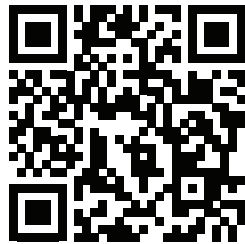


WELCOME TO YOKO

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 2.0 160
vanilla, passion fruit, champagne – think pornstar martini

THAI-BASIL 160
gin, thai basil, lemon, coconut – think spicy, sweet & sour

MR MIYAGI 160
gin, cherry, lemongrass – think gin & tonic

BUBBLY BY THE GLASS

PHILIPPONNAT ROYAL RESERVE NON DOSÉ 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
SPICY OYSTER “BULDAK” crispy noodles, cress	59
BROCCOLINI creamy avocado dip, chili, toasted rice	75 for 3
PEKING-STYLE CROQUETTE duck, hoisin, spring onion, cucumber	75
OYSTERS AU GRATIN chili, lime, coconut, carrot, onion	65
WAGYU A5 TARTARE milk bread, mature cheese, pickled onion	115



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



FISH/SEAFOOD

CRAYFISH dirty rice, coral tuile	189
STEAMED "SUMMER ROLL" prawns, lime, chinese vinegar, ginger	165
SALMON SASHIMI pomelo, red grapefruit, mandarin ponzu	180
SPICY TUNA avocado, gyoza chips, green curry, lime, coriander	185
ARCTIC CHAR tomato, dashi, fennel pollen, saffron, gochugaru	195
SHRIMP TEMPURA chili mayonnaise, jalapeño, furikake	169
COD garden peas, green beans, dill, hollandaise sauce, wasabi	195
SPICY CRAB DUMPLIN spring onion, crispy chili	169



MEAT

STICKY CHICKEN “TSO” kimchi mayo, chili, spring onion, sesame	169
GYOZA chicken, shiitake, ginger, sesame ponzu	165
KOREAN TARTARE ssamjang, pear, pine nuts	175
BAO YAKINIKU pickled cucumber, spring onion, sesame, chili mayonnaise	85
SMOKED DUCK crispy pancake, jasmine tea, cucumber, spring onion	185
FOIE GRAS cocoa, ume fruit, milk bread	189
NOODLES short rib, spring onion, chili, garlic	179
IBERICO TONKATSU pointed cabbage, sesame, katsu sauce	195



GREENS/RICE

AVOCADO	135
gyoza chips, green curry, lime, coriander	
AUBERGINE SWEET AND SOUR	135
spring onion, sichuan pepper, sesame, vinegar, hoisin	
KIMCHIJEON	135
katsu sauce, sesame, spring onion	
SMASHED CUCUMBER	75
chili, chinese vinegar, sesame	
NOODLES	115
pak choi, soya beans, ginger	
KIMCHI	75
korean spicy cabbage salad	
FRIED RICE	89
kimchi, baked egg, shiso	
STEAMED RICE	29
STEAMED RICE "YOKO STYLE"	59
toasted sesame, miso dressing, sunflower sprouts	



DESSERT

THAI MILK TEA	135
tea mousse, condensed milk foam, palm sugar tuile	
PANDAN LEAF	135
pandan- & coconut panna cotta, pineapple sorbet, pecan nuts	
MOCHI ICE CREAM	55/each
ICE CREAM/SORBET	45/scoop
YOKO PRALINE	35/each