

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

TERRACE MENU

YOUKOSO - SMALL PLATES

EDAMAME (VE, GF, DF) \$12

Steamed whole edamame beans with hakata sea salt

SPICY EDAMAME (VE, GF, DF) \$14

Steamed whole edamame beans with chilli and garlic

EDAMAME HUMMUS (VE, DF) \$20

Edamame and chickpea puree, tahini, togarashi crispy lotus chips

AZTEC STREET CORN (V, GFO, DFO) \$22

Grilled street corn, parmesan, huancaina sauce, coriander

CALAMARI NANBAN AGE (GF, DFO) \$26

Crispy shichimi-garlic squid with creamy yuzu

NASU TEMPURA (DF) \$20

Crispy aubergine tempura, rocotto spicy sauce

YUQUITAS FRITAS (VE) \$23

Cassava grilled on butter, pesto, kewpie yuzu sauce

'O' AHI TUNA POKE (2) (DF) \$20

Yellowfin tuna, yuzu-shisho soy, avocado, jalapeño, sesame, spring onion, crispy wonton shell

'O' SPICY TUNA ON CRISPY RICE (4) (DF) \$30

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

'O' LOBSTER ON CRISPY RICE (GF, DF) \$36

Atlantic lobster meat with leche de tigre, creamy yuzu on a crispy rice cake Add 5g caviar +\$30

BAO BUNS

KARAAGE CHICKEN \$26

Soy chicken karaage, yuzu mayo, iceberg lettuce

SOFT SHELL CRAB (DF) \$28

Crispy crab, red cabbage, lettuce, pickles, roccoto mayo

TERIYAKI NASU (VE, DF) \$24

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

YAKITORI

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

Street fired wagyu beef, SOKO special chimichurri sauce

WAGYU RIBEYE & SHIITAKE MUSHROOM (DF, GFO) \$30

'O' WAGYU BEEF & FOIE GRAS (GF, DF) \$36

SHIITAKE MUSHROOM (V, DF, GFO) \$16

NASU SHIGIYAKI SWEET MISO (V, GF, DF) \$16

CHICKEN & NEGI YAKITORI (DF, GFO) \$19

Lemon honey, spicy sauce

GENGHIS CHICKEN YAKITORI (DF, GFO) \$19

BUTA-BURA & PINEAPPLE (GF, DF) \$25

Crispy pork belly, daisho sauce, sesame seeds

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

## CEVICHEs - CURED FISH ↴

**CEVICHE DE CHICHARRÓN (GF, DF) \$28**

Crispy pork belly, palmitos, mango biche, Spanish onion, cilantro

**'O' DORADA AL COCO (GF, DF) \$26**

Kingfish, coconut milk, aji limo, coriander, Spanish onion, chilli, shichimi togarashi

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

Peruvian leche de tigre, cancha, pickles onions, coriander, red chilli

**COCKTAIL DE CAMARONES (GF, DF) \$24**

Marinated cooked prawns, Peruvian and Japanese signature orange-tomato base sauce, onion, coriander

**HONGOS (V, GF, DF) \$24**

Wild mushrooms, corn, shallots, crispy enoki

**TIRADITO DE AJI AMARILLO (GF, DF) \$24**

Kingfish with Chef's aji amarillo salsa, lime, coriander, charred corn

## MAKI SUSHI ROLLS ↴

**CHICKEN KARAAGE MAKI (GF, DF) \$24**

Avocado, crispy chicken, spicy sauce, spring onion

**SPICY TUNA MAKI (GF, DF) \$26**

Cucumber, avocado topped with spicy tuna and spring onion

**SALMON VOLCANO (GF, DF) \$25**

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

**TAMAGO MAKI (GF, DF, VE) \$23**

Tamagoyaki, chives, avocado, cucumber, carrots, teriyaki sauce

**SASHIMI PLATER (12) (GF, DF) \$62**

Salmon, kingfish, tuna Add 10g caviar +\$70 Add 30g caviar +\$140

## NIGIRI ↴

2 per serve - all gluten free and dairy free

**SALMON \$16****TUNA \$16****HAMACHI \$15**

Kingfish, furikake

**TAMAGOYAKI (V) \$14**

## MAINS SHARING ↴

**'O' LOMITO AL JUGO (DF) \$48**

Peruvian sauteed wagyu beef, soy sauce, tomatoes, onions, yellow chilli, coriander, roasted potatoes

**WAGYU STRIPLOIN (GF, DF) \$120**

400g grilled wagyu M9 striploin with chimichurri

**PANZETA DE CERDO EN SALSA CRIOLLA (GF, DF) \$48**

Slow cooked crunchy pork, salsa criolla, peppermint, charred steamed corn

**POLLO A LA BRASA (GF, DF) \$47**

Grilled spatchcock, ponzu yuzu and herbs, roccotto sauce

## ACOMPAÑAMIENTOS ↴

**MEXICAN CUTTER MIX SALAD (V, DF) \$14****THICK POTATOES ON FINE HERBS (V, GF, DF) \$16** Add huancaína sauce, parmesan \$4 (V, GF)**DOUBLE FRIED COLOMBIAN PATACONES (VE, GF, DF) \$17**

Salsa criolla

**ARROZ BLANCO (GF, DF) \$12**

Steamed white rice