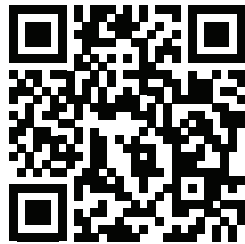


# WELCOME TO YOKO

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



# 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 NO.6 NATURAL lemon, shallots, rice vinegar	49
OYSTER GILLARDEAU NO.6 wakame, daidai	55
OYSTER TEMPURA nori, yuzukosho	69
BROCCOLINI creamy avocado dip, chili, toasted rice	75 for 3
CRAB AND LOBSTER CAKE crown dill, yuzu, pickled chili	75
BAY SCALLOP AU GRATIN lime leaf, ginger, spinach	79
ROOSTER WINGS “smokey rub”, green curry dressing	75



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



## FISH/SEAFOOD

TUNA TARTARE	175
gari, toasted black pepper, blood orange ponzu, sesame	
SALMON SASHIMI	169
crispy rice, green curry, lime	
YELLOWTAIL HAMACHI	189
truffle ponzu, enoki mushroom tempura, chives	
HALIBUT	180
coconut, lime, cucumber, chili, coriander	
CRAYFISH	179
lemongrass, lime, chili, milk bread, coconut foam	
SHRIMP NOODLES	159
ginger, garlic, chili, coriander	
SHRIMP TEMPURA	169
chili mayonnaise, jalapeño, furikake	
MISO-GLAZED HALIBUT	215
wakame salad, sesame, pickled daikon	



# MEAT

STICKY CHICKEN “TSO” kimchi mayo, chili, spring onion, sesame	169
SHORT RIB STIR FRY black pepper, lime, pickled onion, shiitake	170
BEEF WONTON truffle, cauliflower, hazelnuts, browned butter	165
DUCK SPRING ROLL red pointed cabbage, parmesan, spring onion	165
BAO PORK BELLY hoisin, kimchi, spring onion	85
WAGYU A5 unagi, spring onion tempura	695
GRILLED IBERICO PLUMA kimchi marinade, puffed pork rind, pak choi,	205



# GREENS/RICE

FRIED MUSHROOMS parmesan foam, milk bread, smoked soy sauce, sesame	145
WATERMELON TATAKI blood orange ponzu, mangetout, tempura	135
GREEN TARTARE avocado, cucumber, jalapeños, shiso, onion tuille	135
SPRING ROLL red pointed cabbage, truffle, parmesan	145
DEEP-FRIED RICE CAKES furikake, plum sauce	119
KIMCHI korean spicy cabbage salad	75
FRIED RICE kimchi, baked egg, shiso	89
STEAMED RICE	29
STEAMED RICE "YOKO STYLE" toasted sesame, miso dressing, sunflower sprouts	59



## DESSERT

CARAMEL APPLE	135
baked crème anglaise, toasted almond foam	
CHOCOLATE AND SESAME	135
chocolate, brownie, sesame ice cream	
MOCHI ICE CREAM	55/each
ICE CREAM/SORBET	45/scoop
YOKO PRALINE	35/each