



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.**

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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

EDAMAME (GF, DF, VE) \$12

Steamed whole edamame beans with hakata sea salt

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

Steamed whole edamame beans with chilli and garlic

EDAMAME HUMMUS (GF, DF, VE) \$20

Edamame and chickpea purée, tahini, togarashi crispy lotus chips

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

SOKO TEMPURA (DF, V) \$23

Crispy aubergine, okra tempura, rocotto spicy sauce

YUQUITAS FRITAS (GF, DFO, V) \$23

Cassava grilled on butter, pesto, kewpie yuzu sauce

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

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

EMPANADAS DE QUESO (V) \$25

Crispy pastry stuffed with fresh cheese, capsicum, corn, rocotto spicy sauce

BAO BUNS ㊦

KARAAGE CHICKEN (DF) \$26

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

WAGYU BEEF (DF) \$28

Slow cooked beef, red cabbage, pickles, roccoto mayo

TERIYAKI NASU (DF, VE) \$24

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

MISTURA DE CEVICHESES \$110

Chef's selection of SOKO signature ceviches

OYSTERS (GF, DF) (6) \$32 (12) \$60

Fresh shucked Tasmanian oysters with your choice of yuzu, saké and cucumber granita OR ají amarillo salsa, chalaca criolla, black tobiko

CEVICHE DE CHICHARRÓN (GF, DF) \$28

Crispy pork belly, palmitos, paw paw, Spanish onion, cilantro, honey mustard

'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

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

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

ACOMPAÑAMIENTOS ↴

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

THICK POTATOES ON FINE

HERBS (GF, DFO, V) \$16

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

DOUBLE FRIED COLOMBIAN

PATACONES (GF, DF, VE) \$17

Salsa criolla

ROASTED VEGETABLES (GF, DF, VE) \$16

Seasonal selection

‘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

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

YAKITORI ㄣ

‘O’ ANTICUCHOS CARRETILLERO (GF, DF) \$28

Street fired wagyu beef, SOKO special chimichurri sauce

WAGYU RIBEYE & SHIITAKE MUSHROOM (GFO, DF) \$30

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

CHICKEN & NEGI YAKITORI (GF, DF) \$19

Lemon honey, spicy sauce

GENGHIS CHICKEN YAKITORI (GF, DF) \$19

BUTA-BURA & PINEAPPLE (GFO, DF) \$25

Crispy pork belly, daisho sauce, sesame seeds

CHICKEN KARAAGE MAKI (DF) \$24

Avocado, crispy chicken, spicy sauce, spring onion

SPICY TUNA MAKI (DF) \$26

Cucumber, avocado topped with spicy tuna and spring onion, teriyaki sauce

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

CALIFORNIA MAKI \$26

Crunchy maki roll, salmon, cream cheese, cucumber, crispy shallots, tonkatsu yuzu mayo

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

Salmon, kingfish, tuna

+ Add 10g caviar \$70

+ Add 30g caviar \$140

NIGIRI (2) ㊦**SALMON (GF, DF) \$16****TUNA (GF, DF) \$16****HAMACHI \$15**

Kingfish, huancaína sauce, chalaca

TAMAGOYAKI (GF, DF, V) \$14

+ Add 5g caviar to any Nigiri pair \$30

PASSIONFRUIT CHEESECAKE \$15

ALFAJORES \$16

Chocolate with yuzu sorbet

DANGO (DF, VE) \$15

Traditional Japanese rice dumplings, dulce de leche

PERUMISU \$17

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

YUZU SORBET (GF, DF, VE) \$7

2 scoops