



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.

Our chefs are constantly looking to create new and innovative dishes through their love of combining flavours and textures. Like our chefs our international team of mixologists will tickle your senses with haute couture cocktails using only the freshest fruits and the best ingredients available.

We believe in love, family and the community and have created a menu to reflect the concept of "sharing is caring." Our dishes are served family style for everyone to enjoy (and will arrive at your table as soon as they become ready), allowing you to indulge in more than one taste and flavour, while adding an additional dimension to our intimate setting.

We hope you enjoy the SOKO experience.

**LOOK OUT FOR THE 'O' SYMBOL
IN OUR MENU TO GET A TASTE OF
OUR SIGNATURE DISHES.**

FOLLOW ON SOCIALS @SOKOBRISBANE

GF - Gluten Free **DF** - Dairy Free **V** - Vegetarian **VE** - Vegan

2% surcharge on all card payments. No split bills. A 15% surcharge applies on public holidays. A 10% discretionary surcharge applies to groups of 10 and more

EDAMAME (V, GF, DF) \$12

Steamed whole edamame beans with hakata sea salt

SPICY EDAMAME (V, GF, DF) \$14

Steamed whole edamame beans with chilli and garlic

EDAMAME HUMMUS (V, DF) \$16

Edamame and chickpea puree, tahini, sesame seeds crispy corn chips

AZTEC STREET CORN (V, GFO) \$18

Grilled street corn, parmesan, huancaína sauce, coriander

CALAMARI NANBAN AGE (GF) \$24

Crispy shichimi-garlic squid with creamy yuzu

WASABI SHIMEJI (V, GF) \$18

Shimeji mushroom tempura in creamy wasabi

YUQUITAS FRITAS (V, DFO) \$22

Cassava grilled on butter, garlic salsa, pesto

‘O’ AHI TUNA POKE (DF) \$16

2 yellowfin tuna, yuzu-shisho soy, avocado, jalapeño, sesame, spring onion, crispy shell

TAQUITOS NORTEÑOS (DF) \$16

2 kingfish taquitos, leche de tigre, Spanish onion, chilli, spring onion

‘O’ SPICY TUNA ON CRISPY RICE (DF) \$22

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

CONCHITAS A LA PARMESAN (GF) \$24

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

CRISPY RICE A LA LIMEÑA \$22

4 kingfish marinated with leche de tigre, onion, chilli

TUNA CRUSTED SESAME SEEDS (GF, DFO) \$32

Seared tuna soy sauce with white and black sesame seeds, yuzu-ponzu

BAO BUNS 7

KARAAGE CHICKEN \$24

Soy chicken karaage, spicy mayo, pickles, iceberg lettuce, shichimi togarashi

CRISPY TOCINO (DF) \$24

Crispy pork belly bites teriyaki sauce, shredded carrot and cucumber, shisho soy mint

TERIYAKI SHIMEJI (VE) \$22

Shiitake mushrooms tempura, teriyaki sauce, iceberg lettuce, shichimi togarashi

MISTURA DE CEVICHESES \$110

Chefs selection of SOKO signature ceviches

TIRADITO DE AJI AMARILLO (GF, DF) \$24

Kingfish with “chef aji Amarillo salsa”, yellow chilli, lime, coriander, salt, white pepper, charred corn

DORADA CRIOLLO (GF, DF) \$24

Kingfish, ají Amarillo, orange-chilli sauce, cucumber, charred corn, coriander, sesame seeds

‘O’ DORADA AL COCO (GF, DF) \$26

Kingfish, coconut milk, aji limo, sesame seeds, chilli

‘O’ CEVICHE LIMA (GF, DF) \$26

Peruvian leche de tigre, corn, Spanish onions, chilli

COCKTAIL DE CAMARONES \$24

Marinated prawns, Peruvian and Japanese signature tomato base sauce, onion, avocado, corrientes

HONGOS (V, GF, DF) \$24

Wild mushrooms, corn, shallots, crispy enoki

‘O’ ATÚN CHIFA (DF) \$24

Yellowfin tuna, edamame beans, cucumber, tuna-marine sauce, Spanish onions, crispy rice crackers

SALMON APASIONADO (GF, DF) \$26

Salmon, citrus passionfruit dressing, peppermint, cucumber, black sesame seeds

ACOMPAÑAMIENTOS ↴

MEXICAN CUTTER MIX SALAD (V, DF) \$14

THICK POTATOES ON FINE HERBS (V, GF, DF) \$14

DOUBLE FRIED COLOMBIAN PATACONES (V, GF, DF) \$15

Salsa criolla

ARROZ BLANCO (DF) \$10

‘O’ LOMITO AL JUGO (GF, DF) \$46

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

PANZETA DE CERDO EN SALSA CRIOLLA (GF, DF) \$44

Slow cook crunchy pork, salsa criolla, peppermint, charred steam corn

‘O’ YUZU-SAIKYO MISO BLACK COD (GF, DF) \$62

400g grilled yuzu-saikyo miso marinated black cod

WAGYU STRIPLOIN (GF, DFO) \$90

400g grilled wagyu M9 striploin with salsa verde, wasabi ponzu

‘O’ POLLO ESCABECHADO (GF, DF) \$32

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

ARROZ DE MARISCOS (DF) \$44

Octopus, shrimp & mussels wok, arborio rice, peruvian chillies, lime

YAKITORI ㄣ

‘O’ ANTICUCHOS CARRETILLERO (GF, DF) \$26

Street fired wagyu beef, signature salsa, SOKO special chilli sauce

WAGYU RIBEYE & SHIITAKE MUSHROOM (DF, GFO) \$29

‘O’ WAGYU BEEF & FOIE GRAS (GF, DF) \$29

SHIITAKE MUSHROOM (V, DF, GFO) \$14

ANGUS RIBEYE & NASU (DF, GFO) \$22

NASU SHIGIYAKI SWEET MISO (V, GF, DF) \$14

CHICKEN & NEGI YAKITORI (DF, GFO) \$18

GENGHIS CHICKEN YAKITORI (DF, GFO) \$18

ENOKI & BACON (DF, GFO) \$20

BUTA-BURA & PINEAPPLE (GF, DF) \$24

Crispy pork belly, teriyaki sauce

Sushi and Hand rolls with Nori seaweed
Mamenori (soy paper) available upon request

SOKO VOLCANO \$22

Asparagus, cucumber, avocado, topped with baked spicy salmon

SOFT SHELL CRAB \$28

Guacamole, salsa, cucumber, crispy tempura crab

'O' STYLE EBI TEMPURA \$26

Spicy-sweet soy prawns tempura, cucumber, avocado, tobiko, teriyaki sauce with tempura flakes

WAGYU NORTEÑO \$34

Torched wagyu ribeye steak, asparagus, cucumber, avocado, spicy salsa carretillera, chives

UNAGI MAKI \$34

Smoked unagi, avocado, carrots, cucumber, teriyaki sauce, chives

MACHUPICHU MAKI \$34

Yellowtail tartare marinated with leche de tigre, onion, chilli, cucumber, avocado

TAMAGO MAKI (V) \$22

Tamagoyaki, chives, avocado, cucumber, carrots

NIGIRI ㄣ

2 per serve

BLOWTORCH WAGYU WITH CAVIAR \$20

WAGYU WITH GOLD LEAF \$16

SALMON \$14

TUNA \$14

EBI \$14

UNAGI \$14

HAMACHI \$14

TAMAGOYAKI (V) \$12

ALFAJORES \$15

Chocolate with ice cream

DANGO \$14

Traditional Japanese rice dumplings, dulce de leche

PERUMISU \$15

Peruvian twist of tiramisu, espresso, dulce de leche, mascarpone, matcha

MOCHI \$15

Black sesame seed, red bean jam

ICE CREAM \$6

1 scoop black sesame seed

SORBET \$6

1 scoop yuzu sorbet