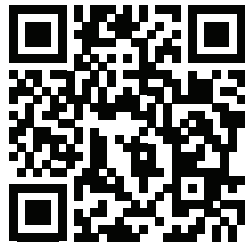


WELCOME TO YOKO

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

gin, thai basil, lemon, coconut – think spicy, sweet & sour

PARLEZ-VOUS FRANÇAIS 155

gin, italicus, hibiscus – sweetness, acidity & bitterness

BUBBLY BY THE GLASS

VEUVE CLICQUOT BRUT 155/995

France, Champagne, Chardonnay, Pinot Noir, Pinot Meunier

PICCINI PROSECCO 105/545

Italy, Veneto, Glera



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:

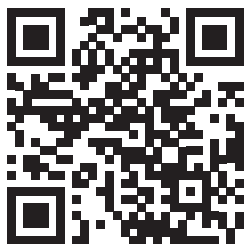
495 per person

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 TEMPURA nori, yuzukosho	69
BROCCOLINI creamy avocado dip, chili, toasted rice	75 for 3
CROQUETTE "CRAB" snow crab, green curry mayonnaise	65
SPICY TUNA crispy gyoza dough, spring onion, parmesan	75



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



FISH/SEAFOOD

CRAYFISH TEMPURA	179
puffed rice, browned butter emulsion, cress	
ARCTIC CHAR	195
tomato, salty fingers, fennel, fennel pollen	
YELLOWFIN TUNA	185
passion fruit, sakura, spring onion, watermelon	
HALIBUT	175
coconut, lime, cucumber, chili, coriander	
LEONARD'S POTATOES	175
lumpfish roe, pickled onion, dill, yuzu emulsion	
SPICY SHRIMP SPRING ROLL	149
unagi, sesame dip, sakura	
SHRIMP TEMPURA	169
chili mayonnaise, jalapeño, furikake	



MEAT

STICKY CHICKEN “TSO” kimchi mayo, chili, spring onion, sesame	149
FILLET OF BEEF TATAKI ponzu, yuzukosho, enoki	195
YOKO DUCK SALAD cherries, rocket, puffed rice, sakura	165
IBERICO SKEWER kimchi marinade, cucumber, yogurt, sesame	165
BAO SHORT RIB hoisin, kimchi, silverskin onion, coriander	85
WAGYU A5 unagi, spring onion tempura	695



GREENS/RICE

AVOCADO	125
marcona almonds, red endive, dashi, chives	
NOODLES	115
goma, spring onion	
TOMATOES	125
silken tofu, thai basil, black pepper, sesame	
KIMCHI	75
korean spicy cabbage salad	
FRIED RICE	89
kimchi, baked egg, shiso	
STEAMED RICE	25
STEAMED RICE "YOKO STYLE"	59
toasted sesame, miso dressing, sunflower sprouts	

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DESSERT

STRAWBERRIES	135
yuzu curd, vanilla ice cream, elderflower	
BAKED CHEESECAKE	135
matcha, rhubarb sorbet, hibiscus	
MOCHI ICE CREAM	55/each
ICE CREAM/SORBET	45/serving
YOKO PRALINE	35/each