

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

YOUKOSO - SMALL PLATES 🍣

EDAMAME (GF, DF, VE) \$12

Steamed whole edamame beans with hakata sea salt

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

Grilled street corn, parmesan, huancaína sauce, coriander

CALAMARI NANBAN AGE (GF, DF) \$26

Crispy shichimi-garlic squid with creamy yuzu

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

YAKITORI 🍣

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

Street fired wagyu beef, SOKO special chimichurri sauce

SHIITAKE MUSHROOM (GFO, DF, VE) \$16

GENGHIS CHICKEN YAKITORI (GF, DF) \$19

CEVICHEs - CURED FISH 🍣

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

Kingfish, Peruvian leche de tigre, cancha, escabeche, coriander, red chilli, corn chips

COCKTAIL DE CAMARONES (GF, DF) \$24

Marinated cooked prawns, Peruvian and Japanese signature Saké panca base sauce, onion, coriander, cucumber, nori

HONGOS (GF, DF, VE) \$24

Wild mushrooms, corn, shallots, crispy enoki

MAKI SUSHI ROLLS 🍣

CHICKEN KARAAGE MAKI (DF) \$24

Avocado, crispy chicken, spicy sauce, spring onion

SALMON VOLCANO (DF) \$25

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

TAMAGO MAKI (GF, V) \$23

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

BAO BUNS 🍣

KARAAGE CHICKEN (DF) \$26

Soy chicken karaage, yuzu mayo, iceberg lettuce, shichimi togarashi

TERIYAKI NASU (DF, VE) \$24

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

GF - Gluten Free DF - Dairy Free V - Vegetarian VE - Vegan O - Optional

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.
Only available Monday - Thursday

MAINS SHARING ↴

'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

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

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

ACOMPAÑAMIENTOS ↴

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

+ Add huancaina sauce, parmesan \$4 (V)

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

Salsa criolla

ARROZ BLANCO (GF, DF, VE) \$12

Steamed white rice

TEZUKURI LUNCH \$40

Experience the blend of Peruvian and Japanese delicacies with our 3 course menu option.

ENTRÉES

MISO SOUP

EDAMAME (GF, DF, VE)

Steamed whole edamame beans with hakata sea salt

MAIN (PICK 1)

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 (DF)

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

SALMON POKE SALAD (GF, DF)

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

DESSERT

YUZU SORBET

1 scoop

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