

\$79 pp +\$10pp for a Chef's selection of seasonal desserts

YOUKOSO ㄣ

EDAMAME (VE, GF, DF)

Steamed whole edamame beans with hakata sea salt

YUQUITAS FRITAS (VE)

Cassava grilled on butter, pesto, kewpie yuzu sauce

CHICKEN & NEGI YAKITORI (DF, GFO)

Lemon honey, spicy sauce

'O' SPICY TUNA ON CRISPY RICE (GF, DF)

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

CEVICHES ㄣ

MISTURA DE CEVICHES

Chef's selection of SOKO signature ceviches

MAKI SUSHI ROLL ㄣ

SOKO VOLCANO (GF, DF)

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

MAINS SHARING ㄣ

'O' LOMITO AL JUGO (DF)

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

DOUBLE FRIED COLOMBIAN PATACONES (V, GF, DF)

Salsa criolla

\$99 pp +\$10pp for a Chef's selection of seasonal desserts

YOUKOSO

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

NASU TEMPURA (DF)
Crispy aubergine tempura, rocotto spicy sauce

AZTEC STREET CORN (V, GFO, DFO)
Grilled street corn, parmesan, coriander

YUQUITAS FRITAS (V, DFO)
Cassava grilled on butter, pesto, kewpie yuzu sauce

'O' SPICY TUNA ON CRISPY RICE (DF)
Spicy tuna with jalapeño and spring onion on a sweet-soy crispy rice cake

'O' ANTICUCHOS CARRETILO (GF, DF)
Street fired wagyu beef, SOKO special chimichurri sauce

CEVICHEs

MISTURA DE CEVICHEs
Chef's selection of SOKO signature ceviches

MAINS SHARING

'O' LOMITO AL JUGO (GF, DF)
Peruvian sauteed wagyu beef, soy sauce, tomatoes, onions, yellow chilli, coriander, roasted potatoes

DOUBLE FRIED COLOMBIAN PATACONES (VE, GF, DF)
Salsa criolla

POLLO A LA BRASA (GF, DF)
Grilled spatchcock, ponzu yuzu and herbs, rocoto sauce

'O' - Signature GF - Gluten Free DF - Dairy Free V - Vegetarian VE - Vegan

\$125 pp +\$10pp for a Chef's selection of seasonal desserts

YOUKOSO - SMALL PLATES

EDAMAME (VE, GF, DF)

Steamed whole edamame beans with hakata sea salt

AZTEC STREET CORN (V, GFO, DFO)

Grilled street corn, parmesan, coriander

YUQUITAS FRITAS (V, DFO)

Cassava grilled on butter, pesto, kewpie yuzu sauce

TAQUITOS NORTEÑOS (DF)

Kingfish taquitos, leche de tigre, Spanish onion, chilli, spring onion

GENGHIS CHICKEN YAKITORI (DF, GFO)

CEVICHEs

MISTURA DE CEVICHEs

Chef's selection of SOKO signature ceviches

MAKI

SOKO VOLCANO (GF, DF)

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

NIGIRI

Chef's selection

MAINS SHARING

'O' LOMITO AL JUGO (GF, DF)

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

'O' YUZU-SAIKYO MISO BLACK COD (GF, DF)

400g grilled yuzu-saikyo miso marinated black cod

DOUBLE FRIED COLOMBIAN PATACONES (V GF, DF)

Salsa criolla

'O' - Signature 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.

\$75 pp +\$10pp for a Chef's selection of seasonal desserts

YOUKOSO

EDAMAME (VE, GF, DF)

Steamed whole edamame beans with hakata sea salt

AZTEC STREET CORN (V, GFO, DFO)

Grilled street corn, parmesan, coriander

YUQUITAS FRITAS (VE)

Cassava grilled on butter, pesto, kewpie yuzu sauce

YAKITORI

NASU SHIGIYAKI SWEET MISO (V, GF, DF)

MAKI SUSHI ROLL

TOMAGO MAKI (V)

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

MAINS SHARING

TERIYAKI TOFU DONBURI (V, GF)

THICK POTATOES ON FINE HERBS (V, GF, DF)