



Yorokobi By CJ

*YOROKOBI means 'joyous bliss' in Japanese.
At YOROKOBI by CJ, Chef Jang and the entire staff
will tirelessly strive to provide you with
an extraordinarily blissful dining experience.*

*Today, we invite you to taste
YOROKOBI by CJ.*



Lunch & Early Bird Menu

CJ Bento

Bento box includes vegetable gyoza, edamame beans, miso, steamed rice and grapes

Teriyaki Bento

Choice of chicken or salmon teriyaki

- Chicken

£15.50

- Salmon

£16.50

Bulbaeck Bento

Choice of marinated beef or spicy pork

- Je-Yook (Spicy pork)

£15.50

- Bulgogi (Beef)

£16.50

Japanese Curry Bento

Choice between chicken and vegetable curry

- Vegetable

£13.50

- Chicken

£14.50

Yakisoba Bento

Stir fried noodle with a choice among chicken or prawn or vegetable yakisoba

- Vegetable

£14.50

- Chicken

£15.00

- Prawn

£15.90

Karaage Bento

Deep-fried chicken with chef's special sauce on top of mixed salad

£16.50

Sushi & Yakitori Bento

2 chicken skewers and 5 pieces of sushi

£19.50

● *The early bird menu only applies from 12pm until 5:30pm*

* *The whole menu is available at all times*

* *Some sauces may contain nuts, mayonnaise or sesame seeds*

* *We always aim to serve freshest fish and therefore, subject to availability.*



Starters

Gyoza

Deep fried Japanese style dumplings (4 pieces)

vegetable (V) £5.80

chicken £6.30

Wakame (V)

Marinated seaweed salad

£5.00

Edamame Beans (V)

£5.00

Spicy Marinade (V) (H) +£0.90

Takoyaki

£6.00

Grilled octopus in balls of batter (3 pieces)

Agedashi Tofu

£7.30

Deep fried soft tofu in sweetened soy sauce

Goroke (V)

£7.90

Japanese sweet pumpkin croquette (2 Pieces)

*Tempura

Prawn (3 Pcs) £9.00

Vegetable (V) (5 Pcs) £8.70

Chicken Karaage

£8.80

Japanese style deep-fried marinated chicken

Korean Fried Chicken (H)

Authentic Korean style sauce covered wings (homemade)

3 Pieces £4.90

6 Pieces £8.50

9 Pieces £10.80

Boneless £10.80

Yakitori

£8.80

Skewered chicken with spring onion in teriyaki sauce (2 skewers)

Tteok-bokki (H)

£8.90

Spicy, slightly sweet simmered rice cakes. (Freshly Homemade)

Soft Shell Crab

£12.50

Tempura style battered premium crabs.

*Sake No Tartar

£12.50

Sliced raw salmon with wasabi cream sauce

*Spicy Tuna Tartar

£14.80

Fresh raw tuna with spicy sauce

*Seafood Salad

£17.50

Fresh raw fish with mixed salad and chef's special dressing

Sashimi

Salmon Sashimi (12 pieces)

£18.90

-6 Pieces £10

-3 Pieces £5.50

Tuna Sashimi (12 pieces)

£24.50

-6 Pieces £13

-3 Pieces £7

Seabass Sashimi (12 pieces)

£16.90

-6 Pieces £8.90

-3 Pieces £4.90

Salmon & Tuna Sashimi

£21.50

(6 pieces each of Salmon, Tuna)

3 Type Sashimi

£20.50

(4 pieces each of Salmon, Tuna, Seabass)

Assorted Sashimi

£49

(Assortment of the finest fish severed on a big boat)



Maki (roll) 6 pieces

<i>Kappa (Cucumber) Maki</i> (V) £4.50	<i>*California Roll with Tobiko</i> £7.90 <small>Cucumber, seafood stick, avocado, flying fish roe with mayonnaise</small>
<i>Japanese Pickle Roll</i> (V) £4.50	<i>*Salmon & Avocado Roll</i> £7.80 <small>Salmon and avocado, with mayonnaise</small>
<i>Avocado Maki</i> (V) £5.80	<i>Prawn Tempura Roll</i> £7.90 <small>Prawn Tempura and sala</small>
<i>Sakekawa Maki</i> £5.80 <small>Crispy salmon skin</small>	<i>Sal & Avo Roll with Tobiko</i> £8.80 <small>Salmon, avocado and flying fish roe with mayonnaise</small>
<i>Sake (Salmon) Maki</i> £6.30	<i>Tuna & Avocado Roll</i> £8.90 <small>Tuna and avocado with mayonnaise</small>
<i>*California Roll</i> £6.90 <small>Cucumber, seafood stick, avocado with mayonnaise</small>	<i>Soft Shell Crab Roll</i> £13.50 <small>Premium soft shell crab with salad</small>
<i>Teika (Tuna) Maki</i> £7.30	<i>*Unagi Maki</i> £13.50 <small>Japanese premium fresh water eel and cucumber</small>
<i>*Spicy Tuna Maki</i> (H) £7.50 <small>Fresh raw tuna with spicy sauce</small>	

Nigiri (sushi) a la carte 2 pieces

<i>Tamago (Japanese egg omelette)</i> (V) £5.50	<i>Ama-ebi (sweet shrimp)</i> £5.50
<i>Inari (deep-fried tofu-3pieces)</i> (V) £5.90	<i>Grilled Salmon</i> £6.00
<i>Sake (salmon)</i> £5.80	<i>Maguro (tuna)</i> £6.50
<i>Suzuki (sea bass)</i> £5.50	<i>Hokikai (surfclam)</i> £7.30
<i>Ebi (prawn)</i> £5.50	<i>Tobiko (flying-fish roe)</i> £7.50
<i>Ika (squid)</i> £5.50	<i>Hotate (scallop)</i> £8.50
<i>Tako (octopus)</i> £5.50	<i>Unagi (eel)</i> £8.90



CJ Special Rolls

CJ rolls are made with chef's unique special sauce (10 pieces)

*Philadelphia Roll	£13.00
<i>Roll with cucumber, seafood stick, avocado and grilled cheese on top (8pieces)</i>	
*Caterpillar Roll (V)	£14.50
<i>Roll with cucumber, seafood stick, avocado topped with finely sliced avocado</i>	
*Dori Maki	£14.50
<i>Roll filled with chicken teriyaki, mixed peppers, cucumber topped with grilled cheese,</i>	
*Suzuki Roll	£15.00
<i>Roll with cucumber, avocado and peppers topped with seabass and Tobiko</i>	
*Volcano Roll	£15.50
<i>Roll with salmon, cucumber, and avocado topped with tobiko</i>	
*Crunch Roll	£15.50
<i>Roll with prawn tempura and salad covered with light and crispy tempura batter,</i>	
*Deep Fried Tuna Maki	£15.80
<i>Deep fried tuna and avocado maki</i>	
*Aberdeen Roll (H)	£17.50
<i>Roll filled with cucumber, seafood stick, and avocado topped with finely chopped tuna and spring onion marinated in our house special spicy sauce</i>	
*Legend Roll	£18.50
<i>Roll filled with seabass, avocado and cucumber topped with grilled salmon and wasabi flavor Tobiko,</i>	
*Paradise Roll (V)	£18.50
<i>Roll with vegetable tempura wrapped with tuna and avocado topped with marinated chopped salmon served with our organic kiwi sauce</i>	
*Smoked Salmon Special	£19.50
<i>Roll with cucumber, avocado, seafood stick, topped with smoked salmon and Tobiko</i>	
*Dragon Roll	£19.50
<i>Roll with cucumber, avocado, and seafood stick topped with grilled eel</i>	
*Titanic Roll	£20.50
<i>Roll with prawn tempura and avocado topped with salmon, tuna, crab meat and Tobiko</i>	

Smoked Salmon Special

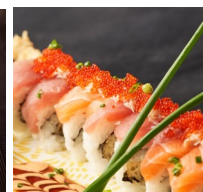
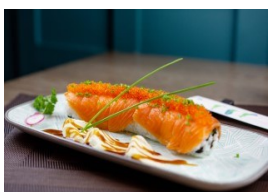
Crunch Roll

Legend Roll

Titanic Roll

Dragon Roll

Caterpillar Roll



* - Sauce may contain nuts of seeds and mayonnaise

(V) - Can be made Vegetarian / vegan upon request



Main Dishes

Teriyaki

Japanese style stir fry glazing in CJ's homemade Teriyaki sauce

- Chicken Cubes £15.50
- Salmon Fillet £17.00

Bulgoki

Thinly sliced tender beef marinated for 24 hours in traditional Korean sauce. Served on a sizzler plate

- 250g (1person) £18.50
- 500g (2person) £34.50

Chicken Katsu £15.50

Deep fried chicken breast in crispy breadcrumbs + £2.50 with Japanese curry

Japanese Curry £14.50

Carrot, potatoes, onions, chicken in a mild yellow curry

- Chicken £1.50
- Vegetable (V) £0

Je-yook bokkeum (H)

Marinated pork in red chilli paste with spring onion, onion and ginger. Served on a sizzler plate

- 250g(1person) £16.50
- 500g(2person) £31.50

Sam-Gyeop-Sal £17.50

Traditional Korean BBQ style pork belly grilled served on a sizzler plate.

- + £6.50 Sides "Ssam" (For the full experience)
Leafy Vegetables, spicy Green onion salad, Kimchi, and spicy soy bean paste.

Unaju £21.50

Extremely tender premium eel with teriyaki sauce and Korean pickles served on top of a bowl of rice

Kimchi Jjigae (H) £14.80

Kimchi stew with spring onion and tofu

- Vegetable (V) £0
- Pork £1.50

Dol-sot Bibimbab (H) £14.80

Rice in a hot traditional Korean stone pot served with several types of pan fried seasonal vegetables, chopped marinated beef, red chili paste, and a fried egg on top

- Beef £2
- Vegetable (V) £0
- Tofu (V) £2.50

Udon hot soup £15.50

Thick Japanese udon noodle soup.

Can be made spicy upon request (H)

- Prawn Tempura £3
- Vegetable Tempura £2



(V) - Vegetarian / can be made vegan upon request

(H) - Spicy dish



Side Dishes & Noodles

Kimchi £5 <i>Traditional Korean spicy pickled cabbage</i>	Steamed Rice (V) £3
Samsaek Namul (V) £4.50 <i>Three types of pan fried vegetables</i>	Egg Fried Rice (V) £6.90
Kim (V) £3.50 <i>Salted crispy seaweed</i>	Yakisoba Noodles (V) £15.90 -Chicken +£1.50 -Vegetable (V) -Prawn +£2 <i>Side portion of pan fried egg noodle in yakisoba sauce</i>
Miso Soup £3 <i>Yellow bean paste katsuo bushi soup with tofu, spring onions, seaweed</i>	Japchae Noodles (V) £17.90 -Beef +£2 -Vegetable (V) <i>Side portion of pan fried sweet potato starch noodle</i>
Japanese Pickles (V) £5	

Set Dishes

Served with miso soup

*Sushi Family £16.90 <i>Chef's selected 8 pieces of sushi and 4 pieces of California Roll</i>
Special Sushi Selection £22.00 <i>Chef's selected 10 pieces of sushi</i>
Sushi & Maki Set £23.50 <i>Chef's selected 6 pieces of Sushi with Salmon Maki and Spicy Tuna Maki</i>
Sushi & Sashimi Set £23.90 <i>Chef's selected 8 pieces of Sushi with 12 pieces of Sashimi</i>
Vegetable Maki Set (V) £15.00 <i>18 pieces of Maki (Avocado Maki, Squash Maki, Vegetable Maki)</i>
*Yorokobi Special Set £25.00 <i>9 different Nigiris, 2 Avocado Maki, 4 California Roll topped with marinated salmon and seabass</i>

(V) - Vegetarian / can be made vegan upon request

(H) - Spicy dish



Set Menu *Price per person

WAKAME

*£38.00

4 courses (Dessert included)

First course

Edamame beans & Miso soup

Second course

Goroke

Vegetable Gyoza

Vegetable Tempura

Third course

Vegetable Maki Set

Vegan Dolsot Bibimbab

UMAI

*£45.50

4 courses (Dessert included)

First course

Vegetable **OR** Chicken Gyoza
& Miso

Second course

Yakitori

Takoyaki

Korean Fried Chicken (6)

Third course

Bulgogi

Je-Yook Bokeum

Sushi & Sashimi Set

Sushi Family

YOROKOBI

*£56.00

5 courses (Dessert included)

First course

Vegetable **OR** Chicken Gyoza
& Miso

Agedashi Tofu & Miso

Second course

Salmon Tartar

Tuna Tartar

Soft Shell Crab

Third course

Aberdeen Roll

Dragon Roll

Salmon & Tuna Sashimi

Forth course

Yorokobi Special Set

Special Sushi Selection

Bulgogi

Je-Yook Bokeum