



SOKO
ROOFTOP LOUNGE

FUNCTIONS & EVENTS

At SOKO we invite you to become one with our love of food, of music and our love for life, as we treat you to a Luxury Peruvian Japanese experience, with 'O' style delicacies, signature cocktails and the eclectic sounds of SOKO.

CANAPÉS

1 HOUR 32PP

3 choices of hot & cold

2 HOUR 45PP

4 choices of hot & cold

3 HOUR 50PP

5 choices of hot & cold

4 HOUR 55PP

7 choices of hot & cold

HOT

CALAMARI NANBAN AGE

Crispy shichimi-garlic squid with creamy yuzu

YUQUITAS FRITAS

Cassava grilled on butter, garlic salsa, huancaína salsa, pesto

TEQUENOS FRITOS

Crispy wonton rolled, guacamole salsa with your choice of cheese or crab

PAPA RELLENA A LA HUANCAINA

Fried stuffed potato, huancaína salsa and salsa criolla

CONCHITAS A LA PARMESANA

Hand dived Scallops, shaved parmesan, garlic, butter, fine species

TERIYAKI CHICKEN

Organic Chicken, teriyaki sauce, kimchi, iceberg lettuce, spicy mayo, shichimi togarashi

PORK KATSU BAO

Crispy pork katsu, pickles, kimchi, baby gem lettuce, spicy mayo, shichimi togarashi

CHICKEN & NEGI YAKITORI

WAGYU RIBEYE & SHIITAKE MUSHROOM

ASPARAGUS (V)

COLD

AHI TUNA POKE

Yellowfin tuna, yuzu-shisho soy, avocado, jalapeno, sesame, spring onion, crispy shell

SPICY TUNA ON CRISPY RICE

4 Spicy tuna with jalapeño and spring onion on a sweet-soy crispy rice cake

LUBINA CLÁSICA GF

Sea bass, red onions, sweet potato, choclo

HONGOS (VG) (GF)

Wild mushrooms, choclo, shallots, crispy enoki

PARGO A LA TRUFA

Red snapper, truffle, ponzu, chives

CEVICHE LIMA

Peruvian leche de tigre, corn, onions, sweet potato, chilli

COCKTAIL DE CAMARONES

Marinated prawns, Peruvian & Japanese special tomato based sauce, onion, coriander, avocado

SALMON VOLCANO

California maki, topped with baked spicy salmon

YELLOWTAIL & JALAPENO

Cucumber, spring onion, jalapeno, spicy mayonnaise

“O”- STYLE EBI TEMPURA

Prawn tempura, cucumber, tobiko, avocado, spicy-sweet soy with tempura flakes

RAINBOW

California maki with unagi, ebi, suzuki, hamachi, maguro, sake, mayonnaise

CHEF SASHIMI SELECTION



SHARING MENU 1

SMALL PLATES - YOUKOSO

EDAMAME (V)

Steamed whole Edamame beans with Hakata Sea Salt

CALAMARI NANBAN AGE

Crispy shichimi-garlic squid with creamy yuzu

LATIN STREET CORN

Grilled street corn, huancaína salsa, coriander and feta

POBLANO PATACONES (V) (D)

Crispy plantain, burrata, corn and kimchi

YAKITORI

ANTICUCHOS CARRETILLERO

Street fired wagyu beef, special salsa, Soko's special chilli on Latin salad

GENGHIS CHICKEN YAKITORI

CEVICHES & SASHIMI

MISTURA DE CEVICHES

Selection of SOKO signature ceviche

"O"- STYLE EBI TEMPURA

Prawn tempura, cucumber, tobiko, avocado, spicy-sweet soy with tempura flakes

MAINS SHARING – FONDOS

THICK POTATOES ON ROSEMARY AND SALT

TOROMI CHICKEN

Lacquer grilled corn-fed chicken with scarlet honey-sansho pepper soy

DOUBLE FRIED COLOMBIAN PATACONES

\$79

\$99

SMALL PLATES - YOUKOSO

EDAMAME (V)

Steamed whole edamame beans with hakata sea salt

YUQUITAS FRITAS

Cassava grilled on butter, garlic salsa, huancaína salsa, pesto

SPICY TUNA ON CRISPY RICE

4 Spicy tuna with jalapeño and spring onion on a sweet-soy crispy rice cake

LATIN STREET CORN

Grilled street corn, huancaína salsa, coriander and feta

AHI TUNA POKE

Yellowfin tuna, yuzu-shisho soy, avocado, jalapeno, sesame, spring onion, crispy shell

BAO BUNS

PORK KATSU BAO

Crispy pork katsu, pickles, kimchi, baby gem lettuce, spicy mayo, shichimi togarashi

YAKITORI

CHICKEN & NEGI YAKITORI

CEVICHES & SASHIMI

MISTURA DE CEVICHES

Selection of SOKO signature ceviche

SALMON VOLCANO

California maki, topped with baked spicy salmon

MAINS SHARING - FONDOS

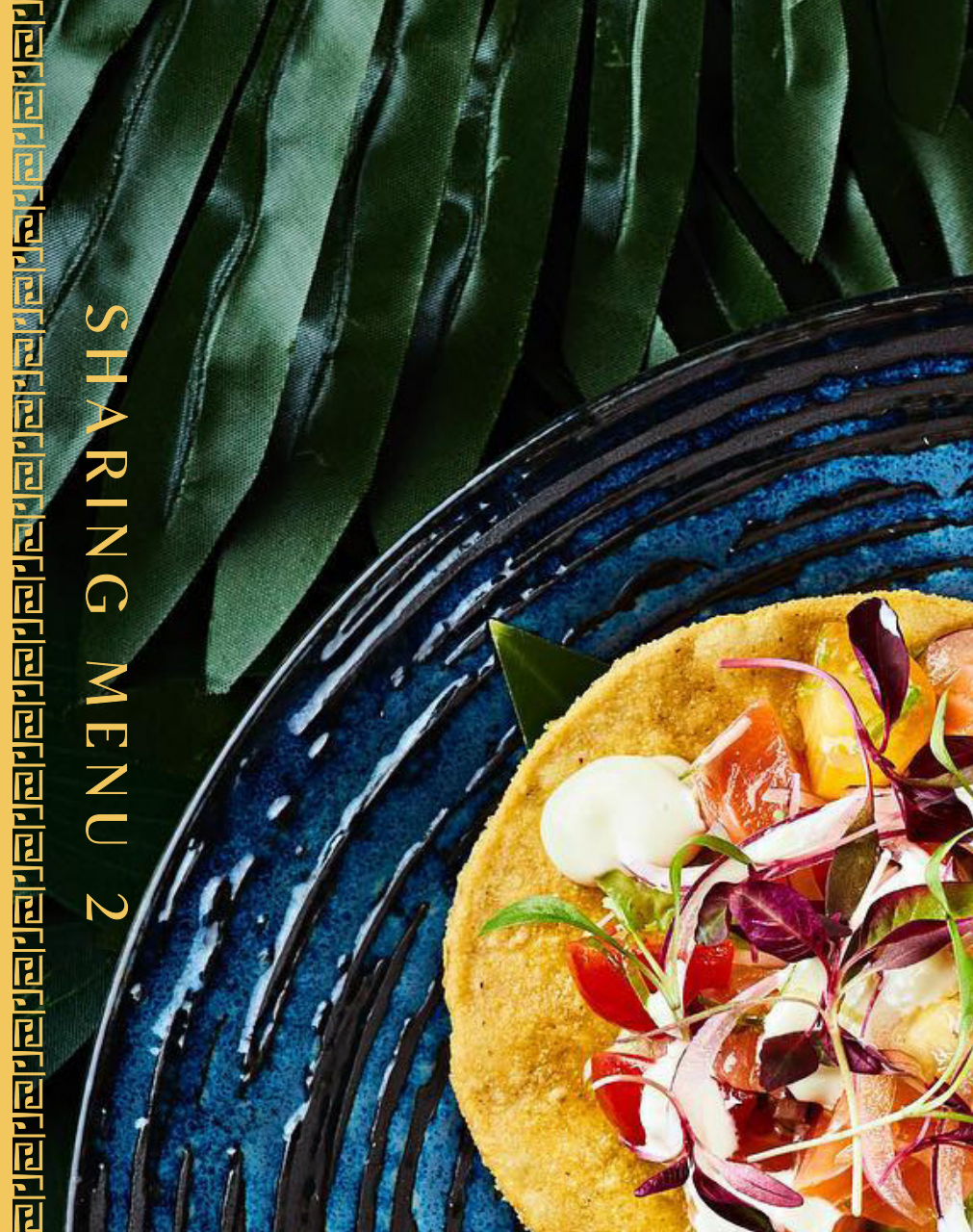
THICK POTATOES ON ROSEMARY AND SALT

DOUBLE FRIED COLOMBIAN PATACONES

LOMITO AL JUGO

Peruvian sauteed wagyu beef, white wine, soy sauce, tomatoes, onions, yellow chilli, spring onion, coriander

SHARING MENU 2





SHARING MENU 3

SMALL PLATES - YOUKOSO

\$125

EDAMAME (V)

Steamed whole edamame beans with hakata sea salt

LATIN STREET CORN

Grilled street corn, huancaína salsa, coriander and feta

YUQUITAS FRITAS

Cassava grilled on butter, garlic salsa, huancaína salsa, pesto

YUQUITAS FRITAS

Cassava grilled on butter, garlic salsa, huancaína salsa, pesto

AHI TUNA POKE

Yellowfin tuna, yuzu-shisho soy, avocado, jalapeno, sesame, spring onion, crispy shell

CALAMARI NANBAN AGE

Crispy shichimi-garlic squid with creamy yuzu

YAKITORI

ANTICUCHOS CARRETILLERO

Street fired wagyu beef, special salsa, Soko's special chilli on Latin salad

HAMACHI TERIYAKI

CHICKEN & NEGI YAKITORI

CEVICHES & SASHIMI

MISTURA DE CEVICHES

Selection of SOKO signature ceviche

SOFT SHELL CRAB

Guacamole, salsa, cucumber, gobo, crab, spicy mayonnaise and chilli

RAINBOW

California maki with unagi, ebi, suzuki, hamachi, maguro, sake, mayonnaise

MAINS SHARING – FONDOS

LOMITO AL JUGO

Peruvian sauteed wagyu beef, white wine, soy sauce, tomatoes, onions, yellow chilli, spring onion, coriander

WAGYU RIBEYE

400 Grams grilled wagyu ribeye (grade 9) with salsa verde, wasabi ponzu and black volcanic lava salt

YUZU-SAIKYO MISO BLACK COD

Grilled yuzu-saikyo miso marinated black cod

MEXICAN CUTTER MIX SALAD

THICK POTATOES ON ROSEMARY AND SALT

CELEBRATION CAKES

Whether it's a birthday, anniversary, graduation or simply 'because', complete your special occasion with a memorable celebration cake. Our expert pastry chefs have designed a range of tropical and Latin American inspired options guaranteed to put a smile on everyone's face. Must be ordered with a minimum of 72 hours notice prior to the event and personalised messages are available upon request. Please notify us in advance of any allergies.

TROPICAL CHEESECAKE (D, E, GF)

Small 4-6 portions \$150

Large 8-10 portions | \$250

A wonderfully light coconut dacquoise layered with a zingy lime cream cheese, mango mousse and topped with a tropical fruit compote. It is beautifully finished with desiccated coconut and hand decorated with white chocolate 'leaves'.

CHOCOLATE & VANILLA (D, E, GF)

Small 4-6 portions \$150

Large 8-10 portions | \$250

Our decadent and unique take on a classic chocolate cake layered with delicate mousse, rich cremeux and sponge. Tonka beans add an exotic hint of sweetness whilst finally decorated with a dark chocolate glaze.

EXOTIC PAVLOVA (D, E, GF)

Small 4-6 portions \$150

Large 8-10 portions | \$250

A soft, light meringue with a crisp crust is complemented beautifully by the exotic flavours of mango, avocado, coconut and lime chantilly.

01

MARIPOSAS PACKAGE

Zilzie Sauvignon Blanc
 Zilzie Prosecco
 Zilzie Rose
 Zilzie Shiraz
 Kirin Draft / Estrella Draft
 Soft Drinks

\$69

**\$89 for Pisco & house spirits pp
 3 hours**



02

COPACABANA PACKAGE

Trout Valley Pinot Gris
 Trout Valley Sauvignon Blanc
 Chandon Blanc de Blanc
 M by Minuty Rose
 Zilzie Pinot Noir
 Zilzie Shiraz
 Selection of House Draft Beers
 Soft Drinks

\$79

**\$99 for Pisco & house spirits
 pp 3 hours**



03

LIMA PACKAGE

Frozen Mango Pisco or Frozen
 Strawberry Pisco on arrival for
 each guest
 Little Angel Pinot Gris
 Panul Sauvignon Blanc
 Chandon Blanc de Blanc
 Villa AIX Rose
 Soumah Pinot Noir
 Noisy Ritual Shiraz
 All draft and bottled beers
 House spirits
 Soft Drinks

\$120

DRINKS PACKAGES



CONTACT US

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