

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

## YOUKOSO - SMALL PLATES ↗

**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

## 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

## BAO BUNS ↗

**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

## YAKITORI ↴

'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

## MAINS SHARING ↴

'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 STRIPLON (GF, DFO) \$90

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

## 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

## MAKI SUSHI ROLLS ↴

SALMON 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

TAMAGO MAKI (V) \$22

Tamagoyaki, chives, avocado, cucumber, carrots

## NIGIRI ↴

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