

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!?



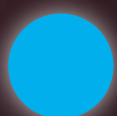
We suggest 4-5 small dishes per person or one large bowl and 1-2 small plates per person



At the end of your meal, our team will count up your plates and add to your bill



£4.00



£5.00



£6.00



£7.00



£8.00



£8.50



£9.50



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

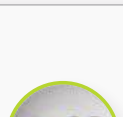
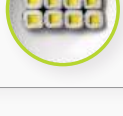
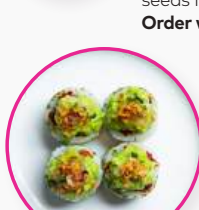


sushi – on the belt or made to order

salmon, tuna & seafood

	prawn crackers 142kcal Large sharing size, available on the belt and to order	4.00
	nigiri Sushi rice topped with freshly sliced fish	
	salmon 160kcal	6.00
	tuna 124kcal	6.00
	salmon maki 213kcal Salmon nori rice rolls	5.00
	crunchy california roll 307kcal Surimi and avocado roll, topped with mayo, teriyaki and crispy onions	6.00
	konbini tuna onigiri 216kcal Tuna mayo with freshly cut spring onion, wrapped up in sticky rice and seasoned with our furikake seasoning	5.00
	california handroll 232kcal Surimi, avocado, mayo, toasted sesame seeds in a nori rice cone Order with our team	6.50
	salmon + avocado handroll 198kcal Salmon, avocado, mayo, toasted sesame seeds in a nori rice cone Order with our team	6.95
	YO! roll 203kcal Our signature roll. Salmon, avocado and mayo, rolled in roe	7.00
	dynamite roll 245kcal Creamy avocado, cucumber and carrot, rolled in crispy onions, topped with spicy salmon	8.00
	monster maki 178kcal Salmon, prawn katsu, surimi, carrot, cucumber, kaiso seaweed and avocado wrapped in nori	8.00
	popcorn prawn roll 319kcal Prawn katsu rolled in chives, topped with smashed avocado, kimchi sauce and popcorn prawns	8.00

vegetable

	maki Nori rice rolls with your choice of filling	
	avocado 217kcal	4.00
	sesame cucumber 161kcal	4.00
	classic edamame 129kcal Sprinkled with sea salt and spring onions Order hot edamame with our team	4.00
	kaiso seaweed 171kcal Marinated mixed seaweed, edamame and carrot dressed with su-miso, topped with sesame seeds	5.00
	vegetable inari taco 142kcal Golden tofu inari pockets packed with sushi rice and vegetables	5.00
	yasai roll 190kcal Tofu, kaiso, cucumber and carrot, topped with teriyaki, vegan mayo and spring onion	6.00
	yasai handroll 154kcal Cucumber, tofu and avocado with mayo and toasted sesame seeds in a nori rice cone Order with our team	6.50
	vegetable volcano roll 235kcal Kaiso, cucumber, carrot and chive, topped with sweet chilli sauce, smashed avocado and crispy onions	8.00
	new kimchi kimbap roll 172kcal Kimchi, avocado, cucumber, carrot roll with sriracha wrapped in nori	5.00
	new vegetable kimbap volcano roll 312kcal Our kimchi kimbap roll topped with pulled shiitake mushroom, pickled pineapple, chives and mayo	6.00

chicken & duck

	new chicken karaage kimbap roll 314kcal Our kimchi kimbap roll topped with chicken karaage, chives and mayo	7.00
	spicy chicken katsu roll 178kcal Chicken katsu and lettuce, rolled in shichimi powder and topped with tonkatsu sauce	6.00
	hoisin duck roll 170kcal Hoisin duck and cucumber, rolled in crispy onions	7.00
	korean bbq chicken roll 178kcal Shredded chicken, cucumber, mild chilli and ginger dressed slow, rolled in chives, topped with mango salsa and mayo	6.00
	kimchi chicken salad 185kcal Spicy kimchi chicken with a crisp salad of mixed greens, carrots, edamame, radish and beansprouts, tossed in a chilli and ginger dressing	7.00
	chicken katsu sushi sando 565kcal Fan favourite chicken katsu, sandwiched between sushi rice and crisp lettuce, with curry mayo, pickled ginger and spring onion	8.50



sushi for two

721kcal **19.95**
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

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	7.50
cheese seasoning 418kcal	7.50

cod + shiso tempura 294kcal Crispy, seasoned tempura cod, with citrus salt, pickled onion, aromatic shiso leaf and a creamy ponzu mayo for dipping	8.95
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popcorn shrimp 426kcal Tempura shrimp drizzled with a sweet shiro miso and chilli sauce	8.95
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spicy pepper squid 193kcal Crispy squid, dusted in a spicy seasoning, dished up with a chilli and ginger dipping sauce	8.95
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bao	
pulled shiitake bao 378kcal Shiitake mushroom with teriyaki, cucumber, pak choi and pickled red onion. Garnished with chilli, sesame seeds and miso mayo	4.95

korean chicken bao 328kcal Pulled chicken in a Korean bbq sauce with a subtle chilli and ginger slaw, coriander, sesame seeds and pickled red onion	4.95
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tempura cod bao 282kcal Light and crispy battered cod combined with a subtle chilli and ginger slaw, sesame seeds and miso mayo	5.50
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katsu Coated in Japanese panko breadcrumbs, drizzled with fruity tonkatsu sauce and served with a citrus, pak choi salad	
pumpkin 154kcal	6.95
chicken 247kcal	7.50
prawn 151kcal	7.95

japanese fried chicken 343kcal Crispy chicken breast, marinated in soy and sake, with mayo	8.95
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korean fried chicken 379kcal Crispy chicken in a tasty sweet and spicy Korean chilli sauce	8.95
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chicken yakitori 226kcal Chicken yakitori skewers, with sesame and sriracha mayo	7.95
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chicken lollipop 222kcal Glazed chicken meatball skewers with miso mayo	7.50
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teriyaki Served in a tempting, sticky soy glaze, topped with sesame and a fresh chilli garnish. Served with a citrus slaw	
chicken 193kcal	7.95
pulled shiitake 271kcal	8.50
beef 326kcal	9.50

gyoza 5 pieces	
vegetable 210kcal	7.95
chicken 206kcal	8.50
loaded vegetable korean 220kcal Korean ketchup, shichimi, mayo, crispy and spring onions	8.50
loaded chicken teriyaki 280kcal Teriyaki, mayo, crispy and spring onions	8.95

noodles

Fresh himokawa udon noodles stir-fried in a black pepper soy sauce, dished up with crunchy vegetables

new shiitake teriyaki 390kcal	7.50
new chicken bulgogi 339kcal	7.95
new prawn 317kcal	8.50



furi furi chicken



large chicken katsu curry



pickled kimchi cucumber



salmon teriyaki fried rice



beef teriyaki rice bowl



chashu chicken ramen



prawn noodles

for the table

new mixed pickles 26kcal Sweet and tangy pickled kimchi, pineapple and cucumber	4.95
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pickled kimchi cucumber 24kcal Spicy, sweet and tangy. Sprinkled with sesame seeds	2.50
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YO! fries 321kcal Japanese style fries drizzled in sriracha mayo, sprinkled with sesame and furikake seasoning	5.50
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hoisin duck fries 391kcal Crispy fries loaded with duck, Korean ketchup, mayo and furikake seasoning	7.95
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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

	regular	large
pumpkin 431kcal/727kcal	8.95	13.95
chicken 537kcal/913kcal	9.50	14.95
prawn 441kcal/691kcal	9.95	15.95

fried rice

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

new shiitake teriyaki 457kcal	7.50
new chicken bulgogi 406kcal	7.95
new salmon teriyaki 437kcal	8.50

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 and radish

chicken 706kcal	14.95
pulled shiitake 861kcal	14.95
beef 972kcal	15.95

korean fried chicken donburi 1051kcal Crispy chicken, tossed in a tasty sweet and spicy Korean chilli sauce	15.95
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ramen

new vegetable gyoza + shiitake 641kcal Dashi broth with ramen noodles, beansprouts, pak choi, nori, spring onion, sesame, red chilli and crispy onions	13.95
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new chicken dashi 644kcal 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	14.95
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new chashu chicken 876kcal Tonkotsu broth (contains pork) with ramen noodles, pak choi and beansprouts. Served with a soy-marinated egg, crispy onion, spring onion, chilli powder, chive oil and nori	14.95
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new spicy seafood tan tan 555kcal 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	15.95
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poke bowl

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

sriracha chicken 638kcal	13.95
spicy salmon 703kcal	14.95
shiitake teriyaki 719kcal	14.95

drinks & desserts

hot drinks

americano  	2.25
cappuccino  	3.50
espresso  	2.50
flat white  	3.50
latte  	3.50
unlimited authentic miso soup   53kcal per cup Authentic Japanese soup with wakame, spring onion and tofu. The perfect starter or accompaniment to your meal	3.95
unlimited japanese green tea  	3.80

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 3.95
coca-cola classic** , coca-cola zero sugar , diet coke , sprite zero , fanta orange  	330ml 3.95
chu-lo apple  	330ml 4.95
A tangy soft drink inspired by Japan's popular drink Chuhai, with a fizzy, sour apple taste	
intune lemon + yuzu cbd drink  	250ml 4.95
Tune into the moment with our satisfyingly sour sparkling lemon + yuzu drink (6mg CBD)	
firefly botanical juices  	330ml 5.50
Kiwi, lime + mint or peach + green tea	
holos kombucha soda  	250ml 4.95
Sparkling, light and refreshing with live cultures and zero sugar. Choose from: raspberry + lemon or ginger + turmeric	
simplee aloe  	500ml 4.50
mogu mogu**  	320ml 2.95
Delicious fruit flavours, with added chunks of chewy nata de coco. Choose from blackcurrant or mango	
ramune soda**  	200ml 3.95
A fizzy and refreshing Japanese lemonade. Known for its signature marble-sealed bottle	
cawston press kids blend  	200ml 3.50
Apple + mango or apple + pear	
**includes sugar tax levy	

beer

new brewgooder fonio session ipa 4.3% abv  	330ml 6.50
A crisp and hoppy session IPA. Brewed with fairtrade fonio grain	
asahi 5% abv  	620ml 8.95
	330ml 6.50
asahi 0% abv Alcohol Free  	330ml 5.95

sake

hakushika ginjo sake 13.3% abv  	180ml 7.95
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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. Remove edamame beans from their shells before eating. Take care with prawn tails, as they may be hard or sharp

100% of any tips go directly to our restaurant teams

Adults need around 2000 kcal a day  **plant-based**  **vegetarian**

wine

	125ml available	175ml	250ml	bottle
via enrico pinot grigio 11% abv  		5.95	7.95	21.95
Dry, refreshing and delicate. Medium bodied and perfectly balanced				
caracara sauvignon blanc 13% abv  		6.95	8.95	22.95
Crisp and refreshing with zesty lemon and orchard fruits				
la vaca gorda malbec 12.5% abv  		6.95	8.95	22.95
Full-bodied with a hint of spice and aromas of plums and blackberries				
via enrico pinot grigio rosé 11% abv  		5.95	7.95	21.95
Deliciously smooth with crisp raspberry flavours				
château la castille gloriux rosé 13.5% abv  				29.95
A pale, blush rosé from Côtes de Provence. Notes of citrus and elegantly fruity				
luminesta prosecco brut 10.5% abv  		8.95	24.95	
		200ml bottle	750ml bottle	

ready to drink

-196 6.0% abv  	330ml 6.50
Lemon or grapefruit shochu vodka + soda	
east london liquor co. grapefruit g+t 5.0% abv  	250ml 7.50

desserts

	cherry blossom + raspberry cream puff 6.00  318kcal Choux pastry filled with an indulgent cherry and raspberry cream with a raspberry coulis
	miso-caramel chocolate brownie 6.00  505kcal Rich and mouth-watering chocolate brownie layered with miso caramel
	chocolate little moons  256kcal 6.00 Chocolate truffle ganache in a mochi rice casing, with chocolate sauce
	strawberry little moons  194kcal 6.00 Bites of creamy strawberry cheesecake mochi, in a sweet rice casing, with a raspberry coulis
	dorayaki pancake  174kcal 6.00 Japanese pancakes with a light custard centre, served with a raspberry coulis
	yuzu shu cream puff  424kcal 6.00 Choux pastry filled with a creamy yuzu custard and white chocolate cream. Topped with sweet caramel sauce
	apple pie gyoza  162kcal 7.50 Your favourite hot dumplings filled with apple and drizzled with custard, caramel and a matcha dusting Order with our team
	cotton candy cheesecake  319kcal 8.00 A light and fluffy Japanese cheesecake surrounded by a sweet raspberry coulis