













£3.95

£4.95

£5.75

£6.50

£7.25

£8.50

£9.50



# earn YO! yen

Get more YO! for your dough! Collect stamps every time you visit to earn tasty rewards. What are YO! waiting for?



# in YO! love club



Join our Love Club to stay in the loop for exclusive rewards, offers & competitions!



avocado 💜 🅖 💟 198kcal £3.95

salmon 196kca £4.95 mixed maki 197kcal £4.95

2 seasoned sushi rice blocks draped in your choice of topping. Best eaten upside down



tuna 83kcal





#### chicken katsu 549kcal £8.50 sushi sando



£5.75

# salads













£4.95 £5.75 £6.50 £7.25 £8.50 £9.50







tuna sashimi 88kcal Thick cut slices of vellowfin tuna. vith a crisp pak choi salad

tuna + avocado tartare £9.50 Premium yellowfin tuna with diced

avocado & a ponzu sauce, topped



all salmon love set £20.35

Indulge in a salmon platter made up of: 4 salmon maki, 4 salmon nigiri, 2 YO! rolls & 4 slices of thick cut salmon sashimi order with team

# YO! selects\_



nigiri 'n' maki mix 209kcal £8.50 2 classic salmon nigiri, 1 yellowfin tuna niairi. 1 avocado maki &





pak choi salad



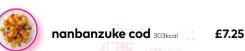
2 tuna maki served with a zingy

green vibes only 90 244kcal £9.50 1 veggie inari taco, 1 veggie volcano roll, 1 veggie roll, 1 kaiso gunkan and 2 cucumber maki, dished up with a



# chirashi bowls

A base of sushi rice, avocado, pomegranate seeds, coriander, mango salsa, cucumber, nori strips & masago. Simply choose from: chilled cod nanbanzuke, salmon or tuna







£9.50



nack, served with a sweet chilli dipping sauce 🕖 💟

# sushi rolls\_ house classics \_













£6.50

### next level \_

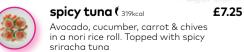














#### 

# order at your table

# poke bowls

Choose your base and protein below:

base protein sushi rice 🕖 💟 335kcal dynamite salmon ♥ ( 357kcal spinach 🕖 💟 13kcal spicy tung (295kcal half & half  $\sqrt{2}$  V 174kcal

sriracha chicken ( 292kca squeaky bean hoisin 'duck' 🕖 💟

Topped with avocado, slaw, sweetcorn, edamame and kaiso. Sprinkled with pomegranate seeds, red chilli & sesame, drizzled with your favourite sauce:



# temaki handrolls

Nori rice cones rolled with your choice of filling: £5.95 vasai / W 137kcal Cucumber, inari and avocado with mayo & toasted sesame seeds in a nori rice cone

california 💜 215kcal £5.75 Surimi, avocado, mayo & toasted sesame seeds in a nori rice con

salmon + avocado 181kcal Fresh salmon, avocado, mayo & toasted sesame seeds in a nori rice cone

# street food

### katsu\_

Your choice of succulent chicken, pumpkin or prawn, in Japanese panko breadcrumbs; drizzled with fruity tonkatsu sauce & dished up with a fresh pak choi &

•	
chicken 247kcal	£7.15
pumpkin 🛡 🕖 💟 153kcal	£6.55
prawn 179kcal	£8.75



# katsu curry

A Japanese classic. Mild curry sauce, pickled ginger, spring onion & steamed rice

nicken 💜 537kcal/886kcal	£9.85 / £15.35
Jmpkin 🕖 😲 429kcal/601kcal	£8.95 / £14.25
awn 469kcal/711kcal	£10.45 / £15.95



Adults need around 2000 kcal a day.

### teriyaki

Served in a tempting, sticky soy glaze, topped with sesame & a fresh chilli kick. Dished up with crunchy slaw

chicken ( 191kcal		£7.65
beef ♥ ( 324kcal		£9.35
squeaky bean 'duck	<b>K¹ (</b>	£9.35

### teriyaki bowl \_

Served in a tempting, sticky soy glaze, topped with sesame and a fresh chilli kick. Dished up with steamed rice, pak choi & radish

	squeaky bean 'duck' ( 💋 🔱 706kcal	£16.45
2	beef ♥ ( 967kcal	£16.45
	CNICKEN ( 700kcal	£15.35

cod cod + shiso tempura 294ka

ispy, seasoned tempura cod, dusted with rus salt with pickled onion, aromatic shise leaf and a creamy ponzu mayo for dippina

tempura ponzu cod 183kca r new temaki – seasoned tempura cod wit ngo salsa, pickled onion and ponzu mayo

sweet cod nanbanzuke 🛡 262

# gyoza

£6.25

Plump dumplings served with soy vinegar £6.50

chicken ♥ 140kcal veggie 🕖 😲 152kcal



choose from: korean ( Topped with Korean ketchup, shichimi mayo, crispy & spring onions from 209kca

£6.25

Topped with teriyaki, mayo, crispy & spring onions from 204kcc

# sticks

Your choice of sticks, all dished up with a zingy pak choi salad (2 pieces)

chicken tsukune 402kcal Glazed chicken meatball sticks, dotted with wasabi mayo and sprinkled with sesame

chicken yakitori 228kcal £7.65 Chicken vakitori sticks, sprinkled with sesame and drizzled in sriracha mayo



pak choi & radish

japanese fried chicken 344kca £8.50 Fried chicken breast, marinated in soy & sake, served with mayo

korean fried chicken 🕊 🕻 381kcal Fried chicken, tossed in a tasty sweet & spicy Korean chilli sauce

Korean chilli sauce, dished up with steamed rice

korean fried chicken donburi ♥( Fried chicken, tossed in a tasty sweet and spicy

# shrimp + squid

popcorn shrimp 351kcal £9.50 Tempura shrimp drizzled with a sweet shiro miso & chilli sauce

spicy pepper squid ♥ ( 193kcal £9.35 Crispy sauid, dusted in a spicy seasoning.

dished up with a chilli & ginger dipping sauce

#### ramen

#### veggie dumpling 🕖 💟 387kcal

Veggie gyoza with shiitake mushrooms, pak choi, bamboo shoots and beansprouts in a miso broth Topped off with crispy fried noodles, spring onion, fresh red chilli & nori

£15.95

£5.25

£8.50

#### chicken teriyaki 499kcal

Teriyaki chicken with pak choi, crunchy radish, bamboo shoots and beansprouts in a dashi broth Dished up with a soy-marinated egg, crispy fried noodles, spring onion, fresh red chilli & nori

spicy seafood ♥ ( 417kcal

Prawn, salmon and calamari with pak choi, bamboo shoots & beansprouts in a kimchi broth. Served with a soy-marinated egg, crispy fried noodles, spring onion, fresh red chilli & nori

### fries

£7.50

YO! fries ♥ Ø ♥ 321kcal Japanese style fries drizzled in sriracha mayo,

#### sprinkled with sesame & aonori seaweed hoisin duck fries ( 326kcal £7.50

Crispy fries loaded with duck, Korean ketchup, mavo & furikake

Got a taste for plant-based? squeaky bean hoisin 'duck' 🕻 💋 💟 317kcal

### firecracker fried rice

Seasoned sushi rice stir-fried with fresh veggies & shichimi chilli powde

veggie ( / 🗸 🔾 386kcal £6.55 chicken ( 438kcal £7.15 hoisin 'duck' ( / V 455kcal £7.45

# salmon ( 478kgg £7.65

# yakisoba noodles

Fresh yakisoba noodles stir-fried in a tangy sauce, dished up with crunchy veggies

veggie / V 244kcal £7.15 chicken ♥ 288kca £7.95 hoisin 'duck' 90 372kcal £8.25





Fuel your mini ninjas with our **kiddo bento boxes** only **£7.50** 

salmon 321kcal

# quench **YD!** thirst



### unlimited

authentic miso soup / S3kcal per cup £3.50

£3.50 japanese green tea 🕖 🛚

# 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 <b>£3.15</b>
coca-cola classic** 🖊 👀	330ml <b>£3.95</b>
coca-cola zero sugar, diet coke, sprite zero, fanta orange 🗸 ง	330ml <b>£3.90</b>
chu-lo apple 🕖 🕚 A tangy soft drink inspired by Japan's popular drink Chuhai, with a	330ml <b>£4.50</b>

intune lemon + yuzu cbd drink 🏉 🔍 250ml **£4.75** 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 🕖 V 250ml **£4.75** 

Sparkling, light and refreshing with live cultures & zero sugar. Choose from: raspberry + lemon or ginger + turmeric simplee aloe 🕖 🛚 500ml **£3.95** 

mogu mogu\*\* 💋 👀 320ml **£3.25** An exciting new drinking experience. Delicious fruit flavours, with added chunks of chewy nata de coco. Choose from blackcurrant

ramune soda\*\* 🕚 200ml **£4.35** 

cawston press kids' blend 🕖 🔾 200ml **£2.95** 

apple + mango or apple + pear









Allergies? Please speak to a team member who can help you. For a full allergen guide & nutritional information, please scan the QR code We handle several allergens in our kitchen & cannot guarantee our dishes are allergen free. We've done our best to remove bones from our fish & 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.



### beer

We've teamed up with **Brewgooder** to brew our first rice lager inspired by Shibuya, Tokyo's youth capital famous for its buzzing nightlife. Gentle malt sweetness elevated by rice for a smooth and delicate beer with a dry finish.

This beer is brewed in support of Project Seagrass, enjoying this will help to preserve

seagrass meadows globally shibuya rice lager 4.4% abv 🛡 🏉 💟 330ml **£6.25** 500ml **£7.95** 330ml **£6.25** session ipa 4.2% abv 🕖 V a/f pale ale 0.5% abv // V 330ml **£5.45** 

asahi 5.2% abv 🏉 V 330ml **£6.95** Super refreshing, super dry (Japan)

### sparkling

luminesta prosecco brut limited edition £7.95 £23.95

### white wine

187ml 250ml bottle 175ml

### nice sauvignon blanc can 11% abv 🏉 👀

£6.95

£7.55 £21.95 via enrico pinot grigio 11% abv 🏉 💟 £5.45 Dry, refreshing & delicate.

£5.55 £7.65 £22.95 caracara sauvignon blanc

12.5% abv / V Crisp & refreshing with zesty lemon and orchard fruits

### rosé wine

125ml available 175ml 187ml 250ml bottle

nice pale rosé can 11% abv 

Ory and crisp with a hint of dried strawberries

via enrico pinot grigio rosé £5.45

11% abv 🗸 💟 Deliciously smooth with crisp raspberry flavours

#### château la castille glorius rosé

£29.95 13% abv 🗸 💟 Notes of citrus, silky & elegantly fruity

#### red wine

175ml 250ml bottle

la vaca gorda malbec 14% abv 🗸 V Full-bodied with a hint of spice & aromas of plums and blackberries

£5.45 £7.55 £21.95

£7.55 £21.95

£6.95

# ready to drink

-196 6.0% abv 🤎 🕖 V 330ml **£6.55** Lemon or Grapefruit Shochu Vodka & Soda

east london liquor co. grapefruit g+t 5.0% abv / V 250ml £7.65

sake.

hakushika ginjou sake 13.3% abv 🕖 V 180ml **£7.95**