



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. A 10% surcharge applies on Sunday.

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

Steamed whole edamame beans with hakata sea salt

**SPICY EDAMAME (GF, DF, VE) \$15**

Sambal oelek, sesame oil

**OYSTERS (GF, DF) (6) \$36 (12) \$66**

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

**TARTARE DE RES WAGYU (GF, DF) \$35**

Tenderloin grade 7 wagyu, yolk gel, black tobiko

**AZTEC STREET CORN (V) \$22**

Grilled street corn, parmesan, huancaína sauce, coriander

**CALAMARI NANBAN AGE (GF, DF) \$28**

Crispy shichimi-garlic squid with creamy yuzu

**YUQUITAS FRITAS (V) \$23**

Cassava, pesto, yuzu mayo

**'O' SPICY TUNA CRISPY RICE (4) (DF) \$32**

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

**SOKO TEMPURA (DF, V) \$26**

Crispy aubergine, rocoto spicy sauce

**BAO BUNS ㊦**

**KARAAGE CHICKEN (DF) \$14pp**

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

**ROBUSUTA (DF) \$15pp**

Moreton Bay bug, volcano sauce, iceberg lettuce, shichimi togarashi

**TERIYAKI NASU (DF, VE) \$12pp**

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

**'O' TORIO \$80**

Chef's selection of soko signature ceviche's

**O K A (GF, DF) \$26**

Kingfish, coriander, beetroot, capsicum, lime, tobiko, corn chips

**TUNA CROCANTE SOKO CEVICHE (DF) \$26**

Saku tuna, radish, micro herbs, onion, nori, chili oil, coriander

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

Kingfish, leche de tigre, cancha, escabeche, coriander, red chilli, crispy sweet potato

**HONGOS (GF, DF, VE) \$24**

Wild mushrooms, corn, shallots, crispy enoki

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

Street fired grade 7 wagyu beef, SOKO signature chimichurri sauce

**ABURI JIN (GF, DF) \$30**

Salmon yakitori

**WAGYU RIBEYE & SHIITAKE MUSHROOM  
(DF) \$30****SHIITAKE MUSHROOM (DF, VE) \$16****GENGHIS CHICKEN (GF, DF) \$19**

**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

**‘O’ NINJA \$26**

Avocado, cucumber, spicy crab, togarashi

**ACEVICHADO \$26**

Avocado, torched salmon, tuna, acevichada sauce, togarashi, furikake, spring onion

**ANTIQUO \$28**

Avocado, cucumber, asparagus, anticucho, wasabi mayo, tiradito sauce, coriander, red chilli

**‘O’ NORTEÑO (GF, DF) \$26**

Nori, avocado, cucumber, kingfish, crispy sweet potato

**SOKO GARDEN ROLL \$23**

GF inari, seasonal vegetable

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

Salmon, kingfish, tuna

**NIGIRI (2) ㊦**

**SALMON (GF, DF) \$16**

**TUNA (GF, DF) \$16**

**HAMACHI \$16**

Kingfish, huancaína sauce, chalaca

**SASHIMI (3) ㊦**

**SALMON (GF, DF) \$16**

**TUNA (GF, DF) \$16**

**HAMACHI \$16**

**‘O’ LOMITO AL JUGO (DF) \$48**

Peruvian sauteed grade 7 wagyu beef, soy sauce, tomatoes, onions, yellow chilli, coriander, mushroom

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

Grilled yuzu-saikyo miso marinated black cod

**KORO KORO (GF, DF) \$120**

Wagyu tenderloin, spicy kale, chimichurri

**PATO A LA NORTEÑA (GF, DF) \$62**

Duck, green rice, carrots, capsicum, edamame, orange teriyaki sauce, crispy kale

**TOMORI (GF, DF) \$47**

Teriyaki chicken, crispy sweet potato

**ACOMPAÑAMIENTOS ㄣ**

**MEXICAN CUTTER MIX SALAD (GF, V) \$14**

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

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

Salsa criolla

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

Seasonal selection

**PERUMISU \$17**

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

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

2 scoops

**'O' PIÑA COLADA \$22 Sharing**

Pineapple crème brulee

**CRÈMA VOLTEADA \$15**

Milk pudding