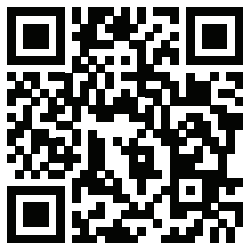


WELCOME TO YOKO

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.

If you have questions about the country of origin, please ask our staff.



APÉRITIFS

COCKTAILS

BRUCE LEE 2.O 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 175/1195
France, Champagne, Chardonnay, Pinot Noir, Pinot Meunier

PICCINI PROSECCO 105/575
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 75
sea salt

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

BROCCOLINI 85 for 3
creamy avocado dip, chili, toasted rice

OYSTER GILLARDEAU NO.6 NATURAL 55
lemon, shallots, rice vinegar

OYSTER GILLARDEAU NO.6 55
cucumber, vinegar, wasabi

BEEF TARTAR 95
tonnato sauce, sesame, gari, black pepper

GRATINATED BAY SCALLOP 89
yuzu, panko, chili butter



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



FISH/SEAFOOD

SHRIMP TEMPURA 179

jalapeño, radish, chili mayo, furikake

SALMON SASHIMI 185

crown dill mayo, cured lemon, ikura, cress

YELLOWFIN TUNA TARTAR 195

unagi, toasted white sesame, avocado cream

SALMON FROM THE FAROE ISLANDS 215

shellfish dashi, lemon-glazed carrot

SCALLOP GYOZA 185

cauliflower, chives, truffle

COD 195

pickled tomato, jalapeño oil, romesco sauce

SNOW CRAB 210

avocado, piquillo pepper, miso foam, furikake



MEAT

DUCK BREAST FROM VIKINGFÅGEL 225
salt-baked beetroot, wasabi, cream cheese, aigre-doux

DUMPLINGS 169
pork, shrimp, spring onion, gochugaru, coriander

PEKING SOUP "YOKOSTYLE" 180
duck mousseline, portobello, grilled bacon

NEW YORK STRIP 215
crispy rice, gruyère cream, pickled mushrooms, truffle

STICKY CHICKEN "TSO" 169
kimchi mayo, crudité, cress, sesame

SKEWERS 75
YAKITORI TSUKUNE
egg yolk, sesame

YAKITON PLUMA 95
cucumber salad, mushrooms



GREENS/RICE

KING OYSTER BBQ MUSHROOM 145
spring onion, onion cream, sesame, soy

KIMCHI UDON NOODLES 165
kimchi, spring onion, egg yolk

AVOCADO 145
miso, nori, tomato, crispy onion

KIMCHI 75
korean spicy cabbage salad

CUCUMBER SALAD 75
vinegar, chili

FRIED RICE 89
kimchi, baked egg, shiso

STEAMED RICE 35

STEAMED RICE "YOKO STYLE" 59
toasted sesame, miso dressing, sunflower sprouts



DESSERT

BURUBERI KURAMBARA
blueberry ice cream, yuzu curd, compote

135

KOKO NOA
chocolate cream, hazelnut, cocoa crisp

135

MOCHI ICE CREAM

55/each

ICE CREAM/SORBET

45/scoop

YOKO PRALINE

35/each