



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 **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. 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 (GFO, DFO, V) \$22

Grilled street corn, parmesan, huancaína sauce, coriander

CALAMARI NANBAN AGE (GF, DF) \$28

Crispy shichimi-garlic squid with creamy yuzu

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

Cassava, pesto, kewpie yuzu sauce

**‘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

Bug, volcano sauce, iceberg lettuce, shichimi togarashi

TERIYAKI NASU (DF, VE) \$12pp

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

'O' TORIO \$80

Chef's selection of soko signature ceviche's

O K A \$26

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

L I M A C L A S I C A \$26

Kingfish, red chili, onion, coriander chiffonade, crispy sweet potato, leche de tigress classico

T U N A C R O C A N T E S O K O C E V I C H E \$26

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

'O' C E V I C H E L I M A (GF, DF) \$26

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

H O N G O S (GF, DF, VE) \$24

Wild mushrooms, corn, shallots, crispy enoki

ACOMPAÑAMIENTOS ↴

MEXICAN CUTTER MIX SALAD

(DF, V) \$14

THICK POTATOES ON FINE HERBS

(GF, DFO, V) \$16

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 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

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 (GFO, DF) \$30

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

GENGHIS CHICKEN YAKITORI (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

Sushi rice, nori, avocado, cucumber, spicy crab, togarashi

ACEVICHADO \$26

Sushi rice, nori, avocado, torch salmon, tuna top, acevichada sauce, togarashi, furikake, spring onion

ANTI KU \$28

Nori, avocado, cucumber, asparagus, anticucho, wasabi mayo, tiradito sauce, coriander, red chilli

‘O’ NORTEÑO (GF) \$26

Nori, avocado, cucumber, kingfish, crispy sweet potato

SOKO GARDEN ROLL \$23

GF inari (fried tofu pouch), 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

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 brulle

CRÈMA VOLTEADA \$15

Milk pudding