauce	<b>5.50</b>
	<b>hoisin duck roll</b> 170kcal Hoisin duck and cucumber, rolled in crispy onions	<b>6.00</b>
	<b>korean bbq chicken roll</b> 178kcal Shredded chicken, cucumber, mild chilli and ginger dressed slow, rolled in chives, topped with mango salsa and mayo	<b>5.50</b>
	<b>kimchi chicken salad</b> 185kcal Spicy kimchi chicken with a crisp salad of mixed greens, carrots, edamame, radish and beansprouts, tossed in a chilli and ginger dressing	<b>6.00</b>
	<b>chicken katsu sushi sando</b> 565kcal Fan favourite chicken katsu, sandwiched between sushi rice and crisp lettuce, with curry mayo, pickled ginger and spring onion	<b>7.50</b>



## sushi for two

721kcal **18.50**  
Share a salmon platter of 6 salmon maki, 6 salmon nigiri, 2 YO! rolls and 4 slices of thick cut salmon sashimi  
**Order with our team**

# hot food – order at your table

## street food & sharing

<b>furi furi chicken</b> Add your seasoning into the bag, shake it up and enjoy perfectly coated, crispy fried chicken bites served with mayo	
<b>salt + pepper seasoning</b> 412kcal	<b>6.95</b>
<b>cheese seasoning</b> 418kcal	<b>6.95</b>
<b>cod + shiso tempura</b> 294kcal Crispy, seasoned tempura cod, with citrus salt, pickled onion, aromatic shiso leaf and a creamy ponzu mayo for dipping	<b>7.95</b>
<b>popcorn shrimp</b> 426kcal Tempura shrimp drizzled with a sweet shiro miso and chilli sauce	<b>8.50</b>
<b>spicy pepper squid</b> 193kcal Crispy squid, dusted in a spicy seasoning, dished up with a chilli and ginger dipping sauce	<b>8.50</b>
<b>bao</b>	
<b>pulled shiitake bao</b> 378kcal Shiitake mushroom with teriyaki, cucumber, pak choi and pickled red onion. Garnished with chilli, sesame seeds and miso mayo	<b>4.50</b>
<b>korean chicken bao</b> 326kcal Pulled chicken in a Korean bbq sauce with a subtle chilli and ginger slaw, coriander, sesame seeds and pickled red onion	<b>4.50</b>
<b>tempura cod bao</b> 282kcal Light and crispy battered cod combined with a subtle chilli and ginger slaw, sesame seeds and miso mayo	<b>4.95</b>

<b>katsu</b> Coated in Japanese panko breadcrumbs, drizzled with fruity tonkatsu sauce and served with a citrus, pak choi salad	
<b>pumpkin</b> 154kcal	<b>6.50</b>
<b>chicken</b> 247kcal	<b>6.95</b>
<b>prawn</b> 151kcal	<b>7.95</b>

<b>japanese fried chicken</b> 343kcal Crispy chicken breast, marinated in soy and sake, with mayo	<b>7.95</b>
<b>korean fried chicken</b> 379kcal Crispy chicken in a tasty sweet and spicy Korean chilli sauce	<b>7.95</b>
<b>chicken yakitori</b> 226kcal Chicken yakitori skewers, with sesame and sriracha mayo	<b>6.95</b>
<b>chicken lollipop</b> 222kcal Glazed chicken meatball skewers with miso mayo	<b>6.50</b>

<b>teriyaki</b> Served in a tempting, sticky soy glaze, topped with sesame and a fresh chilli garnish. Served with a citrus slaw	
<b>chicken</b> 190kcal	<b>6.95</b>
<b>beef</b> 323kcal	<b>7.95</b>
<b>pulled shiitake</b> 268kcal	<b>7.95</b>

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

## noodles

Fresh yakisoba noodles stir-fried in a black pepper soy sauce, dished up with crunchy vegetables	
<b>new shiitake teriyaki</b> 390kcal	<b>6.50</b>
<b>new chicken bulgogi</b> 339kcal	<b>6.95</b>
<b>new prawn</b> 317kcal	<b>7.50</b>



furi furi chicken



large chicken katsu curry



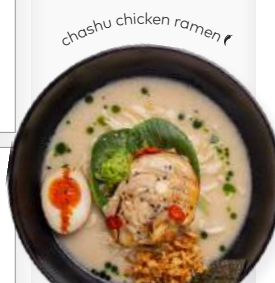
pickled kimchi cucumber



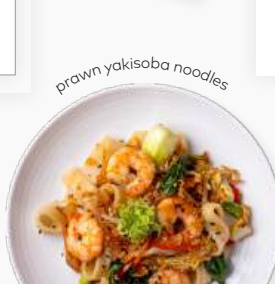
salmon teriyaki fried rice



beef teriyaki rice bowl



chashu chicken ramen



prawn yakisoba noodles

## for the table

<b>new mixed pickles</b> 26kcal Sweet and tangy pickled kimchi, pineapple and cucumber	<b>3.95</b>
<b>pickled kimchi cucumber</b> 24kcal Spicy, sweet and tangy. Sprinkled with sesame seeds	<b>1.95</b>
<b>YO! fries</b> 321kcal Japanese style fries drizzled in sriracha mayo, sprinkled with sesame and furikake seasoning	<b>4.95</b>
<b>hoisin duck fries</b> 391kcal Crispy fries loaded with duck, Korean ketchup, mayo and furikake seasoning	<b>6.95</b>

## katsu curry

Our much loved Japanese classic. Aromatic curry sauce and steamed rice, now including tangy pickled kimchi cucumber on the side with a large portion	
<b>pumpkin</b> 431kcal/727kcal	<b>7.95</b>
<b>chicken</b> 537kcal/913kcal	<b>8.50</b>
<b>prawn</b> 441kcal/691kcal	<b>8.95</b>

## fried rice

Steamed sushi rice fried with black pepper soy sauce, dished up with crunchy vegetables	
<b>new shiitake teriyaki</b> 457kcal	<b>6.50</b>
<b>new chicken bulgogi</b> 406kcal	<b>6.95</b>
<b>new salmon teriyaki</b> 437kcal	<b>7.50</b>

## rice bowls

Served in a tempting, sticky soy glaze, topped with sesame and a fresh chilli garnish. Dished up with steamed rice, pak choi and radish	
<b>pulled shiitake</b> 861kcal	<b>13.95</b>
<b>chicken</b> 706kcal	<b>13.95</b>
<b>beef</b> 972kcal	<b>14.95</b>
<b>korean fried chicken donburi</b> 1051kcal Crispy chicken, tossed in a tasty sweet and spicy Korean chilli sauce	<b>14.95</b>

## ramen

<b>new vegetable gyoza + shiitake</b> 580kcal Dashi broth with ramen noodles, beansprouts, pak choi, nori, spring onion, sesame, red chilli and crispy onions	<b>12.95</b>
<b>new chicken dashi</b> 642kcal Dashi broth with ramen noodles, pak choi and beansprouts. Served with a soy-marinated egg, crispy onion, spring onion, red chilli, chilli powder, sesame and nori	<b>13.95</b>
<b>new chashu chicken</b> 874kcal Tonkotsu broth with ramen noodles, pak choi and beansprouts. Served with a soy-marinated egg, crispy onion, spring onion, chilli powder, chive oil and nori	<b>13.95</b>
<b>new spicy seafood tan tan</b> 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 powder, sesame and nori	<b>14.95</b>





## poke bowl

Sushi rice mixed with avocado, mango salsa, pomegranate, coriander, sesame, edamame and pickled onion. Served with a chilli and ginger dressing	
<b>sriracha chicken</b> 638kcal	<b>12.95</b>
<b>spicy salmon</b> 703kcal	<b>13.95</b>
<b>shiitake teriyaki</b> 719kcal	<b>13.95</b>



# drinks & desserts

## unlimited

<b>authentic miso soup</b>   53kcal per cup	<b>3.50</b>
Authentic Japanese soup with wakame, spring onion and tofu. The perfect starter or accompaniment to your meal	
<b>japanese green tea</b>  	<b>3.45</b>

## soft drinks

<b>belu water</b>  	
Belu profits are sent to WaterAid. Their bottles are 100% recyclable and made from 100% recycled materials	
<b>still or sparkling</b>	500ml <b>2.95</b>
<b>coca-cola classic** , coca-cola zero sugar, diet coke, sprite zero, fanta orange</b>  	330ml <b>3.95</b>
<b>chu-lo apple</b>  	330ml <b>4.50</b>
A tangy soft drink inspired by Japan's popular drink Chuhai, with a fizzy, sour apple taste	
<b>intune lemon + yuzu cbd soda</b>  	250ml <b>4.50</b>
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)	
<b>firefly botanical juices</b>  	330ml <b>4.95</b>
Kiwi, lime + mint or peach + green tea	
<b>holos kombucha soda</b>  	250ml <b>4.50</b>
Sparkling, light and refreshing with live cultures and zero sugar. Choose from: raspberry + lemon or ginger + turmeric	
<b>simplee aloe</b>  	500ml <b>3.95</b>
<b>mogu mogu**</b>  	320ml <b>2.95</b>
Delicious fruit flavours, with added chunks of chewy nata de coco. Choose from blackcurrant or mango	
<b>ramune soda**</b> 	200ml <b>3.95</b>
A fizzy and refreshing Japanese lemonade. Known for its signature marble-sealed bottle	
<b>cawston press kids blend</b>  	200ml <b>2.95</b>
Apple + mango or apple + pear	

\*\*includes sugar tax levy

## beer



<b>brewgooder fonio session ipa</b> 4.3% abv  	330ml <b>5.95</b>
A crisp and hoppy session IPA. Brewed with fairtrade fonio grain	
<b>asahi</b> 5% abv  	620ml <b>7.95</b>
	330ml <b>5.95</b>
<b>asahi</b> 0% abv Alcohol Free  	330ml <b>5.50</b>

## sake

<b>hakushika ginjo sake</b> 13.3% abv  	180ml <b>7.50</b>
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**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  
Adults need around 2000 kcal a day  **plant-based**  **vegan**

## wine

wine	125ml available	175ml	250ml	bottle
<b>via enrico pinot grigio</b> 11% abv  	<b>5.50</b>	<b>7.50</b>	<b>20.95</b>	
Dry, refreshing and delicate. Medium bodied and perfectly balanced				
<b>caracara sauvignon blanc</b> 13% abv  	<b>5.95</b>	<b>7.95</b>	<b>21.95</b>	
Crisp and refreshing with zesty lemon and orchard fruits				
<b>la vaca gorda malbec</b> 12.5% abv  	<b>5.50</b>	<b>7.50</b>	<b>20.95</b>	
Full-bodied with a hint of spice and aromas of plums and blackberries				
<b>via enrico pinot grigio rosé</b> 11% abv  	<b>5.50</b>	<b>7.50</b>	<b>20.95</b>	
Deliciously smooth with crisp raspberry flavours				
<b>château la castille gloriou rosé</b> 13.5% abv  			<b>29.95</b>	
A pale, blush rosé from Côtes de Provence. Notes of citrus and elegantly fruity				
<b>luminesta prosecco brut</b> 10.5% abv  		<b>7.95</b>	<b>23.95</b>	
		200ml bottle	750ml bottle	

## ready to drink

<b>-196</b> 6.0% abv  	330ml <b>5.95</b>
Lemon or grapefruit shochu vodka + soda	
<b>east london liquor co. grapefruit g+t</b>	250ml <b>6.95</b>
5.0% abv  	

## desserts

	<b>cherry blossom + raspberry cream puff</b> <b>5.50</b>
 318kcal Choux pastry filled with an indulgent cherry and raspberry cream with a raspberry coulis	
	<b>miso-caramel chocolate brownie</b> <b>5.50</b>
 505kcal Rich and mouth-watering chocolate brownie layered with miso caramel	
	<b>chocolate little moons</b>  256kcal <b>5.50</b>
Chocolate truffle ganache in a mochi rice casing, with chocolate sauce	
	<b>strawberry little moons</b>  194kcal <b>5.50</b>
Bites of creamy strawberry cheesecake mochi, in a sweet rice casing, with a raspberry coulis	
	<b>dorayaki pancake</b>  174kcal <b>5.50</b>
Japanese pancakes with a light custard centre, served with a raspberry coulis	
	<b>yuzu shu cream puff</b>  428kcal <b>5.50</b>
Choux pastry filled with a creamy yuzu custard and white chocolate cream. Topped with sweet caramel sauce	
	<b>apple pie gyoza</b>  162kcal <b>6.95</b>
Your favourite hot dumplings filled with apple and drizzled with custard, caramel and a matcha dusting <b>Order with our team</b>	
	<b>cotton candy cheesecake</b>  319kcal <b>6.50</b>
A light and fluffy Japanese cheesecake surrounded by a sweet raspberry coulis	

 3.50  4.50  5.50  6.00  6.50  7.50  8.50