

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

YOUKOSO - SMALL PLATES ㄣ

EDAMAME (GF, DF, VE) \$14

Steamed whole edamame beans with hakata sea salt

AZTEC STREET CORN (V) \$22

Grilled street corn, parmesan, huancaína, coriander

CALAMARI NANBAN AGE (GF, DF) \$28

Crispy shichimi-garlic squid, truffle mayo

SOKO TEMPURA (DF, V) \$26

Crispy aubergine, spicy rocoto

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

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

YAKITORI ㄣ

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

Street fired wagyu beef, SOKO special chimichurri

SHIITAKE MUSHROOM (DF, VE) \$16

GENGHIS CHICKEN YAKITORI (GF, DF) \$19

CEVICHEs - CURED FISH ㄣ

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

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

OKA (GF, DF) \$26

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

CEVICHE DE CHAMPINONES (GF, DF, VE) \$24

Wild mushrooms, red onion, quinoa, radish, yuzu avocado, crispy enoki

MAKI SUSHI ROLLS ㄣ

SPICY TUNA MAKI (DF) \$26

Cucumber, avocado, spicy tuna, spring onion, teriyaki

SALMON VOLCANO (DF) \$25

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

MONKEY MAKI (GF, VEO) \$23

Ripe plantain, avocado, teriyaki, crispy shallots

BAO BUNS ㄣ

KARAAGE (DF) \$14

Ginger & garlic chicken karaage, soy, red pickled onion, truffle yuzu mayo, iceberg lettuce, shichimi togarashi

MUSHROOM (DF, VE, VO) \$12

Soy & garlic fried mushroom, guacamole, red cabbage, 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 ㄣ

‘O’ LOMITO AL JUGO (DF) \$48
Peruvian sauteed wagyu beef, soy, tomatoes, onions,
yellow chilli, coriander, mushroom

‘O’ YUZU-SAIKYO MISO BLACK COD (GF, DF) \$68
Grilled yuzu-saikyo miso marinated black cod

GEISHA CUT (GF, DF) \$120
200g wagyu striploin, chimichurri

ACOMPAÑAMIENTOS ㄣ

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

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

ENSALADA DE PEPINO (DF, V) \$15
Green apple, cucumber, mixed leaves, pumpkin seeds, sweet miso dressing

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 (DF)
Peruvian sautéed wagyu beef, soy, tomato,
onion, yellow chilli, coriander, roasted potatoes

CHICKEN KARAAGE (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, white sesame seeds, rice

LOMO SALTADO (GFO, DF, VEO)
Peruvian sautéed grade 7 wagyu beef,
umami, tomatoes, onion, yellow chilli,
coriander, mushroom, rice

CHICKEN KARAAGE (DF)
Soy chicken karaage, yuzu mayo, sashimi togarashi,
spring onion, rice

AKA TOFU (GF, DF, V)
Ginger-soy tofu, rice, teriyaki, sesame seeds

YAKIMESHI (GF, DF)
Crispy pork belly, sesame oil, soy,
mixed vegetables, teriyaki, crispy shallot, rice

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