

YO Specialties!

Edamame from teppanyaki⁶ 11

Unmodified Japanese grilled soybeans, sprinkled lightly with thick salt

Yasai from teppanyaki^{1a,6} 18

Colorful, crispy vegetables fried on teppanyaki, seasoned with soy sauce, ginger and shichimi

welcome back Agedashi tofu^{1a,4,6} 14

Deep-fried crunchy tofu, covered with golden cube shell, drenched in Japanese broth

Kimchi 12

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

Karaage^{1a,3,6,10} 18

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

new Hayashi rice^{1a,6,7,9,11,12} 28

Western-style dish, but very popular in Japan: rice with beef – stew with rice

now as a YO Speciality! Salmon miso^{1a,4,6} 35

Salmon fillet, accordingly marinated in Japanese ingredients. Delicious!

Gyoza (6pcs/12pcs)

Japanese teppanyaki dumplings, steamed, roasted only on one side, served with^{1a,6} mild and sharper sauce

Pork^{1a,2,3,6,11} 18/33

Duck^{1a,2,3,6,11} 17/31

Shrimp^{1a,2,3,6,11,12} 23/42

Vegetables^{1a,2,3,6,11} 15/27

Teriyaki new

Finally it is! 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^{1a,6,11} 22

Salmon teriyaki^{1a,4,6,11} 35

Curry

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

Curry with rice^{1a,5,6,7,9} 20

Curry with udon noodles^{1a,5,6,7,9} 24

Fitsthis: **tonkatsu**^{1a,3} +11, **tofu in panko**^{1a,3,6} +6, **chicken in panko**^{1a,3} +3

Panko

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

Chicken in panko^{1a,3,6} 20

Tonkatsu^{1a,3,6} 29

Boneless pork chop, served with shredded white cabbage and tonkatsu sauce

Squid in panko^{1a,3,6,14} 29

Shrimp in panko^{1a,2,3,6} 40

new Salmon in panko^{1a,3,4,6} 29

Tofu in panko^{1a,3,6} 23

Tempura

Here again Japanese dishes with Portuguese origin. Tasty, varied pieces surrounded by delicate batter and fried briefly, served with soy sauce^{1a,6} and mayo^{3,6,10}

Tempura vegetables^{1a,3} **28**

Tempura seafood/vegetables^{1a,2,3,14} **35**

Tempura tofu/vegetables^{1a,3,6} **30**

Soup

Miso^{4,6} **11**

In Japan has been always eaten; soup based on soy paste and tuna broth, with tofu cubes and wakame algae, sprinkled with green onions

Ramen

A rich Japanese broth with Chinese origin – then it doesn't sound so trivial ...

with grilled vegetables^{1a,3,6,9,11} **28**

chicken in panko^{1a,3,6,9,11} **31**

beef^{1a,3,4,6,9,11} **31**

Sake jiru^{1a,4,6,7} **22**

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

Okonomiyaki (L/M)

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

Hiroshima style^{1a,3,4,6,9,10,14}

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^{1a,4,6,9,14} and Japanese mayo^{3,6,10} – and additives, as you wish ;)

noodles: yakisoba^{1a,3} or udon^{1a}

additives: chicken **40/30**, shrimps² **48/38**, squid¹⁴ **46/36**, octopus¹⁴ **46/36**, mussels¹⁴ **43/33**, seafood^{2,14} **50/40**, kimchi **40/30**, garlic chips **40/30**, grilled vegetables **40/30**, pork **40/30**, **new** tofu⁶ **40/30**, fried egg³ **40/30**, salmon⁴ **46/36**, classic **37/27**

Osaka style^{1a,3,4,6,9,10,14}

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 **37/27**, shrimps² **45/35**, squid¹⁴ **43/33**, octopus¹⁴ **43/33**, mussels¹⁴ **40/30**, seafood^{2,14} **47/37**, kimchi **37/27**, garlic chips **37/27**, grilled vegetables **37/27**, pork **37/27**, **new** tofu⁶ **37/27**, fried egg³ **37/27**, salmon⁴ **43/33**, classic **34/24**

Yakisoba/Yaki-udon

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

noodles: yakisoba^{1a,3} or udon^{1a}

additives: chicken **30**, shrimps² **40**, squid¹⁴ **38**, octopus¹⁴ **38**, mussels¹⁴ **32**, seafood^{2,14} **41**, **new** tofu⁶ **30**, pork **32**, beef **36**, vegetables (even more vegetables) **28**

Extras

Rice **5**

Goma wakame salad^{6,11} **10**

Sappari soba^{1a,6,11} **13**

Translated into "refreshing soba". Wheat-buckwheat noodles, slightly citrus, soy, sesame...

Moyashi^{1a,6,11} **12**

Spicy salad with mung bean sprouts, carefully grilled on teppanyaki

new Sauces: Kobe sauce^{3,6,9,10} **4**, teriyaki sauce^{1a,6} **4**, mayo^{3,6,10} **4**

Desserts

Matcha cake^{1a,3,7} 13

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

new Hokkaido cake^{1a,3,7} 13

What do the Japanese island and autumn pumpkin have in common? Hokkaido cake: the essence of Japanese autumn...

Dorayaki^{1a,3} 15

Straight from teppanyaki, traditional sweet pancakes paired with adzuki beans or nutella^{6,7,8}

Ice cream^{3,5,7,8,11} (matcha, black sesame, white sesame) 6/portion

Original Japanese ice cream in original colors

Cold drinks

Coca-Cola, Coca-Cola zero	6/0,25l
Fanta	6/0,25l
Kinley	6/0,25l
Cappy juice orange, apple	7/0,25l
Fuzetea	6/0,25l
Water Kropla Beskidu	6/0,33l; 14/0,75l
Water Kropla Délice	6/0,33l; 14/0,75l
Machalada	8/0,25l; 25/1l

Coffee, tea, chocolate

Espresso/ristretto	9
Black/white coffee ⁷	10
Cappuccino ⁷	12
Caff latte ⁷	12
Japanese green tea: sencha, sencha sakura, jasmine	9
Express tea (choice)	6
Matcha latte ⁷	10
Hot green chocolate ⁷	11

YO+ Drinks

Beer

Żywiec from barrel ^{1b}	8/0,3l; 10/0,5l
Żywiec 0,0% ^{1b}	8/0,33l
Japanese beers ^{1b} : Kirin, Asahi, Sapporo	14/0,33l

Wine

Takara Plum ¹²	15/150ml; 60/0,75l
Prosecco Valmarone ¹²	60/0,75l
CC Jacob Riesling ¹²	15/150ml; 60/0,75l
Castelforte Pinot Grigio ¹²	22/150ml; 90/0,75l
Primitivo de Puglia ¹²	15/150ml; 60/0,75l
Castelforte Merlot ¹²	22/150ml; 90/0,75l

Sake

Sho Chiku Bai 13,5%	16/130ml
DaiGinjo Muroka Genshu 17,5%	20/80ml; 150/0,64l
Junmai DaiGinjo 15,5%	25/80ml; 200/0,64l

Whisky

Suntory Toki Blended ^{1b} 43%	20/40ml; 300/0,7l
Enso ^{1b} 40%	25/40ml; 400/0,7l
Akashi White Oak Single Malt ^{1b} 46%	40/40ml; 450/0,5l

Vodka

Wyborowa	8/40ml; 80/0,5l
J.A.Baczewski	14/40ml; 150/0,7l

Allergens – the product contains: 1. gluten: a. wheat, b. barley; 2. crustaceans and products thereof; 3. eggs and products thereof; 4. fish and products thereof; 5. peanuts and products thereof; 6. soy and products thereof; 7. milk and products thereof; 8. nuts; 9. celery and products thereof; 10. mustard and derived products; 11. sesame seeds and derived products; 12. sulfur dioxide and sulfites; 13. lupins and products thereof; 14. molluscs and products thereof.