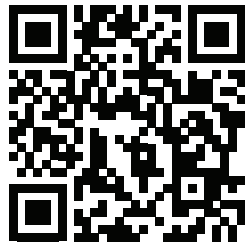


# WELCOME TO YOKO

You and your party can look forward to an evening rich in unexpected flavours, as well as a great atmosphere. We hope that this will be a meal that exceeds all your expectations. Here the focus is on Nordic ingredients, although the dishes themselves are inspired by Asian cuisine. We have selected the best influences from across Asia and created something that is both multicultural and exciting, but which is still anchored in an enduring gastronomic tradition. Our approach is unassuming, and we have the greatest respect for established flavour combinations and cooking methods. The concept of lighter bites means you can easily share a number of dishes together at the table.

If you are feeling a little adventurous but still want to play it safe, ask for our Omakase menu. This features our chef's favourite dishes, and you can look forward to a number of courses packed with taste sensations.

What to drink? A glass of bubbly, or would you prefer one of our carefully selected wines? Or is an Asian beer or sake more to your taste? Take a look at our drinks menu or ask us for tips and recommendations.



We have put together a short glossary to help guide you through the maze of Asian cuisine and our menu. To access the glossary, scan the QR code.



# APÉRITIFS

## COCKTAILS

BRUCE LEE 2.0 155  
vanilla, passion fruit, champagne – think pornstar martini

THAI-BASIL 155  
thai basil, gin, lemon, coconut foam – think sweet & sour

GUJA 155  
gin, cucumber, jalapeño, elderflower, lime – think green

## BUBBLY BY THE GLASS

MOËT & CHANDON IMPERIAL BRUT 155  
Pinot noir, Pinot Meunier, Champagne, France

SIGNAT CAVA BRUT 105  
Chardonnay, Spanien



# YOKO

## OMAKASE

Omakase is a Japanese word meaning “I’ll leave it up to you”. At Yoko this means leaving our chef to choose seasonal specialties for you, both from our existing menu and beyond. With our Omakase menu, the entire party is served 7 dishes over 4 courses.

695 per person

### DRINKS PACKAGE

You can also leave the choice of drinks to us, and we will serve a selection of drinks that perfectly complement the flavours of the various dishes. We offer two drinks packages:

495 per person

695 per person

Omakase is only available if the entire party chooses this menu.  
The drinks package can be chosen by one or more members of your party.

# SNACKS

EDAMAME 69  
sea salt

EDAMAME, "YOKO STYLE" 89  
sweet soy sauce, chilli, furikake

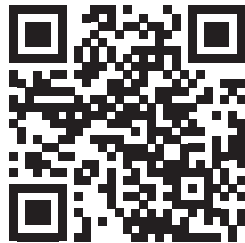
OYSTER GILLARDEAU NATURAL 55  
lemon, shallots, rice vinegar

OYSTER AU GRATIN "CHILLI CHEESE" 65  
kimchi, parmesan, jalapeño

BROCCOLINI 75 for 3  
creamy avocado, chilli, toasted rice

CRISPY RICE  
miso, yuzu kosho, sesame  
salmon 75 for 2  
wagyu 115 for 2  
avocado 75 for 2

CRISPY PORK RIND 89  
black pepper, cress



Do you have any allergies? Use this QR code to find out more about the allergens in our menu.



## FISH/SEAFOOD

TUNA TARTAR	169
oyster emulsion, pickled onion, sesame	
SHOYU SALMON	169
ikura, browned butter, horseradish, turnip	
SEAFOOD SASHIMI	199
wasabi soy sauce, yuzu, sesame, garri	
BLACK PEPPER PRAWN	165
black pepper, oyster sauce, spring onion, lime	
SEA BASS	179
ginger dashi, portobello, spring onion, miso	
"CHILLI CRAB" SPRING ROLL	149
crab, chilli, unagi, sakura	
SHRIMP TEMPURA	169



## MEAT

STICKY CHICKEN "TSO" kimchi mayo, toasted sesame	149
CHINESE SMOKEY BBQ RIBS unagi, creamy pointed cabbage, ginger	159
PEKING DUCK TACO hoisin, spring onion, cucumber	155 for 2
STEAK FRITES "YOKO STYLE" strip steak, yuzu emulsion, crispy potatoes, green beans	199
STEAMED GYOZA pork, prawn, garlic, chilli, ginger dip	129
BAO YAKUNIKU entrecôte, pickled cucumber, sesame, spring onion, kimchi mayo	79/each
WAGYU A5 unagi, spring onion tempura	695



## GREENS/RICE

AVOCADO SALAD	125
tomato, spicy dressing, spring onion, toasted rice	
CRUSHED CUCUMBER	89
chilli, sesame, garlic, soy dressing	
KIMCHI	75
korean spicy cabbage salad	
MUSHROOM SPRING ROLL	135
endive, raw-marinated mushroom, smoked mayo	
FRIED RICE	89
kimchi, baked egg, shiso	
STEAMED RICE	25
STEAMED RICE "YOKO STYLE"	59
toasted sesame, miso dressing, sunflower sprouts	

# DESSERT

BLUEBERRY AND YUZU blueberry, yuzu, vanilla	125
CRÈME BRÛLÉE orange, sansho pepper, chocolate	125
MOCHI ICE CREAM	55
ICE CREAM/SORBET	45/serving
YOKO PRALINE	35/each