

現在地

# MENU

JAPANESE STREET FOOD  
& SUSHI

YD! 活



Hamachi &amp; Orange Ponzu Sashimi\*

Great taste starts with the best ingredients: fresh, authentic and responsibly sourced. Take our delicious seafood – we insist on full traceability, from sea to plate. And we don't serve endangered Bluefin tuna. Ever.

## SALADS

Sides and snacks from the heart of Japan

- **Ramen Noodle Salad**  
Ramen noodles in sesame sauce, with pickled ginger, wakame and crispy shallots ⑤
- **Potato Salad**  
An Izakaya classic. Potatoes and quick-pickled veg in a karashi mayo dressing ⑤
- **Edamame**  
Soya beans sprinkled with Okinawan sea salt and scallions ⑤
- **Kaiso Seaweed**  
Marinated seaweed, edamame, carrot with su-miso dressing and sesame seeds ⑤
- **Spicy Chicken Salad**  
Kimchi grilled chicken, salad leaf, edamame and carrot with sesame soy dressing

## SASHIMI

Premium slices of fish and meat

- **Salmon\***  
Our freshest cuts of thick-sliced salmon served with daikon, shiso leaf and lemon
- **Tuna\***  
Thick cut bigeye tuna served with daikon, shiso leaf and lime
- **Albacore & Truffle\***  
Lightly seared albacore tuna sashimi dressed with a truffle ponzu sauce
- **Hamachi & Orange Ponzu\***  
Hamachi sashimi in orange ponzu sauce with jalapeños, shichimi and amaranth cress
- **Salmon & Yuzu Salsa\***  
Thinly sliced salmon served up with a yuzu salsa and ponzu dressing
- **Beef Tataki\***  
Pepper seared rare beef with a tangy cilantro pesto

## HOT STREET FOOD



Chicken Tsukune\*



Avocado Nori Taco ⑤

## IZAKAYA

Perfect after-work dishes

- **Chicken Tsukune\***  
Grilled minced chicken, shiro miso & shiso leaf skewers with teriyaki glaze and shichimi
- **Chicken Karaage**  
Golden bites of crispy fried chicken, marinated in sake and soy
- **Furikake Fries**  
Crispy fries coated in sriracha, mayo, yuzu furikake, aonori, bonito and white sesame
- **Yakisoba**  
Hot yakisoba noodles and crunchy fresh vegetables, in a tangy sauce ⑤
- **Shishito Peppers**  
Pan-fried peppers with Okinawa sea salt and lemon wedge ⑤
- **Takoyaki**  
Osaka's #1 dish! Crunchy battered octopus drizzled in mayo, tonkatsu, aonori and bonito flakes

## TEMPURA NORI TACOS

Tempura crispy nori shells filled with rice & filling

- **Tuna Nori Taco\***  
Bigeye tuna, sriracha mayo, yuzu salsa, scallions and shichimi
- **Salmon Nori Taco\***  
Salmon, sriracha mayo, yuzu salsa and yuzu tobiko
- **Avocado Nori Taco**  
Avocado, sriracha mayo, yuzu salsa, crispy shallots, cress ⑤

## WINGS

Crispy fried marinated chicken wings

- **Japanese**  
Dusted with sansho pepper and lemon
- **Korean**  
Coated in spicy Korean gochujang sauce
- **Asian**  
Coated in sticky teriyaki, sesame oil and white sesame

## SUSHI

Two rice blocks with a tasty topping

- **Salmon\***  
Salmon and a little wasabi
- **Tamago**  
Sweet, light egg omelette and nori wrap (V)
- **Tuna\***  
Bigeye tuna and a little wasabi
- **Albacore Tuna\***  
Lightly seared albacore tuna sashimi
- **Hamachi\***  
Premium yellowtail sprinkled with shichimi powder
- **Shrimp**  
Poached, butterflied shrimp with a wasabi kick
- **Kaiso**  
Marinated seaweed with su-miso sauce and sesame seeds wrapped in nori (V)
- **Ikura\***  
Salmon roe wrapped in a shiso leaf

## ABURI SUSHI

Sushi flame-seared for deeper flavor

-  **Salmon & Ikura\***  
Salmon, ponzu, mayo, ikura and rocket cress
-  **Shrimp & Yuzu**  
Poached shrimp, ponzu mayo, yuzu tobiko and rocket cress
-  **Scallop & Ama Miso\***  
Scallop, sweet white miso, amaranth cress & rocket cress
-  **Beef & Garlic\***  
Beef, teriyaki sauce, garlic puree, scallions and shichimi

-  **Tuna & Ponzu\***  
Bigeye tuna, ponzu mayo, arënkha caviar, scallions and orange ponzu
-  **Hamachi & Yuzu\***  
Yellowtail, yuzu kosho mayo, jalapeño, yuzu koshu, amaranth cress and roasted scallion oil

Our expert chefs craft fresh dishes from the finest ingredients, to thrill all your 10,000 taste buds.

For Aburi sushi, we flame-sear fresh sashimi with a blowtorch, heightening the flavors of the rice, fish and meat for extra depth.



Shishito & Cheese Kushi Katsu (V)



Katsu Sando

## KUSHI KATSU

Two crispy battered skewers with dipping sauce

- Lotus Root and 'No Double Dipping sauce' (V)
- Shishito & Cheese and 'No Double Dipping sauce' (V)
- Salmon & Ikura and 'No Double Dipping sauce'
- Quail Egg and 'No Double Dipping sauce' (V)
- Arabiki Sausage and 'No Double Dipping sauce'
- Shrimp & Oba and 'No Double Dipping sauce'

## KATSU SANDO

Crispy katsu in soft white bread

- **Katsu Sando**  
Panko breaded chicken thigh, tonkatsu sauce and karashi mustard

## KATSU

Coated in panko breadcrumbs drizzled with sauce

- Chicken Katsu
- Shrimp Katsu
- Tofu Katsu (V)

## KATSU CURRY

Katsu in mild curry sauce with rice

- Chicken Katsu Curry (N)
- Shrimp Katsu Curry (N)
- Tofu Katsu Curry (N) (V)

## GYOZA

Juicy fried dumplings with soy vinegar dip

- Chicken Gyoza
- Shrimp Gyoza
- Vegetable Gyoza (V)

# ROLLS

Large and small sushi rolls of fresh fish, veg or seafood

- 

**Salmon Dragon Roll\***  
California roll with salmon, shichimi powder and scallions
- 

**Ginza Roll\***  
Salmon, cream cheese, cucumber, with caviar, teriyaki, sriracha and mayo
- 

**Spider Roll**  
Tempura soft shell crab and pickled ginger, with yuzu tobiko and sweet chili sauce
- 

**Yasai Roll**  
Tamago, inari, avocado, cucumber and carrot, with teriyaki and mayo (V)
- 

**Shrimp Roll**  
Crunchy shrimp katsu and avocado roll, rolled in dried purple shiso yukari
- 

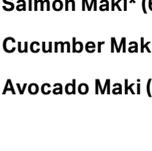
**California Roll (4 Pieces)**  
Crab salad, avocado and Japanese mayo, with toasted black and white sesame seeds
- 

**YO! Roll\***  
Salmon, avocado and Japanese mayo, with orange masago
- 

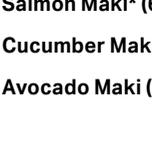
**Philadelphia Roll\* (4 Pieces)**  
Smoked salmon wrapped roll, with cucumber and cream cheese
- 

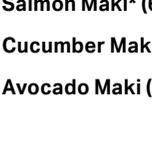
**Spicy Tuna Roll\* (4 Pieces)**  
Chopped tuna, spicy sriracha and rayu chili oil, rolled in shichimi powder
- 

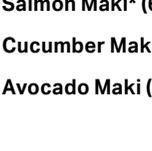
**Salmon Skin Roll**  
Crispy fried salmon skin roll with shichimi powder, rolled in scallions
- 

**Blossom Roll\***  
Shrimp katsu and avocado, rolled in purple shiso yukari, with spicy tuna
- 

**Tuna Maki\* (6 Pieces)**
- 

**Dynamite Roll\***  
Salmon, avocado and rayu chili oil roll, with sriracha, mayo and scallions
- 

**Salmon Maki\* (6 Pieces)**
- 

**Cucumber Maki (6 Pieces)** (V)
- 

**Avocado Maki (6 Pieces)** (V)



Yuzu Tsukune Ramen\*



Kimchi Salmon Bao

## BROTHS

Light and tasty soups

- 

**Unlimited Miso Soup**  
A light shiro miso broth with wakame, scallions and tofu. I'm refillable! Ask a server for refills (V)
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**Chazuke**  
Flaked salmon and yellowtail on steamed rice, fragrant shiso leaf, yuzu furikake with 'pour-your-own' umami yuzu broth

## RAMEN & SOBA

Big, hearty bowls of goodness

- 

**Yuzu Tsukune Ramen\***  
Chicken tsukune, soft boiled egg, wakame, shishito peppers, ramen, kamaboko fishcake in a yuzu broth, with nori garnish \$10.00

- 

**Vegetable Kakiage Tempura Soba\***  
Tempura shredded veg, soft boiled egg, wakame, konbu & shiitake soy broth, buckwheat soba, with nori garnish \$9.50 (V)

## TEMPURA

Crisp, light fried food

- 

**Soft Shell Crab Tempura**  
Soft shell crab with a sweet chili mayo dip
- 

**Popcorn Shrimp Tempura**  
Tempura shrimp drizzled with a sweet shiro miso and chili sauce
- 

**Kakiage Vegetable Tempura**  
Shredded vegetables with a sesame vinegar sauce (V)

## BAO

Soft, pillowy steamed buns with hot filling

- 

**Miso Chicken Bao**  
Crispy chicken karaage, house pickled cucumbers and miso mayo
- 

**Kimchi Salmon Bao**  
Kimchi marinated salmon fillet, pickled red onion and scallions

## HOW TO YO!

Introducing our buzzy kaiten conveyor belt service and how to enjoy it to the max. It's super-simple to get going – you'll soon be a pro!

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

### PLATE KEY

- \$3.50
- \$4.00
- \$4.50
- \$5.00
- \$6.00
- \$7.00
- \$8.00



Ikura Sushi\*



Takoyaki



Strawberry Kakigori

## DESSERTS

Japanese sweets

- **Strawberry Kakigori**  
Shaved ice with strawberry syrup, blueberries, strawberries, mochi, condensed milk, vanilla ice cream, sunflower seeds (V)
- **Matcha & Adzuki Kakigori**  
Shaved ice with matcha syrup, adzuki beans, mochi, condensed milk, strawberries and vanilla ice cream (V)
- **Fruit**  
The perfect palate cleanser - our fresh fruit plate (V)
- **Hirata Donut**  
Deep fried bao with vanilla ice cream, miso caramel sauce, pistachio and soybean powder (V) (N)
- **Pastries of the day**  
Ask our server for our fresh Japanese pastries of the day (V)

## OUR CHEF RECOMMENDS

The best adventures begin with a moment of inspiration.

To start you on your journey, our chef has chosen some favorites from the 83 dishes on our diverse menu – we think it's a perfect mix of YO! classics and new exclusives;

- Hamachi & Orange Ponzu Sashimi\*
- Miso Chicken Bao
- Dynamite Roll\*
- Shrimp & Yuzu Aburi Sushi\*
- Shrimp & Shiso Kushi Katsu
- Popcorn Shrimp Tempura
- Avocado Nori Taco (V)
- Kaiso Seaweed (V)
- Takoyaki
- Chazuke

We've created the Nori Taco just for YO! NYC. Or try some Osaka soul food like the crispy Lotus Root Kushi Katsu, one of our 26 vegetarian choices.

Want Mo' YO!? Follow us on Facebook and Instagram

Instagram @YOSUSHIUSA

Facebook @YOSUSHIAMERICA

See our video journal of our travels to discover and curate the dishes for our menu.

Visit : [yosushiusa.com/nyc](https://yosushiusa.com/nyc)

(V) Vegetarian (N) Contains nuts

\*These dishes contain either egg, raw fish or uncooked fish. Consuming egg, raw fish or uncooked fish can cause foodborne illnesses

Please note: peanuts, nuts and other food allergens may be present at YO! We cannot guarantee that our products will be free of the eight major allergens identified by the FDA.

## WHITE WINE

### Mezzacorona Pinot Grigio

Aromatic crisp green apple, mineral and honeysuckle

\$8.00 Glass \$29.00 Bottle

### Villa Maria Sauvignon Blanc

Crisp and vibrant with fresh snow peas, zesty lime and fresh herbs

\$9.00 Glass \$30.00 Bottle

### Drumheller Chardonnay

Green mango, melon and white flowers, complemented by smoky mineral notes

\$9.50 Glass \$32.00 Bottle

## RED WINE

### Los Cardos Malbec

Intense, spicy, sweet, with red fruit and floral hints

\$9.00 Glass \$30.00 Bottle

### Hidden Crush Pinot Noir

Pretty Bing cherry, black raspberry, Asian spice and vanilla

\$9.50 Glass \$32.00 Bottle

### Columbia Crest Cabernet Sauvignon

Great complexity and structure, with dark berry fruits

\$9.50 Glass \$34.00 Bottle

## SPARKLING

### Enza Prosecco

Tart and refreshing palate, with notes of peaches and cream and a gentle fizz

\$9.50 187ml Glass



Authentic Japanese Sake

## BEER

### Koshihikari Echigo

Light, refreshing premium lager, brewed with Niigata's pride:

Koshihikari rice  
\$10.00 500ml bottle

### Asahi

Refreshing barley flavor and crisp aftertaste: the most popular high-quality beer in Japan  
\$6.00 330ml bottle

### Hitachino White

Mildly hopped Belgian-style, with a complex flavor of cilantro, orange peel and nutmeg  
\$12.00 330ml bottle

### Hitachino Red Rice Ale

Complex sake-like flavors with malt sweet notes  
\$13.00 330ml bottle

### Southern Tier IPA

Copper-color ale: pine and citrus, with a malt sweetness balancing a pine/grapefruit finish  
\$6.00 355ml bottle

### Narrangansett Lager

Light and refreshing with a clean finish. The beer from *Jaws!*  
\$5.00 355ml can

### Sapporo

Light, crisp lager in a big can  
\$8.00 650ml can

## SOFT DRINKS

### Coke / Diet Coke / Sprite / Ginger Ale / Lemonade / Club Soda

YO! I'm refillable!  
\$3.00

### Calpico

Milky Japanese soft drink  
\$3.70

### San Pellegrino Sparkling Water

\$2.75

### Ramune Original / Strawberry / Melon / Orange / Lychee

Japanese soda in fun, puzzling bottles  
\$3.85

### Fiji Water

\$2.75

### Pure Green Cold-Pressed Fruit & Vegetable Juice

Fresh cold-pressed juices from Pure Green, ask for today's flavors  
\$9.00

## COCKTAILS

### Yuzu Margarita

Tequila, triple sec, fresh yuzu juice and yuzu salt rim

\$12.00

### Matcha Gimlet

Dry gin, house-infused matcha syrup, fresh lime and shiso leaf

\$12.00

### Lychee & Ginger Martini

House-infused ginger vodka, lychee sake, lychee liqueur and lychee juice

\$12.00

### Sparkling Yuzu

Shochu, yuzu sake, St Germain elderflower liqueur, soda and shiso leaf

\$12.00

### Shiso Mojito

Lychee sake, shochu, fresh lime and shiso leaf

\$12.00

### Ume Manhattan

Suntory Toki Japanese Whiskey, plum wine and bitters

\$12.00

## TEAS

### Gorgeous Geisha

Sencha green tea with strawberries and cream. Served hot or iced

\$4.00

### Lemongrass and Ginger

Spicy zest with a refreshing sensation. Served hot or iced

\$4.00



One Cup Sake

## SAKE

### Dassai 50 Junmai Daiginjo

Rich, semi-dry with fruit, flower and spice aromas

\$25.00 300ml

### Suigei Tb Junmai

Dry, well-balanced; named for a samurai who drank like a whale

\$23.00 300ml

### Oze No Yukidoko Ohkara Junmai

A light and fragrant Junmai with a strong dry finish

\$21.50 300ml

### Shirakabe-Gura TB Junmai

Brimming with flavor: multiple layers of mineral and fruit

\$44.00 720ml

### New Hakkaisan Tokubetsu Junmai

Well-balanced, mellow and elegant

\$49.50 720ml

### SCB Yamada Nishiki JMD Genshu

Exceptionally smooth, balanced flavor, with a bountiful bouquet

\$72.00 720ml

### Reiko House Sake

Served hot

\$4.50 small

\$8.50 large

## ONE CUP SAKE

### Otokoyama

Clean, super-dry. Otokoyama means "man's mountain"

\$10.00 180ml cup

### Kikusui Funaguchi Honjozo

Unadulterated draft sake in a can. Bold and potent with some sweetness

\$12.00 200ml can

### Miyozakura

Crisp, clean and semi-dry in a cute, collectable cup

\$10.50 180ml cup

Sake that comes in its own cup.

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.



Hamachi & Orange Ponzu Sashimi\*

Great taste starts with the best ingredients: fresh, authentic and responsibly sourced. Take our delicious seafood – we insist on full traceability, from sea to plate. And we don't serve endangered Bluefin tuna. Ever.

## SALADS

Sides and snacks from the heart of Japan

- **Ramen Noodle Salad**  
Ramen noodles in sesame sauce, with pickled ginger, wakame and crispy shallots ④
- **Potato Salad**  
An Izakaya classic. Potatoes and quick-pickled veg in a karashi mayo dressing ④
- **Edamame**  
Soya beans sprinkled with Okinawan sea salt and scallions ④
- **Kaiso Seaweed**  
Marinated seaweed, edamame, carrot with su-miso dressing and sesame seeds ④
- **Spicy Chicken Salad**  
Kimchi grilled chicken, salad leaf, edamame and carrot with sesame soy dressing

## SASHIMI

Premium slices of fish and meat

- **Salmon\***  
Our freshest cuts of thick-sliced salmon served with daikon, shiso leaf and lemon
- **Tuna\***  
Thick cut bigeye tuna served with daikon, shiso leaf and lime
- **Albacore & Truffle\***  
Lightly seared albacore tuna sashimi dressed with a truffle ponzu sauce
- **Hamachi & Orange Ponzu\***  
Hamachi sashimi in orange ponzu sauce with jalapeños, shichimi and amaranth cress
- **Salmon & Yuzu Salsa\***  
Thinly sliced salmon served up with a yuzu salsa and ponzu dressing
- **Beef Tataki\***  
Pepper seared rare beef with a tangy cilantro pesto

## SUSHI

Two rice blocks with a tasty topping

- **Salmon\***  
Salmon and a little wasabi
- **Tamago**  
Sweet, light egg omelette and nori wrap ④
- **Tuna\***  
Bigeye tuna and a little wasabi
- **Albacore Tuna\***  
Lightly seared albacore tuna sashimi
- **Hamachi\***  
Premium yellowtail sprinkled with shichimi powder
- **Shrimp**  
Poached, butterflied shrimp with a wasabi kick
- **Kaiso**  
Marinated seaweed with su-miso sauce and sesame seeds wrapped in nori ④
- **Ikura\***  
Salmon roe wrapped in a shiso leaf

## ABURI SUSHI

Sushi flame-seared for deeper flavor

- **Salmon & Ikura\***  
Salmon, ponzu, mayo, ikura and rocket cress
- **Tuna & Ponzu\***  
Bigeye tuna, ponzu mayo, arênkha caviar, scallions and orange ponzu
- **Hamachi & Yuzu\***  
Yellowtail, yuzu kosho mayo, jalapeño, yuzu kosho, amaranth cress and roasted scallion oil
- **Scallop & Ama Miso\***  
Scallop, sweet white miso, amaranth cress & rocket cress
- **Beef & Garlic\***  
Beef, teriyaki sauce, garlic puree, scallions and shichimi

Our expert chefs craft fresh dishes from the finest ingredients, to thrill all your 10,000 taste buds.

For Aburi sushi, we flame-sear fresh sashimi with a blowtorch, heightening the flavors of the rice, fish and meat for extra depth.

## ROLLS

Large and small sushi rolls of fresh fish, veg or seafood

- **Salmon Dragon Roll\***  
California roll with salmon, shichimi powder and scallions
- **Yasai Roll**  
Tamago, inari, avocado, cucumber and carrot, with teriyaki and mayo ④
- **YO! Roll\***  
Salmon, avocado and Japanese mayo, with orange masago
- **Salmon Skin Roll**  
Crispy fried salmon skin roll with shichimi powder, rolled in scallions
- **Ginza Roll\***  
Salmon, cream cheese, cucumber, with caviar, teriyaki, sriracha and mayo
- **Shrimp Roll**  
Crunchy shrimp katsu and avocado roll, rolled in dried purple shiso yukari
- **Blossom Roll\***  
Shrimp katsu and avocado, rolled in purple shiso yukari, with spicy tuna
- **Dynamite Roll\***  
Salmon, avocado and rayu chili oil roll, with sriracha, mayo and scallions
- **Spider Roll**  
Tempura soft shell crab and pickled ginger, with yuzu tobiko and sweet chili sauce
- **California Roll (4 Pieces)**  
Crab salad, avocado and Japanese mayo, with toasted black and white sesame seeds
- **Philadelphia Roll\* (4 Pieces)**  
Smoked salmon wrapped roll, with cucumber and cream cheese
- **Spicy Tuna Roll\* (4 Pieces)**  
Chopped tuna, spicy sriracha and rayu chili oil, rolled in shichimi powder
- **Tuna Maki\* (6 Pieces)**
- **Salmon Maki\* (6 Pieces)**
- **Cucumber Maki (6 Pieces) ④**
- **Avocado Maki (6 Pieces) ④**



Chicken Tsukune\*

## IZAKAYA

Perfect after-work dishes

- **Chicken Tsukune\***  
Grilled minced chicken, shiro miso & shiso leaf skewers with teriyaki glaze and shichimi
- **Chicken Karaage**  
Golden bites of crispy fried chicken, marinated in sake and soy
- **Furikake Fries**  
Crispy fries coated in sriracha, mayo, yuzu furikake, aonori, bonito and white sesame
- **Yakisoba**  
Hot yakisoba noodles and crunchy fresh vegetables, in a tangy sauce ④
- **Shishito Peppers**  
Pan-fried peppers with Okinawa sea salt and lemon wedge ④
- **Takoyaki**  
Osaka's #1 dish! Crunchy battered octopus drizzled in mayo, tonkatsu, aonori and bonito flakes



Avocado Nori Taco ④

## TEMPURA NORI TACOS

Tempura crispy nori shells filled with rice & filling

- **Tuna Nori Taco\***  
Bigeye tuna, sriracha mayo, yuzu salsa, scallions and shichimi
- **Salmon Nori Taco\***  
Salmon, sriracha mayo, yuzu salsa and yuzu tobiko
- **Avocado Nori Taco**  
Avocado, sriracha mayo, yuzu salsa, crispy shallots, cress ④

## WINGS

Crispy fried marinated chicken wings

- **Japanese**  
Dusted with sansho pepper and lemon
- **Korean**  
Coated in spicy Korean gochujang sauce
- **Asian**  
Coated in sticky teriyaki, sesame oil and white sesame



Shishito & Cheese Kushi Katsu ④



Katsu Sando

## KUSHI KATSU

Two crispy battered skewers with dipping sauce

- **Lotus Root and 'No Double Dipping sauce' ④**
- **Shishito & Cheese and 'No Double Dipping sauce' ④**
- **Salmon & Ikura and 'No Double Dipping sauce'**
- **Quail Egg and 'No Double Dipping sauce' ④**
- **Arabiki Sausage and 'No Double Dipping sauce'**
- **Shrimp & Oba and 'No Double Dipping sauce'**

## KATSU SANDO

Crispy katsu in soft white bread

- **Katsu Sando**  
Panko breaded chicken thigh, tonkatsu sauce and karashi mustard

## KATSU

Coated in panko breadcrumbs drizzled with sauce

- **Chicken Katsu**
- **Shrimp Katsu**
- **Tofu Katsu ④**

## KATSU CURRY

Katsu in mild curry sauce with rice

- **Chicken Katsu Curry ④**
- **Shrimp Katsu Curry ④**
- **Tofu Katsu Curry ④ ④**

## GYOZA

Juicy fried dumplings with soy vinegar dip

- **Chicken Gyoza**
- **Shrimp Gyoza**
- **Vegetable Gyoza ④**



Yuzu Tsukune Ramen\*



Kimchi Salmon Bao

## BROTHS

Light and tasty soups

- **Unlimited Miso Soup**  
A light shiro miso broth with wakame, scallions and tofu. I'm refillable! Ask a server for refills ④
- **Chazuke**  
Flaked salmon and yellowtail on steamed rice, fragrant shiso leaf, yuzu furikake with 'pour-your-own' umami yuzu broth

## RAMEN & SOBA

Big, hearty bowls of goodness

- **Yuzu Tsukune Ramen\***  
Chicken tsukune, soft boiled egg, wakame, shishito peppers, ramen, kamaboko fishcake in a yuzu broth, with nori garnish \$10.00

- **Vegetable Kakiage Tempura Soba\***  
Tempura shredded veg, soft boiled egg, wakame, konbu & shiitake soy broth, buckwheat soba, with nori garnish \$9.50 ④

## TEMPURA

Crisp, light fried food

- **Soft Shell Crab Tempura**  
Soft shell crab with a sweet chili mayo dip
- **Popcorn Shrimp Tempura**  
Tempura shrimp drizzled with a sweet shiro miso and chili sauce
- **Kakiage Vegetable Tempura**  
Shredded vegetables with a sesame vinegar sauce ④

## BAO

Soft, pillowy steamed buns with hot filling

- **Miso Chicken Bao**  
Crispy chicken karaage, house pickled cucumbers and miso mayo
- **Kimchi Salmon Bao**  
Kimchi marinated salmon fillet, pickled red onion and scallions

## HOW TO YO!

Introducing our buzzy kaiten conveyor belt service and how to enjoy it to the max. It's super-simple to get going – you'll soon be a pro!

- Choose plates from the belt or order straight from our menu (just ask a server)
- The colors of the plates tell you how much each one costs
- When you're done, we'll count up your plates to work out the bill

### PLATE KEY

- \$3.50
- \$4.00
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- \$6.00
- \$7.00
- \$8.00



Ikura Sushi\*



Takoyaki

## OUR CHEF RECOMMENDS

The best adventures begin with a moment of inspiration.

To start you on your journey, our chef has chosen some favorites from the 83 dishes on our diverse menu – we think it's a perfect mix of YO! classics and new exclusives;

- Hamachi & Orange Ponzu Sashimi\*
- Popcorn Shrimp Tempura
- Miso Chicken Bao
- Avocado Nori Taco 🍃
- Dynamite Roll\*
- Kaiso Seaweed 🍃
- Shrimp & Yuzu Aburi Sushi\*
- Takoyaki
- Shrimp & Shiso Kushi Katsu
- Chazuke

We've created the Nori Taco just for YO! NYC. Or try some Osaka soul food like the crispy Lotus Root Kushi Katsu, one of our 26 vegetarian choices.



Strawberry Kakigori

## DESSERTS

Japanese sweets

- **Strawberry Kakigori**  
Shaved ice with strawberry syrup, blueberries, strawberries, mochi, condensed milk, vanilla ice cream, sunflower seeds 🍃
- **Matcha & Adzuki Kakigori**  
Shaved ice with matcha syrup, adzuki beans, mochi, condensed milk, strawberries and vanilla ice cream 🍃
- **Fruit**  
The perfect palate cleanser - our fresh fruit plate 🍃
- **Hirata Donut**  
Deep fried bao with vanilla ice cream, miso caramel sauce, pistachio and soybean powder 🍃 🥜
- **Pastries of the day**  
Ask our server for our fresh Japanese pastries of the day 🍃

Want Mo' YO!? Follow us on Facebook and Instagram

Instagram [@YOSUSHIUSA](#)  
Facebook [@YOSUSHIAMERICA](#)

See our video journal of our travels to discover and curate the dishes for our menu.

Visit : [yosushiusa.com/nyc](https://yosushiusa.com/nyc)

🍃 Vegetarian 🥜 Contains nuts

\*These dishes contain either egg, raw fish or uncooked fish. Consuming egg, raw fish or uncooked fish can cause foodborne illnesses

Please note: peanuts, nuts and other food allergens may be present at YO! We cannot guarantee that our products will be free of the eight major allergens identified by the FDA.

## WHITE WINE

**Mezzacorona Pinot Grigio**  
Aromatic crisp green apple, mineral and honeysuckle  
**\$8.00 Glass \$29.00 Bottle**

**Villa Maria Sauvignon Blanc**  
Crisp and vibrant with fresh snow peas, zesty lime and fresh herbs  
**\$9.00 Glass \$30.00 Bottle**

**Drumheller Chardonnay**  
Green mango, melon and white flowers, complemented by smoky mineral notes  
**\$9.50 Glass \$32.00 Bottle**

## RED WINE

**Los Cardos Malbec**  
Intense, spicy, sweet, with red fruit and floral hints  
**\$9.00 Glass \$30.00 Bottle**

**Hidden Crush Pinot Noir**  
Pretty Bing cherry, black raspberry, Asian spice and vanilla  
**\$9.50 Glass \$32.00 Bottle**

**Columbia Crest Cabernet Sauvignon**  
Great complexity and structure, with dark berry fruits  
**\$9.50 Glass \$34.00 Bottle**

## SPARKLING

**Enza Prosecco**  
Tart and refreshing palate, with notes of peaches and cream and a gentle fizz  
**\$9.50 187ml Glass**



Authentic Japanese Sake

## BEER

**Koshihikari Echigo**  
Light, refreshing premium lager, brewed with Niigata's pride: Koshihikari rice  
**\$10.00 500ml bottle**

**Asahi**  
Refreshing barley flavor and crisp aftertaste: the most popular high-quality beer in Japan  
**\$6.00 330ml bottle**

**Hitachino White**  
Mildly hopped Belgian-style, with a complex flavor of cillantro, orange peel and nutmeg  
**\$12.00 330ml bottle**

**Hitachino Red Rice Ale**  
Complex sake-like flavors with malt sweet notes  
**\$13.00 330ml bottle**

**Southern Tier IPA**  
Copper-color ale: pine and citrus, with a malt sweetness balancing a pine/grapefruit finish  
**\$6.00 355ml bottle**

**Narrangansett Lager**  
Light and refreshing with a clean finish. The beer from *Jaws!*  
**\$5.00 355ml can**

**Sapporo**  
Light, crisp lager in a big can  
**\$8.00 650ml can**

## SOFT DRINKS

**Coke / Diet Coke / Sprite / Ginger Ale / Lemonade / Club Soda**  
YO! I'm refillable!  
**\$3.00**

**Calpico**  
Milky Japanese soft drink  
**\$3.70**

**San Pellegrino Sparkling Water**  
**\$2.75**

**Ramune Original / Strawberry / Melon / Orange / Lychee**  
Japanese soda in fun, puzzling bottles  
**\$3.85**

**Fiji Water**  
**\$2.75**

**Pure Green Cold-Pressed Fruit & Vegetable Juice**  
Fresh cold-pressed juices from Pure Green, ask for today's flavors  
**\$9.00**

## COCKTAILS

**Yuzu Margarita**  
Tequila, triple sec, fresh yuzu juice and yuzu salt rim  
**\$12.00**

**Matcha Gimlet**  
Dry gin, house-infused matcha syrup, fresh lime and shiso leaf  
**\$12.00**

**Lychee & Ginger Martini**  
House-infused ginger vodka, lychee sake, lychee liqueur and lychee juice  
**\$12.00**

**Sparkling Yuzu**  
Shochu, yuzu sake, St Germain elderflower liqueur, soda and shiso leaf  
**\$12.00**

**Shiso Mojito**  
Lychee sake, shochu, fresh lime and shiso leaf  
**\$12.00**

**Ume Manhattan**  
Suntory Toki Japanese Whiskey, plum wine and bitters  
**\$12.00**

## SAKE

**Dassai 50 Junmai Daiginjo**  
Rich, semi-dry with fruit, flower and spice aromas  
**\$25.00 300ml**

**Suigei Tb Junmai**  
Dry, well-balanced; named for a samurai who drank like a whale  
**\$23.00 300ml**

**Oze No Yukidoke Ohkara Junmai**  
A light and fragrant Junmai with a strong dry finish  
**\$21.50 300ml**

**Shirakabe-Gura TB Junmai**  
Brimming with flavor: multiple layers of mineral and fruit  
**\$44.00 720ml**

**New Hakkaisan Tokubetsu Junmai**  
Well-balanced, mellow and elegant  
**\$49.50 720ml**

**SCB Yamada Nishiki JMD Genshu**  
Exceptionally smooth, balanced flavor, with a bountiful bouquet  
**\$72.00 720ml**

**Reiko House Sake**  
Served hot  
**\$4.50 small \$8.50 large**

## ONE CUP SAKE

**Otokoyama**  
Clean, super-dry. Otokoyama means "man's mountain"  
**\$10.00 180ml cup**

**Kikusui Funaguchi Honjozo**  
Unadulterated draft sake in a can. Bold and potent with some sweetness  
**\$12.00 200ml can**

**Miyozakura**  
Crisp, clean and semi-dry in a cute, collectable cup  
**\$10.50 180ml cup**



One Cup Sake

Sake that comes in its own cup.

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.

# MENU

## JAPANESE STREET FOOD & SUSHI