NEW & EXCLUSIVE AT SELFRIDGES

ABURI SUSHI 炙り寿司

SUSHI FLAME-SEARED FOR DEEPER FLAVOUR



Salmon & Ikura 💳 Salmon, ponzu, mavo, ikura and rocket cress. 162 kcal

Prawn & Yuzu

Poached prawn ponzu

mayo, citrus pearls and

rocket cress. 182 kcal



Beef, teriyaki sauce, garlic puree, spring onion and shichimi. 106 kcal

Beef & garlic -



Tuna & Ponzu Albacore tuna, ponzu mavo, arënkha caviar, spring onion and orange ponzu. 107 kcal



Scallop & Ama Miso -Scallop, sweet white miso. amaranth cress and rocket cress. 112 kcal



EXCLUSIVE ABURI SUSH PLATTER

Try our new and exclusive Aburi Sushi Platter, flame seared with a blowtorch. heightening the flavours of the rice, fish and meat for extra depth, just £11.00 348 kcal

NORI TACOS | ノリタコ CRISPY TEMPURA NORI SHELLS WITH FILLINGS



Avocado Nori Taco Avocado, sriracha mayo, vuzu salsa, crispy shallots cress. 155 kcal 💟



Salmon Nori Taco 💳 Salmon, sriracha mavo, yuzu salsa and citrus pearls. 153 kcal



Tuna Nori Taco Tuna, sriracha mavo. yuzu salsa, spring onion and shichimi. 148 kcal



EXCLUSIVE NORI TACO PLATTER

Japanese Temaki with a Latin-American twist. Nori gently fried in tempura until the perfect crisp bite Then packed with fresh ingredients such as quality cuts of salmon, tuna and avocado. 456 kcal

Indulge in a Taco Platter, one of each of our exclusive new nori tacos for £11.00.

YO! OFFERS

Be the first to know about our new dishes and great offers by signing up to the YO! Love Club.

Sign up online: YOSUSHI.COM/OFFERS

FOLLOW YO!

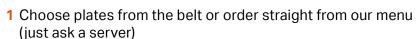
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HOW TO YO!



2 The colours of the plates tell you how much each one costs

3 When you're done, we'll count up your plates to work out the bill

If you're new to YO! then we'd recommend choosing around 5 dishes each.



BEER ビール

Super crisp. Super dry (Japan) 5% ABV 330ml £3.95

Big can. Premium beer (Japan) 5% ABV 650ml **£6.50**

Hitachino Nest White Ale

A craft white ale with plenty of flavour. Aromas of coriander, orange and nutmeg (Japan) 5.5% ABV 330ml **£4.95**

NEW Inari Biru

Extra pale golden craft ale brewed by The Yeastie Boys. With a velvety mouthfeel and delicate spice flavours, it is tasty and refreshing. 4.9% ABV 330ml £4.95



Gekkeikan Sake

Available in selected restaurants Mild and semi-sweet (warm) 200ml £5.50

Hakushika Ginjou Sake

Gentle and fruity sake (Japan) 180ml **£4.50**

300ml £7.00

NEW Piano Sparkling Sake This delicious gently sparkling sake evokes a scent of apple and pear. It accompanies our Aburi sushi very well! 300ml £18.95

NEW Gekkeikan Seishu Sake Cup

One cup Sake originally created for the 1964 Tokyo Olympics to let spectators sip secretly while watching the games. One Cup Sake is now a cultural icon in Japan.

Single serve 100ml £6.00

Visit yosushi.com/nutrition for full allergen and nutritional info, or ask a YO! Team member.

Please note that our recipes can change occasionally so it's always best to check with your server.

│UME SHU │ 梅酒

NEW King Jozo Plum Liqueur

Selfridges exclusive drinks.

An authentic Japanese plum wine. It has a delicious sweetness and a touch of sour that has wide appeal. Single serve 180ml £6.95

▼ Vegetarian (v)+Vegan N Contains nuts

All prices subject to 10% service charge.

WINE ワイン

SPARKLING

Vaporetto Prosecco

Fresh and lively, goes with everything (Italy) 125ml **£4.60** Bottle **£23.50**

Tosti Prosecco

Delicate and aromatic single serve (Italy) Single serve 200ml bottle £7.00

NEW Palmer & Co Brut Reserve Champagne NV

From the heart of Riems this is a classic

champagne, well-structured with a beautiful 375ml bottle **£34.95**

WHITE

Acacia Tree Chenin Blanc

Fresh citrus and peach flavours with a refreshing finish (South Africa) 175ml £4.50 250ml £5.90 Bottle £15.50

Operetto Garganega Pinot Grigio

Dry and crisp with floral aromas (Italy) 175ml **£5.20** 250ml **£6.70** Bottle **£18.50**

Tokomaru Bay Sauvignon Blanc

Tropical and fresh with a clean citrus finish (New Zealand) 175ml £6.00 250ml £7.80 Bottle £21.50

ROSÉ

Wandering Bear Rosé

Juicy and bright, full of fruit flavours (South Africa) 175ml **£4.70** 250ml **£6.20** Bottle **£16.50**

RED

El Colectivo Malbec

Smooth and warming with notes of chocolate (Argentina)

175ml £5.20 250ml £6.70 Bottle £18.50

All wine is available in 125ml glass. Wine bottles are 750ml unless otherwise stated.



SOFT DRINKS | ソフト

Pressed Matcha Green Juice 250ml £3.40 Pressed Watermelon Juice 250ml £3.40

£4.30

£5.40

£6.25

Pressed Apple Juice 250ml **£2.90 Pressed Orange Juice** 250ml **£2.90**

Ramune Soda

Japan's oldest and most popular soft drink, 200ml **£2.90** also know as "marble soda"

Coconut Water 250ml **£2.95** 250ml £3.10 Yuzu & Pear Juice Sparkling Yuzu & Cucumber 250ml £3.10

400ml **£2.95**

Kyoko Chilled Green Tea Ueshima's Double Espresso

Chilled Coffee 250ml **£2.95** Aloe Vera Drink 500ml **£2.80**

330ml **£2.60** Coke / Diet Coke Sprite 330ml **£2.60**

TEA

Hojicha & Ginger Tea

Japanese Hojicha tea infused with ginger 200ml £1.90

Japanese Green Tea

Sencha whole green tea leaves Unlimited £1.90

WATER

Strathmore Still Water

330ml / £1.80 **Strathmore** Sparkling Water 330ml / £1.80

Triple Filtered Water Still/Fizzy

Unlimited £1.30



Our chilled, purified, **Triple Filtered Water** saves 1.7 million bottles a year from hitting the bins.







YO! 活

JAPANESE STREET FOOD & SUSH

EXCLUSIVE

MENU

SELFRIDGES

FIND ME ON THE BELT OR ORDER

ROLLS ロール

LARGE AND SMALL NORI ROLLS WITH RICE



YO! Roll Our signature roll! Fresh Scottish salmon, avocado and Japanese mayo roll with orange masago. 140 kcal



and spring onion. 114 kcal

California -Surimi, avocado and Japanese mayo with toasted black and white sesame seeds, 142 kcal



Crispy chicken katsu with shichimi powder and tonkatsu sauce. 130 kcal



& Cream Cheese Cream cheese and cucumber wrapped in smoked Scottish salmon. 220 kcal







Prawn katsu and avocado with mayo and dried purple shiso yukari.127 kcal



Blossom -Prawn katsu and avocado with purple shiso vukari and spicy tuna topping. 199 kcal



Dynamite -Scottish salmon, avocado and rayu chilli oil topped with sriracha, mayo and spring onion. 168 kcal



Ginza Fresh salmon, cream cheese and cucumber roll with arënkha caviar, teriyaki, sriracha and mayo. 250 kcal



Hoisin Duck Duck, cucumber and spring onion with hoisin and orange sauce. 117 kcal



Dragon *** California roll topped with fresh Scottish salmon. shichimi powder and spring onion. 178 kcal



Avocado Maki (6 pieces) 131 kcal **V** Cucumber Maki 🔻 (6 pieces) 93 kcal **(v)**+



Our seafood is responsibly sourced and our

Scottish salmon swims in 98% water to just 2% fish.

Salmon -

Our freshest cuts of thick-

sliced Scottish salmon, with

mooli and lemon. 140 kcal

Thick cut slices of yellowfin

tuna, with mooli and lime.

Salmon Maki (4 pieces) 122 kcal

Reef Tataki

159 kcal

102 kcal

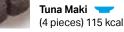
Pepper-seared rare beef and

Salmon & Yuzu Salsa 💳

Thinly sliced salmon served up

with a yuzu & ponzu dressing.

tangy coriander pesto.







Tamago 💳 Sweet and light egg omelette and nori. 262 kcal



Inari 💳 Sweet parcels of soft bean curd filled with sticky rice. 102 kcal (v)+



Salmon -Fresh-cut Scottish salmon and a touch of wasabi. 97 kcal



Kaiso -Marinated seaweed with su-miso sauce, wrapped in nori. 106 kcal V+



Poached, butterflied prawn with a wasabi kick. 137 kcal



Albacore Tuna **** Quick-seared albacore tuna topped with truffle ponzu and spring onions. 91 kcal



EXCLUSIVELY

Try our new and exclusive Aburi Sushi

heightening the flavours of the rice.

Platter, flame-seared with a blowtorch,

fish and meat for extra depth, just £11.00

Salmon Selection

Tuna Selection

Two slices of sashimi and

all on one plate. 214 kcal

Two slices of sashimi, two

on one plate. 270 kcal

pieces of maki and nigiri, all

two pieces of maki and nigiri

NEW Ikura -Fresh salmon roe and shiso leaf wrapped in nori. 91 kcal



TEMAKI | 手巻き

SALMON & AVOCADO TEMAKI

Salmon skin, spring onion and salad. 99 kcal

Cucumber, inari and tamago with mayo.

Surimi, avocado, mayo and toasted

toasted sesame seeds. 131 kcal

JAPANESE SIDES & SNACKS

KAISO SEAWEED

Fresh Scottish salmon, avocado, mayo and

FRESH SALADS サラダ

Crispy Salmon Skin

184 kcal 🖤

California -

sesame seeds. 179 kcal

Salmon & Avocado

HAND ROLLS WRAPPED IN NORI RICE

Harusame Aubergine Fried slices of aubergine in a garlic & ginger sesame sov dressina 82 kcal 🛈+

Edamame -

Pods sprinkled with salt

flakes and spring onion.

Suck out the beans

121 kcal (V)+

straight from the pod!

Kaiso Seaweed

su-miso dressing.

120 kcal (v)+

Marinated mixed seaweed. edamame and carrot in a

HOT DISHES TO ORDER



Seasoned sushi rice stir-fried with fresh vegetables and shichimi chilli powder.

Plain rice -307 kcal (v)+

Chicken -411 kcal Salmon ***

Vegetable -339 kcal (v)+ 411 kcal



Noodles in a tangy sauce served with crunchy fresh vegetables and beni shoga.

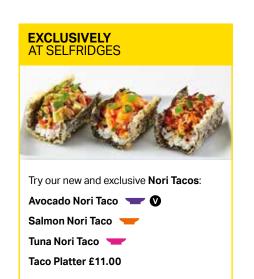
Vegetable -189 kcal (v)+

Chicken -261 kcal









TEMPURA | 天ぷら

CRISP & LIGHT BATTER

VEGETABLE TEMPLIRA

Popcorn Shrimp

miso & chilli sauce. 341 kcal

SOUP, NOODLES & BROTHS

SPICY SEAFOOD UDON

Miso Soup Unlimited £2.20

Spicy Seafood Udon

A light and healthy shiro miso broth with

Prawns, Scottish salmon, squid and

wakame, spring onion and tofu. 60 kcal (V)+

vegetables in a hot and spicy kimchi broth

served with thick udon noodles. 316 kcal

153 kcal (v)+

NEW Vegetable Tempura

Assorted vegetables and nori in a crispy

tempura batter with a sesame vinegar sauce.

Tempura prawns drizzled with a sweet shiro

UDON & MISO スープ



Chicken Teriyaki -Chicken thighs served hot from the grill in a salty sweet teriyaki glaze. 300 kcal

Pork Teriyaki Meltingly tender slices of pork belly with egg. 223 kcal

Beef Teriyaki -Crispy slices of beef in a tempting sticky garlic & soy glaze with a fresh chilli kick. 227 kcal

NEW Salmon Teriyaki Fresh pieces of tender salmon served hot from the grill. 222 kcal



Chicken Katsu -Juicy chicken thigh in Japanese panko, drizzled with fruity tonkatsu sauce. 164 kcal

Prawn Katsu Crispy tail-on prawns drizzled with tonkatsu sauce. 122 kcal

Pumpkin Katsu Naturally sweet, crispy bites of kabocha pumpkin, drizzled with tonkatsu sauce. 130 kcal (v)+

KATSU CURRY カツカレー KATSU WITH A MILD CURRY SAUCE CHICKEN KATSU CURRY

Tofu Katsu Curry 💳 Voted 'Best Vegan Curry' by PETA. Crispy tofu with mild curry sauce, spring onions and steamed rice. 485 kcal (v)+

Chicken Katsu Curry Tender chicken thigh in a crispy crumb with

mild curry sauce, pickles and steamed rice. Prawn Katsu Curry 💳

Succulent prawns in a panko crumb with mild curry sauce, pickles and steamed rice. 379 kcal

NEW Pumpkin Katsu Curry Naturally sweet, crispy bites of kabocha pumpkin with mild curry sauce, spring onion and steamed rice. 403 kcal (v)+





Crunchy fried chicken marinated in soy and sake served with mayo. 320 kcal



Furikake Fries Japanese style fries coated in sriracha mayo and sprinkled with yuzu furikake, sesame, aonori and smoky bonito flakes.



Takoyaki -Osaka's No.1 street food! Lightly battered dough balls with octopus, topped with mayo, bonito and lots more



Pork Belly Bao



Great taste comes from great ingredients. At YO! we

have handpicked the finest, most authentic produce.

Pork belly glazed in a sweet sticky sauce served in a bun with pickled red onion, cucumber and sesame. 210 kcal

Mochi of the Month

Please ask a server for the

selection of the month!

Hoisin Duck Bao

Hoisin duck with house

pickled cucumber in a

fluffy bun. 226 kcal





The perfect palate cleanser - our fresh and healthy fruit plate 51 kcal (v)+



Custard Dorayaki Classic Japanese pancake sandwich with a light custard filling. 138 kcal 🕥



Malted Chocolate Pot A smooth Belgian milk chocolate ganache with a hint of malt from Pots & Co. 207 kcal **(V**



Chocolate Mochi



NEW Hirata donut Deep fried bao with vanilla ice cream, miso caramel sauce, pistachio and sovbean powde 326 kcal **Q**



We have 83 dishes of which 26 are vegetarian **②** and 16 vegan (v)+



Contains nuts

SALMON & YUZU SALSA

SASHIMI 刺身

PREMIUM SLICES OF FISH OR MEAT