

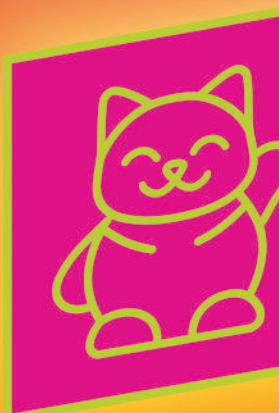


Sushi
& fresh
Japanese
food



物の
の
楽し
い

海
味
料
理



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.



2025

免

sushi – on the belt or made to order

salmon, tuna & seafood

- | | | |
|--|--|-------------|
|  | nigiri
Sushi rice topped with freshly sliced fish | |
|  | salmon 160kcal | 5.50 |
|  | tuna 124kcal | 5.50 |
|  | salmon maki 196kcal
Salmon nori rice rolls | 4.50 |
|  | crunchy california roll 298kcal
Surimi and avocado roll, topped with mayo, teriyaki and crispy onions | 5.50 |
|  | konbini tuna onigiri 216kcal
Tuna mayo with freshly cut spring onion, wrapped up in sticky rice and seasoned with our furikake seasoning | 4.50 |
|  | california handroll 215kcal
Surimi, avocado, mayo, toasted sesame seeds in a nori rice cone
Order with our team | 5.95 |
|  | salmon + avocado handroll 181kcal
Salmon, avocado, mayo, toasted sesame seeds in a nori rice cone
Order with our team | 6.50 |
|  | YO! roll 194kcal
Our signature roll. Salmon, avocado and mayo, rolled in roe | 6.00 |
|  | dynamite roll 245kcal
Creamy avocado, cucumber and carrot, rolled in crispy onions, topped with spicy salmon | 6.50 |
|  | monster maki 165kcal
Salmon, prawn katsu, surimi, carrot, cucumber, kaiso seaweed and avocado wrapped in nori | 6.50 |
|  | popcorn prawn roll 308kcal
Prawn katsu rolled in chives, topped with smashed avocado, kimchi sauce and popcorn prawns | 6.50 |
|  | salmon dragon roll 233kcal
California roll topped with salmon, shichimi powder and spring onion | 6.50 |
|  | aburi scallop roll 228kcal
Fresh slaw and cucumber topped with seared, sweet glazed scallops | 6.50 |
|  | nigiri + maki mix 282kcal
2 salmon nigiri, 1 tuna nigiri, 2 salmon maki, 2 avocado maki and 2 cucumber maki | 7.50 |
|  | salmon sashimi 176kcal
Freshly cut thick slices of salmon, with a citrus, pak choi salad | 7.50 |
|  | tuna sashimi 87kcal
Freshly cut thick slices of tuna, with a citrus, pak choi salad | 8.50 |
|  | salmon top hits 326kcal
2 salmon nigiri, 2 salmon maki, 2 salmon sashimi and 2 YO! rolls | 8.50 |

vegetable

- | | | |
|--|--|-------------|
|  | maki
Nori rice rolls with your choice of filling | |
|  | avocado 198kcal | 3.50 |
|  | sesame cucumber 145kcal | 3.50 |
|  | classic edamame 117kcal
Sprinkled with sea salt and spring onions Order hot edamame with our team | 3.50 |
|  | kaiso seaweed 167kcal
Marinated mixed seaweed, edamame and carrot dressed with su-miso, topped with sesame seeds | 4.50 |
|  | vegetable inari taco 144kcal
Golden tofu inari pockets packed with sushi rice and vegetables | 4.50 |
|  | yasai roll 181kcal
Tofu, kaiso, cucumber and carrot, topped with teriyaki, mayo and spring onion | 5.50 |
|  | yasai handroll 137kcal
Cucumber, tofu and avocado with mayo and toasted sesame seeds in a nori rice cone
Order with our team | 5.95 |
|  | vegetable volcano roll 224kcal
Kaiso, cucumber, carrot and chive, topped with sweet chilli sauce, smashed avocado and crispy onions | 6.50 |

chicken & duck

- | | | |
|---|--|-------------|
|  | spicy chicken katsu roll 169kcal
Chicken katsu and lettuce, rolled in shichimi powder and topped with tonkatsu sauce | 5.50 |
|  | hoisin duck roll 162kcal
Hoisin duck and cucumber, rolled in crispy onions | 6.00 |
|  | korean bbq chicken roll 169kcal
Shredded chicken, cucumber, mild chilli and ginger dressed slow, rolled in chives, topped with mango salsa and mayo | 5.50 |
|  | 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 | 6.00 |
|  | chicken katsu sushi sando 549kcal
Fan favourite chicken katsu sandwiched between sushi rice and crisp lettuce, with curry mayo, pickled ginger and spring onion | 7.50 |



sushi for two

703kcal **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

- | | | |
|---|--|-------------|
|  | 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 | 7.95 |
|  | popcorn shrimp 426kcal
Tempura shrimp drizzled with a sweet shiro miso and chilli sauce | 8.50 |
|  | spicy pepper squid 193kcal
Crispy squid, dusted in a spicy seasoning, dished up with a chilli and ginger dipping sauce | 8.50 |
|  | new bao
tempura cod bao 282kcal
Light and crispy battered cod combined with a subtle chilli and ginger slaw, sesame seeds and miso mayo | 4.95 |
|  | pulled shiitake bao 378kcal
Shiitake mushroom with teriyaki, cucumber, pak choi and pickled red onion. Garnished with chilli, sesame seeds and miso mayo | 4.50 |
|  | 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 | 4.50 |




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

Crispy chicken breast, marinated in soy and sake, with mayo

- | | | |
|---|--|-------------|
|  | korean fried chicken 379kcal
Crispy chicken in a tasty sweet and spicy Korean chilli sauce | 7.95 |
|  | chicken yakitori 226kcal
Chicken yakitori skewers, with sesame and sriracha mayo | 6.95 |
|  | chicken lollipop 386kcal
Glazed chicken meatball skewers with miso mayo | 6.50 |

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 |



gyoza

5 pieces


- | | | |
|---|--|-------------|
|  | vegetable 210kcal | 6.95 |
|  | chicken 206kcal | 7.50 |
|  | loaded vegetable korean 220kcal
Korean ketchup, shichimi, mayo, crispy and spring onions | 7.95 |
|  | loaded chicken teriyaki 279kcal
Teriyaki, mayo, crispy and spring onions | 7.95 |

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

- | | | |
|---|--|-------------|
|  | new prawn crackers 125kcal | 2.95 |
|  | new pickled kimchi cucumber 217kcal
Spicy, sweet and tangy. Sprinkled with sesame seeds | 1.95 |
|  | YO! fries 321kcal
Japanese style fries drizzled in sriracha mayo, sprinkled with sesame and furikake seasoning | 4.95 |
|  | hoisin duck fries 391kcal
Crispy fries loaded with duck, Korean ketchup, mayo and furikake seasoning | 6.95 |




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 |
|  | beef 967kcal | 13.95 |
|  | pulled shiitake 857kcal | 13.95 |

korean fried chicken donburi

Crispy chicken, tossed in a tasty sweet and spicy Korean chilli sauce

- | | | |
|---|--|--------------|
|  | korean fried chicken donburi 1051kcal | 13.95 |
|---|--|--------------|

ramen

- | | | |
|---|--|--------------|
|  | vegetable gyoza 380kcal
Miso broth with shiitake mushrooms, pak choi, bamboo shoots and beansprouts. Topped with crispy noodles, spring onion, red chilli and nori | 11.95 |
|---|--|--------------|

chicken teriyaki ramen



Dashi broth with pak choi, crunchy radish, bamboo shoots and beansprouts. Served with a soy-marinated egg, crispy noodles, spring onion, red chilli and nori

spicy seafood ramen

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

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 |

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   **3.45**

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 **2.95**

coca-cola classic**, **coca-cola zero sugar**, **diet coke**, **sprite zero**, **fanta orange**   330ml **3.95**

chu-lo apple   330ml **4.50**

A tangy soft drink inspired by Japan's popular drink Chuhai, with a fizzy, sour apple taste

intune lemon + yuzu cbd drink   250ml **4.50**

Tune into the moment with our satisfyingly sour sparkling lemon + yuzu drink (6mg CBD)

firefly botanical juices   330ml **4.95**

Kiwi, lime + mint or peach + green tea


holos kombucha soda   250ml **4.50**

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

simplee aloe   500ml **3.95**

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 **2.95**



Apple + mango or apple + pear

**includes sugar tax levy



beer



new brewgoder fonio session ipa 4.3% abv   330ml **5.95**

A crisp and hoppy session IPA. Brewed with fairtrade fonio grain

asahi 5% abv   500ml **7.50**

330ml **5.95**

asahi draught 5% abv   pint **4.95**

asahi 0% abv Alcohol Free   330ml **5.50**


sake

hakushika ginjo sake 13.3% abv   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

Adults need around 2000 kcal a day  plant-based  vegetarian

wine

125ml available

175ml

250ml

bottle

via enrico pinot grigio 11% abv   **5.50** **7.50** **20.95**

Dry, refreshing and delicate. Medium bodied and perfectly balanced

caracara sauvignon blanc 13% abv   **5.95** **7.95** **21.95**

Crisp and refreshing with zesty lemon and orchard fruits

la vaca gorda malbec 12.5% abv   **5.50** **7.50** **20.95**



Full-bodied with a hint of spice and aromas of plums and blackberries

via enrico pinot grigio rosé 11% abv   **5.50** **7.50** **20.95**

Deliciously smooth with crisp raspberry flavours

château la castille glorius 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   **7.95** **23.95**

200ml bottle

750ml bottle

ready to drink

-196 6.0% abv 330ml **5.95**

Lemon or grapefruit shochu vodka + soda

east london liquor co. grapefruit g+t 250ml **6.95**

5.0% abv

desserts



new cherry blossom + raspberry cream puff 318kcal **5.50**

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



new miso-caramel chocolate brownie 538kcal **5.50**

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



chocolate little moons 256kcal **5.50**

Chocolate truffle ganache in a mochi rice casing, with chocolate sauce



strawberry little moons 194kcal **5.50**

Bites of creamy strawberry cheesecake mochi, in a sweet rice casing, with a raspberry coulis



dorayaki pancake 174kcal **5.50**

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



yuzu shu cream puff 428kcal **5.50**

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



apple pie gyoza 162kcal **6.95**

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



cotton candy cheesecake 319kcal **6.50**

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