



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



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



prawn crackers 142kcal **3.50**
Large sharing size, available on the belt and to order

nigiri

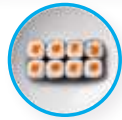
Sushi rice topped with freshly sliced fish



salmon 160kcal **5.50**



tuna 124kcal **5.50**



salmon maki 215kcal **4.50**
Salmon nori rice rolls



crunchy california roll 308kcal **5.50**
Surimi and avocado roll, topped with mayo, teriyaki and crispy onions



konbini tuna onigiri 219kcal **4.50**
Tuna mayo with freshly cut spring onion, wrapped up in sticky rice and seasoned with our furikake seasoning



california handroll 233kcal **5.95**
Surimi, avocado, mayo, toasted sesame seeds in a nori rice cone
Order with our team



salmon + avocado handroll 199kcal **6.50**
Salmon, avocado, mayo, toasted sesame seeds in a nori rice cone
Order with our team



YO! roll 205kcal **6.00**
Our signature roll. Salmon, avocado 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 179kcal **6.50**
Salmon, prawn katsu, surimi, carrot, cucumber, kaiso seaweed and avocado wrapped in nori



katsu shrimp roll 306kcal **6.50**
Smashed avocado rolled in chives, topped with kimchi sauce and prawn katsu



salmon dragon roll 243kcal **6.50**
California roll topped with salmon, shichimi powder and spring onion



nigiri + maki mix 299kcal **7.50**
2 salmon nigiri, 1 tuna nigiri, 2 salmon maki, 2 avocado maki and 2 cucumber maki



salmon sashimi 176kcal **7.50**
Freshly cut thick slices of salmon, with a citrus, pak choi salad



tuna sashimi 87kcal **8.50**
Freshly cut thick slices of tuna, with a citrus, pak choi salad



salmon top hits 339kcal **8.50**
2 salmon nigiri, 2 salmon maki, 2 salmon sashimi and 2 YO! rolls

vegetable

maki

Nori rice rolls with your choice of filling



avocado 219kcal **3.50**



sesame cucumber 163kcal **3.50**



classic edamame 129kcal **3.50**
Sprinkled with sea salt and spring onions **Order hot edamame with our team**



kaiso seaweed 171kcal **4.50**
Marinated mixed seaweed, edamame and carrot dressed with su-miso, topped with sesame seeds



vegetable inari taco 143kcal **4.50**
Golden tofu inari pockets packed with sushi rice and vegetables



yasai roll 191kcal **5.50**
Tofu, kaiso, cucumber and carrot, topped with teriyaki, vegan mayo and spring onion



yasai handroll 155kcal **5.95**
Cucumber, tofu and avocado with vegan mayo and toasted sesame seeds in a nori rice cone
Order with our team



vegetable volcano roll 237kcal **6.50**
Kaiso, cucumber, carrot and chive, topped with sweet chilli sauce, smashed avocado and crispy onions

chicken & duck



spicy chicken katsu roll 180kcal **5.50**
Chicken katsu and lettuce, rolled in shichimi powder and topped with tonkatsu sauce



hoisin duck roll 172kcal **6.00**
Hoisin duck and cucumber, rolled in crispy onions



korean bbq chicken roll 178kcal **5.50**
Shredded chicken, cucumber, mild chilli and ginger dressed slaw, rolled in chives, topped with mango salsa and mayo



kimchi chicken salad 186kcal **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 sushi sando 568kcal **7.50**
Fan favourite chicken katsu, sandwiched between sushi rice and crisp lettuce, with curry mayo, pickled ginger and spring onion



sushi for two

728kcal **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

fried chicken

furi furi chicken 412kcal **6.95**

Add your salt + pepper seasoning into the bag, shake it up and enjoy perfectly coated, crispy fried chicken bites served with mayo

japanese style fried chicken 344kcal **7.95**

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

korean style fried chicken 380kcal **7.95**

Crispy chicken in a tasty sweet and spicy Korean style chilli sauce

spicy pepper squid 193kcal **8.50**

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

bao

pulled shiitake bao 378kcal **4.50**

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

korean chicken bao 328kcal **4.50**

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

pumpkin 154kcal **6.50**

chicken 247kcal **6.95**

prawn 151kcal **7.95**

chicken yakitori 226kcal **6.95**

Chicken yakitori skewers, with sesame and sriracha mayo

teriyaki

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

chicken 193kcal **7.95**

pulled shiitake 271kcal **7.95**

beef 326kcal **8.50**

gyoza 5 pieces

vegetable 210kcal **6.95**

chicken 206kcal **7.50**

loaded vegetable korean 220kcal **7.95**

Korean ketchup, shichimi, vegan mayo, crispy and spring onions

loaded chicken teriyaki 280kcal **8.50**

Teriyaki, mayo, crispy and spring onions



furi furi chicken



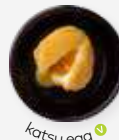
sesame tender stem broccoli



large chicken katsu curry



pickled kimchi cucumber



katsu egg



salmon teriyaki fried rice



beef teriyaki rice bowl

for the table

pickled kimchi cucumber 24kcal **1.95**

Spicy, sweet and tangy. Sprinkled with sesame seeds

new miso corn ribs 210kcal **4.95**

Charred corn ribs drizzled with miso vegan mayo and a sprinkle of chilli powder

new sesame tender stem broccoli 42kcal **4.95**

Lightly blanched tender stem broccoli tossed in a sesame dressing, topped with sesame seeds

new pak choi with chilli + ginger 48kcal **4.95**

Tender pak choi with a Vietnamese style chilli and ginger dressing

YO! fries 321kcal **4.95**

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

noodles

Fresh himokawa udon noodles stir-fried in a black pepper soy sauce, dished up with crunchy vegetables

shiitake teriyaki 390kcal **7.50**

chicken bulgogi 339kcal **7.50**

katsu curry

Our much loved Japanese classic. Aromatic curry sauce and steamed rice, now including tangy pickled kimchi cucumber on the side with a large portion

	regular	large
pumpkin 407kcal/735kcal	8.50	12.50

chicken 543kcal/922kcal	8.95	13.50
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prawn 447kcal/699kcal	9.50	14.50
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new katsu egg 122kcal **2.50**

Add a crispy panko-coated egg to your katsu curry

fried rice

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

shiitake teriyaki 460kcal **7.50**

chicken bulgogi 409kcal **7.50**

salmon teriyaki 441kcal **7.95**

new katsu egg 122kcal **2.50**

Add a crispy panko-coated egg to your fried rice

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

pulled shiitake 861kcal **14.50**

chicken 706kcal **14.50**

beef 980kcal **15.50**

korean style fried chicken donburi 1051kcal **14.95**



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

new katsu egg 122kcal **2.50**



Add a crispy panko-coated egg to your rice bowl

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**

new the boba co. popping bubble tea   330ml **4.95**

Green tea with popping bubbles. Choose from either mango & passion fruit or strawberry lemonade

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 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). Not recommended for under 18s

simplee aloe   500ml **4.50**

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. Choose from original or strawberry

cawston press kids blend   200ml **2.95**



Apple + mango or apple + pear

**includes sugar tax levy

beer

asahi 5% abv   620ml **7.95**

330ml **5.95**

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 do not label any products as vegan. As we do not operate dedicated fryers for meat, fish and vegetarian products, items may be cooked in shared oil

Adults need around 2000 kcal a day  **plant-based**  **vegetarian**

We include a discretionary service charge of 7.5% for easy tipping. 100% of any tips go directly to our restaurant teams

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



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 **5.50** **7.50** **20.95**

11% abv  

Deliciously smooth with crisp raspberry flavours

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

desserts



new chocolate cream puff

made with KITKAT®   414kcal

Choux pastry filled with a chocolate cream. Topped with KITKAT® crumbs, KITKAT® sauce and a KITKAT® finger



5.50



miso-caramel chocolate brownie

 505kcal

Rich and mouth-watering chocolate brownie layered with miso caramel

5.50



chocolate little moons  256kcal

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

5.50



strawberry little moons  194kcal

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

5.50



dorayaki pancake  174kcal

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

5.50



apple pie gyoza  162kcal

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

6.95

Order with our team



cotton candy cheesecake  319kcal

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

6.50



We've done our best to remove bones from our fish and meat dishes, please be careful in case any remain. Remove edamame beans from their shells before eating. Take care with prawn tails, as they may be hard or sharp