

## YO Specialties!

### Yakisoba<sup>1a,3</sup>/yakiudon<sup>1a</sup> with vegetables 30

Noodles straight from Japan with large pieces of vegetables and any addition to your choice – all, along with a special yakisoba sauce<sup>1a,2,4,6,9,14</sup>, fried on teppanyaki

### Tempura vegetables<sup>1a,3</sup> (sauces: 1a,3,6,10) 29

Tasty pieces of vegetables surrounded by delicate batter and fried briefly

### new Spicy edamame<sup>1a,6</sup> 14

The mixture of garlic, spicy-mild ingredients will make this Japanese soy bean a favourite for lovers of spicy dishes - although the spiciness can be graded ;)

### new Yaki onigiri<sup>11</sup> 12

Neat rice triangles, spread with either miso butter<sup>6,7</sup> or okonomiyaki sauce<sup>1a,4,6,9,14</sup> and very appetizingly grilled

### Karaage<sup>1a,3,6,10</sup> 19

One bite juicy chicken pieces in light breading – previously marinated, quickly fried

### new Butadon<sup>1a,6,11</sup> 25

Placed on rice, thinly sliced, grilled pork in caramelized soy sauce. The flavor is broken by pickled ginger, so the whole thing is sweet and spicy. By the way, the dish comes from Hokkaido :)

### welcome back Gyudon<sup>1a,6</sup> 32

This sweet beef with onions, in an aromatic sauce of sake, mirin and soy sauce, served in a bowl, on rice is a dish worth savoring

### Salmon in green tea<sup>4,6,11</sup> 42

It couldn't be simpler - let yourself be surprised by the brilliant taste of salmon prepared this way!...

## Poke Bowl new

Hawaiian origins, strong Japanese influences - at last this light yet nutritious dish is also available here. Sliced, colorful vegetables arranged on cooked rice, and something else...

additions: new karaage<sup>1a,3,6,10</sup> 27, new squid in panko<sup>1a,3,6,14</sup> 32, new grilled salmon<sup>4,6</sup> 29,

new tofu in panko<sup>1a,3,6</sup> 26, new goma wakame<sup>6,11</sup> 24

choice of sauce: soy sauce<sup>1a,6</sup>, teriyaki sauce<sup>1a,6</sup>, Kobe sauce<sup>3,6,9,10</sup>, Sriracha sauce, Japanese mayonnaise<sup>3,6,10</sup>

## Omuraisu new

Japanese omelette with fried rice, vegetables and bacon - not only children will smile at this dish ;)

additions: new chicken<sup>1a,3,6,9,10</sup> 26, new octopus<sup>1a,3,6,9,10,14</sup> 38, classic<sup>1a,3,6,9,10</sup> 24

## Gyoza (6pcs/12pcs)

Japanese teppanyaki dumplings, steamed, roasted only on one side, served with<sup>1a,6</sup> mild and sharper sauce

**Pork**<sup>1a,2,3,6,11</sup> 20/35

**Duck**<sup>1a,2,3,6,11</sup> 18/32

**Shrimp**<sup>1a,2,3,6,11,12</sup> 24/43

**Vegetables**<sup>1a,2,3,6,11</sup> 16/28

## Teriyaki

It's probably one of the most popular Japanese dishes outside of Japan. First properly prepared, then grilled on teppanyaki, and finally sweetly glazed – because according to the name, it should shine!

**Chicken teriyaki**<sup>1a,6,11</sup> 23

**Salmon teriyaki**<sup>1a,4,6,11</sup> 39

**Tofu teriyaki**<sup>1a,6,11</sup> 19

## Panko

That is, deliciousness in crispy Japanese breading, with a bowl of soy sauce to emphasize the taste

**Chicken in panko**<sup>1a,3,6</sup> 22

**Tonkatsu** (boneless pork chop)<sup>1a,3,6</sup> 29

**Squid in panko**<sup>1a,3,6,14</sup> 32

**Salmon in panko**<sup>1a,3,4,6</sup> 32

**Tofu in panko**<sup>1a,3,6</sup> 23

new **Mushrooms in panko**<sup>1a,3,6</sup> 13

## Curry

Pieces of vegetables and mushrooms in aromatic, dense sauce - the favorite dish in a Japanese house

**Curry with rice**<sup>1a,5,6,7,9</sup> 21

**Curry with udon noodles**<sup>1a,5,6,7,9</sup> 25

Fitsthis: tonkatsu<sup>1a,3</sup> +14, tofu in panko<sup>1a,3,6</sup> +9, chicken in panko<sup>1a,3</sup> +6

## Soup

### Miso<sup>4,6</sup> 12

Japanese classic...

### Kimchi soup<sup>1a,4,6</sup> 18

Kimchi from teppanyaki, vegetables from teppanyaki, and the base of this soup is fish stock. It will work perfectly for now!

### Sake jiru<sup>1a,4,6,7</sup> 23

Slightly spicy, aromatic soup with pieces of teppanyaki baked salmon and crispy mung bean sprouts

### Ramen miso

with grilled vegetables<sup>1a,3,6,9,11</sup> 29

with chicken in panko<sup>1a,3,6,9,11</sup> 32

with beef<sup>1a,3,4,6,9,11</sup> 32

### weekend novelty meat Ramen

with bacon chashu<sup>1a-3,4,6,9,11</sup> 35

## Hashimaki

How would you say: okonomiyaki on a stick...? Extremely impressive - extremely tasty :) <sup>1a,3,4,6,9,10,14</sup>

additions: chicken 32, new shrimps<sup>2</sup> 42, mussels<sup>14</sup> 37, new kimchi 31, new vegetables 24, classic 28

## Okonomiyaki (L/M)

To choose from: more sociable version (L: 24cm) or single version (M: 14cm)

### Hiroshima style<sup>1a,3,4,6,9,10,14</sup>

Spectacularly fried cake on Japanese grill teppanyaki, made up of different layers: thin mirin cake pancake, cabbage, noodles, slices of bacon, egg, mung beans sprouts, tuna flakes, to this original okonomiyaki sauce<sup>1a,4,6,9,14</sup> and Japanese mayo<sup>3,6,10</sup> – and additives, as you wish :)

noodles: yakisoba<sup>1a,3</sup> or udon<sup>1a</sup>

additives: chicken 42/34, shrimps<sup>2</sup> 50/42, squid<sup>14</sup> 48/40, octopus<sup>14</sup> 48/40, mussels<sup>14</sup> 45/37, seafood<sup>2,14</sup> 52/44, kimchi 42/34, grilled vegetables 42/34, tofu<sup>6</sup> 42/34, pork 42/34, fried egg<sup>3</sup> 42/34, salmon<sup>4</sup> 49/41, classic 39/31

### Osaka style<sup>1a,3,4,6,9,10,14</sup>

There are no noodles here, and instead of the layers we mix what you choose for your cake at the beginning, and fry on teppanyaki. And then we decorate by hand as beautifully as Hiroshima okonomiyaki

additives: chicken 39/31, shrimps<sup>2</sup> 47/39, squid<sup>14</sup> 45/37, octopus<sup>14</sup> 45/37, mussels<sup>14</sup> 42/34, seafood<sup>2,14</sup> 49/41, kimchi 39/31, grilled vegetables 39/31, tofu<sup>6</sup> 39/31, pork 39/31, fried egg<sup>3</sup> 39/31, salmon<sup>4</sup> 46/38, classic 36/28

## And also...

### Kimchi 12

Korean super healthy, spicy Peking cabbage salad in our Japanese menu

### Edamame from teppanyaki<sup>6</sup> 12

Unmodified Japanese grilled soybeans, sprinkled lightly with thick salt

### new Gomaae (green beans)<sup>1a,6,11</sup> 12

Classic Japanese salad of blanched green beans topped with sweet sesame and soy sauce

### Sunonono<sup>1a,4,6,11</sup> 12

A refreshing salad based on fresh cucumber and wakame seaweed. Healthy and green :)

### Chāhan (Yakimeshi)<sup>1a,3,4,6,7</sup> 12

Fried rice, but how delicious! It's all down to the right balance of ingredients and toppings...

### Goma wakame salad<sup>6,11</sup> 12

### Rice 6

## Desserts

### Matcha cake<sup>1a,3,7</sup> 13

Classic, but green, cake with hot cherries. Warm, because fried on teppanyaki

### Dorayaki<sup>1a,3</sup> 15

Straight from teppanyaki, traditional sweet pancakes paired with azuki beans or nutella<sup>6,7,8</sup>

### Ice cream<sup>3,5,7,8,11</sup> (matcha, black sesame, white sesame) 7/portion

Original Japanese ice cream in original colors

**Ask if we have anything else special today... ;)**