

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

YOUKOSO - SMALL PLATES ↴

EDAMAME (VE, GF, DF) \$12

Steamed whole edamame beans with hakata sea salt

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

Steamed whole edamame beans with chilli and garlic

EDAMAME HUMMUS (VE, DF) \$18

Edamame and chickpea puree, tahini, togarashi crispy lotus chips

AZTEC STREET CORN (V, GFO, DFO) \$18

Grilled street corn, parmesan, huancaína sauce, coriander

CALAMARI NANBAN AGE (GF, DFO) \$24

Crispy shichimi-garlic squid with creamy yuzu

NASU TEMPURA (DF) \$18

Crispy aubergine tempura, rocotto spicy sauce

YUQUITAS FRITAS (VE) \$22

Cassava grilled on butter, pesto, kewpie yuzu sauce

'O' AHI TUNA POKE (2) (DF) \$18

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

'O' SPICY TUNA ON CRISPY RICE (4) (DF) \$28

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

'O' LOBSTER ON CRISPY RICE (GF, DF) \$32

Atlantic lobster meat with leche de tigre, creamy yuzu on a crispy rice cake **Add 5g caviar +\$25**

BAO BUNS ↴

KARAAGE CHICKEN \$24

Soy chicken karaage, yuzu mayo, iceberg lettuce

SOFT SHELL CRAB (DF) \$26

Crispy crab, red cabbage, lettuce, pickles, roccoto mayo

TERIYAKI NASU (VE, DF) \$22

Crispy eggplant tempura, teriyaki sauce, iceberg lettuce, shichimi togarashi

YAKITORI ↴

'O' ANTICUCHOS CARRETILLERO (GF, DF) \$26

Street fired wagyu beef, SOKO special chimichurri sauce

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

'O' WAGYU BEEF & FOIE GRAS (GF, DF) \$32

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

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

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

Lemon honey, spicy sauce

GENGHIS CHICKEN YAKITORI (DF, GFO) \$18

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

Crispy pork belly, daisho sauce, sesame seeds

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

CEVICHEs - CURED FISH ↴

CEVICHE DE CHICHARRÓN (GF, DF) \$28

Crispy pork belly, palmitos, mango biche, Spanish onion, cilantro

'O' DORADA AL COCO (GF, DF) \$26

Kingfish, coconut milk, aji limo, coriander, Spanish onion, chilli, shichimi togarashi

'O' CEVICHE LIMA (GF, DF) \$26

Peruvian leche de tigre, cancha, pickles onions, coriander, red chilli

COCKTAIL DE CAMARONES (GF, DF) \$24

Marinated cooked prawns, Peruvian and Japanese signature orange-tomato base sauce, onion, coriander

HONGOS (V, GF, DF) \$24

Wild mushrooms, corn, shallots, crispy enoki

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

Kingfish with Chef's aji amarillo salsa, lime, coriander, charred corn

MAKI SUSHI ROLLS ↴

CHICKEN KARAAGE MAKI (GF, DF) \$24

Avocado, crispy chicken, spicy sauce, spring onion

SPICY TUNA MAKI (GF, DF) \$24

Cucumber, avocado topped with spicy tuna and spring onion

SALMON VOLCANO (GF, DF) \$24

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

TAMAGO MAKI (GF, DF, VE) \$22

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

SASHIMI PLATER (12) (GF, DF) \$55

Salmon, kingfish, tuna Add 10g caviar +\$70 Add 30g caviar +\$140

NIGIRI ↴

2 per serve - all gluten free and dairy free

SALMON \$14**TUNA \$14****HAMACHI \$14**

Kingfish, furikake

TAMAGOYAKI (V) \$12

MAINS SHARING ↴

'O' LOMITO AL JUGO (DF) \$46

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

WAGYU STRIPLON (GF, DF) \$110

400g grilled wagyu M9 striploin with chimichurri

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

Slow cooked crunchy pork, salsa criolla, peppermint, charred steamed corn

POLLO A LA BRASA (GF, DF) \$42

Grilled spatchcock, ponzu yuzu and herbs, roccotto sauce

ACOMPAÑAMIENTOS ↴

MEXICAN CUTTER MIX SALAD (V, DF) \$14**THICK POTATOES ON FINE HERBS (V, GF, DF) \$14** Add huancaina sauce, parmesan \$4 (V, GF)**DOUBLE FRIED COLOMBIAN PATACONES (VE, GF, DF) \$15**

Salsa criolla

ARROZ BLANCO (GF, DF) \$10

Steamed white rice