



Sushi
and fresh
Japanese
food

Follow us:

 @yosushi_me

 YO! Sushi Middle East

menu

how to YO!

hello!

1. Grab a seat, order your drinks and help yourself to our delicious dishes on the belt.
2. You can order hot food (and any dishes you can't see on the belt) from a team member.
3. 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!



AED 19



AED 19



AED 22



AED 26



AED 28



AED 30



AED 33



AED 36



AED 54



digital menu

rolls

(4 pieces)



crispy salmon skin
Crispy fried salmon skin with shichimi powder and spring onion. 🌿



new golden days
Oman chip-crusted sushi roll filled with crab surimi, fresh avocado, jalapeño and garlic aioli. 🌿



new 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. 🌿



dynamite
Salmon, chilli oil and avocado, rolled in crispy onions, topped with sriracha sauce and mayonnaise. 🌿



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



california dxb
Surimi, avocado, Japanese mayonnaise, and masago.



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



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 mayonnaise, rolled in orange masago.



flame-grilled salmon and cheese
Salmon, surimi mix, cucumber and avocado topped with cheese in a nori roll.



rainbow
Spicy shrimp mix and cucumber topped with fresh avocado, seabream nigiri and salmon nigiri in a nori roll.



spicy crunchy prawn
Crunchy prawn tempura and sweet chilli mayonnaise dip. 🌿



smoked salmon and tuna philly
Tuna, avocado, chives and cucumber topped with smoked salmon in a nori roll.



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



prawn star
An avocado roll in crispy panko coated nori, topped with a spicy prawn cocktail.



spicy tuna
Chopped tuna served two ways, spicy sriracha and rayu chilli oil. 🌿



hamachi and mango
Hamachi, mango, asparagus, cucumber topped with fresh avocado in a nori roll.

maki

(6 pieces)



cucumber
Crunchy cucumber with toasted sesame seeds in a nori roll. 🌿



avocado
Avocado and mayonnaise wrapped in a nori roll. 🌿



salmon
Fresh salmon and wasabi wrapped in a nori roll.



tuna
Fresh tuna and wasabi wrapped in a nori roll.

new

bao buns

(2 pieces)

shiitake 'shroom katsu
Soft and fluffy steamed bao filled with crunchy shiitake mushroom katsu, and truffle hoisen aioli. 🌿

chicken katsu
Pillowy steamed bao filled with slices of crispy fried chicken katsu, pickled gerkins, pickled carrot fresh coriander, and spicy mayo.

salmon katsu
Soft and fluffy steamed bao filled with crispy salmon katsu, pickled carrot, pickled red cabbage, smashed avocado, fresh coriander, and lemon aioli.

salmon teriyaki bao



🌿 **vegan** 🌿 **vegetarian** 🌿 **spicy**
our dishes may contain nuts, please enquire with your server.

nigiri



👉 **glazed aubergine** (3 pieces)
Teriyaki glazed aubergine on sushi rice wrapped with a nori band. 🌱



👉 **cooked prawn** (2 pieces)
Cooked prawn and wasabi. 🌱



👉 **aburi salmon** (2 pieces)
Salmon topped with garlic mayonnaise and ponzu sauce, lightly seared with a blow torch for a delicious finish.



👉 **tuna** (2 pieces)
Yellowfin tuna and wasabi. 🌱



👉 **salmon** (2 pieces)
Fresh, hand-cut salmon on sushi rice. Try it with wasabi and soy sauce! 🌱

sashimi

👉 **assorted**
Two slices of: salmon, tuna and hamachi.

👉 **salmon selection**
Three pieces of salmon sashimi, two salmon nigiri and two salmon maki all on one plate.

👉 **tuna**
Thick cut slices of yellowfin tuna on a bed of mooli and lemon.

👉 **salmon**
Our freshest cuts of thick-sliced salmon, on a bed of mooli and lemon.

👉 **tuna and avocado tartare**
Premium yellowfin tuna with avocado and ponzu sauce topped with crispy shallots.

👉 **salmon and yuzu salsa**
Thinly sliced salmon served up with a yuzu and ponzu dressing.



salmon selection

spicy seafood 🌱



shiitake mushroom 🌱



YO!
loves

chicken katsu bao



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

👉 **salmon teriyaki**
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.

ramen*

👉 **shiitake mushroom**
Fresh noodles in a vegetable broth with sautéed shiitake mushrooms, tofu and pak choi. Topped with pickled onions. 🌱

👉 **chilli chicken**
Classic ramen noodles, kimchi-spiced grilled chicken, fragrant broth. 🌱

👉 **spicy seafood**
Prawns, salmon, squid and vegetables in a hot and spicy kimchi broth served with thick udon noodles. 🌱


*Your choices of ramen or udon noodles.

unlimited miso soup


Miso is an authentic Japanese soup with wakame, spring onion and tofu; the perfect starter or accompaniment to your meal.

salads


new aubergine salad

Fried golden Aubergine glazed with our homemade harusami sauce, grated ginger, and sprinkled with spring onion. 

edamame

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

kaiso salad

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

new squid salad

Poached Squid with onion and shredded green capsicum and carrot tossed in our tasty Kimchi sauce.

salmon skin salad

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

crab salad

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

new kimchi salmon salad

Marinated fresh salmon with fresh vegetable tossed in our special japanese mayo and kimchi sauce.

teriyaki


chicken teriyaki

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

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. 



aubergine salad 



kimchi salmon salad



build YO! own poké

step 1: choose your base (up to 2)
sushi rice, brown rice, or rocca leaves.

step 2: choose your protein (up to 2)
raw: tuna, spicy tuna, salmon, spicy salmon or tofu.
cooked: salmon, salmon teriyaki, popcorn shrimp, boiled shrimp, chicken katsu, or tofu katsu.

(AED 7.00 for extra protein)

step 3: choose your mix (up to 5)
avocado, mango, edamame, shredded carrots, jalapeño, cherry tomatoes, cucumber, radish, spring onion, pineapple, or kaiso seaweed.

(AED 3.00 for extra mix)

step 4: choose your garnishes (up to 3)
coriander, chili flakes, pickled ginger, wasabi, togarashi, or nori strips.

(AED 2.00 for extra garnish)

step 5: choose your sauce (only 1)
spicy mayo, ponzu sauce, katsu sauce, or olive oil + lemon.

(AED 3.00 for extra sauce)

step 6: enjoy your tasty poké!

Follow us on:

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 YO! Sushi Middle East

street food

🍷 chicken karaage

Crunchy fried chicken marinated in soy, ginger and garlic served with mayonnaise.

🍷 katsu sando

Chicken katsu, mixed salad greens, carrots, red cabbage with katsu sando sauce and mustard mayo.

🍷 YO! fries

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

🍷 hot and spicy edamame

Soybeans, oyster sauce, fried garlic, black pepper and shichimi powder. 🌱

🍷 veggie gyoza**

Mix vegetable deep fried dumplings with our chef's special harusame sauce. 🌱

** Steamed option available

🍷 gyoza**

Chicken or beef deep fried dumplings with dipping sauce.

** Steamed option available

🍷 crispy chilli chicken

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

🍷 prawn siomai

Crispy prawn dumplings with sweet chilli dipping sauce. 🌱

🍷 **new** takoyaki

Fried battered octopuss topped with ton katsu Japanese mayo, and bonito flakes.

🍷 veggie yakisoba

Fresh yakisoba noodles stir-fried in a tangy sauce served with crunchy vegetables. 🌱

🍷 veggie fried rice

Seasoned sushi rice stir-fried with vegetable and shichimi chilli powder. 🌱

🍷 chicken fried rice

Seasoned sushi rice stir-fried with chicken and shichimi chilli powder. 🌱

🍷 prawn yakisoba

Fresh yakisoba noodles stir-fried in a tangy sauce served with prawns. 🌱

🍷 seafood fried rice

Seasoned sushi rice stir-fried with seafood and shichimi chilli powder. 🌱

🍷 popcorn shrimp

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

🍷 prawn tempura

Crunchy prawn tempura, ginger and harusame sauce.



katsu

🍷 tofu katsu

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

🍷 chicken katsu

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

🍷 tofu katsu curry

Crispy tofu in Japanese panko, drizzled with curry sauce and steamed rice. 🌱

🍷 chicken katsu curry

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



don't forget desserts

watermelon

Freshly sliced watermelon. **Ve**

new nutella® bao-nut

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

chocolate cake

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

new s'mores banana sundae

Golden fried banana loaded with brownie, ice cream, strawberry, caramel sauce, whipped cream, chopped peanuts, maraschino cherry, toasted marshmallow skewer and peperoni stick.

nutella® bao-nut

try me!

s'mores banana sundae

quench YO! thirst **V**

soft drinks

AED 18

beer (non-alcoholic) asahi

AED 24



mocktails & juices

AED 19

tropical vibes

coconut, fresh pineapple, fresh orange and sprite.

beach breeze

lime juice, blue curacao, fresh cucumber and sprite.

dxb fizz

lime juice, pineapple syrup, mojito mint base syrup, fresh mint and lime.

sakura lemonade

lemon juice, amarena syrup, amarena cherries, lemon slice and fresh mint.

mango madness

lime juice, mango syrup, ginger syrup, fresh mango and lime slice and ginger.

fresh orange

fresh mango

fresh pineapple

water

still and sparkling (S)

AED 16

still and sparkling (L)

AED 26

local still water (S)

AED 10

Hot or chilled brew teas

AED 15

japanese green tea with ginkgo leaves

japanese sakura white tea

japanese herbal relaxation tea

japanese sencha

japanese apricot green tea

unlimited hot green tea

AED 15

sencha whole green tea leaves



Ve vegan **V** vegetarian **(S)** spicy

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