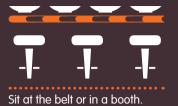




Eat at YO! Sushi in 4 easy steps:

Five dishes make a great meal – we feature calorie labelling in our menu on all dishes, helping you make even healthier choices.





Choose from the belt or order hot food.



Enjoy delicious **HOT** food and fresh sushi!



Six colours, six prices. We'll count up the plates for you to pay at the till.

Choose from over 80 dishes...

29 Hot Classics to order



soups & broths

Miso Soup (V), Spicy Seafood Udon, Miso-Daré Chicken Ramen, Kaisen (Fishcake) Ramen



hot classics

Pumpkin Korroke (V), Vegetable Gyoza (V), Salmon Teriyaki, Takoyaki, Chicken Teriyaki, Spicy Pepper Squid, Chicken Gyoza, Duck Gyoza & Moromi Miso, Chicken Tsukune, Hairy Prawns



rice dishes

Vegetable Firecracker Rice (V), Chicken Firecracker Rice, Salmon Rice



katsu

Deep fried in panko (Japanese bread crumbs).

Tofu Katsu Curry (V) (N), Chicken Katsu, Prawn Katsu, Chicken Katsu Curry (N), Prawn Katsu Curry, Katsu Selection



noodles

Vegetable Yakisoba (V), Chicken Yakisoba, Prawn Yakisoba



tempura

Seafood or vegetables deep fried in a light and crispy batter.

Vegetable Tempura (V), Prawn Tempura, Soft Shell Crab Tempura

6 types of Salads



Edamame (V), Kaiso Salad (V), Aubergine (V), Spicy Chicken, Crunchy Tofu (V), Salmon & Broccoli

44 Sushi dishes to try



sashimi

Slices of premium seared

Beef Tataki, Tuna, Coriander Tuna, Salmon, Sesame Seared Salmon, Salmon & Tuna, Salmon Selection, Tuna Selection



gunkan

Two pieces of rice wrapped in seaweed (nori) with topping.
Kaiso (V), Masago



nigiri

Two pieces of rice with topping.

Tamago (V), Inari Pocket (V), Salmon, Tuna, Beef, Prawn, Assorted Nigiri, Assorted Nigiri & Maki



maki/futomaki

Rice filled rolls wrapped in seaweed (nori).

Avocado Maki (V), Cucumber Maki (V), Salmon Maki, Tuna Maki, Prawn & Chive Maki, Assorted Fish Maki, Natsu Maki, Vegetable Futomaki(V), Crispy Duck Futomaki



hand rolls

A seaweed (nori) cone filled with rice and a choice of fillings. Crispy Salmon Skin, Vegetable (V),

California, Salmon & Avocado, Spicy Tuna, Soft Shell Crab, Crispy Duck & Moromi Miso



ISO

Inside Out (ISO). Rice on outside of the seaweed (nori).

Inari Mini ISO (V), Crispy Salmon Skin ISO, California Roll, Spicy Chicken ISO, YO! Roll, Spicy Tuna Mini ISO, Salmon Dragon Roll, Crunchy Prawn ISO, Soft Shell Crab ISO, Rainbow Roll

5 Desserts to enjoy



Dorayaki (V), Fresh Fruit (V), Mochi (V), Chocolate Mochi (V), Strawberry Cheesecake Mochi (V)

Set Price Menus

Try our great value set menus

First Timer?



Cucumber Maki (V) £1.90

Cucumber and sesame seeds

• • • • • • • • • • • 931



California Roll

Crabstick, avocado, mayonnaise and sesame seeds

• • • • • • • • • • 118 kcal



Chicken Teriyaki £3.60

Grilled chicken in a sweet, sticky soy based sauce

• • • • • • • • • • 300 kcal

Kaiso Salad (V)

£2.50



Sesame marinated kaiso (Japanese seaweed) salad with edamame and carrot

Bundle price £9.50

To 631 kg

Healthy Choice



Edamame (V) £1.90

Salted blanched soy beans (squeeze and suck – discard the pod)

• • • 121 kca



Salmon Nigiri £3.10

Finely sliced salmon with wasabi

•• 97 kca



Pumpkin Korroke (V) £3.10

Crispy Japanese breaded pumpkin croquettes with a fruity sauce

• •• 130 kcal



Coriander Tuna Sashimi 93.60

Three slices of seared coriander crusted tuna loin

Bundle price £11.00

423 kcal

Best Seller



Salmon Sashimi £4.10

Five slices of premium salmon

•• 140 kca

£3.10



YO! Roll \$3.60

Our signature dish! Salmon, avocado, masago (fish roe) and mayonnaise

140 kg



Edamame (V) £1.90

Salted blanched soy beans (squeeze and suck – discard the pod)

• • • • • • • • • 121 kcal



Chicken Katsu Curry (N) 94 10

Chicken katsu with rice, a mild curry sauce and Japanese pickle

•• 538 k

Bundle price £12.00

Total 939 kcal

Fill Me Up

(V) Vegetarian (N) Contains nuts kcal = total figure for complete portion



£3.60

Duck Gyoza & Moromi Miso £4.10

Duck dumplings with moromi miso sauce

• •• 146 kca



Chicken Katsu Curry (N) 94.10

Chicken katsu with rice, a mild curry sauce and Japanese pickle

538 kcal



Vegetable Yakisoba (V) £2.50

Pan fried Japanese noodles in a mildly spiced tangy sauce with vegetables

• •• 205 kca



Salmon and Avocado Handroll £3.60

Premium salmon, avocado, mayonnaise and sesame seeds

102 Roal

Bundle price £12.50

1021 kca

soups & broths



Miso Soup (V) £2.00 A light soy bean broth with

seaweed, tofu and spring onion (unlimited refills).

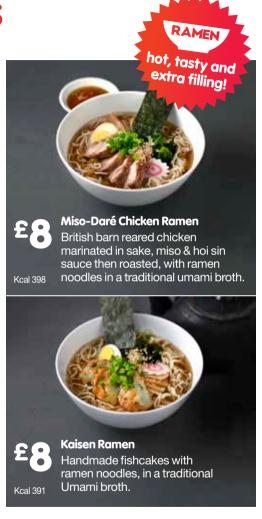
• • • • • • • • 56 kcal



Spicy Seafood Udon

Kimchee dashi (spicy Asian broth) with prawn, salmon, sauid. Asian vegetables and udon noodles.

• • • • • • • • • • • 306 kcal



rice & noodles





Vegetable Firecracker Rice (V)

Spicy sushi rice with Asian vegetables.



Chicken Yakisoba

Pan fried Japanese noodles in a mildly spiced tangy sauce with vegetables and chicken.

• • • • • • 294 kcal



Vegetable Yakisoba (V)

Pan fried Japanese noodles in a mildly spiced tangy sauce with vegetables.



Salmon Rice

Spicy sushi rice with salmon and Asian vegetables.



Chicken Firecracker Rice

Spicy sushi rice with Asian vegetables and chicken.

Prawn Yakisoba

Pan fried Japanese noodles in a mildly spiced tangy sauce with vegetables and prawns.

• • • • • • • 233 kcal

• • • • • 413 kcal

(V) Vegetarian kcal = total figure for complete portion

£2.50 £3.10

hot classics





Pumpkin Korroke (V)

Crispy Japanese breaded pumpkin croquettes with a fruity sauce.



Chicken Teriyaki

Grilled chicken in a sweet. sticky soy based sauce.







Vegetable Gyoza (V)

Vegetable dumplings with a soy and vinegar sauce.

• • • • • • • • • • 111 kcal



Spicy Pepper Squid

Hot coils of spicy pepper sauid topped with red chilli.

• • • • • • • • • • • • • 145 kcal



Salmon Teriyaki

Grilled salmon in a sweet, sticky soy based sauce.



Chicken Gyoza

Chicken dumplings with a soy and vinegar sauce.

• • • • • • • • • • 223 kcal



•••••• 119 kcal

Takoyaki

Crispy battered octopus balls with a fruity katsu sauce, Japanese mayonnaise, red ginger and dried bonito flakes and aonori (seaweed powder).

• • • • • • • • • • 171 kcal



Duck Gyoza & Moromi Miso

Duck dumplings with moromi miso sauce.





Chicken Tsukune

chilli powder.

Grilled minced chicken breast

skewers glazed with a sweet

and sticky soy with shichimi

• • • • • • 126 kcal

and leg, ginger and onion

Hairy Prawns

Prawns wrapped in kadaifi pastry with wasabi mavonnaise.

• • • • • • • • 242 kcal

katsu

Order hot dishes from a YO! Team Member

Deep fried in panko (Japanese bread crumbs). Katsu Curry served with rice and a mild curry sauce.



Tofu Katsu Curry (V)(N) Fresh tofu katsu with rice. a mild curry sauce and spring onion.



Chicken Katsu Curry (N)

Chicken katsu with rice. a mild curry sauce and Japanese pickle.

• • • • • • • • • 538 kcal



Chicken Katsu

Crispy fried chicken in Japanese bread crumbs, with a fruity sauce.



Prawn Katsu Curry (N)

Prawn katsu with rice. a mild curry sauce and Japanese pickle.

• • • • • • • • • • 555 kcal



Prawn Katsu

Crispy fried prawns in Japanese bread crumbs, with a fruity sauce.



Katsu Selection

Prawn and chicken katsu with pumpkin korroke.

• • • • • • • • • 214 kcal



Seafood or vegetables deep fried in a light and crispy batter.



Soft Shell Crab Tempura

Soft, tasty and tender soft shell blue crab fried in a crispy and light batter with tempura sauce.

Tempura is only available in selected restaurants

• • • • • • • • 181 kcal





Prawn Tempura

Black tiger prawns fried in a crispy and light batter with tempura sauce.

• • • • • • • • • • 133 kgal

• • • • • • • 122 kcal













About our salmon

- Fresh salmon is delivered to YO! Sushi six days per week.
- Our salmon are very happy, with less than 2% fish in over 98% sea water. Happier, healthy salmon ensures tastier salmon on the plate.
- We know where our salmon comes from.
 Through DNA, there is full traceability back to the parents of the egg which produced the salmon.

About our tuna

- YO! Sushi has never sold, and will not sell, Bluefin tuna.
- Yellowfin tuna sold at YO! Sushi is predominantly sourced in the South Pacific through a combination of pole and line fishing methods – which reduces "by-catch" (other fish species) and ensures only Yellowfin tuna are caught.
- Our tuna is only sourced from areas with the lowest level of pollution and all the vessels are approved by the Organisation For The Promotion of Responsible Tuna Fisheries.

Did you know? We are highly recommended by **fish2fork.com**'The campaigning restaurant guide for people who want to eat fish – sustainably'
For more info about our provenance, visit **yosushi.com**

sashimi

Slices of premium seared or raw fish.



Beef Tataki Premium black pepper seared



Sesame Seared Salmon

Five slices of sesame seared salmon.

• • • • • • • • • • 159 kcal



• • • • • • • • • • 178 kcal



Salmon & Tuna

Three slices of premium salmon and two slices of premium Yellowfin tuna.

• • • • • • • • • • • 126 kcal



Coriander Tuna

Three slices of seared coriander crusted Yellowfin tuna loin.

• • • • • • • • • • • • 75 kcal



Salmon Selection

Three slices of premium salmon sashimi, two salmon nigiri and two salmon maki.

• • • • • • • • • 215 kcal



Salmon

Five slices of premium salmon.



Tuna Selection

Two slices of premium Yellowfin tuna sashimi, two tuna nigiri and two tuna maki.

• • • • • • • • • 217 kcal







nigiri

Two pieces of rice with topping.



Tamago (V)

Sweet omelette.



Beef

Seared rare beef with mayonnaise.



Prawn

Cooked prawn and wasabi.

137 kcal

• • • • • • • • 102 kcal



• • • • • • • • • • 184 kcal

• • • • • • • • 262 kcal

Salmon

Finely sliced salmon with wasabi.



Assorted Nigiri

Premium cut tuna and salmon nigiri with cooked prawn.

• • • • • • • • • • • 161 kcal



Finely sliced tuna with wasabi.



Assorted Nigiri & Maki

Premium cut salmon and tuna nigiri, with cucumber and avocado rolls.

• • • • • • • • • • 220 kcal

£2.50

• • • • • • • 140 kcal

hand rolls

A seaweed (nori) cone filled with rice and a choice of fillings.



Crispy Salmon Skin

Crispy fried salmon skin with spring onion.



Spicy Tuna

Tuna, spring onion and cucumber with spicy masago sauce, mayonnaise and masago.

• • • • • • • • • • • 135 kcal



Vegetable (V)

Inari (fried soya bean), cucumber and tamago with mayonnaise.

• • • • • • • • • 184 kcal



• • • • • • • • • • • • • 211 kcal



California

Crabstick, avocado, mayonnaise and sesame seeds.



Crispy Duck & Moromi Miso

Soft Shell Crab

Tempura fried soft shell

vuzu tobiko and sweet chilli mavonnaise.

crab, rocket, pickled radish,

Shredded crispy duck, brown rice miso, sliced cucumber and spring onion.

••••••• 167 kcal



Salmon & Avocado

Premium salmon. avocado, mayonnaise and

gunkan

Two pieces of rice wrapped in seaweed (nori) with topping.



Kaiso (V)

Su-miso marinated kaiso (Japanese seaweed) and nori.

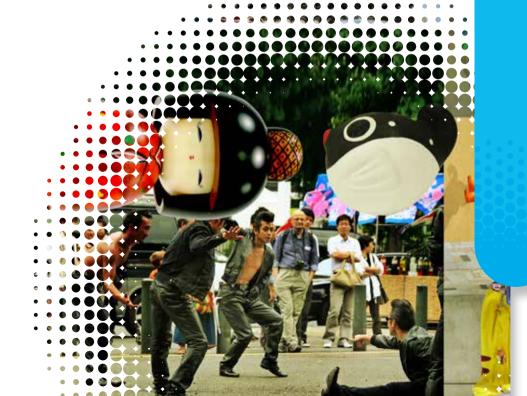
• • • • • • • • • 107 kcal



Masago

Smelt fish roe, rice and nori.

• • • • • • • 114 kcal



sesame seeds.

• • • • • • • • • • • 117 kcal

• • • • • • • • • • • 132 kcal

£2.50 £3.10 £3.60 £4.10 £5.00

maki

Rice filled rolls wrapped in seaweed (nori).



Avocado Maki (V)

Avocado and Japanese mayonnaise.

• • • • • • • • • • 131 kcal



Prawn & Chive Maki

Cooked prawn and chives with mayonnaise.

• • • • • • • • • 182 kcal



Cucumber Maki (V)

Cucumber and sesame seeds.



Assorted Fish Maki

Two each of salmon, tuna and prawn and chive maki.

208 kcal



Salmon Maki

Salmon and wasabi.



Natsu Maki

Salmon, avocado, cucumber, masago and mayonnaise wrapped in rice paper with our Asian dressing.

•••••• 136 kcal



Tuna Maki

Tuna and wasabi.

• • • • • • • 115 kcal

• • • • • • • • • 122 kcal

£2.50 £3.10 £3.60 £4.10 £5.00

futomaki

Large rice filled rolls wrapped in seaweed (nori).



Vegetable Futomaki (V)

Cucumber, pickled radish, tamago, avocado and carrot.

• • • • • 136 kcal



Crispy Duck Futomaki

Shredded duck, sliced cucumber and spring onion with moromi miso sauce.



iso

ISO (Inside Out). Rice on the outside of seaweed (nori).



Inari Mini ISO (V) Inari (fried sova bean).

tamago, cucumber and shichimi powder (Japanese chilli).



Spicy Chicken ISO

Crispy chicken, katsu sauce and shichimi powder (Japanese chilli).





Salmon Dragon Roll

Crabstick, avocado, mayonnaise, shichimi powder (Japanese chilli) and salmon topping.

• • • • • • • • • • • 154 kcal



Soft Shell Crab ISO

Tempura soft shell crab. Japanese pickles, yuzu tobiko (fish roe) and sweet chilli mayonnaise.

• • • • • • • • • 181 kcal



Crispy Salmon Skin ISO

• • • • • • • • • • 121 kcal

Classic Japanese. Crispy fried salmon skin.



YO! Roll

Our signature dish! Salmon, avocado, masago (fish roe) and mayonnaise.

• • • • • • • • • • • • 140 kcal



Crunchy Prawn ISO

Prawn katsu, avocado, wasabi masago (fish roe) and mayonnaise.

• • • • • • • • • • • 137 kcal



Rainbow Roll

Salmon, tuna, tamago, avocado, cucumber and masago (fish roe) rolls topped with sliced salmon, tuna and prawn.

265 kcal



California Roll

Crabstick, avocado, mayonnaise and sesame seeds.



Spicy Tuna Mini ISO

Tuna and spring onion with chives and a spicy masago sauce.

• • • • • • • • • 126 kcal

Love YO! Sushi?

For great offers, news and more, visit **yosushi.com** to join our YO! Love Club. follow us on Cooperation (a) OSushi or like us on **facebook** .com/yosushi



• • • • • • • • 118 kcal

£2.50 £3.10 £3.60 £4.10 £5.00

salads

••••• 121 kcal

Edamame (V)

Salted blanched sov beans (squeeze and suck - discard the pod).



Spicy Chicken

Spicy chicken with ginger and garlic dressing.

• • • • • • • • • • 181 kcal



Kaiso Salad (V)

Sesame marinated kaiso (Japanese seaweed) salad with edamame and carrot.

• • • • • • • • • • 120 kcal



Crunchy Tofu (V)

Crunchy tofu with su-miso sauce (mustard-vinegar miso sauce).

• • • • • • • • • • • • • 103 kcal



Aubergine (V)

Aubergine with harusame dressing (garlic, sesame, ginger).

• • • • • • • • 82 kcal



Salmon & Broccoli

Premium sliced salmon. tender stem broccoli and mooli with harusame dressing (garlic, sesame, ginger).

• • • • • • • • • • 132 kcal

desserts

Treat yourself to something sweet at the end of your meal!



Dorayaki (V)

Japanese pancake with custard filling and raspberry sauce.



Chocolate Mochi (V)

Soft Japanese rice cake ball filled with dark chocolate ganache.



Fresh Fruit (V)

Freshly sliced pineapple, honevdew melon, grapes and strawberry.



Strawberry Cheesecake Mochi (V)

Soft Japanese rice cake ball filled with strawberry cheesecake coated in biscuit crumb.

• • • • • • • • • • • 224 kcal



Mochi (V)

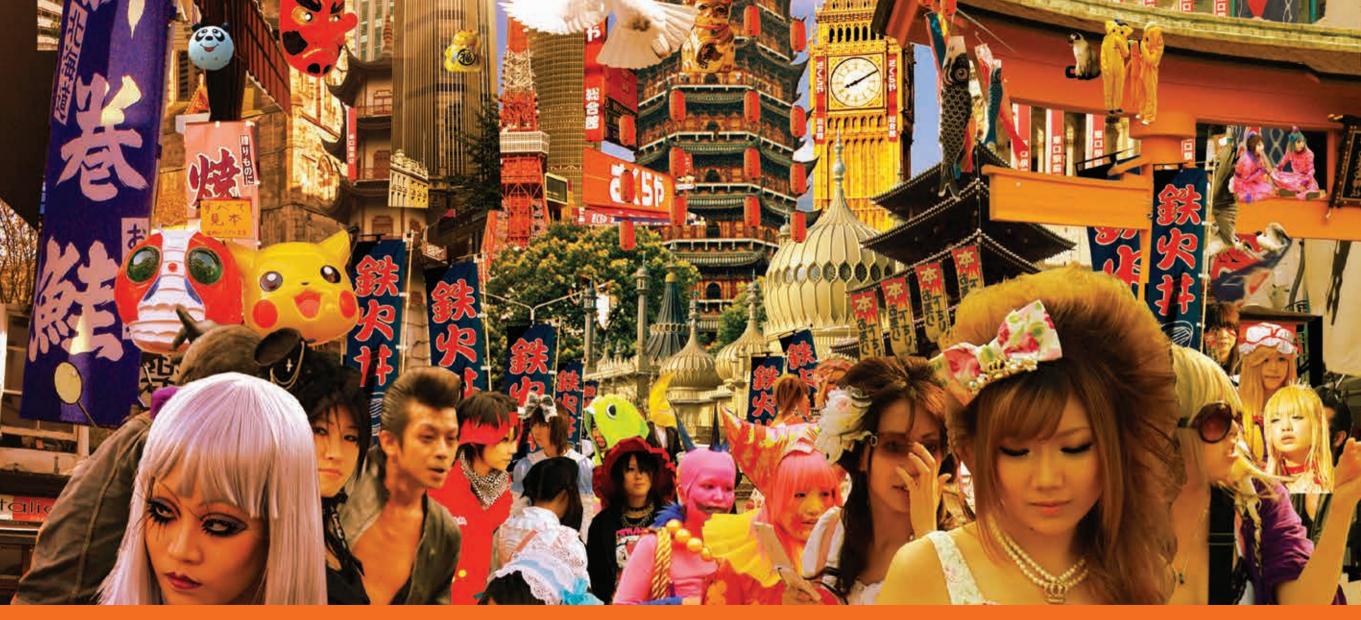
Soft Japanese rice cake ball with a sweet filling.

• • • • • • • • • • • 59 kcal

• • • • • • • • • • 131 kcal

£2.50 £3.10 £3.60 £4.10 £5.00





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