

SOKO

FORBIDDEN BRUNCH

Every Saturday

SET SHARING MENU ↗

SPICY EDAMAME (GF, DF, VE)

Steamed whole edamame beans, chilli garlic oil, hakata sea salt

MAKI & SASHIMI PLATTER

Salmon, tuna, hamachi

YUQUITAS FRITAS (DFO, V)

Grill cassava, cheese

CEVICHE DE LANGOSTA (GF, DF)

Lobster, SOKO aji, onion, capsicum, cucumber, coriander

CHICKEN YAKITORI (GF, DF)

Miso glaze, roasted sesame seed, hakata sea salt

BEEF BAO (DF)

Pulled beef, red cabbage, spicy rocoto mayo, pickle cucumber, togarshi

GF - Gluten Free **DF** - Dairy Free **V** - Vegetarian **VE** - Vegan **O** - Optional

May-July. Quarterly changing. Menu subject to change due to product availability. 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.

FORBIDDEN BRUNCH

Every Saturday

SET SHARING MENU - VEGAN ↩

SPICY EDAMAME (GF, VE)

Steamed whole edamame beans, chilli garlic oil, hakata sea salt

MAKI & SASHIMI PLATTER (VE)

Monkey nigiri, avocado nigiri, wasabi, pickles

YUQUITAS FRITAS (VE)

Grill cassava, cheese

SHIITAKE MUSHROOM YAKITORI (GF, VE)

Teriyaki, roasted sesame seeds

CEVICHE DE CHAMPINONES (GF, VE)

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

TERIYAKI NASU BAO (VE)

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

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3 HOUR PACKAGE ↗

79 PP

Set sharing menu + mocktails + non-alc beer + soft drinks

99 PP

Set sharing menu + arrival cocktail + selected wine +
Revel beers + soft drinks



UPGRADE +45 + premium spirits + house spritz

ARRIVAL COCKTAILS ↗

Pisco Sour
Gorilla Spiritz
Cheetah Spiritz

BEERS ↗

Revel Rice Lager
Revel Pale Ale
Revel Pacific Haze
Revel Session Ale
Estrella Damm

WINES ↗

Zilzie Prosecco
Zilzie Sauvignon Blanc
Zilzie Pinot Noir
Zilzie Pinot Grigio
Zilzie Rosé

SPIRITS ↗

Grey Goose Vodka
Bombay Sapphire Gin
Jack Daniels
Bacardi Carta Blanca Rum
Bacardi Spiced Rum

NON-ALCOHOLIC ↗

Soda Water
Coke
Lemonade
Lemon Lime Bitters
Pineapple Juice
Orange Juice