



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

COLD 🍴

‘O’ CEVICHE LIMA (GF, DF)

Peruvian leche de tigre, corn, Spanish onions, chilli

COCKTAIL DE CAMARONES

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

HONGOS (V, GF, DF)

Wild mushrooms, corn, shallots, crispy enoki

TAQUITOS NORTEÑOS (DF)

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

‘O’ SPICY TUNA ON CRISPY RICE (DF)

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

SOKO VOLCANO

Asparagus, cucumber, avocado, topped with baked spicy salmon

WAGYU NORTEÑO

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

TAMAGO MAKI (V)

Tamagoyaki, chives, avocado, cucumber, carrots

HOT 🍴

CALAMARI NANBAN AGE (GF)

Crispy shichimi-garlic squid with creamy yuzu

YUQUITAS FRITAS (V, DFO)

Cassava grilled on butter, garlic salsa, pesto

CONCHITAS A LA PARMESAN (GF)

Hand dived scallops, shaved parmesan, garlic- butter, corriander

‘O’ ANTICUCHOS CARRETILLERO (GF, DF)

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

SHIITAKE MUSHROOM YAKITORI (V, DF, GFO)

ANGUS RIBEYE & NASU YAKITORI (DF, GFO)

NASU SHIGIYAKI SWEET MISO YAKITORI

(V, GF, DF) Miso eggplant

GENGHIS CHICKEN YAKITORI (DF, GFO)

BUTA-BURA YAKITORI (DF, GFO)

Crispy pork belly

KARAAGE CHICKEN BAO **+\$3pp**

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

Choice from hot & cold canapés

SUNSET SNACKS **\$35pp**

5 canapés

SOKO APPETIZER **\$50pp**

5 canapés + 1 fork dish

MOST POPULAR

SKY HIGH DINING **\$75pp**

6 canapés + 2 fork dishes

STANDING DEGO **\$95pp**

7 canapés + 3 fork dishes

ADD ONTO ANY PACKAGE

Canapés \$7.50pp | Bao buns \$10pp | Fork dish \$15pp

FORK DISHES 🍴

TAKOYAKI BOWL

Crispy soy octopus, spring onion, bonito flakes

CHICKEN KARAAGE BOWL

Crispy chicken bites, teriyaki, yuzu mayo

BIBIM GUKSU BOWL

Spicy noodle, cabbage, cucumber, carrots, sesame seeds

SALMON POKE BOWL

Fresh salmon, edamame, cucumber, rice, carrots, sesame seeds

CHEF LIVE STATIONS

YAKITORI Select 2 dishes (100 portions of each) \$2500

‘O’ ANTICUCHOS CARRETILLERO (GF, DF)

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

SHIITAKE MUSHROOM (V, DF, GFO)

ANGUS RIBEYE & NASU (DF, GFO)

NASU SHIGIYAKI SWEET MISO (V, GF, DF)

Miso eggplant

GENGHIS CHICKEN (DF, GFO)

BUTA-BURA (GF, DF)

Crispy pork belly

TAQUITOS NORTEÑOS (DF)

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

CONCHITAS A LA PARMESAN (GF)

Hand dived scallops, shaved parmesan, garlic-butter, coriander

RAW BAR Select 2 dishes (100 portions of each) \$2500

BLOW TORCHED WAGYU CAVIAR

SALMON NIGIRI

TUNA NIGIRI

EBI NIGIRI

HAMACHI NIGIRI

TAMAGOYAKI NIGIRI

SASHIMI SET

Salmon, tuna, kingfish

FRESH OYSTERS

Mandarin and pickled chilli sauce

SOKO live stations elevates the whole dining experience as Chef's interact and engage with diners during the preparation of each portion.





SHARING MENU 1

SMALL PLATES - YOUKOSO ㄣ

EDAMAME (V, GF, DF)

Steamed whole edamame beans with hakata sea salt

YUQUITAS FRITAS (V, DFO)

Cassava grilled on butter, garlic salsa, pesto

‘O’ SPICY TUNA ON CRISPY RICE (DF)

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

CEVICHE ㄣ

MISTURA DE CEVICHEs (GF, DF)

Chef's selection of SOKO signature ceviches

MAINS SHARING ㄣ

DOUBLE FRIED COLOMBIAN PATACONES (VGF, DF)

‘O’ LOMITO AL JUGO (GF, DF)

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

\$79_{pp}

+\$10_{pp} for a chef's selection of seasonal desserts

SMALL PLATES - YOUKOSO ㄣ

EDAMAME (V, GF, DF)

Steamed whole edamame beans with hakata sea salt

AZTEC STREET CORN (V, GFO)

Grilled street corn, parmesan, coriander

YUQUITAS FRITAS (V, DFO)

Cassava grilled on butter, garlic salsa, pesto

‘O’ SPICY TUNA ON CRISPY RICE (DF)

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

CEVICHE ㄣ

MISTURA DE CEVICHES (GF, DF)

Chef’s selection of SOKO signature ceviches

MAINS SHARING ㄣ

DOUBLE FRIED COLOMBIAN PATACONES (VGF, DF)

‘O’ LOMITO AL JUGO (GF, DF)

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

\$99_{pp}

+\$10_{pp} for a chef’s selection of seasonal desserts



SHARING MENU 2



SHARING MENU 3

SMALL PLATES - YOUKOSO 🍴

EDAMAME (V, GF, DF)

Steamed whole edamame beans with hakata sea salt

AZTEC STREET CORN (V, GFO)

Grilled street corn, parmesan, coriander

YUQUITAS FRITAS (V, DFO)

Cassava grilled on butter, garlic salsa, pesto

‘O’ SPICY TUNA ON CRISPY RICE (DF)

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

MAKI 🍴

WAGYU NORTEÑO

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

NIGIRI

Chef's selection

CEVICHE 🍴

MISTURA DE CEVICHE (GF, DF)

Chef's selection of SOKO signature ceviches

MAINS SHARING 🍴

DOUBLE FRIED COLOMBIAN PATACONES (V GF, DF)

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

400g grilled yuzu-saikyo miso marinated black cod

‘O’ LOMITO AL JUGO (GF, DF)

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

\$125^{pp}

+\$10^{pp} for a chef's selection of seasonal desserts

SMALL PLATES - YOUKOSO

EDAMAME (V, GF, DF)

Steamed whole edamame beans with hakata sea salt

AZTEC STREET CORN (V, GFO)

Grilled street corn, parmesan, coriander

YUQUITAS FRITAS (V, DFO)

Cassava grilled on butter, garlic salsa, pesto

YAKITORI 🍗

NASU SHIGIYAKI SWEET MISO (V, GF, DF)

MAINS SHARING

TERIYAKI TOFU DONBURI (V, GF)

THICK POTATOES ON FINE HERBS (V, GF, DF)

\$75^{pp}

+\$10^{pp} for a chef's selection of seasonal desserts

SHARING MENU VEGETARIAN



BEVERAGE PACKAGES

Cash bar option available

MARIPOSAS PACKAGE

Zilzie Sauvignon Blanc
Zilzie Prosecco
Zilzie Rosé
Zilzie Shiraz
Asahi
Estrella Draft
Soft Drinks



2 hour \$50^{pp}
3 hour \$65^{pp}
4 hour \$75^{pp}

Upgrade to include a 2 hour spirits package for an additional \$29^{pp}

COPACABANA PACKAGE

Little Angel Pinot Gris
Panul Sauvignon Blanc
Chandon Blanc de Blanc
The Pale Rosé by Whispering Angel
Zilzie Pinot Noir
Zilzie Shiraz
Estrella, Asahi, Peroni and Corona
Soft Drinks



2 hour \$65^{pp}
3 hour \$85^{pp}
4 hour \$100^{pp}

Upgrade to include a 2 hour spirits package for an additional \$20^{pp}

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
M by Minuty Rosé
CRFT Pinot Noir
Zilzie Shiraz
All draft and bottled beers
House spirits
Soft Drinks



2 hour \$85^{pp}
3 hour \$115^{pp}
4 hour \$140^{pp}

Upgrade to include a 2 hour spirits package for an additional \$17^{pp}



Interested in hosting an event with us? Please contact our events team:

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