

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

YOUKOSO - SMALL PLATES ㊤

EDAMAME (GF, DF, VE) \$14

Steamed whole edamame beans with hakata sea salt

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

SOKO TEMPURA (DF, V) \$26

Crispy aubergine, rocoto spicy sauce

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

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 (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

O K A \$26

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

HONGOS (GF, DF, VE) \$24

Wild mushrooms, corn, shallots, crispy enoki

MAKI SUSHI ROLLS ㊤

NINJA \$26

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

SALMON VOLCANO (DF) \$25

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

SOKO GARDEN ROLL (GF, V) \$23

Inari, seasonal vegetable

BAO BUNS ㊤

KARAAGE CHICKEN (DF) \$14pp

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

TERIYAKI NASU (DF, VE) \$12pp

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

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.
Only available Monday - Friday

MAINS SHARING ↴

‘O’ LOMITO AL JUGO (DF) \$48
Peruvian sauteed 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

ACOMPAÑAMIENTOS ↴

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

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

JOTO BUSINESS LUNCH

DONBURI \$30

ENTRÉES ↴

MISO SOUP
EDAMAME (GF, DF, VE)
Steamed whole edamame beans, hakata sea salt

MAIN (PICK 1) ↴

AKA TOFU POKE BOWL (DF, VE)
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

BENTO BOX \$45

ENTRÉES ↴

MISO SOUP
BABY CORN TEMPURA (DF, VE)
Crispy baby corn spears, spicy mayo, salt,
shichimi togarashi
MISKI MIDORI SALAD (V)
Mix vegetables, edamame, wakame, carrots, cucumber,
pickled ginger, miso-roasted sesame dressing

MAIN (PICK 1) ↴

SISHO TUNA (DF)
Diced tuna, avocado, shiso sauce,
white sesame seeds, rice
LOMO SALTADO (GFO, DF, VEO)
Peruvian sautéed grade 7 wagyu beef,
umami sauce, tomatoes, onion, yellow chilli,
coriander, mushroom, rice
CHICKEN KARAAGE
Soy chicken karaage, yuzu mayo, sashimi togarashi,
spring onion, rice
AKA TOFU (GF, DF, V)
Ginger-soy tofu, rice, teriyaki sauce, sesame seeds
YAKIMESHI (GF, DF)
Crispy pork belly, sesame oil, soy sauce,
mixed vegetables, teriyaki sauce, crispy shallot, rice

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