



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 5-6 small dishes per person or one bento box / 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.



£1.95



£2.95



£3.95



£4.95



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

sushi – on the belt or made to order

hot food – order at your table

green plates 1.95



sesame cucumber maki 97kcal
Nori rice roll filled with cucumber



avocado maki 123kcal
Nori rice roll filled with avocado



salmon maki 85kcal
Nori rice roll filled with salmon



classic edamame 132kcal
Sprinkled with sea salt and lemon
Order hot edamame with our team



sakura daikon pickle 24kcal
Crisp, pickled radish with a delicious sharp taste and a hint of sweetness

blue plates 2.95



kaiso seaweed 167kcal
Marinated mixed seaweed, edamame and carrot dressed with su-miso, topped with sesame seeds



cali roll 151kcal
Surimi and avocado roll



spicy cali roll 155kcal
Surimi and avocado roll with sriracha sauce



crunchy cali roll 206kcal
Surimi and avocado roll, topped with tempura sauce and crispy onions



chicken katsu roll 173kcal
With mayo and katsu sauce



chicken katsu curry roll 201kcal
With crunchy curried onions, mayo and katsu sauce



vegetable roll 108kcal
Avocado, cucumber and carrot roll with tempura sauce



spicy tempura vegetable roll 119kcal
Vegetable roll with sriracha sauce and crispy fried tempura



salmon nigiri 107kcal
Sushi rice topped with freshly sliced salmon



salmon avocado nigiri 143kcal
With mayo and red pickles



spicy salmon nigiri 123kcal
With sriracha sauce and mayo



ponzu salmon nigiri 112kcal
With ponzu sauce, sesame and lemon



crunchy salmon nigiri 168kcal
With smoky mayo and crispy red onions

orange plates 3.95



salmon topped cali roll 182kcal
Surimi and avocado roll topped with freshly sliced salmon



cali tiger roll 201kcal
Cali roll topped with salmon, sriracha sauce and smoky mayo



spicy salmon cali roll 242kcal
Smashed salmon coated with chilli powder tops a cali roll



salmon avocado roll 151kcal
Freshly prepared salmon and avocado rolled in sushi rice



tempura crunchy roll 171kcal
Salmon and avocado roll topped with crispy fried tempura, sriracha and tempura sauce



prawn katsu roll 142kcal
Crispy breaded prawn and avocado wrapped in sushi rice with tempura sauce



prawn katsu tiger roll 153kcal
Our prawn katsu roll drizzled with smoky mayo and sriracha sauce



aburi salmon nigiri 108kcal
Torched salmon sprinkled with salt, cress and a lemon wedge



miso salmon nigiri 116kcal
Torched salmon slices on sushi rice drizzled with miso sauce and sesame

pink plates 4.95



smoky + crunchy cali roll 243kcal
Surimi and avocado roll topped with sliced salmon, smoky mayo and crunchy red onion



smoky double salmon roll 196kcal
Salmon and avocado roll topped with smashed spicy salmon, smoky mayo and chives



aburi salmon roll 183kcal
Salmon and avocado roll topped with salt sprinkled torched salmon, cress and a lemon wedge



smashed avocado + prawn roll 181kcal
Prawn katsu roll topped with smashed avocado, sriracha sauce and chilli powder



smashed avocado roll 168kcal
Vegetable roll topped with smashed avocado, sliced chilli and miso sauce



chunky chicken teriyaki roll 209kcal
Vegetable roll topped with grilled chicken and mayo, teriyaki sauce and chilli powder



salmon sashimi 179kcal
Freshly cut thick slices of salmon, with a citrus, pak choi salad



salmon ponzu salsa 131kcal
Salmon sashimi in a ponzu sauce dressed with pickled red onion and cress



aburi miso salmon 157kcal
Torched salmon sashimi coated in miso sauce, sprinkled with sesame and chives

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 **5.95**

cheese seasoning 419kcal **5.95**

new smoky mayo popcorn shrimp 209kcal **6.95**

Our loved popcorn shrimp now with original YO! smoky mayo

popcorn shrimp 409kcal **6.95**

Tempura shrimp drizzled with a sweet shiro miso and chilli sauce

spicy pepper squid 193kcal **6.95**

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

YO! fries 316kcal **3.95**

Japanese style fries drizzled in original YO! smoky mayo, sprinkled with sesame and furikake seasoning

furi furi cheese fries 422kcal **4.95**

Japanese style fries with our Furi Furi cheese seasoning

katsu

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

chicken 248kcal **4.95**

pumpkin 154kcal **3.95**

prawn 151kcal **5.95**

japanese fried chicken 345kcal **5.95**

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

korean fried chicken 381kcal **5.95**

Crispy chicken in a tasty sweet and spicy Korean chilli sauce

new smoky fried chicken 307kcal **5.95**

Crispy chicken in a new rich smoky sauce

teriyaki

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

chicken 192kcal **5.95**

beef 325kcal **6.95**

pulled shiitake 269kcal **6.95**

gyoza 3 pieces

vegetable 159kcal **3.95**

chicken 151kcal **3.95**

tiger chicken gyoza 157kcal **4.95**

Loaded with smoky mayo, sriracha and spring onions

tiger vegetable gyoza 160kcal **4.95**

Loaded with smoky mayo, sriracha and spring onions



furi furi chicken



prawn crispy katsu bowl



new smoky fried chicken



pulled shiitake teriyaki



spicy chicken katsu ramen

noodles

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

vegetable 274kcal **5.95**

chicken 290kcal **6.95**

new crispy katsu bowls

Authentic Japanese katsu on steamed rice with tonkatsu sauce and YO! smoky mayonnaise

chicken 935kcal **9.50**

pumpkin 749kcal **8.50**

prawn 713kcal **10.50**

katsu curry

Our much loved Japanese classic with a new and improved aromatic curry sauce and steamed rice

chicken 936kcal **9.50**

pumpkin 749kcal **8.50**

prawn 713kcal **10.50**

rice bowls

teriyaki donburi

Served in a tempting, sticky soy glaze, topped with sesame and a fresh chilli garnish. Dished up with steamed rice, mixed slaw and spring onions

chicken 823kcal **11.50**

beef 1001kcal **12.50**

pulled shiitake 889kcal **12.50**

korean fried chicken donburi 1083kcal **11.50**

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

new ramen

Japanese-style thicker noodles in a new broth made with rich kombu and dried shiitake mushrooms.

vegetable gyoza 488kcal **10.50**

chicken teriyaki 464kcal **11.50**

spicy chicken katsu 594kcal **11.50**

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,** 330ml **3.95**

diet coke, sprite zero, fanta orange 🌱🌱 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 brewgooder 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 0% abv Alcohol Free 🌱🌱 330ml **5.50**

sake

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

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



chocolate little moons 🌱 257kcal **4.95**

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



dorayaki pancake 🌱 175kcal **4.95**

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



cotton candy cheesecake 🌱 319kcal **4.95**

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



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