



# SOKO

ROOFTOP LOUNGE

# FUNCTIONS & EVENTS

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.



# CANAPÉS

## COLD 🍴

**‘O’ CEVICHE LIMA (GF, DF)**  
Peruvian leche de tigre, corn, Spanish onions, chilli

**COCKTAIL DE CAMARONES**  
Marinated prawns, Peruvian and Japanese signature tomato base sauce, onion, avocado, corrientes

**HONGOS (V, GF, DF)**  
Wild mushrooms, corn, shallots, crispy enoki

**TAQUITOS NORTEÑOS (DF)**  
2 kingfish taquitos, leche de tigre, Spanish onion, chilli, spring onion

**‘O’ SPICY TUNA ON CRISPY RICE (DF)**  
4 spicy tuna with jalapeño and spring onion on a sweet-soy crispy rice cake

**SOKO VOLCANO**  
Asparagus, cucumber, avocado, topped with baked spicy salmon

**WAGYU NORTEÑO**  
Torched wagyu ribeye steak, asparagus, cucumber, avocado, spicy salsa carretillera, chives

**TAMAGO MAKI (V)**  
Tamagoyaki, chives, avocado, cucumber, carrots

## HOT 🍴

**CALAMARI NANBAN AGE (GF)**  
Crispy shichimi-garlic squid with creamy yuzu

**YUQUITAS FRITAS (V, DFO)**  
Cassava grilled on butter, garlic salsa, pesto

**CONCHITAS A LA PARMESAN (GF)**  
Hand dived scallops, shaved parmesan, garlic- butter, corriander

**‘O’ ANTICUCHOS CARRETILLERO (GF, DF)**  
Street fired wagyu beef, signature salsa, SOKO special chilli sauce

**SHIITAKE MUSHROOM YAKITORI (V, DF, GFO)**

**ANGUS RIBEYE & NASU YAKITORI (DF, GFO)**

**NASU SHIGIYAKI SWEET MISO YAKITORI (V, GF, DF)** Miso eggplant

**GENGHIS CHICKEN YAKITORI (DF, GFO)**

**BUTA-BURA YAKITORI (DF, GFO)**  
Crispy pork belly

**KARAAGE CHICKEN BAO +\$3pp**  
Soy chicken karaage, spicy mayo, pickles, iceberg lettuce, shichimi togarashi

Choice from hot & cold canapés

**SUNSET SNACKS \$35pp**  
5 canapés

**SOKO APPETIZER \$50pp**  
5 canapés + 1 fork dish

### MOST POPULAR

**SKY HIGH DINING \$75pp**  
6 canapés + 2 fork dishes

**STANDING DEGO \$95pp**  
7 canapés + 3 fork dishes

### ADD ONTO ANY PACKAGE

Canapés \$7,5pp | Bao buns \$10pp | Fork dish \$15pp

## FORK DISHES 🍴

**TAKOYAKI BOWL**  
Crispy soy octopus, spring onion, bonito flakes

**CHICKEN KARAAGE BOWL**  
Crispy chicken bites, teriyaki, yuzu mayo

**BIBIM GUKSU BOWL**  
Spicy noodle, cabbage, cucumber, carrots, sesame seeds

**SALMON POKE BOWL**  
Fresh salmon, edamame, cucumber, rice, carrots, sesame seeds

# CHEF LIVE STATIONS

## **YAKITORI** Select 2 dishes (100 portions of each) \$2500

### **'O' ANTICUCHOS CARRETILLERO (GF, DF)**

Street fired wagyu beef, signature salsa, SOKO special chilli sauce

### **SHIITAKE MUSHROOM (V, DF, GFO)**

### **ANGUS RIBEYE & NASU (DF, GFO)**

### **NASU SHIGIYAKI SWEET MISO (V, GF, DF)**

Miso eggplant

### **GENGHIS CHICKEN (DF, GFO)**

### **BUTA-BURA (GF, DF)**

Crispy pork belly

### **TAQUITOS NORTEÑOS (DF)**

2 kingfish taquitos, leche de tigre, Spanish onion, chilli, spring onion

### **CONCHITAS A LA PARMESAN (GF)**

Hand dived scallops, shaved parmesan, garlic-butter, corriander

## **RAW BAR** Select 2 dishes (100 portions of each) \$2500

### **BLOW TORCHED WAGYU CAVIAR**

### **SALMON NIGIRI**

### **TUNA NIGIRI**

### **EBI NIGIRI**

### **HAMACHI NIGIRI**

### **TAMAGOYAKI NIGIRI**

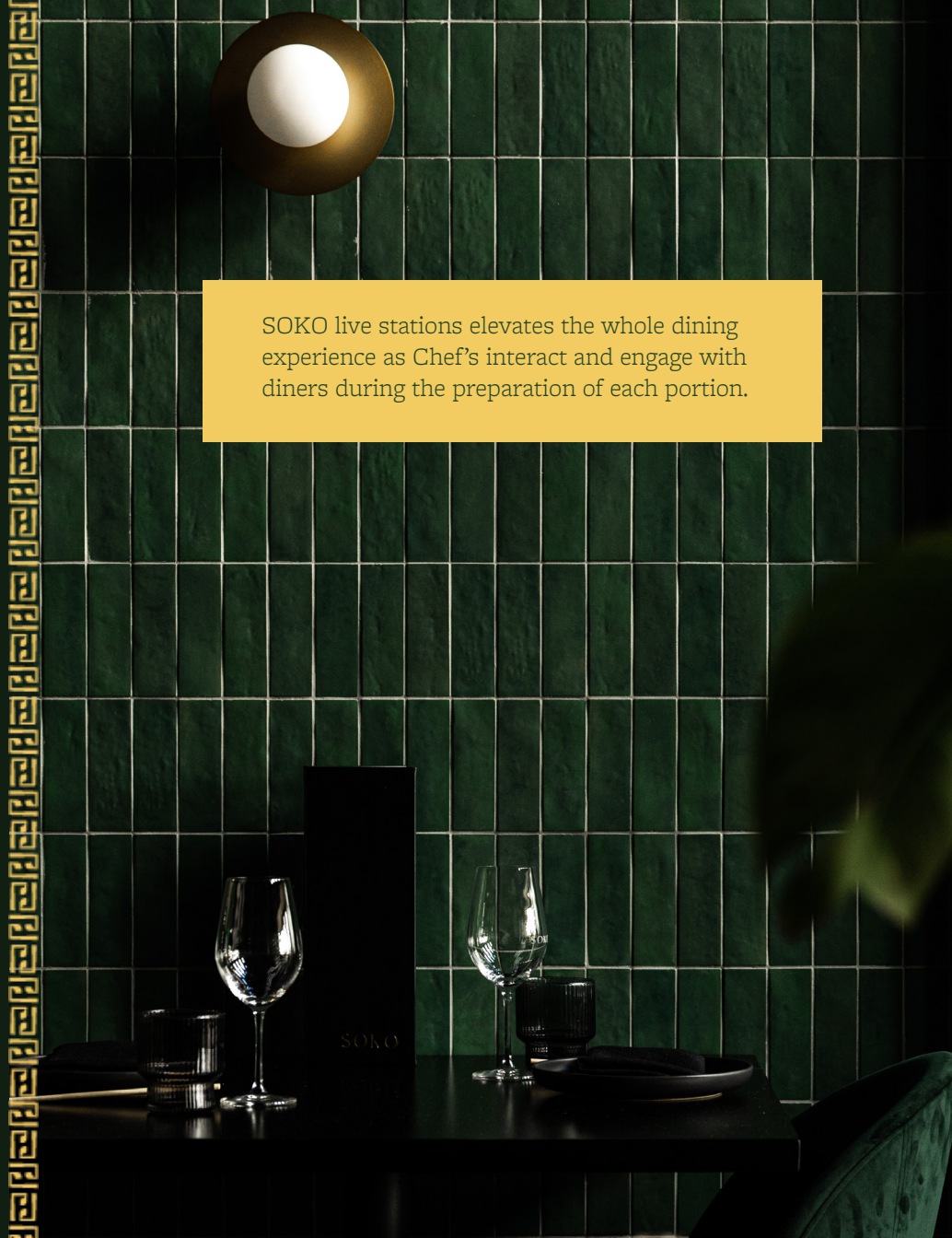
### **SASHIMI SET**

Salmon, tuna, kingfish

### **FRESH OYSTERS**

Mandarin and pickled chilli sauce

SOKO live stations elevates the whole dining experience as Chef's interact and engage with diners during the preparation of each portion.





# SHARING MENU 1

## SMALL PLATES - YOUKOSO ▮

### EDAMAME (V, GF, DF)

Steamed whole edamame beans with hakata sea salt

### YUQUITAS FRITAS (V, DFO)

Cassava grilled on butter, garlic salsa, pesto

### 'O' SPICY TUNA ON CRISPY RICE (DF)

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

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## CEVICHE ▮

### MISTURA DE CEVICHE (GF, DF)

Chef's selection of SOKO signature ceviches

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## MAINS SHARING ▮

### DOUBLE FRIED COLOMBIAN PATACONES (VGF, DF)

### 'O' LOMITO AL JUGO (GF, DF)

Peruvian sauteed wagyu beef, white wine, soy sauce, tomatoes, onions, yellow chilli, spring onion, coriander

\$79 per person

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

## SMALL PLATES - YOUKOSO ㄣ

### EDAMAME (V, GF, DF)

Steamed whole edamame beans with hakata sea salt

### AZTEC STREET CORN (V, GFO)

Grilled street corn, parmesan, coriander

### YUQUITAS FRITAS (V, DFO)

Cassava grilled on butter, garlic salsa, pesto

### 'O' SPICY TUNA ON CRISPY RICE (DF)

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

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## CEVICHE ㄣ

### MISTURA DE CEVICHE (GF, DF)

Chef's selection of SOKO signature ceviches

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## MAINS SHARING ㄣ

### DOUBLE FRIED COLOMBIAN PATACONES (VGF, DF)

### 'O' LOMITO AL JUGO (GF, DF)

Peruvian sauteed wagyu beef, white wine, soy sauce, tomatoes, onions, yellow chilli, spring onion, coriander

**\$99 per person**

**+\$10pp for a chef's selection of seasonal desserts**

SHARING MENU 2



## SHARING MENU 3

### SMALL PLATES - YOUKOSO 🍣

#### EDAMAME (V, GF, DF)

Steamed whole edamame beans with hakata sea salt

#### AZTEC STREET CORN (V, GFO)

Grilled street corn, parmesan, coriander

#### YUQUITAS FRITAS (V, DFO)

Cassava grilled on butter, garlic salsa, pesto

#### 'O' SPICY TUNA ON CRISPY RICE (DF)

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

### MAKI 🍣

#### WAGYU NORTEÑO

Torched wagyu ribeye steak, avocado, chives, asparagus, cucumber, spicy salsa carretillera

#### NIGIRI

Chef's selection

### CEVICHE 🍣

#### MISTURA DE CEVICHE (GF, DF)

Chef's selection of SOKO signature ceviches

### MAINS SHARING 🍣

#### DOUBLE FRIED COLOMBIAN PATACONES (V GF, DF)

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

400g grilled yuzu-saikyo miso marinated black cod

#### 'O' LOMITO AL JUGO (GF, DF)

Peruvian sauteed wagyu beef, white wine, soy sauce, tomatoes, onions, yellow chilli, spring onion, coriander

\$125 per person

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

## SMALL PLATES - YOUKOSO

### EDAMAME (V, GF, DF)

Steamed whole edamame beans with hakata sea salt

### AZTEC STREET CORN (V, GFO)

Grilled street corn, parmesan, coriander

### YUQUITAS FRITAS (V, DFO)

Cassava grilled on butter, garlic salsa, pesto

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## YAKITORI 🍗

NASU SHIGIYAKI SWEET MISO (V, GF, DF)

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## MAINS SHARING

TERIYAKI TOFU DONBURI (V, GF)

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

\$75 per person

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

# SHARING MENU VEGETARIAN





# BEVERAGE PACKAGES

Cash bar option available

## MARIPOSAS PACKAGE

Zilzie Sauvignon Blanc  
Zilzie Prosecco  
Zilzie Rose  
Zilzie Shiraz  
Asahi  
Estrella Draft  
Soft Drinks



**2 hour \$50pp**  
**3 hour \$65pp**  
**4 hour \$75pp**

Upgrade to include a 2 hour spirits package for an additional \$29pp

## COPACABANA PACKAGE

Little Angel Pinot Gris  
Panul Sauvignon Blanc  
Chandon Blanc de Blanc  
M by Minuty Rose  
Zilzie Pinot Noir  
Zilzie Shiraz  
Estrella, Asahi, Peroni and Corona  
Soft Drinks



**2 hour \$65pp**  
**3 hour \$85pp**  
**4 hour \$100pp**

Upgrade to include a 2 hour spirits package for an additional \$20pp

## LIMA PACKAGE

Frozen Mango Pisco or Frozen Strawberry Pisco on arrival for each guest  
Little Angel Pinot Gris  
Panul Sauvignon Blanc  
Chandon Blanc de Blanc  
Villa AIX Rose  
CRFT Pinot Noir  
Zilzie Shiraz  
All draft and bottled beers  
House spirits  
Soft Drinks



**2 hour \$85pp**  
**3 hour \$115pp**  
**4 hour \$140pp**

Upgrade to include a 2 hour spirits package for an additional \$17pp



Interested in hosting an event with us? Please contact our events team:

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