

YOLO  *SUSHI BAR*



APPETIZERS

- Edamame** \$15
Boiled soy beans sprinkled with sea salt
- Tongarachi Edamame** 🌶️ \$19
Soy beans sautéed with garlic butter & Tongarachi (Spicy)
- Ika Furai** \$29
Breaded deep fried squid tossed with garlic & chilli flakes
- Gyoza** \$19
Pan fried pork or chicken dumplings with spicy Gyoza sauce
- Kake Age** \$22
Deep fried mixed vegetable tempura
- Mixed Seafood Ceviche** \$33
Marinated with ginger, lime, onion & cucumber
- Ebi Tempura** \$45
Deep fried tempura shrimp with ginger sauce
- Smashing Sashimi** **NEW!** \$33
Thin slices of mixed fish smash w/ hot oil & ponzu sauce sprinkled w/ tongarashi & chives
- Appetizers Sampler** **NEW!** \$35
Different type mixed seafood in the spoon. Calamari, tuna hiyashi, mixed seafood ceviche & crab

SALADS

- Moriawase Sashimi Salad** \$35
Green salad, mixed sashimi, YOLO house dressing
- Tako Carpaccio** \$33
Spicy octopus, cucumber salad
- Japanese Calamari Salad** \$25
- Maguro Tartar** \$35
Marinated spicy tuna, cucumber, avocado, furi-kake (seaweed) & sesame seeds
- Seaweed Salad** \$19
Wakame (toasted seaweed), sweet dressing
- YOLO Vegetable Salad** \$18
Green salad, tomato, carrots, sweet peppers, YOLO house dressing
- Hiyashi Salad** \$22
Fresh seaweed with special sauce

SOUPS

- Miso soup** \$9
Soybean broth, tofu, bonito, wakame & chives
- Tom Yum Talay** 🌶️ \$28
Mixed seafood soup, red Thai curry paste, coconut milk
- Spicy Seafood Soup** 🌶️ \$25
Mixed seafood with potato & sweetcorn
- Sukiyaki** **NEW!** \$25
A traditional Japanese glass noodles soup w/ mixed vegetables and thin slices of beef & tofu

Prices are in EC\$ and include 15% VAT.

Gratuities are left to your discretion. Parties of 6+ will be subject to 10% service charge.



YOLO SIGNATURE ROLLS

Godzilla Roll \$35

California Roll rolled in furi-kake topped with Japanese salad, crispy Salmon skin, unagi sauce, finished with chef special sauces.

Jeffrey's Roll \$35

Marinated tuna Roll topped with, teriyaki, wasabi mayo & black tobiko

Harumaki Roll \$32

Salmon skin, crab, shrimp, cream cheese topped with tonkatsu sauce & spicy mayo

Smokey Roll \$35

Eel, cucumber, avocado top smoked salmon, unagi sauce, spicy mayo, black olive & kiwi sauce

Tuna Lovers Roll **NEW!** \$29

Fresh yellow fin tuna w/ chives rolled in heart shape

Tamago Yaki Roll **NEW!** \$29

Traditional Japanese omelette w/ crab & chives

Volcano Roll \$39

No rice, salmon, cream cheese & jalapeno topped with crispy salmon skin, lava sauce, teriyaki sauce, chives & furi-kake flakes

Crispy Crunch Roll \$32

Crispy salmon topped with crab salad & tempura flakes

Carnival Roll \$42

Shrimp tempura topped with salmon, tuna, hamachi, unagi mango, spicy mayo & black & orange tobiko

Dancing Eel Roll \$39

Crab, cucumber, avocado, cream cheese, topped with BBQ eel, unagi sauce & sriracha

Chef special Roll's \$48

Catch of the day, all rolls are a surprise

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HOT ENTREES

Tori Kuwayaki \$45

Deep fried spicy chicken sautéed with butter, teriyaki sauce & beans

Seafood Teppanyaki \$69

Mixed seafood with teppanyaki sauce, shrimps, scallop, tuna & wahoo

Japanese Beef Curry \$65

Rib-eye beef, golden curry, potato, carrots, green bell pepper

Thai Green chicken Curry \$49

Eggplant, coconut milk, sweet chilli, basil

Yasai Itame \$42

Stir fry mixed vegetables with tofu & beans

Yaki Soba Stir Fry Noodles

Mixed vegetables \$35

Chicken breast \$45

Seafood \$55

Yasai Tempura \$42

Deep fried vegetable tempura with ginger radish sauce

Beef (Bulgogi) **NEW!** \$65

Korean beef skewer w/ red onion & bell pepper, pan seared with garlic butter & special bulgogi sauce

PLATTERS

Yolo's Special Platter \$85

4 pcs Jeffrey's Roll, 2 pcs wahoo, 2pcs ebi nigiri, 3 pcs Salmon & tuna & kani maki Roll, tamago yaki

Grenadian Platter \$72

4 pcs Ebi tempura roll, 4pcs carnival roll, 4pcs sake yaki roll, 4pcs crispy crunch roll

Sashimi Moriawase Platter \$69

2 pcs each tuna, salmon, wahoo, ebi & hamachi

Nigiri Platter \$72

2 pcs each salmon, tuna, unagi, wahoo, kani & ebi, tamago yaki

Fried Rice

Vegetable \$18

Seafood \$25












Chicken **NEW!** \$25

Steamed Rice \$9

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SPECIALITY ROLLS

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| <p>Californian Roll  \$28
Crab, avocado, Cucumber topped with mayo & orange tobiko</p> | <p>Spider Roll  \$38
Soft shell crab, avocado, teriyaki sauce, mayo & furi-kake (seaweed)</p> |
| <p>Alaskan Roll  \$35
Shrimp tempura, salmon, cucumber, avocado, spicy mayo, crab salad & tempura flakes</p> | <p>Yasai Itame Roll V  \$28
Deep fried mixed vegetables top with Soy wrap & fruity sauce</p> |
| <p>Dynamite Roll  \$38
Soft shell crab, crispy salmon top with crab spicy mayo & sriracha (Japanese chilli)</p> | <p>Sake Yaki Roll  \$32
Grilled salmon teriyaki, chives top with tempura flakes, teriyaki sauce & mayo</p> |
| <p>Spicy Tuna Roll  \$29
Spicy Tuna salad, topped with fresh tuna, spicy mayo & chives</p> | <p>Surf & Turf Roll  \$42
Breaded tuna, crab, spicy mayo topped with teriyaki beef, sriracha (Japanese chilli) & furi-kake (seaweed)</p> |
| <p>Sake Furai Roll  \$33
Breaded salmon, topped with teriyaki sauce, spicy mayo, jalapeño & sriracha</p> | <p>Rainbow Roll NEW! \$38
Crab stick, cucumber, avocado & shrimp w/ tuna waho, tai, salmon & mango</p> |
| <p>Ebi Tempura Roll  \$32
Shrimp tempura, topped with tempura flakes & teriyaki sauce</p> | <p>Philadelphia Roll NEW! \$35
Fresh pink salmon, w/ cream cheese top w/ salmon, black and white sesame seeds</p> |
| | <p>Futo Maki  NEW! \$33
Egg, cucumber, shrimp & crab</p> |

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SASHIMI

6pcs per portion

Sashimi Moriawase (Tuna, Salmon, Wahoo)	\$36
Sake (Salmon)	\$38
Maguro (Tuna)	\$32
Sawara (Wahoo)	\$32
Hamachi (Yellowfin Tuna)	\$42
Unagi (Eel)	\$36
Tai (Snapper)	\$32
Tako (Octopus)	\$38

MAKI ROLLS

Kappa Maki Cucumber, pickle	\$15
Kani Maki Crab, wasabi	\$19
Sake Maki Salmon	\$22
Maguro Maki Tuna	\$19
Sawara Maki Wahoo	\$19
Unagi Eel	\$19

NIGIRI SUSHI

3pcs per portion

Maguro (Tuna)	\$16
Sake (Salmon)	\$19
Ebi (Shrimp)	\$19
Sawara (Wahoo)	\$19
Tai (Snapper)	\$19

DESSERT

Mango Furo-To	\$19
Creamy fresh mango layers mixed with cinnamon (sugar free)	
Purin	\$19
Japanese Cream custard caramel	
Tempura Ice cream	\$22
Deep fried ice cream with rum caramel sauce	
Banana spring roll NEW!	\$22
With ice cream on top, sweet red beans & rum caramel	

SPECIALITY TEAS

Served in a teapot

\$11

Chamomile
Chai Spice
Raspberry & Pomegranite
Organic Green Tea
Mango Passionfruit
Earl Grey

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RED WINE

CHILEAN

William Cole, Mirador Carmenere '10	\$73
Casillero del Diablo Merlot '10	\$73
Maipo, Limited Edition Syrah Tint '06	\$166

ARGENTINIAN

Trapiche, Broquel Malbec '10	\$76
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FRENCH

Bouchard Aine & Fils Beaujolais '09	\$88
Bouchard Aine & Fils Pinot Noir '09	\$118

SPANISH

Torres, Atrium Merlot '08	\$88
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CALIFORNIAN

Rodney Strong Knotty Vines Zinfandel '07	\$115
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SOUTH AFRICAN

Goiya Shiraz Pinotage '10	\$69
Tribal Pinotage '10	\$72
Cape Soleil Merlot '11	\$75
Out of Africa Shiraz '10	\$75

ITALIAN

Villa Rocca Montepulciano '10	\$79
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AUSTRALIAN

Jacob's Creek Shiraz Cabernet '07	\$75
Jacob's Creek Cabernet Sauvignon '08	\$78
Jacob's Creek Shiraz Reserve '06	\$120

WHITE WINE

CHILEAN

Canepa, Reserva Sauvignon Blanc '10	\$73
Montes, Classic Sauvignon Blanc '11	\$75
William Cole Sauvignon Blanc '11	\$79
Concha y Toro Marques Chardonnay '09	\$129

ARGENTINIAN

Trapiche, Broquel Torrontes '11	\$79
Trapiche, Broquel Chardonnay '11	\$85

FRENCH

Langlois Chateau Muscadet '10	\$85
Louis Latour Chablis '10	\$198

CALIFORNIAN

Chateau St Jeanfume Blanc '09	\$139
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ITALIAN

Ruffino Orvieto Classico '11	\$75
Vignale Pinot Grigio Veneto '10	\$89
Santa Margherita Pinot Grigio, '09	\$125

AUSTRALIAN

Jacob's Creek Chardonnay '09	\$75
Oxford Landing Sauvignon Blanc '10	\$79
Hardy's, Nottage Hill Chardonnay '10	\$79

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ROSÉ WINE

FRENCH

Mouton Cadet Bordeaux Rose '07 \$89

SPANISH

Marques de Caceras Rioja Rose '10 \$89

ITALIAN

Santa Cristina Rosato Toscana '10 \$89

CALIFORNIAN

Beringer White Zinfandel '10 \$89

CHAMPAGNE & SPARKLING WINES

Villa Sandi Prosecco Valdobbiadene \$99

Jacob's Creek, Brut Chardonnay Pinot Noir \$95

Moet & Chandon \$290

Veuve Cliquot \$350

SAKE

Served hot or cold

Shot \$5

Carafe \$15

WHITE WINE BY THE GLASS

CHILEAN

Baron Philippe De Rothschild Sauvignon Blanc \$19

SPANISH

Marques de Caceres Rioja '10 \$25

ITALIAN

Gamballara dry '10 \$19

Ruffino Orvieto Classico '11 \$23

Vignale Pinot Grigio Veneto '10 \$25

RED WINE BY THE GLASS

CHILEAN

Santa Carolina Merlot, Cab Sauvignon \$18

William Cole, Mirador Carmenere '10 \$22

SPANISH

Torres Gran Sange de Toro Reserva '07 \$27

ITALIAN

Brolo Merlot '10 \$20

Villa Rocca Montepulciana D'Abruzzo '10 \$20

ROSÉ WINE BY THE GLASS

SPAIN

Marques de Caceras Rioja Rose '10 \$25

CALIFORNIA

Beringer White Zinfandel '10 \$25

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