

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 (GF, DF)
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)
Kingfish taquitos, leche de tigre, Spanish onion, chilli, spring onion, crispy wonton shell

‘O’ SPICY TUNA ON CRISPY RICE (DF)
Spicy tuna with jalapeño and spring onion on a sweet-soy crispy rice cake

SOKO VOLCANO (GF, DF)
Asparagus, cucumber, avocado, topped with baked spicy salmon

TAMAGO MAKI (V)
Tamagoyaki, chives, avocado, cucumber, carrots

HOT 🍴

CALAMARI NANBAN AGE (GF)
Crispy shichimi-garlic squid with creamy yuzu

YUQUITAS FRITAS (VE)
Cassava grilled on butter, yuzu mayo, pesto

‘O’ ANTICUCHOS CARRETILLERO (GF, DF)
Street fired wagyu beef, signature salsa, SOKO special chilli sauce

SHIITAKE MUSHROOM YAKITORI (V, 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, yuzu mayo
Iceberg lettuce

DESSERT 🍴

ALFAJORES
Chocolate with ice cream

DANGO (GF, VE)
Traditional Japanese rice dumplings, dulce de leche

Choice from hot & cold canapés

SUNSET SNACKS \$35pp
5 canapés

SOKO APPETIZER \$50pp
5 canapés + 1 fork dish

MOST POPULAR

SKY HIGH DINING \$75pp
7 canapés + 2 fork dishes

STANDING DEGO \$95pp
7 canapés + 3 fork dishes + 1 dessert

ADD ONTO ANY PACKAGE
Canapés \$7.50pp | Bao buns \$10pp
Fork dish \$17.50pp

FORK DISHES 🍴

TAKOYAKI BOWL (DF)
Crispy soy octopus, spring onion, bonito flakes

CHICKEN KARAAGE BOWL (GF, DFO)
Crispy chicken bites, teriyaki, yuzu mayo

BIBIM GUKSU BOWL (GF, DF, V)
Spicy noodle, cabbage, cucumber, carrots, sesame seeds

SALMON POKE SALAD (GF, DF)
Fresh salmon, ponzu yuzu, lettuce, tomato, onion, honey mustard

*Minimum 20 guests

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)

NASU SHIGIYAKI SWEET MISO (V, GF, DF)

Miso eggplant

GENGHIS CHICKEN (DF, GFO)

BUTA-BURA (GF, DF)

Crispy pork belly

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

TAQUITOS NORTEÑOS (DF)

Kingfish taquitos, leche de tigre, Spanish onion, chilli, spring onion

BLOW TORCHED WAGYU CAVIAR

SALMON NIGIRI

TUNA NIGIRI

EBI NIGIRI

HAMACHI NIGIRI

TAMAGOYAKI NIGIRI

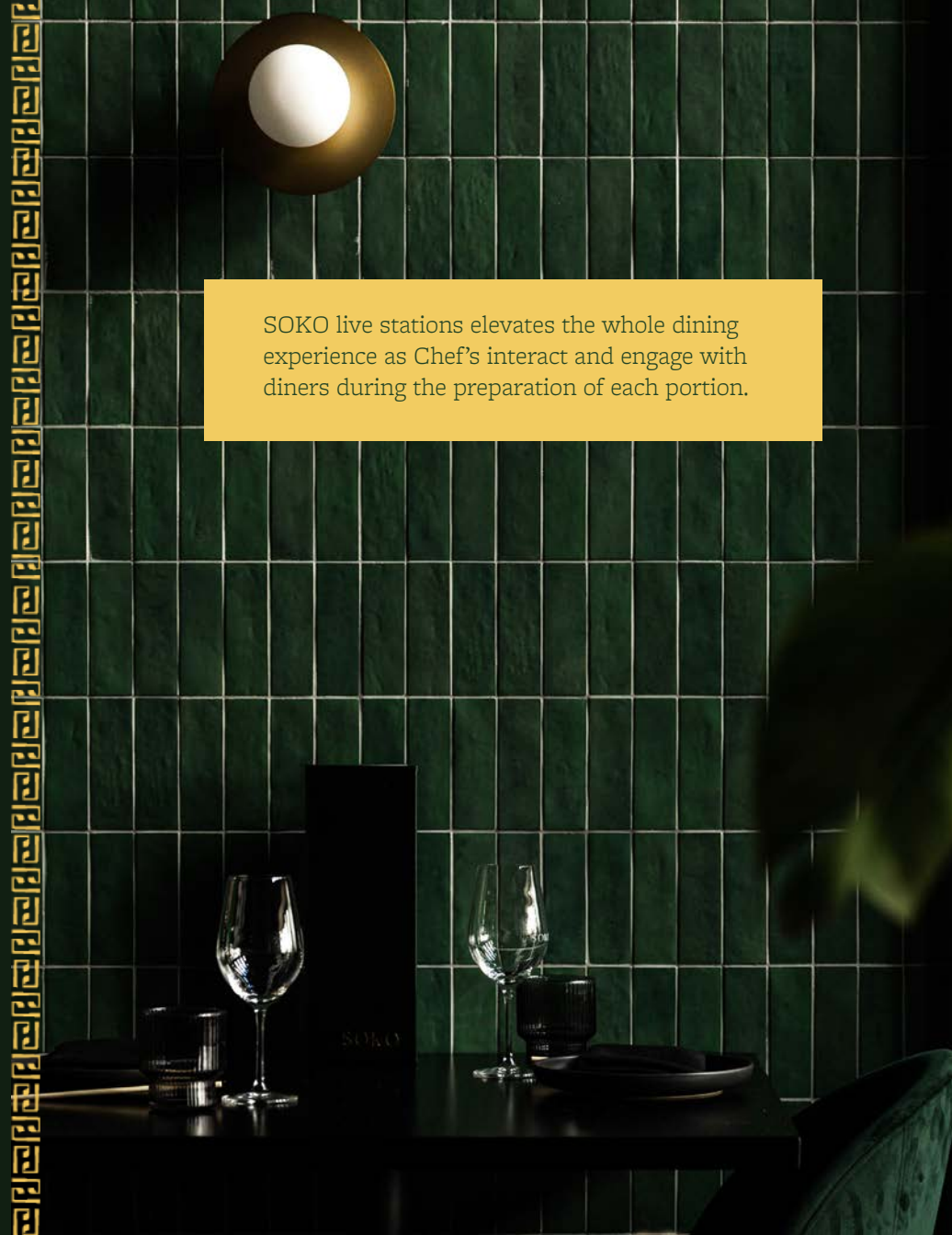
SASHIMI SET

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 (VE, GF, DF)

Steamed whole edamame beans with hakata sea salt

YUQUITAS FRITAS (VE)

Cassava grilled on butter, pesto, kewpie yuzu sauce

CHICKEN & NEGI YAKITORI (DF, GFO)

Lemon honey, spicy sauce

‘O’ SPICY TUNA ON CRISPY RICE (GF, DF)

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

CEVICHE ㄣ

MISTURA DE CEVICHES

Chef's selection of SOKO
signature ceviches

MAKI ㄣ

SOKO VOLCANO (GF, DF)

Asparagus, cucumber, avocado, topped with
baked spicy salmon, black tobiko, spring onion

MAINS SHARING ㄣ

DOUBLE FRIED COLOMBIAN PATACONES (V, GF, DF)

Salsa criolla

‘O’ LOMITO AL JUGO (GF, DF)

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

\$79pp

+\$10pp for a Chef's selection of seasonal desserts

SMALL PLATES - YOUKOSO ㄣ

EDAMAME (VE, GF, DF)

Steamed whole edamame beans with hakata sea salt

NASU TEMPURA (DF)

Crispy aubergine tempura, rocotto spicy sauce

AZTEC STREET CORN (V, GFO, DFO)

Grilled street corn, parmesan, coriander

YUQUITAS FRITAS (V, DFO)

Cassava grilled on butter, pesto, kewpie yuzu sauce

‘O’ SPICY TUNA ON CRISPY RICE (DF)

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

‘O’ ANTICUCHOS CARRETILLERO (GF, DF)

Street fired wagyu beef, SOKO special chimichurri sauce

CEVICHE ㄣ

MISTURA DE CEVICHEs

Chef's selection of SOKO signature ceviches

MAINS SHARING ㄣ

‘O’ LOMITO AL JUGO (GF, DF)

Peruvian sauteed wagyu beef, soy sauce, tomatoes, onions, yellow chilli, coriander, roasted potatoes

DOUBLE FRIED COLOMBIAN PATACONES (VE, GF, DF)

Salsa criolla

POLLO A LA BRASA (GF, DF)

Grilled spatchcock, ponzu yuzu and herbs, rocoto sauce

\$99pp

+\$10pp for a Chef's selection of seasonal desserts



SHARING MENU 2



SHARING MENU 3

SMALL PLATES - YOUKOSO ㄣ

EDAMAME (VE, GF, DF)

Steamed whole edamame beans with hakata sea salt

AZTEC STREET CORN (V, GFO, DFO)

Grilled street corn, parmesan, coriander

YUQUITAS FRITAS (V, DFO)

Cassava grilled on butter, pesto, kewpie yuzu sauce

TAQUITOS NORTEÑOS (DF)

Kingfish taquitos, leche de tigre, Spanish onion, chilli, spring onion

GENGHIS CHICKEN YAKITORI (DF, GFO)

MAKI ㄣ

SOKO VOLCANO (GF, DF)

Asparagus, cucumber, avocado, topped with baked spicy salmon, black tobiko, spring onion

NIGIRI

Chef's selection

CEVICHE ㄣ

MISTURA DE CEVICHES

Chef's selection of SOKO signature ceviches

MAINS SHARING ㄣ

‘O’ LOMITO AL JUGO (GF, DF)

Peruvian sauteed wagyu beef, soy sauce, tomatoes, onions, yellow chilli, coriander, roasted potatoes

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

400g grilled yuzu-saikyo miso marinated black cod

DOUBLE FRIED COLOMBIAN PATACONES (VGF, DF)

Salsa criolla

\$125pp

+\$10pp for a Chef's selection of seasonal desserts

SMALL PLATES - YOUKOSO ㄣ

EDAMAME (VE, GF, DF)

Steamed whole edamame beans with hakata sea salt

AZTEC STREET CORN (V, GFO, DFO)

Grilled street corn, parmesan, coriander

YUQUITAS FRITAS (VE)

Cassava grilled on butter, pesto, kewpie yuzu sauce

YAKITORI ㄣ

NASU SHIGIYAKI SWEET MISO (V, GF, DF)

MAKI ㄣ

TOMAGO MAKI (V)

Tamagoyaki, chives, avocado, cucumber, carrots, teriyaki sauce

MAINS SHARING ㄣ

TERIYAKI TOFU DONBURI (V, GF)

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

\$75pp

+ \$10pp for a Chef's selection of seasonal desserts

SHARING MENU VEGETARIAN



BEVERAGE PACKAGES

*Cash bar option available *Minimum 20 guests

MARIPOSAS PACKAGE

Zilzie Sauvignon Blanc

Zilzie Prosecco

Zilzie Rosé

Zilzie Shiraz

Asahi

Estrella Draft

Soft Drinks



2 hour \$50pp

3 hour \$65pp

4 hour \$75pp

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

COPACABANA PACKAGE

Little Angel Pinot Gris

Panul Sauvignon Blanc

Chandon NV

The Pale Rosé by Whispering Angel

Zilzie Pinot Noir

Zilzie Shiraz

Estrella, Asahi, Peroni and Corona

Soft Drinks



2 hour \$65pp

3 hour \$85pp

4 hour \$100pp

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

LIMA PACKAGE

Frozen Cocktail on arrival for each guest

Little Angel Pinot Gris

Panul Sauvignon Blanc

Chandon NV

M by Minuty Rosé

Supernatural Pinot Noir

Zilzie Shiraz

All draft and bottled beers

Soft Drinks



2 hour \$85pp

3 hour \$115pp

4 hour \$140pp

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



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

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