

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

## YOUKOSO - SMALL PLATES

### EDAMAME (VE, GF, DF) \$12

Steamed whole edamame beans with hakata sea salt

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

Grilled street corn, parmesan, huancaína sauce, coriander

### CALAMARI NANBAN AGE (GF, DFO) \$26

Crispy shichimi-garlic squid with creamy yuzu

### TAQUITOS NORTEÑOS (2) (DF) \$20

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

## YAKITORI

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

Street fired wagyu beef, SOKO special chimichurri sauce

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

### GENGHIS CHICKEN YAKITORI (DF, GFO) \$19

## CEVICHEs - CURED FISH

### '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

## MAKI SUSHI ROLLS

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

Avocado, crispy chicken, spicy sauce, 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

## BAO BUNS

### KARAAGE CHICKEN (DF) \$26

Soy chicken karaage, yuzu mayo, iceberg lettuce

### TERIYAKI NASU (VE, DF) \$24

Crispy eggplant tempura, teriyaki sauce, iceberg lettuce, 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 - Thursday

## MAINS SHARING 𠄎

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

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

### 'O' YUZU-SAIKYO MISO BLACK COD (GF, DF) \$68

400g grilled yuzu-saikyo miso marinated black cod

### ARROZ CHIFA (GF, DF) \$57

Traditional Peruvian rice, crispy tocino, edamame, pineapple, spring onion, SOKO special sauce

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

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

## ACOMPÑAMIENTOS 𠄎

**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

---

---

## TEZUKURI LUNCH \$40

Experience the blend of Peruvian and Japanese delicacies with our 3 course menu option.

### ENTRÉES

#### MISO SOUP

#### EDAMAME (VE, GF, DF)

Steamed whole edamame beans with hakata sea salt

### MAIN (PICK 1)

#### AKA TOFU POKE BOWL (VE, DF)

Ginger-soy tofu, rice, cucumber, carrot, edamame, sesame seeds

#### 'O' LOMITO AL JUGO BENTO (DF)

Peruvian sautéed wagyu beef, soy sauce, tomato, onion, yellow chilli, coriander, roasted potatoes

#### CHICKEN KARAAGE BENTO (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

---

---

**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 - Thursday