

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

nigiri

Sushi rice topped with freshly sliced fish

5.50 salmon 160kcal



5.50 tuna 124kcal



salmon maki 196kcal Salmon nori rice rolls



crunchy california 5.50 roll 298kcal

4.50

Surimi and avocado roll topped with mayo, teriyaki and crispy onions



konbini tuna 4.50 onigiri 216kcal

una mayo with freshly cut spring onion, wrapped up in sticky rice and seasoned with our furikake seasoning



california handroll

Surimi, avocado, mayo, toastec sesame seeds in a nori rice cone Order with our team



salmon + avocado handroll 181kcal

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



6.00 YO! roll 194kcal

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



dynamite roll (245kcal 6.50 Creamy avocado, cucumber and carrot, rollled in crispy onions,



monster maki 6.50

Salmon, prawn katsu surimi, carrot, cucumber kaiso seaweed and avocado wrapped in nori



popcorn prawn roll Prawn katsu rolled in chives, topped

vith smashed avocado, kimchi sauce

salmon dragon roll

California roll topped with salmon, shichimi powder and spring onion



aburi scallop roll 228kcal

Fresh slaw and cucumber topped alazed scallops



niairi + maki mix 282kcal 7.50

ılmon nigiri. 1 tung 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



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



salmon top hits 326kcal 8.50 2 salmon niairi, 2 salmon maki,

vegetable

maki

Nori rice rolls with your choice of filling 3.50 avocado



sesame cucumber 3.50

145kcal

3.50 classic edamame



kaiso seaweed

Marinated mixed seaweed, edamame and carrot dressed with su-miso, topped with



vegetable 4.50 inari taco 🅖 🕐

4.50

5.50

Golden tofu inari pockets packed vegetables



yasai roll / V 181kcal ofu, kaiso, cucumber and carrot, topped with terivaki

mayo and spring onion

yasai handroll

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



6.50 veaetable volcano roll 🕖 🔾

Kaiso, cucumber, carrot and chive, topped with sweet chilli sauce, smashed avocado and crispy onions

chicken & duck

spring onions **Order hot**



spicy chicken 5.50 katsu roll (169kcal

Chicken katsu and lettuce, rolled in shichimi powder and topped with tonkatsu sauce



hoisin duck roll 162kcal Hoisin duck and cucumber. rolled in crispy onions

5.50 korean bbg chicken roll 169kcal



Shredded chicken, cucumber, mild chilli and ginger dressed slaw, rolled in chives, topped with mango salsa and mayo

3.50 4.50 5.50 6.00 6.50 7.50 8.50



kimchi chicken salad (6.00

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



chicken katsu 7.50 sushi sando 549kcal

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



sushi for two 703kcal **18.50**

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

hot food - order at your table

7.95

8.50

4.50

street food & sharing

new 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

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 Tempura shrimp drizzled with a sweet shiro miso and chilli sauce

spicy pepper squid (193kcal Crispy sauid, dusted in a spicy seasoning, dished up with a chilli and ginger dipping sauce

new bao

tempura cod bao 282kcal	4.95
Light and crispy battered cod combined with a subtle chilli and	

ainaer slaw, sesame seeds and miso mayo pulled shiitake bao 0 378kcal

Shiitake mushroom with teriyaki, cucumber, pak choi and pickled red onion. Garnished with chilli, sesame seeds and miso mayo

korean chicken bao 326kcal Pulled chicken in a Korean bbq sauce with a subtle chilli and ginger slaw, coriander, sesame seeds and pickled red onion

katsu

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

chicken 247kcal	6.95
pumpkin 🕖 🕚 154kcal	6.50
prawn 151kcal	7.95

japanese fried chicken 343kcal 7	.95
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Crispy chicken breast, marinated in soy and sake, with mayo korean fried chicken (379kcal 7.95

Crispy chicken in a tasty sweet and spicy Korean chilli sauce chicken yakitori 226kcal 6.95

atball skewers with miso mayo

Chicken yakitori skewers, with sesame and sriracha mayo chicken lollipop 386kcal 6.50

teriyaki

Glazed chicken r

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

gyoza 5 pieces voqotablo 🖪 🙉

loaded vegetable korean (🕖 🕚 220kcal	7.95
chicken 206kcal	7.50
vegetable 7 0 210kcal	0.75

Korean ketchup, shichimi, mayo, crispy and spring onions loaded chicken teriyaki 279kcal 7.95 Teriyaki, mayo, crispy and spring onions

noodles

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

vegetable 🕖 😲 246kcal	5.95
chicken 291kcal	6.95
salmon 323kcal	6.95

for the table

YO! fries Ø V 321kcal

new prawn crackers 125kca 2.95 new pickled kimchi cucumber (00 217kcal 1.95 Spicy, sweet and tangy. Sprinkled with sesame seeds

4.95

11.95

12.95

12.95

Japanese style fries drizzled in sriracha mayo, sprinkled with sesame and furikake seasoning

hoisin duck fries (391kcal 6.95 Crispy fries loaded with duck, Korean ketchup, mayo and

katsu curry

Our much loved Japanese classic is bigger and better. Aromatic curry sauce and steamed rice, now including tangy pickled kimchi cucumber on the side

chicken 1100kcal	11.95
pumpkin 🕖 🛡 913kcal	10.95
prawn 877kcal	12.95



firecracker fried rice

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

vegetable (🕖 😲 386kcal	5.95
chicken (438kcal	6.50
salmon (478kcal	6.95



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 702kcal	12.95
peef 967kcal	13.95
oulled shiitake 4 Maszkani	13 05

korean fried chicken donburi 1051kca 13.95 Crispy chicken, tossed in a tasty sweet and spicy Korean chilli sauce



ramen

vegetable gyoza / 🗸 380kcal

Miso broth with shiitake mushrooms, pak choi, bamboo shoots and beansprouts. Topped with crispy noodles, spring onion,

chicken teriyaki 499kcal Dashi broth with pak choi, crunchy radish, bamboo shoots and beansprouts. Served with a soy-marinated egg, crispy noodles,

spicy seafood (415kcal Kimchi broth with prawn, salmon, squid, pak choi, bamboo

shoots and beansprouts. Served with a soy-marinated egg, crispy noodles, spring onion, red chilli and nori

poke bowl

spring onion, red chilli and nori

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

spicy salmon (703kcal	13.95
sriracha chicken (638kcal	12.95
shiitake teriyaki 718kcal	13.95

3.50 4.50 5.50 6.00 6.50 7.50 8.50

drinks & desserts

unlimited

authentic miso soup 90 53kcal per cup	3.50
Authentic Japanese soup with wakame, spring onion and tofu, the perfect starter or accompaniment to your meal	
iananese areen tea 🗸 🐧	3 45

soft drinks

Kiwi, lime + mint or peach + green tea

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 ^{··} , coca-cola zero sugar, diet coke, sprite zero, fanta orange 🔊 🔾	330ml	3.95
irn-bru [™] 🕖 👀	330ml	3.95
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 + yuzu cbd drink Ø ♥ Tune into the moment with our satisfyingly sour sparkling lemon +	250ml	4.50

yuzu drink (6mg CBD) 330ml 4.95 firefly botanical juices 🕖 🕚

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**

Choose from blackcurrant or manao 200ml 3.95

ramune soda** 0 A fizzy and refreshing Japanese lemonade. known for its signature marble-sealed bottle

Delicious fruit flavours, with added chunks of chewy nata de coco.

cawston press kids blend 🕖 🔾 200ml **2.95** Apple + mango or apple + pear

**includes sugar tax levy

beer

new brewgooder fonio session ipa 4.3% abv 0 A crisp and hoppy session IPA. Brewed with fairtrade fonio grain	330ml	5.95
asahi 5% abv ∅ 0		7.50 5.95
asahi 0% abv Alcohol Free 90	330ml	5.50

sake

hakushika ginjo sake 13.3% abv 90 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'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 Adults need around 2000 kcal a day

wine 125ml available	175ml	250ml	bottle
via enrico pinot grigio 11% abv Ø ♥ Dry, refreshing and delicate. Medium bodied and perfectly balanced	5.50	7.50	20.95
caracara sauvignon blanc 13% abv 🕖 🕚 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
via enrico pinot grigio rosé 11% abv 🕖 🔾 Deliciously smooth with crisp raspberry flavours	5.50	7.50	20.95
château la castille glorius rosé 13.5% of A pale, blush rosé from Côtes de Provence. Notes of citrus and elegantly fruity	abv 🏉 💟		29.95
luminesta prosecco brut 10.5% abv 🏉 🔾		7.95 200ml bottle	23.95 750ml bottle

ready to drink

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

desserts



new cherry blossom + raspberry 0 318kcal 5.50 cream puff

Choux pastry filled with an indulgent cherry and raspberry cream with a raspberry coulis



new miso-caramel chocolate brownie 538kcal

Rich and mouth watering chocolate brownie layered with miso caramel and cream on the side Order with our team



chocolate little moons **1** 256kcal Chocolate truffle ganache in a mochi rice casing, with chocolate sauce

strawberry little moons **0** 194kcal 5.50 Bites of creamy strawberry cheesecake mochi, in a sweet rice casing, with a raspberry coulis



dorayaki pancake V 174kcal

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



yuzu shu cream puff 🔮 428kcal

Choux pastry filled with a creamy yuzu custard and white chocolate cream. Topped with sweet caramel sauce



apple pie gyoza 🛚 162kcal

Your favourite hot dumplings filled with apple and drizzled with custard, caramel and a matcha dusting Order with our team



cotton candy cheesecake **0** 319kcal

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



5.50

5.50

5.50

5.50

6.95

6.50