



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



£4.00



£5.00



£6.00



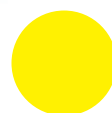
£7.00



£8.00



£8.50



£9.50



join YO! love club

Join YO! Love Club for exclusive rewards, offers and competitions



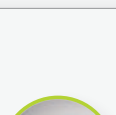
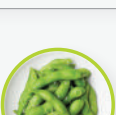
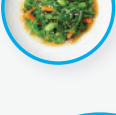
sushi – on the belt or made to order

salmon, tuna & seafood

	prawn crackers 142kcal Large sharing size, available on the belt and to order	4.00
	nigiri Sushi rice topped with freshly sliced fish	
	salmon 160kcal	6.00
	tuna 124kcal	6.00
	salmon maki 215kcal Salmon nori rice rolls	5.00
	crunchy california roll 308kcal Surimi and avocado roll, topped with mayo, teriyaki and crispy onions	6.00
	konbini tuna onigiri 219kcal Tuna mayo with freshly cut spring onion, wrapped up in sticky rice and seasoned with our furikake seasoning	5.00
	california handroll 233kcal Surimi, avocado, mayo, toasted sesame seeds in a nori rice cone Order with our team	6.50
	salmon + avocado handroll 199kcal Salmon, avocado, mayo, toasted sesame seeds in a nori rice cone Order with our team	6.95
	YO! roll 205kcal Our signature roll. Salmon, avocado and mayo, rolled in roe	7.00
	dynamite roll 245kcal Creamy avocado, cucumber and carrot, rolled in crispy onions, topped with spicy salmon	8.00
	monster maki 179kcal Salmon, prawn katsu, surimi, carrot, cucumber, kaiso seaweed and avocado wrapped in nori	8.00
	popcorn prawn roll 321kcal Prawn katsu rolled in chives, topped with smashed avocado, kimchi sauce and popcorn prawns	8.00

	salmon dragon roll 243kcal California roll topped with salmon, shichimi powder and spring onion	8.00
	nigiri + maki mix 299kcal 2 salmon nigiri, 1 tuna nigiri, 2 salmon maki, 2 avocado maki and 2 cucumber maki	8.50
	salmon sashimi 176kcal Freshly cut thick slices of salmon, with a citrus, pak choi salad	8.50
	tuna sashimi 87kcal Freshly cut thick slices of tuna, with a citrus, pak choi salad	9.50
	salmon top hits 339kcal 2 salmon nigiri, 2 salmon maki, 2 salmon sashimi and 2 YO! rolls	9.50

vegetable

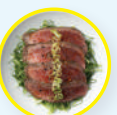
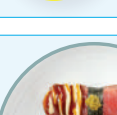
	maki Nori rice rolls. Choose from	
	avocado 219kcal	4.00
	sesame cucumber 163kcal	4.00
	classic edamame 129kcal Sprinkled with sea salt and spring onions Order hot edamame with our team	4.00
	kaiso seaweed 171kcal Marinated mixed seaweed, edamame and carrot dressed with su-miso, topped with sesame seeds	5.00
	vegetable inari taco 143kcal Golden tofu inari pockets packed with sushi rice and vegetables	5.00
	yasai roll 191kcal Tofu, kaiso, cucumber and carrot, topped with teriyaki, vegan mayo and spring onion	6.00
	yasai handroll 155kcal Cucumber, tofu and avocado with vegan mayo and toasted sesame seeds in a nori rice cone Order with our team	6.50

	vegetable volcano roll 237kcal Kaiso, cucumber, carrot and chive, topped with sweet chilli sauce, smashed avocado and crispy onions	8.00
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	sushi for two 728kcal 19.95 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
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beef, chicken & duck

	spicy chicken katsu roll 180kcal Chicken katsu and lettuce, rolled in shichimi powder and topped with tonkatsu sauce	6.00
	hoisin duck roll 172kcal Hoisin duck and cucumber, rolled in crispy onions	7.00
	korean bbq chicken roll 178kcal Shredded chicken, cucumber, mild chilli and ginger dressed slaw, rolled in chives, topped with mango salsa and mayo	6.00
	chicken katsu sushi sando 568kcal Fan favourite chicken katsu, sandwiched between sushi rice and crisp lettuce, with curry mayo, pickled ginger and spring onion	8.50

	new beef tataki 80kcal Seared beef tataki served over pak choi slaw, finished with chilli & ginger dressing, togarashi and mixed sesame seeds	9.50
	new seared beef nigiri 140kcal Seared beef nigiri topped with rich miso mayo, katsu sauce, togarashi and yuzu kosho	8.50

hot food – order at your table

street food & sharing

fried chicken	
furi furi chicken 412kcal Add your salt & pepper seasoning into the bag, shake it up and enjoy perfectly coated, crispy fried chicken bites served with mayo	7.95
japanese style fried chicken 344kcal Crispy chicken breast, marinated in soy and sake, with mayo	8.95
korean style fried chicken 380kcal Crispy chicken in a tasty sweet and spicy Korean style chilli sauce	8.95
new vegetable kakiage 141kcal Light tempura-fried vegetable kakiage, dressed with teriyaki sauce and topped with furikake seasoning	4.00
popcorn shrimp 426kcal Tempura shrimp with a sweet shiro miso and chilli sauce	8.95
spicy pepper squid 193kcal Crispy squid, dusted in a spicy seasoning, dished up with a chilli and ginger dipping sauce	8.95
bao	
pulled shiitake bao 378kcal Shiitake mushroom with teriyaki, cucumber, pak choi and pickled red onion. Garnished with chilli, sesame seeds and miso vegan mayo	5.50
korean chicken bao 328kcal Pulled chicken in a Korean bbq sauce with a subtle chilli and ginger slaw, coriander, sesame seeds and pickled red onion	5.50

katsu Coated in Japanese panko breadcrumbs, with a fruity tonkatsu sauce and served with a citrus, pak choi salad	
pumpkin 154kcal	6.95
chicken 247kcal	7.50
prawn 151kcal	7.95

chicken yakitori 226kcal Chicken yakitori skewers, with sesame and sriracha mayo	7.95
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teriyaki Served in a tempting, sticky soy glaze, topped with sesame and a fresh chilli garnish. Served with a citrus slaw	
chicken 193kcal	8.95
pulled shiitake 271kcal	8.95
beef 326kcal	9.50

gyoza 5 pieces	
vegetable 210kcal	7.95
chicken 206kcal	8.50
loaded vegetable korean 220kcal Korean ketchup, shichimi, vegan mayo, crispy and spring onions	8.50
loaded chicken teriyaki 280kcal Teriyaki, mayo, crispy and spring onions	8.95

noodles

pulled shiitake teriyaki 390kcal	8.50
chicken bulgogi 339kcal	8.50
prawn 317kcal	8.95

for the table

pickled kimchi cucumber 24kcal Spicy, sweet and tangy. Sprinkled with sesame seeds	2.50
miso corn ribs 210kcal Charred corn ribs with miso vegan mayo and a sprinkle of chilli powder	5.95
sesame tender stem broccoli 132kcal Lightly blanched tender stem broccoli with a sesame dressing, topped with sesame seeds	5.95
pak choi with chilli + ginger 48kcal Tender pak choi with a Vietnamese style chilli and ginger dressing	5.95
YO! fries 321kcal Japanese style fries in sriracha vegan mayo, sprinkled with sesame and furikake seasoning	5.50
hoisin duck fries 391kcal Crispy fries loaded with duck, Korean ketchup, mayo and furikake seasoning	7.95

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	
pumpkin 407kcal/735kcal	regular 9.50 large 14.50
chicken 543kcal/922kcal	9.95 15.50

new steak 616kcal Beef katsu with our signature Japanese curry sauce, steamed rice and fresh spring onion	17.50
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katsu egg 122kcal Add a crispy panko-coated egg to your katsu curry	2.95
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fried rice

Steamed sushi rice fried with black pepper soy sauce, dished up with crunchy vegetables	
pulled shiitake teriyaki 460kcal	8.50
chicken bulgogi	8.50
salmon teriyaki 441kcal	8.95
katsu egg 122kcal Add a crispy panko-coated egg to your fried rice	2.95

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	
pulled shiitake 861kcal	15.50
chicken 706kcal	15.50
beef 980kcal	16.50
korean style fried chicken donburi 1051kcal Crispy chicken, tossed in a tasty sweet and spicy Korean style chilli sauce	16.50

new beef teriyaki curry 1063kcal Crispy beef coated in garlic teriyaki sauce, served with steamed sushi rice, our signature Japanese curry sauce, beni shoga and spring onion	17.50
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katsu egg 122kcal Add a crispy panko-coated egg to your rice bowl	2.95
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ramen

vegetable gyoza + shiitake 641kcal Dashi broth with ramen noodles, beansprouts, pak choi, nori, spring onion, sesame, red chilli and crispy onions	14.95
chicken dashi 644kcal Dashi broth with ramen noodles, pak choi and beansprouts. Served with a soy-marinated egg, crispy onion, spring onion, red chilli, chilli powder, sesame and nori	15.95
chashu chicken 876kcal Tonkotsu broth (contains pork) with ramen noodles, pak choi and beansprouts. Served with a soy-marinated egg, crispy onion, spring onion, chilli powder, chive oil and nori	15.95
spicy seafood tan tan 555kcal 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	16.50
katsu egg 122kcal Add a crispy panko-coated egg to your ramen	2.95

drinks & desserts

hot drinks

americano	3.50
cappuccino	3.95
espresso	3.50
flat white	3.95
latte	3.95
breakfast tea	3.50
unlimited authentic miso soup	3.95
Authentic Japanese soup with wakame, spring onion and tofu. The perfect starter or accompaniment to your meal	
unlimited japanese green tea	3.95

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 3.95
coca-cola classic ^{**} , coca-cola zero sugar, diet coke, sprite zero, fanta orange, new dr pepper	330ml 3.95
the boba co. popping bubble tea	330ml 5.95
Choose from mango & passionfruit or strawberry lemonade. Green tea with popping bubbles	
chu-lo apple	330ml 4.95
A tangy soft drink inspired by Japan's popular drink Chuhai, with a fizzy, sour apple taste	
intune lemon + cbd drink	250ml 4.95
Satisfyingly sour sparkling lemon drink with yuzu (6mg CBD), in collaboration with YO!. Not recommended for under 18s	
moгу moгу	320ml 2.95
Choose from blackcurrant or mango. Delicious fruit flavours, with added chunks of chewy nata de coco	
ramune soda	200ml 4.50
Choose from original, strawberry or blueberry. A fizzy and refreshing Japanese lemonade. Known for its signature marble-sealed bottle	
cawston press kids blend	200ml 3.50
Apple & mango or apple & pear	

^{**}includes sugar tax levy

beer

asahi 5% abv	620ml 8.95
	330ml 6.50
asahi 0% abv Alcohol Free	330ml 5.95

sake

hakushika ginjo sake 13.3% abv	180ml 7.95
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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. Items containing egg may be cooked in shared oil with vegetarian products, and all meat products such as chicken, beef and pork may be prepared in shared fryers

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

Adults need around 2000 kcal a day

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 10.7% abv	6.95	8.95	22.95	
Dry, refreshing and delicate. Medium bodied and perfectly balanced				
la vaca gorda malbec 12.5% abv	6.95	8.95	22.95	
Full-bodied with a hint of spice and aromas of plums and blackberries				
via enrico pinot grigio rosé 10.7% abv	6.95	8.95	22.95	
Deliciously smooth with crisp raspberry flavours				
luminesta prosecco brut 10.5% abv		8.95	24.95	
		200ml bottle	750ml bottle	

ready to drink

MOTH: spicy margarita 14.9% abv	125ml 7.50
MOTH: espresso martini 14.9% abv	125ml 7.50
MOTH: negroni 14.9% abv	125ml 7.50

desserts

	new blueberry matcha cream puff	6.00
	431kcal	
Light choux pastry filled with blueberry and white chocolate cream, topped with blueberry sauce and a dusting of matcha		
	chocolate mud cake	6.00
	211kcal	
Indulgent chocolate cake topped with marshmallow and chocolate sauce		
	chocolate little moons	6.00
	256kcal	
Chocolate truffle ganache in a mochi rice casing, with chocolate sauce		
	new yuzu little moons	6.00
	202kcal	
Citrus yuzu and lemon		
	new – exclusive to YO! strawberry matcha little moons	6.00
	202kcal	
Strawberry cheesecake cream wrapped in matcha mochi		
	dorayaki pancake	6.00
	174kcal	
Japanese pancakes with a light custard centre, served with a raspberry coulis		
	apple pie gyoza	7.50
	162kcal	
Your favourite hot dumplings filled with apple, topped with custard, caramel and a matcha dusting		
Order with our team		
	cotton candy cheesecake	8.00
	319kcal	
A light and fluffy Japanese cheesecake surrounded by a sweet raspberry coulis		



plant-based vegetarian

4.00 5.00 6.00 7.00 8.00 8.50 9.50