



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 (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) \$20

Edamame and chickpea puree, tahini, togarashi crispy lotus chips

AZTEC STREET CORN (V, GFO, DFO) \$22

Grilled street corn, parmesan, huancaína sauce, coriander

CALAMARI NANBAN AGE (GF, DFO) \$26

Crispy shichimi-garlic squid with creamy yuzu

NASU TEMPURA (DF) \$20

Crispy aubergine tempura, rocotto spicy sauce

YUQUITAS FRITAS (VE) \$23

Cassava grilled on butter, pesto, kewpie yuzu sauce

'O' AHI TUNA POKE (2) (DF) \$20

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

TAQUITOS NORTEÑOS (2) (DF) \$20

Kingfish taquitos, leche de tigre, Spanish onion, chilli, spring onion, crispy wonton shell

'O' SPICY TUNA ON CRISPY RICE (4) (DF) \$30

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

'O' LOBSTER ON CRISPY RICE (4) (GF, DF) \$36

Atlantic lobster meat with leche de tigre, creamy yuzu on a crispy rice cake

Add 5g caviar +\$30

BAO BUNS ㄣ

KARAAGE CHICKEN \$26

Soy chicken karaage, yuzu mayo, iceberg lettuce

SOFT SHELL CRAB (DF) \$28

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

TERIYAKI NASU (VE, DF) \$24

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

MISTURA DE CEVICHESES \$110

Chef's selection of SOKO signature ceviches

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

TIRADITO DE SALMON CURADO (GF) \$26

Cured salmon, pisco, beetroot, creamy roasted capsicum sauce, jalapeño

'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 ají amarillo salsa, lime, coriander, charred corn

SALMON APASIONADO (GF, DF) \$26

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

YAKITORI ↴**'O' ANTICUCHOS CARRETILLERO (GF, DF) \$28**

Street fired wagyu beef, SOKO special chimichurri sauce

WAGYU RIBEYE & SHIITAKE MUSHROOM (DF, GFO) \$30**'O' WAGYU BEEF & FOIE GRAS (GF, DF) \$36****SHIITAKE MUSHROOM (V, DF, GFO) \$16****NASU SHIGIYAKI SWEET MISO (V, GF, DF) \$16****CHICKEN & NEGI YAKITORI (DF, GFO) \$19**

Lemon honey, spicy sauce

GENGHIS CHICKEN YAKITORI (DF, GFO) \$19**BUTA-BURA & PINEAPPLE (GF, DF) \$25**

Crispy pork belly, daisho sauce, sesame seeds

‘O’ LOMITO AL JUGO (DF) \$48

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

‘O’ YUZU-SAIKYO MISO BLACK COD (GF, DF) \$68

400g grilled yuzu-saikyo miso marinated black cod

WAGYU STRIPLOIN (GF, DF) \$120

400g grilled wagyu M9 striploin with chimichurri

PATO A LA NARANJA (DF) \$58

Duck breast, orange teriyaki sauce, fresh roasted squash, brussels

ARROZ CHIFA (GF, DF) \$57

Traditional Peruvian rice, crispy tocino, edamame, pineapple, spring onion, SOKO special sauce

PANZETA DE CERDO EN SALSA CRIOLLA (GF, DF) \$48

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

POLLO A LA BRASA (GF, DF) \$47

Grilled spatchcock, ponzu yuzu and herbs, roccotto sauce

ACOMPAÑAMIENTOS ↴

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

THICK POTATOES ON FINE HERBS (V, GF, DF) \$16

Add huancaína sauce, parmesan \$4 (V, GF)

DOUBLE FRIED COLOMBIAN PATACONES (VE, GF, DF) \$17

Salsa criolla

ARROZ BLANCO (GF, DF) \$12

Steamed white rice

ROASTED VEGETABLES (VE, GF, DF) \$14

Squash, brussels

CHICKEN KARAAGE MAKI (GF, DF) \$24

Avocado, crispy chicken, spicy sauce, spring onion

CRISPY SQUID (DF) \$26

Jalapeño, avocado, crispy squid, furikake, tonkatso and yuzu mayo, bonito flakes

SPICY TUNA MAKI (GF, DF) \$26

Cucumber, avocado topped with spicy tuna and spring onion

SALMON VOLCANO (GF, DF) \$25

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

TAMAGO MAKI (GF, DF, VE) \$23

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

SASHIMI PLATER (12) (GF, DF) \$62

Salmon, kingfish, tuna

Add 10g caviar \$70

Add 30g caviar \$140

NIGIRI ㄣ

2 per serve - all gluten free and dairy free

SALMON \$16

TUNA \$16

HAMACHI \$15

Kingfish, furikake

TAMAGOYAKI (V) \$14

PASSIONFRUIT CHEESECAKE \$15

ALFAJORES \$16

Chocolate with ice cream

DANGO (GF, DF) \$15

Traditional Japanese rice dumplings, dulce de leche

PERUMISU \$16

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

BLACK SESAME SEED ICE CREAM \$7

1 scoop

YUZU SORBET \$7

1 scoop