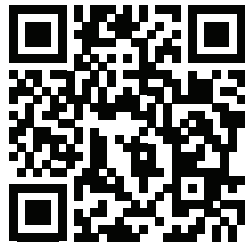


# WELCOME TO YOKO

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
- JIN Å TÅNIKK 155  
gin, pear, honey, rosemary – don't think too much – order

## 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:

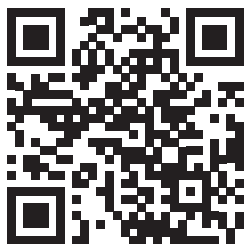
495 per person

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 sea salt	69
EDAMAME, "YOKO STYLE" sweet soy sauce, chili, furikake	89
OYSTER GILLARDEAU NATURAL lemon, shallots, rice vinegar	55
OYSTER AU GRATIN kimchi, browned butter, panko, shiso	65
BROCCOLINI creamy avocado dip, chili, toasted rice	75 for 3
CROQUETTE "LOBSTER" mozzarella, jalapeño, lobster	65
KALIX BLEAK ROE crispy potatoes, pickled onion, yuzu, smetana	105



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



## FISH/SEAFOOD

SPICY BLUEFIN TUNA crispy rice, spring onion, parmesan	179
WILD SEA BASS mussels, miso, smoked soy sauce, cauliflower	195
BLUEFIN TUNA SASHIMI light soy sauce, pickled turnip, wasabi	185
CREAMY PEPPER PRAWN black pepper, coconut cream, oyster sauce, spring onion, lime	175
UNAGI silver eel, unagi sauce, eggs royale, crispy rice noodles	165
GRILLED OCTOPUS shiso leaves, sunflower sprouts, citrus, cress	149
SHRIMP TEMPURA chili mayo, jalapeño, furikake	169
BAO CRISPY COD yuzu kosho, lemon cucumber, spring onion	85



# MEAT

STICKY CHICKEN "TSO" kimchi mayo, toasted sesame	149
SHORT RIBS "HANGOVER STYLE" kimchi broth, spring onion, mushrooms, pak choi	159
WAGYU TARTARE spring onion oil, sesame, chives, smoked dressing, crispy onion	185
FILLET OF BEEF tomato compote, black pepper, grilled courgette, yuzu-chili butter	195
STEAMED CHICKEN WONTON shiitake, ginger, tomato, curry, furikake	149
WAGYU A5 unagi, spring onion tempura	695



## GREENS/RICE

AVOCADO	125
smoked tomato, marcona almonds, red endive, dashi, chives	
MUSHROOM POT	135
pan-fried mushrooms, ponzu, baked egg, jerusalem artichoke, apple	
STEAMED CAULIFLOWER	125
tomato curry, crispy sweetcorn	
KIMCHI	75
korean spicy cabbage salad	
BEAN SPROUTS "KOREAN STYLE"	75
sesame, sunflower sprouts, soya beans, bean sprouts	
FRIED RICE	89
kimchi, baked egg, shiso	
STEAMED RICE	25
STEAMED RICE "YOKO STYLE"	59
toasted sesame, miso dressing, sunflower sprouts	

# DESSERT

STICKY BANANA CAKE	125
chocolate ice cream, banana cake, ginger caramel, nuts	
BROWN SUGAR TUILE	125
mango sorbet, coconut foam, passion fruit	
MOCHI ICE CREAM	55
ICE CREAM/SORBET	45/serving
YOKO PRALINE	35/each