

## HELLO

Over 100 dishes. 8 plate colours, 8 prices. Pick from the belt or order from our team.

- £2.20
- £4.30
- £2.25
- £4.70
- £2.80
- £5.40
- £3.80
- £6.25

Go SUMO – get the same delicious dish in a larger size.

**SUMO** £9.00



## STREET FOOD

Traditional hot street food



**Okonomiyaki**  
Authentic Japanese pancake filled with cabbage, topped with mayo, katsu sauce, spring onions and smoked bonito. 146 kcal



**Crispy Chicken Wings**  
Nagoya's favourite crispy fried chicken wings served with lime. 244 kcal



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



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



**Kimchi Salmon Bun**  
Kimchi marinated salmon and pickled red onions in a soft, pillowy Hirata bun. 287 kcal



**Hoisin Duck Bun**  
Hoisin duck with house pickled cucumber in a fluffy Hirata bun. 226 kcal

## ROLLS

Large and small sushi rolls



**Crispy Salmon Skin**  
Crispy fried salmon skin nori roll with shichimi powder and spring onion. 114 kcal



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



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



**Yasai**  
Veggie heaven: tamago, inari, avocado, cucumber and carrot nori roll with teriyaki and mayo. 170 kcal



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



**Spider**  
Tempura soft shell crab and pickled ginger roll with yuzu tobiko and sweet chilli sauce. 179 kcal



**Blossom**  
Prawn katsu and avocado nori roll with purple shiso yukari and spicy tuna topping. 199 kcal



**Dynamite**  
Salmon, avocado and rayu chilli oil nori roll topped with sriracha, mayo and spring onion. 168 kcal



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



**Ebi**  
Prawn katsu and avocado filled nori roll with dried purple shiso yukari. 127 kcal



**Spicy Chicken**  
Crispy chicken katsu nori roll with shichimi powder & tonkatsu sauce. 130 kcal



**Fish No Chip**  
Tilapia tempura, onion, cucumber and wasabi sauce nori roll with citrus yuzu furikake. 139 kcal



**Ichi-Ni-San**  
Scallop, salmon, tuna, yuzu koshu and cucumber nori roll with arênkha caviar. 209 kcal



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



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



**Roll Selection**  
One piece of each premium roll; Ichi-Ni-San, Ginza and Spider. 225 kcal



**Avocado Maki**  
Soft avocado and mayo nori roll. 131 kcal



**Cucumber Maki**  
Crunchy cucumber and toasted sesame seed nori roll. 93 kcal



**Salmon Maki**  
Fresh salmon and wasabi nori roll. 122 kcal



**Tuna Maki**  
Yellowfin tuna and wasabi nori roll. 115 kcal



Popcorn Shrimp Tempura

## TEMPURA

Crisp & light batter

● **Kakiage Vegetable**  
Shredded vegetables bound together in a crisp tempura batter with a sesame vinegar sauce. 153 kcal

● **Popcorn Shrimp**  
Tempura prawns drizzled with a sweet shiro miso and chilli sauce. 341 kcal

● **Soft Shell Crab**  
Soft shell crab fried in a light, crisp batter served with sweet chilli mayo. 219 kcal

● **Fish Tempura**  
Tilapia and shiso leaf in a light tempura batter served with a tangy ponzu sauce. 86 kcal



Chicken Yakisoba

## YAKISOBA

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

● **Plain Yakisoba**  
158 kcal

● **Vegetable Yakisoba**  
189 kcal

● **Chicken Yakisoba**  
261 kcal



Salmon & Avocado Temaki

## TEMAKI

Hand rolls

● **Crispy Salmon Skin**  
Salmon skin, spring onion and salad, wrapped in a nori rice cone. 99 kcal

● **Yasai**  
Cucumber, inari and tamago with mayo, wrapped in a nori rice cone. 184 kcal

● **California**  
Surimi, avocado, mayo and toasted sesame seeds in a nori rice cone. 179 kcal

● **Salmon & Avocado**  
Fresh salmon, avocado, mayo and toasted sesame seeds in a nori rice cone. 131 kcal

● **Make your own hand roll**  
Choose one ingredient from each section:

**Filling:** hoisin duck, spicy tuna, prawn katsu, soft shell crab tempura, chicken katsu, fresh salmon

**Vegetable:** avocado, cucumber, salad, gari ginger, spring onion, inari

**Sauce:** mayo, hot chilli sauce, katsu sauce, sweet chilli mayo, sesame sauce, su-miso



Salmon Chahan

## CHAHAN

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

● **Plain Chahan**  
307 kcal

● **Vegetable Chahan**  
339 kcal

● **Chicken Chahan**  
411 kcal

● **Salmon Chahan**  
411 kcal

## SASHIMI

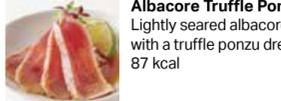
Premium slices of fish or meat



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



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



**Albacore Truffle Ponzu**  
Lightly seared albacore tuna with a truffle ponzu dressing. 87 kcal



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



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



**Salmon Selection**  
Three pieces of salmon sashimi, two salmon nigiri and two salmon maki all on one plate. 214 kcal



**Salmon & Yuzu Tartare**  
Finely diced salmon with yuzu tobiko, salmon roe and coriander pesto. 174 kcal



**Tuna & Caviar**  
Seared tuna, marinated in sake and soy and served with shiso leaf. 112 kcal

## HONMONO

Traditional hot food



**Buta No Kakuni**  
Slow-braised pork belly and daikon in an aromatic sweet soy sauce on rice. 430 kcal



**Nanbanzuke**  
Sweet and sour Japanese style; crispy tilapia and house pickled vegetables on steamed rice. 399 kcal



**Chazuke**  
Flaked salmon and tilapia on steamed rice in an umami broth with fragrant shiso leaf and yuzu furikake. 355 kcal



Chicken Katsu

## KATSU

Coated in panko breadcrumbs

● **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

● **Scallop Katsu**  
Sweet, firm scallops in Japanese panko breadcrumbs with a creamy wasabi dip. 277 kcal

● **Tuna Katsu**  
A special blend of flaked tuna, onions and mayo in a crispy panko crumb, served with a wasabi dip. 317 kcal

● **Katsu Selection**  
A tempting combination of chicken, pumpkin and prawn katsu topped with tonkatsu sauce. 197 kcal



Prawn Katsu Curry

## KATSU CURRY

Katsu smothered in mild curry sauce with pickles and steamed rice

● **Tofu Katsu Curry**  
485 kcal

● **Chicken Katsu Curry**  
519 kcal

● **Prawn Katsu Curry**  
379 kcal



Spicy Seafood Udon

## RAMEN & MISO

Noodles and broths

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

● **Spicy Seafood Udon / Rice**  
Prawns, salmon, squid and vegetables in a hot and spicy kimchi broth served with thick udon noodles or rice. 316 kcal

● **Curry Beef Ramen / Rice**  
Seared beef and vegetables in a fragrant curry broth topped with chilli sesame paste and ramen noodles or rice. 378 kcal

● **Miso Dumpling Ramen / Rice**  
Vegetable dumplings and crunchy vegetables in a miso broth with chilli sesame paste and ramen noodles or rice. 346 kcal



Beef & Garlic Teriyaki

## TERIYAKI

Served hot from the grill in a salty sweet teriyaki glaze

● **Chicken Teriyaki**  
300 kcal

● **Salmon Teriyaki**  
222 kcal

● **Beef & Garlic Teriyaki**  
227 kcal

## NIGIRI

Rice blocks with a 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 salmon and a touch of wasabi. 97 kcal



**Ama Ebi**  
Sweet raw shrimp with wasabi and nori. 80 kcal



**Saba**  
Teriyaki glazed cured mackerel slices with spring onion garnish. 316 kcal



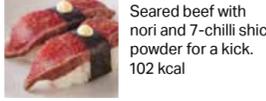
**Kaiso**  
Marinated seaweed with su-miso sauce and sesame seeds wrapped in nori. 106 kcal



**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



**Beef**  
Seared beef with nori and 7-chilli shichimi powder for a kick. 102 kcal



**Assorted Nigiri & Maki**  
Salmon, Tuna and Ebi Nigiri, Avocado and Cucumber Maki. 220 kcal



**Nigiri Selection**  
Tasting plate of Albacore Tuna, Ama Ebi and Saba Nigiri. 259 kcal



Vegetable Gyoza

## GYOZA

Dumplings with dipping sauce

- **Vegetable Gyoza** 111 kcal ④
- **Chicken Gyoza** 119 kcal
- **Hoisin Duck Gyoza** 132 kcal

## OTSUMAMI

Japanese sides and snacks



**Edamame**  
Pods sprinkled with salt flakes and spring onion. Suck out the beans straight from the pod! 121 kcal ④



**Kaiso Seaweed**  
Marinated mixed seaweed, edamame and carrot in a su-miso dressing. 120 kcal ④



**Goma Salad**  
Fresh salad with a nutty goma-sesame dressing. 60 kcal ④



**Harusame Aubergine**  
Fried slices of aubergine in a garlic and ginger sesame soy dressing. 82 kcal ④



**Potato Salada**  
The Izakaya classic! Potato, quick-pickled vegetables in karashi mustard mayo dressing. 210 kcal ④



**Kimchi Squid**  
Poached squid with quick-pickled spicy kimchi vegetables. 71 kcal



**Spicy Chicken Salad**  
Kimchi grilled chicken thigh and crunchy salad in a sesame soy dressing. 204 kcal



**Ramen Noodle Salad**  
Ramen noodles coated in sesame sauce with pickled ginger, wakame and crispy shallots. 331 kcal ④



Juice / Ramune Soda / Prosecco

## SOFT DRINKS

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

**Pressed Watermelon Juice** 250ml / **3.40**

**Pressed Orange Juice** 250ml / **2.90**

**Ramune Soda** 200ml / **2.90**

**Coconut Water** 250ml / **2.95**

**Yuzu & Pear Juice** 250ml / **3.00**

**Sparkling Yuzu & Cucumber** 250ml / **3.00**

**Aloe Vera Drink** 500ml / **2.80**

**Coke / Diet Coke** 330ml / **2.60**

**Sprite** 330ml / **2.60**

## RED WINE

**Merlot, The Paddock**  
Smooth with juicy plum and cherry flavours (Australia). 14% 125ml / **3.00** 175ml / **4.50** 250ml / **6.00** Bottle / **16.00**

## WHITE WINE

**Sauvignon Blanc, Gable View**  
Tropical and fresh with a clean citrus finish (South Africa). 13.5% 125ml / **3.00** 175ml / **4.50** 250ml / **6.00** Bottle / **16.00**

**Pinot Grigio, Bush Telegraph**  
Refreshingly zesty with apricot aromas (Australia). 12.5% 125ml / **3.50** 175ml / **5.00** 250ml / **6.50** Bottle / **18.00**

## ROSE WINE

**Zinfandel, The Bulletin**  
Bright and crisp with a burst of fruit flavours (USA). 10% 125ml / **3.00** 175ml / **4.50** 250ml / **6.00** Bottle / **16.00**

## SPARKLING

**Prosecco, Vaporetto**  
Delicate and fizzy, goes with everything (Italy). 11% 125ml / **4.60** Bottle / **23.00**



Hitachino Craft Beer

## SAKE

**Gekkeikan Sake** 250ml / **5.50**  
Served warm. Mild and semi-sweet. 14.6%

**Hakushika Ginjo Sake**  
Enjoy cold. Gentle and fruity sake. 13.5% 180ml / **4.50** 300ml / **7.00**

## BEER

**Asahi** 330ml / **3.95**  
Japan's favourite beer. 5% 500ml / **5.50**

**Sapporo** 650ml / **6.50**  
Japan's oldest beer brand. 5%

**Hitachino Nest Saison** 330ml / **4.95**  
A Japanese craft beer brewed with local wheat and koji. A sweet flavour with an aromatic kick of yuzu citrus. 5%

**Hitachino Nest** 330ml / **4.95**  
A craft white ale with plenty of flavour. Aromas of coriander, orange & nutmeg. 5.5%

## WATER

**Strathmore Still** 330ml / **1.80**  
**Strathmore Sparkling** 330ml / **1.80**

**Filtered Still** Unlimited / **1.30**  
**Filtered Sparkling** Unlimited / **1.30**

At YO! we promote a Zero Waste Society. Our chilled, purified, triple filtered water saves 1.7 million bottles a year from hitting the bins.

## TEA & COFFEE

**Japanese Green Tea** Unlimited / **1.90**  
Sencha whole green tea leaves.

**Matcha Latte** 200ml / **1.90**  
Premium matcha green tea with milk.

**Hojicha & Ginger** 200ml / **1.90**  
Japanese Hojicha tea.

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

**Ueshima's Chilled Coffee** 250ml / **2.95**



Custard Dorayaki

## DESSERTS

Authentic Japanese sweets



● **Fresh Fruit**  
The perfect palate cleanser - our fresh and healthy fruit plate. 51 kcal ④



● **Custard Dorayaki**  
Classic Japanese pancake sandwich with a light custard filling. 138 kcal ④



● **Chocolate Mochi**  
Sweet rice balls with a rich chocolate ganache centre. 207 kcal ④



● **Matcha Roll**  
Premium green tea sponge swirled with fresh cream and azuki beans. 231 kcal ④



● **Strawberry Cheesecake Mochi**  
Sweet rice balls with a delicious strawberry cheesecake centre. 188 kcal ④



● **Mango Ice Cream Mochi**  
Sweet and fruity mango ice cream encased in a sweet Japanese rice cake. 130 kcal ④



● **Japanese Soufflé Cheesecake**  
Soft, moist and light baked soufflé cheesecake. 165 kcal ④



● **Apple Gyoza**  
Sweet, crispy dumplings filled with apple compote, served sizzling hot with salted miso caramel. 116 kcal ④



## QUALITY 品質

Great taste comes from great ingredients. We insist on the finest, all-authentic ingredients from our specialist suppliers. You can taste this both in our 100 plus dishes and condiments. All our head chefs are highly trained to ensure that these ingredients are prepared to the highest standards. After all, you have 10,000 taste buds and we want them to go home happy.

## FRESHNESS 新鮮さ

All of our dishes are made on the day we serve them, using the freshest ingredients. As soon as our tuna leaves the water we freeze it to -60 degrees to retain its incredible freshness. And our Norwegian salmon is just about as fresh as you can get. Why do we go to such great lengths? Because fresh fish is tasty fish.

## SUSTAINABILITY 環境への優しさ

We won't serve bluefin tuna today. Or any day. Ever. Bluefin tuna is endangered. And that's incredibly important to us. We only serve yellowfin and albacore tuna (a no brainer). In fact, all our seafood is sustainably sourced. For instance we ensure all our fresh-farmed Norwegian salmon swim with a ratio of just 2% salmon to 98% water.

## VEGETARIAN & VEGAN ベジタリアンとヴィーガン

We're proud to have an extensive range of 31 vegetarian dishes indicated with a ④ and 17 vegan ones. Ask a team member to point them out or visit [yosushi.com/nutrition](http://yosushi.com/nutrition) for more information. Our miso soup is a unique blend of shiro miso, shiitake mushrooms and kelp to make a tasty vegetarian base. Delicious!

## FOLLOW YO! ヨッをフォロ

Be the first to know about our new dishes and great offers by signing up on [yosushi.com](http://yosushi.com). Don't forget to follow us on Facebook, Twitter and Instagram.

JAN17PCS



THERE ARE NO ENDANGERED FISH ON THIS MENU  
**SUPPORT PROJECT OCEAN**  
[selfridges.com/projectocean](http://selfridges.com/projectocean)

MENU  
メニュー

YO!

LIVE FAST. EAT WELL.