

YO!

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



£3.50



£4.50



£5.50



£6.00



£6.50



£7.50



£8.50

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



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



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 213kcal

Salmon nori rice rolls



crunchy california roll 307kcal

Surimi and avocado roll, topped with mayo, teriyaki and crispy onions



konbini tuna onigiri 216kcal

Tuna mayo with freshly cut spring onion, wrapped up in sticky rice and seasoned with our furikake seasoning



california handroll 232kcal **5.95**

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



salmon + avocado handroll 198kcal **6.50**

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



YO! roll 203kcal **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 178kcal **6.50**

Salmon, prawn katsu, surimi, carrot, cucumber, kaiso seaweed and avocado wrapped in nori



popcorn prawn roll 319kcal **6.50**

Prawn katsu rolled in chives, topped with smashed avocado, kimchi sauce and popcorn prawns



salmon dragon roll 241kcal **6.50**

California roll topped with salmon, shichimi powder and spring onion



aburi scallop roll 237kcal **6.50**

Fresh slaw and cucumber topped with seared, sweet glazed scallops



nigiri + maki mix 295kcal **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 336kcal **8.50**

2 salmon nigiri, 2 salmon maki, 2 salmon sashimi and 2 YO! rolls

vegetable



maki

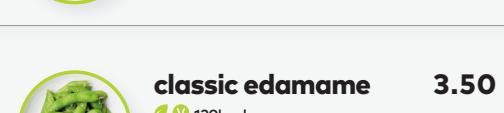
Nori rice rolls with your choice of filling



avocado **3.50**



sesame cucumber **3.50**



classic edamame **3.50**

Sprinkled with sea salt and spring onions
Order hot edamame with our team



kaiso seaweed **4.50**

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



vegetable inari taco **4.50**

Golden tofu inari pockets packed with sushi rice and vegetables



yasai roll **190kcal** **5.50**

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



new kimchi kimbap roll **172kcal** **4.50**

Kimchi, avocado, cucumber, carrot roll with sriracha wrapped in nori



new vegetable kimbap volcano roll **312kcal** **5.50**

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



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 **185kcal** **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 **565kcal** **7.50**

Fan favourite chicken katsu, sandwiched between sushi rice and crisp lettuce, with curry mayo, pickled ginger and spring onion

chicken & duck



new chicken karaage **6.00**

Kimchi kimbap roll topped with chicken karaage, chives and mayo



spicy chicken katsu roll **178kcal** **5.50**

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



hoisin duck roll **170kcal** **6.00**

Hoisin duck and cucumber, rolled in crispy onions



yasai handroll **5.95**

vegan **154kcal**

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

Order with our team



vegetable volcano roll **235kcal** **6.50**

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



new kimchi kimbap roll **172kcal** **4.50**

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sushi for two **721kcal** **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

3.50 4.50 5.50 6.00 6.50 7.50 8.50

spicy plant-based vegetarian

Adults need around 2000 kcal a day

hot food – order at your table

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

6.95

salt + pepper seasoning 412kcal **6.95**

cheese seasoning 418kcal **6.95**

7.95

cod + shiso tempura 294kcal
Crispy, seasoned tempura cod, with citrus salt, pickled onion, aromatic shiso leaf and a creamy ponzo mayo for dipping

8.50

popcorn shrimp 426kcal
Tempura shrimp drizzled with a sweet shiro miso and chilli sauce

8.50

spicy pepper squid 193kcal
Crispy squid, dusted in a spicy seasoning, dished up with a chilli and ginger dipping sauce

8.50



drinks & desserts

unlimited

authentic miso soup 53kcal per cup

Authentic Japanese soup with wakame, spring onion and tofu. The perfect starter or accompaniment to your meal

3.50

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**

chu-lo apple

330ml **4.50**

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

330ml **4.95**

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

brewgooder fonio session ipa 4.3% abv

330ml **5.95**

A crisp and hoppy session IPA. Brewed with fairtrade fonio grain

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'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

100% of any tips go directly to our restaurant teams

Adults need around 2000 kcal a day

 plant-based  vegetarian

wine

125ml available

175ml 250ml bottle

via enrico pinot grigio 11% abv

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 gloriis rosé 13.5% abv

A pale, blush rosé from Côtes de Provence. Notes of citrus and elegantly fruity

29.95

luminesta prosecco brut 10.5% abv

200ml 750ml

bottle bottle

ready to drink

-196 6.0% abv

330ml **5.95**

Lemon or grapefruit shochu vodka + soda

east london liquor co. grapefruit g+t 5.0% abv

250ml **6.95**

desserts

cherry blossom + raspberry cream puff

 **5.50**

318kcal

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

miso-caramel chocolate brownie

 **5.50**

505kcal

Rich and mouth-watering chocolate brownie layered with miso caramel

chocolate little moons 256kcal

 **5.50**

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

strawberry little moons 194kcal

 **5.50**

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

dorayaki pancake 174kcal

 **5.50**

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

yuzu shu cream puff 424kcal

 **5.50**

Choux pastry filled with a creamy yuzu custard and white chocolate cream. Topped with sweet caramel sauce

apple pie gyoza 162kcal

 **6.95**

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

Order with our team

cotton candy cheesecake 319kcal

 **6.50**

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