

NEW & EXCLUSIVE AT SELFRIDGES

ABURI SUSHI 炙り寿司

SUSHI FLAME-SEARED FOR DEEPER FLAVOUR



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



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



Tuna & Ponzu
Albacore tuna, ponzu mayo, arénkha caviar, spring onion and orange ponzu. 107 kcal



Prawn & Yuzu
Poached prawn ponzu mayo, citrus pearls and rocket cress. 182 kcal



Albacore & Yuzu
Albacore tuna, yuzu kosho mayo, jalapeño, yuzu kosho, amaranth cress and roasted spring onion oil. 108 kcal



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



ABURI SUSHI PLATTER

EXCLUSIVE ABURI SUSHI 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, yuzu salsa, crispy shallots, cress. 155 kcal



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



Tuna Nori Taco
Tuna, sriracha mayo, yuzu salsa and shichimi. 148 kcal



TACO PLATTER

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](https://www.yosushi.com/offers)

FOLLOW YO!

Follow us on Facebook, Instagram and Twitter

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HOW TO YO!

- 1 Choose plates from the belt or order straight from our menu (just ask a server)
- 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.

	£2.25		£4.30
	£2.80		£4.70
	£3.80		£5.40
	£6.25		

BEER ビール

Asahi
Super crisp. Super dry (Japan) 5% ABV
330ml **£3.95** 500ml **£5.50**

Sapporo
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**

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 freshness. 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**

ROSE

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.



THERE ARE NO ENDANGERED FISH ON THIS MENU
SUPPORT PROJECT OCEAN
www.yosushi.com/projectocean

SAKE お酒

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**

UME SHU 梅酒

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

Selfridges exclusive drinks.

V Vegetarian **V+** Vegan **N** Contains nuts
Visit [yosushi.com/nutrition](https://www.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. All prices subject to 10% service charge.

SOFT DRINKS ソフト

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

Pressed Watermelon Juice 250ml **£3.40**

Pressed Apple Juice 250ml **£2.90**

Pressed Orange Juice 250ml **£2.90**

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

Coconut Water 250ml **£2.95**

Yuzu & Pear Juice 250ml **£3.10**

Sparkling Yuzu & Cucumber 250ml **£3.10**

Kyoko Chilled Green Tea 400ml **£2.95**

Ueshima's Double Espresso Chilled Coffee 250ml **£2.95**

Aloe Vera Drink 500ml **£2.80**

Coke / Diet Coke 330ml **£2.60**

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.



www.yosushi.com

OCT17PCS



JAPANESE STREET FOOD & SUSHI

EXCLUSIVE SELFRIDGES MENU



FIND ME ON THE BELT OR ORDER

ROLLS ロール

LARGE AND SMALL NORI ROLLS WITH RICE

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

Crispy Salmon Skin 🍣
Crispy fried Scottish salmon skin with shichimi powder and spring onion. 114 kcal

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

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

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

Yasai 🍣
Veggie heaven; tamago, inari, avocado, cucumber and carrot with teriyaki and mayo. 170 kcal

Spicy Tuna 🍣
Chopped yellowfin tuna, spicy sriracha and rayu chilli oil with shichimi powder. 132 kcal

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

Blossom 🍣
Prawn katsu and avocado with purple shiso yukari 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 arēnkha 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

Small nori roll with filling:
Avocado Maki 🍣 (6 pieces) 131 kcal

Cucumber Maki 🍣 (6 pieces) 93 kcal

Salmon Maki 🍣 (4 pieces) 122 kcal

Tuna Maki 🍣 (4 pieces) 115 kcal

NIGIRI 寿司

RICE BLOCKS WITH TOPPING

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

Inari 🍣
Sweet parcels of soft bean curd filled with sticky rice. 102 kcal

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

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

Ebi 🍣
Poached, butterflied prawn with a wasabi kick. 137 kcal

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

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

TEMAKI 手巻き

HAND ROLLS WRAPPED IN NORI RICE



SALMON & AVOCADO TEMAKI

Crispy Salmon Skin 🍣
Salmon skin, spring onion and salad. 99 kcal

Yasai 🍣
Cucumber, inari and tamago with mayo. 184 kcal

California 🍣
Surimi, avocado, mayo and toasted sesame seeds. 179 kcal

Salmon & Avocado 🍣
Fresh Scottish salmon, avocado, mayo and toasted sesame seeds. 131 kcal

FRESH SALADS サラダ

JAPANESE SIDES & SNACKS



KAISO SEAWEED

Edamame 🍣
Pods sprinkled with salt flakes and spring onion. Suck out the beans straight from the pod! 121 kcal

Kaiso Seaweed 🍣
Marinated mixed seaweed, edamame and carrot in a su-miso dressing. 120 kcal

Harusame Aubergine 🍣
Fried slices of aubergine in a garlic & ginger sesame soy dressing. 82 kcal

HOT DISHES TO ORDER

CHAHAN チャハン

JAPANESE FRIED RICE



SALMON CHAHAN

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

Plain rice 🍣 307 kcal

Vegetable 🍣 339 kcal

Chicken 🍣 411 kcal

Salmon 🍣 411 kcal

TEMPURA 天ぷら

CRISP & LIGHT BATTER



VEGETABLE TEMPURA

NEW Vegetable Tempura 🍣
Assorted vegetables and nori in a crispy tempura batter with a sesame vinegar sauce. 153 kcal

Popcorn Shrimp 🍣
Tempura prawns drizzled with a sweet shiro miso & chilli sauce. 341 kcal

YAKISOBA 焼きそば

STIR-FRIED NOODLES



CHICKEN YAKISOBA

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

Vegetable 🍣 189 kcal

Chicken 🍣 261 kcal

UDON & MISO スープ

SOUP, NOODLES & BROTHS



SPICY SEAFOOD UDON

Miso Soup Unlimited £2.20
A light and healthy shiro miso broth with wakame, spring onion and tofu. 60 kcal

Spicy Seafood Udon 🍣
Prawns, Scottish salmon, squid and vegetables in a hot and spicy kimchi broth served with thick udon noodles. 316 kcal

GYOZA 餃子

DUMPLINGS WITH DIPPING SAUCE



VEGETABLE GYOZA

Vegetable 🍣 111 kcal

Chicken 🍣 119 kcal

EXCLUSIVELY AT SELFRIDGES



Try our new and exclusive **Nori Tacos:**

Avocado Nori Taco 🍣

Salmon Nori Taco 🍣

Tuna Nori Taco 🍣

Taco Platter £11.00

SASHIMI 刺身

PREMIUM SLICES OF FISH OR MEAT



SALMON & YUZU SALSA

Salmon 🍣
Our freshest cuts of thick-sliced Scottish salmon, with mooli and lemon. 140 kcal

Tuna 🍣
Thick cut slices of yellowfin tuna, with mooli and lime. 105 kcal

Beef Tataki 🍣
Pepper-seared rare beef and tangy coriander pesto. 159 kcal

Salmon & Yuzu Salsa 🍣
Thinly sliced salmon served up with a yuzu & ponzu dressing. 102 kcal

Salmon Selection 🍣
Two slices of sashimi and two pieces of maki and nigiri all on one plate. 214 kcal

Tuna Selection 🍣
Two slices of sashimi, two pieces of maki and nigiri, all on one plate. 270 kcal

EXCLUSIVELY AT SELFRIDGES



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**



Our seafood is responsibly sourced and our Scottish salmon swims in 98% water to just 2% fish.



We have 83 dishes of which 26 are vegetarian and 16 vegan

TERIYAKI 照り焼き

GLAZED IN A SWEET SOY



CHICKEN TERIYAKI

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

KATSU カツ

COATED IN PANKO BREADCRUMBS



PRAWN KATSU

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

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

Chicken Katsu Curry 🍣
Tender chicken thigh in a crispy crumb with mild curry sauce, pickles and steamed rice. 519 kcal

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

STREET FOOD ストリートフード

INSPIRED BY TRADITIONAL JAPANESE FLAVOURS

Chicken Karaage 🍣
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. 523 kcal

Takoyaki 🍣
Osaka's No.1 street food! Lightly battered dough balls with octopus, topped with mayo, bonito and lots more. 171 kcal

Spicy Pepper Squid 🍣
Spicy marinated squid, fried until crisp and garnished with red chilli and spring onions. 145 kcal

Hoisin Duck Bao 🍣
Hoisin duck with house pickled cucumber in a fluffy bun. 226 kcal

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



Great taste comes from great ingredients. At YO! we have handpicked the finest, most authentic produce.

DESSERTS 和菓子

DELICIOUS JAPANESE SWEETS

Fruit 🍣
The perfect palate cleanser – our fresh and healthy fruit plate. 51 kcal

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

Chocolate Mochi 🍣
Sweet rice balls with a rich chocolate ganache centre. 207 kcal

Mochi of the Month 🍣
Please ask a server for the selection of the month!

NEW Hirata donut 🍣
Deep fried bao with vanilla ice cream, miso caramel sauce, pistachio and soybean powder. 326 kcal

£2.25

£2.80

£3.80

£4.30

£4.70

£5.40

£6.25

🍴 Vegetarian 🌱 Vegan 🥜 Contains nuts