

NIKKEI ————— \$25
Miso Soup
One Donburi Set

DAICHI ————— \$35
Miso Soup
One Donburi Set
One Dessert

KAZE ————— \$45
Miso Soup
One Small Plate
One Donburi Set
One Dessert

TEZUKURI BUSINESS LUNCH

SMALL PLATES

EDAMAME (VE, GF, DF)

Steamed whole edamame beans with hakata sea salt

AZTEC STREET CORN (V, GFO)

Grilled street corn, parmesan, huancaína sauce, coriander

YUQUITAS FRITAS (VE)

Cassava grilled on butter, kewpie yuzu sauce, pesto

'O' SPICY TUNA ON CRISPY RICE (DF)

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

GENGHIS CHICKEN YAKITORI (DF, GFO)

COCKTAIL DE CAMARONES (GF, DF)

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

DONBURI SET

KARAAGE CHICKEN BAO

Soy chicken karaage, yuzu mayo, iceberg lettuce

TERIYAKI NASU BAO (VE, DF)

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

SUSHI & NIGIRI SET (GF, DF)

Chef's selection

AKA TOFU POKE BOWL (VE, DF)

Ginger-soy tofu, rice, cucumber, carrot, edamame, sesame seeds

'O' LOMITO AL JUGO BENTO (DF)

Peruvian sautéed wagyu beef, soy sauce, tomato, onion, yellow chilli, coriander, roasted potatoes

CHICKEN KARAAGE BENTO

Soy chicken karaage, yuzu mayo, cucumber, carrot, rice

SALMON POKE SALAD (GF, DF)

Fresh salmon ponzu yuzu, lettuce, tomato onion, avocado, honey mustard

ARROZ CHIFA (GF, DF)

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

DESSERT

BLACK SESAME SEED ICE CREAM

1 scoop

YUZU SORBET

1 scoop

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.

GF - Gluten Free **DF** - Dairy Free **V** - Vegetarian **VE** - Vegan

