



Grab a seat, order your drinks and help yourself to our delicious dishes on the belt.

You can order hot food (and any dishes you can't see on the belt) from a team member.

When you're done, we'll add up all your coloured plates to work out your bill. Simple!

If you are new to YO!

We recommend choosing 4-5 dishes each.

enjoy!

prices







rolls © four



new volcano

Sushi roll filled with grilled pineapple and prawn tempura topped with crab salad dressing in teriyaki glaze.



new super cali crazy crispy crunchy-alidocious

Dive into creamy crunchy textures crab meat and avocado kissed with sweet chili mayo topped with crunchy crab.



new crispy rice ball

Crispy sushi rice ball crowned with marinated tuna or salmon, and creamy avocado for a mouthwatering treat.

tuna or salmon



runchy spinach salmon

Experience harmony with fresh salmon, blanched spinach, and zesty spicy mayo dancing on your palate.



golden days

Oman chip-crusted sushi roll filled with crab surimi, fresh avocado, jalapeño and garlic aioli. (



T flaming hot

A hot Cheetos® lover's crusted roll filled with prawn tempura, fresh mango, asparagus, and topped with our special Cheetos® sauce and lemon aioli. (



rispy salmon skin

Crispy fried salmon skin with shichimi powder and spring onion.



dynamite

Salmon, chilli oil and avocado, rolled in crispy onions, topped with sriracha sauce and mayo.



popstar shrimp

Crispy fried popcorn shrimp with pickles, chives, and toasted white sesame seeds topped with honey mayo.



california dxb

Surimi, avocado, Japanese mayo, and masago.



spicy chicken katsu

Delicious chicken katsu and rocca leaves rolled in shichimi powder and topped with tonkatsu sauce.





YO!

Our signature roll! Fresh salmon, avocado and mayo, rolled in orange masago.



spicy crunchy prawn

Crunchy prawn tempura and sweet chilli mayo dip.



🕶 smoked salmon phili

Creamy sushi filled with fresh cucumber, hugged by delectable smoked salmon.



ginza g

Salmon, cream cheese, cucumber, chives and black tobiko topped with teriyaki, sriracha and mayo.



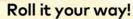
california

Surimi, avocado and Japanese mayo with toasted black and white sesame seeds.



spicy tuna

Chopped tuna, spicy sriracha and rayu chilli oil. (



Swap out the classic nori paper for a sleek soy paper; because every sushi roll deserves to dress up in its favorite outfit!

Extra AED 2 per roll Not included in okawari all you can eat offer.





cucumber 🚾

Crunchy cucumber with toasted sesame seeds in a nori roll.



avocado

Avocado and mayo wrapped in a nori roll. ۷



salmon

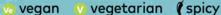
Fresh salmon and wasabi wrapped in a nori roll.



tuna

Fresh tuna and wasabi wrapped in a nori roll.







our dishes may contain nuts, please enquire with your server.



salads

aubergine salad

Fried golden aubergine glazed with our homemade harusami sauce, grated ginger sprinkled with spring onion. •

edamame

Succulent edamame in their pods.
Sprinkled with sea salt and spring onion.

rab salad

Crab salad with Japanese mayo, sliced cucumber, Asian caviar and wakame.

🕶 kaiso salad

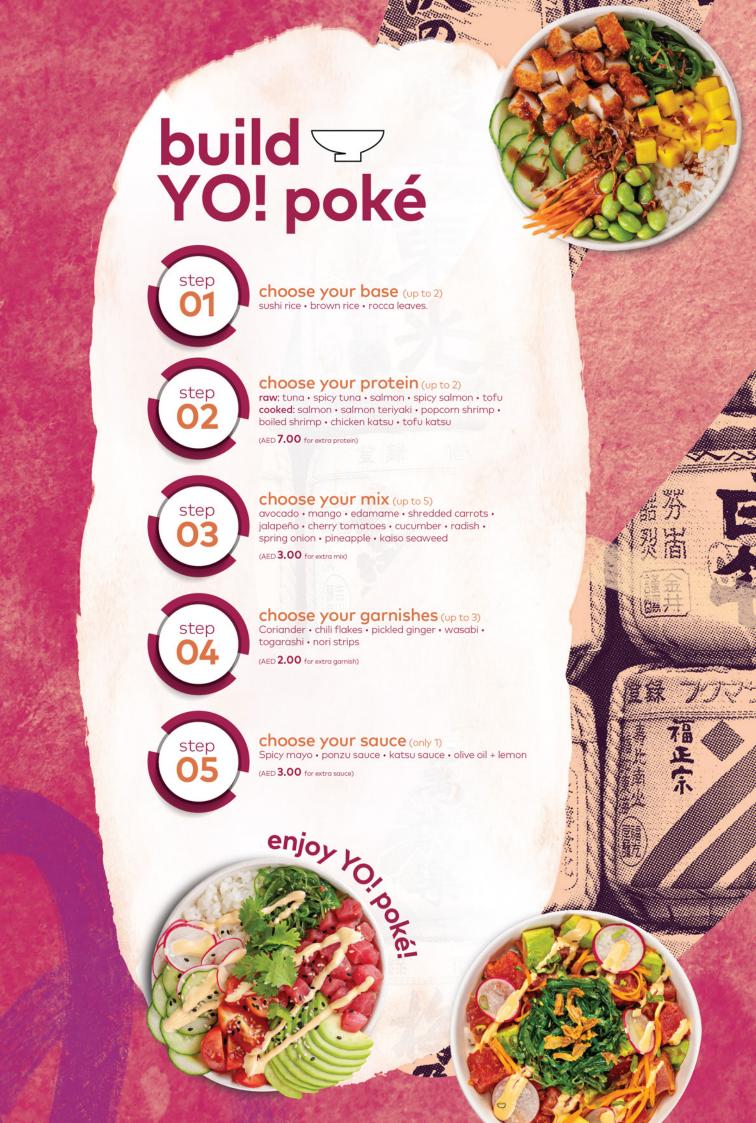
Marinated mixed seaweed, edamame and carrot in a su-miso dressing. V

y salmon skin salad

Crispy fried salmon skin, carrots, cabbage, red onion, bean sprouts, capsicum and spring onions.

crab salad





katsu

💌 chicken katsu

Succulent chicken breast in Japanese panko, drizzled with tonkatsu sauce.

🗾 new shrimp katsu

Crispy shrimp in Japanese panko drizzle with tonkatsu sauce. 😲

🖊 tofu katsu

Crispy tofu in Japanese panko, drizzled with tonkatsu sauce. 💟

katsu curry bowl

chicken katsu curry

Succulent chicken breast in Japanese panko, drizzled with curry sauce and steamed rice.

new shrimp katsu curry

Crispy shrimp in Japanese panko drizzle with curry sauce and steamed rice.

tofu katsu curryCrispy tofu in Japanese panko, drizzled with curry sauce and steamed rice.





🖊 salmon teriyaki bao

A must-try! Pillowy steamed bao filled with flaky pieces of crispy salmon glazed in our sweet and tangy teriyaki sauce with pickled carrot, pickled red cabbage, coriander, creamy avocado and lemon aioli.



rchicken katsu bao

Pillowy steamed bao filled with slices of crispy fried chicken katsu, pickled gherkins and carrots, fresh corriander, and spicy mayo.

🖊 new steak bao

Pillowy steam bun filled with crispy beef flakes toast in our sweet and tangy teriyaki glaze with pickled carrot, coriander and homemade garlic aioli.

shrimp tempura bao
Soft and fluffy steamed bao filled with shrimp tempura, pickled carrots and red cabbage, fresh coriander with our homemade spicy mayo sesame seed.

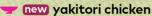




^{*}Some of our menu items contain nuts. For guests with nut allergies, please consult with your server before placing your order.



plates



Marinated chicken offering a smoky, savory, and slightly sweet flavor explosion.

mew yakitori beef

Sink your teeth into marinated beef, perfectly balanced with smoky, savory, and slightly sweet flavors.

YO! fries

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

new mighty fries

Chicken paired perfectly with golden, seasoned fries.

hot and spicy edamame

Soybeans, oyster sauce, fried garlic, black pepper and shichimi powder. ($\ensuremath{\omega}$

new mega gyoza

Traditional Korean dumpling steamed or fried to crispy and golden perfection.

chicken or beef

vegetable 😗

mew coconut shrimp

Crispy shrimp with a blend of tropical sweetness and spicy kick found in our signature coconut and sriracha sauce.

crispy chilli chicken

Cubes of breaded boneless chicken crispy-fried with sweet chilli sauce.

prawn siomai

Crispy prawn dumplings with sweet chilli dipping sauce.

dynamite popcorn shrimp

Tempura shrimp drizzled with a sweet shiro miso and chilli sauce.

prawn tempura

Crunchy prawn tempura, ginger and harusame sauce.

yakisoba

Fresh yakisoba noodles stir-fried in a tangy sauce.

yeggie 🕖





fried rice (

Seasoned sushi rice stir-fried with shichimi chilli powder.



veggie 🔻



plain seafood





mega gyozo



mighty fries

coconut shrimp



teriyaki

y salmon teriyaki

Salmon slices glazed in a sweet, sticky teriyaki glaze, topped with sesame seeds.

garlic beef teriyaki

Crispy slices of beef in a tempting sticky garlic and soy glaze with a fresh chilli kick. (

rhicken teriyaki

Succulent chicken thigh glazed in a sweet, sticky teriyaki glaze, topped with sesame seeds.

teriyaki bowl

salmon teriyaki bowl

Sticky teriyaki glazed salmon served on steamed rice.

garlic beef teriyaki bowl

Crispy slices of beef in a tempting sticky garlic and soy glaze with a fresh chilli kick served on steamed rice. (

don't forget desserts

nutella® bao-nut

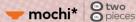
Sugar coated fried bao filled with layers of cream frosting, nutella® spread, toasted marshmallow and crushed nuts.

chocolate cake

A combination of moist chocolate cake with Nutella® frosting. V

new unicone madness*

Step into a sweet nostalgia with our childhood dream dessert: vibrant waffles, cotton candy ice cream, and playful toppings for a whimsical finale. *NOT INCLUDED IN OKAWARI OFFER



Soft and chewy rice dough exterior, the indulgent filling features a decadent cream, offering a luxurious burst of chocolate or strawberry

flavor with every bite.

*NOT INCLUDED IN OKAWARI OFFER







nytella boo-nut



new a jar for YO!

Try our Seasonal Dessert Jar, featuring a chef's choice of delicious, seasonal-inspired dessert - ask waiter for more info.



bubble tea AED 27

chocolate lover

A velvety journey where rich, creamy chocolate meets playful tapioca pearls, Ideal for chocolate lovers looking to add a bubbly twist to their day!

Premium, finely ground matcha combined with silky tapioca pearls for a soothing, earthy flavor with a playful twist.

mango tropical

ounshine in every sip! A refreshing, sweet adventure that'll whisk you away to mango paradise.

classic charm

This original favorite combines smooth, rich tea with sweet, chewy tapioca pearls for a perfectly balanced sip. It's the quintessential boba experience, beloved for its simplicity and satisfying depth of flavor

strawberry fields forever

Embrace the sweetness of summer! A refreshing and fruity delight where each sip bursts with flavor and fun. Ideal for boba lovers looking for a sweet, berry-filled treat.

taro magic

The velvety richness of taro blends into a creamy, sweet concoction, complemented by chewy tapioca pearls. Its distinctive purple hue and comforting, nutty flavor make every sip a whimsical escape to a land of magic.







soft drinks

AED 19

beer (non-alcholic) asahi



AED 27

mocktails & juices

AED 22

mango madness

Fresh mango, mango syrup, lime juice, 7up

thyme lemonade

Fresh lemonade, thyme syrup, fresh thyme & lemon

blue lagoon

Blue curacao, 7up, lime juice, cucumber & swedish fish

passion fruit mojito
7up, passion fruit syrup, lime, mint, passion fruit seeds

lychee rose

7up, grenadine, lyche fruit, rose water

fresh orange / mango / pineapple

water

still and sparkling (S)	AED 16
still and sparkling (L)	AED 26
local still water (S)	AED 10

japanese brew teas

AED 16

AED 16

hot or chilled

Green tea with ginkgo leaves, sencha, sakura white tea, apricot green tea, herbal relaxation tea

unlimited hot green tea

Sencha whole green tea leaves

coffees

americano	AED 17
espresso	AED 17
double espresso	AED 19
cappuccino	AED 19
café latte	AED 21



