

Sushi & fresh Japanese food





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



salmon, tuna & seafood



prawn crackers 162kcal 3.50 the belt and to order



Sushi rice topped with freshly sliced fish



5.50



4.50 salmon maki 213kcal



crunchy california 5.50 roll 307kcal Surimi and avocado roll,

topped with mayo, teriyaki



konbini tuna 4.50 onigiri 216kcal

freshly cut spring onion, wrapped up seasoned with ou furikake seasonina



california handroll

Surimi avocado mavo toasteo sesame seeds in a nori rice cone Order with our team



salmon + avocado handroll 198kcal

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



6.00 YO! roll 203kcal Our signature roll. Salmon, ido and mayo, rolled in roe



dynamite roll (245kcal 6.50

Creamy avocado, cucumber and carrot, rolled in crispy onions. topped with spicy salmon



monster maki 6.50

Salmon, prawn katsu, surimi, carrot, cucumber kaiso seaweed and



katsu shrimp roll

topped with kimchi sauce and prawn katsu



salmon dragon roll 6.50

California roll tonned with salmon, shichimi powder and



aburi scallop roll 237kcal

Fresh slaw and with seared, sweet glazed scallops

nigiri + maki mix 295kcal 7.50 salmon nigiri, 1 tuna nigiri, 2 salmon maki, 2 avocado maki

and 2 cucumber maki

with a citrus, pak choi salad



salmon sashimi 176kcal 7.50 reshly cut thick slices of salmon



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



salmon top hits 336kcal 8.50 2 salmon nigiri, 2 salmon maki 2 salmon sashimi and 2 YO! rolls

5.95

5.50

vegetable



Nori rice rolls with your choice of filling

3.50 avocado



3.50 sesame cucumber

3.50



classic edamame Sprinkled with sea salt and

spring onions **Order hot**



kaiso seaweed

edamame and carrot dressed with su-miso, topped with



vegetable ingri taco 🕖 🕦

Golden tofu inari pockets packed with sushi rice and veaetables



yasai roll 90 190kcal

Tofu, kaiso, cucumber and carrot, topped with terivaki. vegan mayo and spring onion



4.50

4.50

5.50

5.50

yasai handroll

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



vegetable volcano roll 🕖 🕚 235kcal

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



new kimchi kimbap roll (0 212kcal Kimchi, avocado, cucumber, carrot roll with sriracha



ew vegetable kimbap volcano roll (0 367kcal

Our kimchi kimbap roll topped with pulled shiitake mushroom pickled pineapple, chives and mayo

chicken & duck



new chicken karaage 6.00 kimbap roll (314kcal Our kimchi kimbap roll topped

with chicken karaage, chives and mayo



spicy chicken katsu roll (178kcal

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

3.50 4.50 5.50 6.00 6.50 7.50 8.50



hoisin duck roll 170kcal Hoisin duck and cucumber. rolled in crispy onions



korean bba chicken roll 178kcal Shredded chicken, cucumber,

mild chilli and ginger dressed slaw, rolled in chives, topped with manao salsa and mayo



kimchi chicken salad (6.00 Spicy kimchi chicken with a

crisp salad of mixed areens carrots, edamame, radish and beansprouts, tossed in a chilli and ginger dressing



7.50 chicken katsu sushi sando 565kcal Fan favourite chicken katsu.

sandwiched between sushi rice and crisp lettuce, with curry mayo, pickled ginger and spring onion



sushi for two

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

hot food - order at your table

8.50

4.50

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 | 6.95 |
|---------------------------------|------|
| cheese seasoning 418kcal | 6.95 |

spicy pepper squid (193kcal

Crispy squid, dusted in a spicy seasoning, dished up with a chilli and ginger dipping sauce

bao

4.50 pulled shiitake bao 00 378kca Shiitake mushroom with terivaki, 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

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

| pumpkin 🕖 😲 154kcal | 6.50 |
|----------------------|------|
| chicken 247kcal | 6.95 |
| prawn 151kcal | 7.95 |

japanese fried chicken 343kcal

7.95 korean fried chicken (379kcal

Crispy chicken in a tasty sweet and spicy Korean chilli sauce 6.95 chicken yakitori 226kcal Chicken yakitori skewers, with sesame and sriracha mayo

chicken lollipop 222kcal 6.50 Glazed chicken meatball skewers with miso mayo

teriyaki

Served in a tempting, sticky soy alaze, topped with sesame and a fresh chilli garnish. Served with a citrus slaw

| chicken 190kcal | 6.95 |
|---------------------------------|------|
| beef 323kcal | 7.95 |
| pulled shiitake 🕖 \circ 268kcal | 7.95 |

GYOZG 5 pieces

vegetable 9 0 210kcal chicken 206kca loaded vegetable korean (💋 🔾 220kcal 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 black pepper soy sauce, dished up with crunchy vegetables

3.50 4.50 5.50 6.00 6.50 7.50 8.50

| new shiitake teriyaki Ø V 390kcal | 6.50 |
|-----------------------------------|------|
| new chicken bulgogi 339kcal | 6.95 |
| new prawn 317kcal | 7.50 |

furi furi chicken

new mixed pickles 9 0 26kcal 3.95 Sweet and tangy pickled kimchi, pineapple and cucumber pickled kimchi cucumber (0 0 24kcal 1.95 Spicy, sweet and tangy. Sprinkled with sesame seeds 4.95 Japanese style fries drizzled in sriracha mayo, sprinkled with sesame and furikake seasoning 6.95

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

for the table

katsu curry

and steamed rice, now including tangy pickled kimchi ucumber on the side with a large portion

| | • | • |
|-----------------------------|-------------------------|-------------------------|
| pumpkin 🕖 🕚 431kcal/727kcal | 7.95 | 11.50 |
| chicken 537kcal/913kcal | 8.50 | 12.50 |
| prawn 441kcal/691kcal | 8.95 | 13.50 |
| | chicken 537kcal/913kcal | chicken 537kcal/913kcal |

fried rice

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

| | , , | |
|---|-----------------------------------|------|
| | new shiitake teriyaki 🥖 🕚 457kcal | 6.50 |
| \ | new chicken bulgogi 406kcal | 6.95 |
| 1 | new salmon teriyaki 437kcal | 7.50 |
| | | |

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

| chicken 706kcal | 13.95 |
|-----------------------------|-------|
| pulled shiitake 🕖 🔾 861kcal | 13.95 |
| beef 972kcal | 14.95 |

korean fried chicken donburi (1051kcal 14.95 Crispy chicken, tossed in a tasty sweet and spicy Korean chilli sauce

ramen

new vegetable gyoza + shiitake (/ 0 580kcal 12.95 Dashi broth with ramen noodles, beansprouts, pak choi, nori, spring onion, sesame, red chilli and crispy onions

13.95

13.95

new chicken dashi (642kcal Dashi broth with ramen noodles, pak choi and beansprouts. Served with a soy-marinated egg, crispy onion, spring onion,

new chashu chicken (874kcal onkotsu broth with ramen noodles, pak choi and beansprouts

Served with a soy-marinated egg, crispy onion, spring onion, chilli powder, chive oil and nori

new spicy seafood tan tan (556kcal 14.95 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

poke bowl

ed chilli, chilli powder, sesame and nor

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

| sriracha chicken (638kcal | 12.95 |
|-----------------------------|-------|
| spicy salmon (703kcal | 13.95 |
| shiitake teriyaki (719kcal | 13.95 |

♥ spicy Ø plant-based ♥ vegetarian Adults need around 2000 kcal a day

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 Ø ♥ | 3.45 |

| _ | _ | | |
|------|------|-----|----|
| soft | | | |
| SOTI | г аг | ını | (5 |
| | | | |

belu water 🕖 🔾

a fizzy, sour apple taste

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 🕖 0 | 330ml | 3.95 |

330ml **4.50** chu-lo apple 🕖 🛚 A tangy soft drink inspired by Japan's popular drink Chuhai, with

intune lemon + yuzu cbd soda 🕖 🔾 250ml **4.50**

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)

| firefly botanical juices 🕖 \vee | 330ml | 4.95 |
|---------------------------------------|-------|------|
| Kiwi limo + mint or poach + groon tog | | |

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

Delicious fruit flavours, with added chunks of chewy nata de coco. Choose from blackcurrant or mango

200ml **3.95** ramune soda** 0

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

| brewgooder fonio session ipa 4.3% abv 🕖 👀 A crisp and hoppy session IPA. Brewed with fairtrade fonio grain | 330ml | 5.95 |
|--|-------|--------------|
| asahi 5% abv 🕖 🕚 | | 7.95 5.95 |
| asahi 0% abv Alcohol Free Ø ♥ | 330ml | 5.50 |

sake

180ml **7.50** hakushika ginjo sake 13.3% abv 00





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



cherry blossom + raspberry cream puff 5.50

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



miso-caramel chocolate brownie

505kcal

Rich and mouth-watering chocolate brownie layered with miso caramel



chocolate little moons **0** 256kcal

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



strawberry little moons 🔮 194kcal

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 V 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



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



NC/Kcal/09 25

5.50

5.50

5.50

5.50

5.50

6.95

6.50