



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

A 5% surcharge Sat. A 10% surcharge Sun. A 15% surcharge applies for public holidays.

A 10% discretionary surcharge for groups of 8 and more. A 2% surcharge applies on all credit cards.

No multiple split bills, a maximum of two credit cards accepted per table.

OYSTERS (GF, DF) (6) \$38 (12) \$70

Fresh shucked Tasmanian oysters, choice of yuzu, sake cucumber granita or SOKO Nikkei vinaigrette, chalaquita, lime

EDAMAME (GF, DF, VE) \$12

Steamed whole edamame beans, hakata sea salt

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

Shichimi togarashi, lemon pepper

AZTEC STREET CORN (GFO, DFO, V) \$25

Grilled street corn, parmesan, huancaína, coriander

CALAMARI NANBAN AGE (GF, DF) \$26

Crispy shichimi-garlic squid, truffle mayo

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

Fried cassava chips, cheese

PAPAS RELLENAS (GF, DF) \$24

Golden fried mashed potato, pulled beef, aji criollo

TARTARE DE RES WAGYU (GF, DF) \$30

Wagyu tenderloin, jalapeño, crispy rice

‘O’ SPICY TUNA (4) (DF) \$35

Spicy tuna, jalapeño, spring onion, sweet-soy crispy rice

EMPANADAS DE QUESO (V) \$28

Crispy pastry, cheese, capsicum, corn, aji criollo

SOKO TEMPURA (DF, V) \$23

Crispy aubergine, spicy rocoto

BAO BUNS ㄣ

KARAAGE (DF) \$14

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

ROBUSUTA (DF) \$15

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

MUSHROOM (DF, VE, VO) \$12

Soy & garlic fried mushroom, guacamole, red cabbage, shichimi togarashi

SPICY TUNA MAKI (DF) \$26

Cucumber, avocado, spicy tuna, spring onion, teriyaki

SALMON VOLCANO (DF) \$25

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

ACEVICHADO (DF) \$27

Sushi rice, avocado, torched salmon, tuna, acevichado, togarashi, furikake, spring onion

MASAKI MAKI (GF, DF) \$26

Avocado, salmon, torched miso, kingfish, spring onion, lime, black sesame seeds

MAKI PRAWN TEMPURA (DF) \$26

Avocado, cucumber, tempura, furikake

MONKEY MAKI (GF, VEO) \$23

Ripe plantain, avocado, teriyaki, crispy shallots

INKA MAKI ROLL (GF) \$25

Avocado, cream cheese, raw salmon, tempura, white sesame seeds, teriyaki, bonito flakes

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

Kingfish, huancaína, chalaca

MONKEY (GF, DF, V) \$12

Ripe plantain, teriyaki

SASHIMI (3) ㊦**SALMON (GF, DF) \$16****TUNA (GF, DF) \$16****HAMACHI \$16****SASHIMI PLATTER (12) (GF, DF) \$68**

Salmon, kingfish, tuna

MORIAWASE PLATTER (GF, DF) \$85

Nigiri, sashimi, chef selection

T O R I O (GF, DF) \$80

Ceviche lima, ceviche de chicharron, de champiñones ceviche

O K A (GF, DF) \$26

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

T N T T I R A D I T O (GF, DF) \$28

Tuna, golden aji, spring onion, lime, togarashi, black sesame seeds

C E V I C H E D E C H A N C H O (DF) \$27

Pork belly, SOKO miso, heart of palm, onion, coriander, micro herbs, corn chips

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

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

C E V I C H E D E C H A M P I N O N E S (GF, DF, VE) \$24

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

YAKITORI ㄣ

‘ O ’ A N T I C U C H O S C A R R E T I L L E R O (GF, DF) \$30

Street fired grade 7 wagyu beef, SOKO signature chimichurri

A B U R I J I N (GF, DF) \$35

Salmon

W A G Y U R I B E Y E & S H I I T A K E M U S H R O O M (DF) \$30

S H I I T A K E M U S H R O O M (GFO, DF, VE) \$16

G E N G H I S C H I C K E N (GF, DF) \$19

‘O’ LOMITO AL JUGO (DF) \$50

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

‘O’ YUZU-SAIKYO MISO BLACK COD (GF, DF) \$70

400g grilled yuzu-saikyo miso marinated black cod

SALTEADO DE MARISCOS (GF, DF) \$55

Swordfish, mix seafood, onion, coriander, spring onion, creamy coconut

PATO A LA NORTEÑA (GF, DF) \$62

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

TOMORI (GF, DF) \$45

Teriyaki chicken, crispy sweet potato

ACOMPAÑAMIENTOS ↴

ENSALADA DE PEPINO (DF, V) \$15

Green apple, cucumber, mixed leaves, pumpkin seeds, sweet miso dressing

THICK POTATOES ON FINE HERBS (GF, DFO, V) \$18

DOUBLE FRIED COLOMBIAN PATACONES (GF, DF, VE) \$18

Salsa criolla

ROASTED VEGETABLES (GF, DF, VE) \$17

Seasonal selection

KI'NEN BRULEE \$25

Licor 43, Bumbu rum, Toki Suntory whisky, Frangelico, citrus

PERUMISU \$24

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

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

2 scoops

‘O’ PIÑA COLADA (GF, DF) \$27

Pineapple crème brûlée

MATCHA TRES LECHES \$25

Matcha cake, berry compote