

## YO! Specialities

### Agedashi Tofu 12

Tofu gold, quickly fried, with simple additions is a truly Japanese flavor composition<sup>1a,4,6</sup>

### Edamame from Teppanyaki 9

This soy bean is unmodified! Green, healthy – and grilled<sup>6</sup>

### Kimchi 10

Probably the healthiest dish in the world – a nod from Japan to Korea<sup>1a,6</sup>

### Karaage 15

Frying in Chinese way in a Japanese restaurant ;) Chicken, just right for a bite – for adults and children<sup>3,6</sup>

### Curry

The most widespread Japanese home-made dish, loved by the Japanese? It's curry. Either with rice or with noodles or with a pork chop. Traditional Japanese<sup>1a,5,6,7,9</sup>

- with rice  20
- with udon noodles<sup>1a</sup>  24
- with rice and tonkatsu<sup>1a,3</sup> 30

### Gyoza (6pcs/12pcs)

Apparently most of us like dumplings. We suggest Japanese, steamed, toasted only on one side<sup>1a,6,11</sup> (sauces)

- pork<sup>1a,3,6,11</sup> 17/32
- duck<sup>1a,6,11</sup> 16/30
- little crawfish<sup>1a,2,3,6,11</sup> 19/36
- vegetables<sup>1a,3,6,11</sup>   14/26

### Yasai from Teppanyaki 18

Healthy, very healthy. Vegetable, ginger, with Japanese shichimi pepper<sup>1a,6</sup>

### Niku to Yasai Itame 29

The Japanese notice seasonality in the calendar. We also took care of it – ask for this nutritious dish<sup>1a,3,6,11</sup>

### Gyudon 28

Beef, sake, mirin, soy sauce. Onions and rice. A dish worth tasting<sup>1a,6</sup>

### Ginger Pork 24

An excellent, proven offer for cold days<sup>1a,6,11</sup>

### Tonkatsu 29

To make this porkchop more crunchy, we fry it (very quickly) twice<sup>1a,3,6</sup>

### Panko Shrimps 30

If not the chop from the suggestions above, maybe big shrimps in the same Japanese coating?<sup>1a,2,3,6</sup>

### Nasu Ebi Rice 39

Add eggplant, fragrant additions and rice to shrimps, and fry for teppanyaki. Will be tasty<sup>1a,2,3,6</sup>

## YO! Specialities Tempura

The Chef recommends – do you need a better recommendation? But to believe, you have to try :)

|  |           |
|--|-----------|
| <b>Vegetables Tempura</b> <sup>1a,3</sup>             | <b>25</b> |
| <b>Chicken and Vegetables Tempura</b> <sup>1a,3,6,11</sup>   | <b>27</b> |
| <b>Sea Food and Vegetables Tempura</b> <sup>1a,2,3,14</sup>  | <b>29</b> |
| <b>Squid and Vegetables Tempura</b> <sup>1a,3,14</sup>   | <b>29</b> |
| <b>Tofu and Vegetables Tempura</b> <sup>1a,3,6</sup>  | <b>25</b> |
| <b>Salmon and Vegetables Tempura</b> <sup>1a,3,4</sup>   | <b>35</b> |

\* each YO! Specialities Tempura is served with a bowl of soy sauce<sup>1a,6</sup> and mayonnaise<sup>3,6</sup>

## Soups

### Miso 10

For every time of day and night. There is no more typical soup in Japan<sup>4,6</sup>

### Ramen 25

Is Polish broth in a Japanese edition? Hmm... Taste not only on Sunday<sup>1a,3,4,6,9,11</sup>

### Sake Jiru 20

Spicy, warming news on YO! Ideal if cold outside<sup>1a,2,4,6,7</sup>

## Fishes, Meats from Teppanyaki

Always the best fresh salmon or tuna or beef steaks. Or tiger prawns. And always soy sauce – because that's how it's done in Japan. And the additions? Unusual, diverse, all fit well<sup>1a,6</sup> (soya sauce)

### Sāmon<sup>4</sup> 29

### Maguro<sup>4</sup> 45

### Ebi<sup>2,7</sup> 32

### Gyūniku 35

|  |   |
|--|---|
| <u>extras:</u> ramen noodles <sup>1a,3,6</sup>  /udon <sup>1a,6</sup>   with shichimi | 8 |
| rice     | 5 |
| lime-ginger carrot     | 5 |
| wakame     | 8 |
| pickled ginger     | 5 |

## Okonomiyaki

### Hiroshima style

It was this dish, straight from the tiny shops of Hiroshima, that inspired us to open the Okonomiyaki YO restaurant! A spectacularly fried cake, whose layers complement each other, providing an interesting taste experience. You decide what will be fried on your cake<sup>1a,3,4,6</sup>

noodles: yakisoba or udon<sup>1a</sup>; on request version  or 

extras: chicken **38**, shrimps<sup>2</sup> **42**, squid<sup>14</sup> **40**, octopussy<sup>14</sup> **40**, clams<sup>14</sup> **38**, sea food<sup>2,14</sup> **42**, kimchi<sup>1a,6</sup> **38**, mozzarella<sup>7</sup> **38**, garlic chips **38**; classic **35**

extras tempura: vegetable tempura<sup>1a,3</sup> **40**, tofu tempura<sup>1a,3,6</sup> **40**

### Osaka style

In this version, instead of the next layers, we mix at the beginning what you choose for your cake, and fry it on teppanyaki. And then we decorate the cake by hand just as beautiful as okonomiyaki from Hiroshima

on request version  or 

extras: chicken **35**, shrimps<sup>2</sup> **39**, squid<sup>14</sup> **37**, octopussy<sup>14</sup> **37**, clams<sup>14</sup> **35**, sea food<sup>2,14</sup> **39**, kimchi<sup>1a,6</sup> **35**, mozzarella<sup>7</sup> **35**, garlic chips **35**; classic **32**

extras tempura: vegetable tempura<sup>1a,3</sup> **38**, tofu tempura<sup>1a,3,6</sup> **38**

## Yakisoba/Yakisoba Tempura

Noodles straight from Japan, large chunks of vegetables, and some rich protein addition. Because fried noodles with vegetables sounds too trivial – even if we fry it on a Japanese grill<sup>1a,4,6,14</sup>(sauce)

noodles: yakisoba<sup>1a,3</sup> or udon<sup>1a</sup>; on request version  lub 

extras: chicken **28**, shrimps<sup>2</sup> **35**, squid<sup>14</sup> **30**, octopussy<sup>14</sup> **30**, clams<sup>14</sup> **28**, sea food<sup>2,14</sup> **35**; classic **25**

extras tempura: shrimps<sup>1a,2,3</sup> **39**, squid<sup>1a,3,14</sup> **34**, clams<sup>1a,3,14</sup> **32**, sea food<sup>1a,2,3,14</sup> **39**, tofu<sup>1a,3,6</sup>  **31**; classic (vegetables)<sup>1a,3</sup>  **29**

## Desserts

### Matcha cake 10

Classic cake with hot cherries. Classic but green; nice and warm because fried on teppanyaki<sup>1a,3,7</sup>

### Dorayaki 10

What smells so good? And Japanese adzuki beans or nutella inside! These hand-made fritters are hard to resist<sup>1a,3,7,11</sup>

### Banana Tempura 12

Non trivial banana, what can we say more here... ;) <sup>1a,3,11</sup>

### Ice creams (matcha, black sesame, white sesame) 5/portion

Green or gray ice cream? And why not?.. <sup>3,5,7,8,11</sup>

## Drinks

### Cold drinks

|                                 |                   |
|---------------------------------|-------------------|
| Coca-Cola, Coca-Cola zero       | 6/0,25l           |
| Fanta                           | 6/0,25l           |
| Kinley                          | 6/0,25l           |
| Cappy orange juice, apple juice | 7/0,25l           |
| Fuzetea peach/hibiscus          | 6/0,25l           |
| Mineral Water (still)           | 6/0,33l; 14/0,75l |
| Mineral Water (sparkling)       | 6/0,33l; 14/0,75l |

### Coffee, tea, chocolate

|   |    |
|---|----|
| Espresso/ristretto                                    | 8  |
| Coffee black/white <sup>7</sup>                       | 9  |
| Cappuccino <sup>7</sup>                               | 11 |
| Caffè latte <sup>7</sup>                              | 11 |
| Japanese green tea:<br>sencha, sencha sakura, jasmine | 8  |
| Express-Tee (selection)                               | 6  |
| Matcha latte <sup>7</sup>                             | 9  |
| Green hot chocolate <sup>7</sup>                      | 9  |

### Drinks YO+

|   |                    |
|---|--------------------|
| Żywiec draft beer <sup>1b</sup>                     | 8/0,3l; 10/0,5l    |
| Żywiec 0,0% <sup>1b</sup>                           | 8/0,33l            |
| Japanese beer <sup>1b</sup> : Kirin, Asahi, Sapporo | 14/0,33l           |
| Sake Sho Chiku Bai                                  | 16/130ml           |
| Sake Danganjo                                       | 200/0,64l          |
| Takara Plum <sup>12</sup>                           | 15/150ml; 60/0,75l |
| Prosecco Valmarone <sup>12</sup>                    | 60/0,75l           |
| CC Jacob Riesling <sup>12</sup>                     | 15/150ml; 60/0,75l |
| Castelforte Pinot Grigio <sup>12</sup>              | 22/150ml; 90/0,75l |
| Primitivo de Puglia <sup>12</sup>                   | 15/150ml; 60/0,75l |
| Castelforte Merlot <sup>12</sup>                    | 22/150ml; 90/0,75l |
| Wodka Wyborowa                                      | 8/40ml; 80/0,5l    |
| Wodka J.A.Baczewski                                 | 14/40ml; 150/0,7l  |
| Whisky Hibiki <sup>1b</sup>                         | 30/40ml; 500/0,7l  |

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Allergens – the product contains: 1. gluten: a. wheat, b. barley; 2. crustaceans and products thereof; 3. eggs and products thereof; 4. fish and products thereof; 5. peanuts and products thereof; 6. soy and products thereof; 7. milk and products thereof; 8. nuts; 9. celery and products thereof; 10. mustard and derived products; 11. sesame seeds and derived products; 12. sulfur dioxide and sulfites; 13. lupins and products thereof; 14. molluscs and products thereof.

 vege  vega