



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 ↗

1 HOUR \$32pp

3 choices of hot & cold

2 HOUR \$45pp

4 choices of hot & cold

3 HOUR \$50pp

5 choices of hot & cold

4 HOUR \$55pp

7 choices of hot & cold

Add extra canapés for \$5pp

## CALAMARI NANBAN AGE

Crispy shichimi-garlic squid with creamy yuzu

## YUQUITAS FRITAS

Cassava grilled on butter, garlic salsa, huancaína salsa, pesto

## CONCHITAS A LA PARMESANA

Hand dived Scallops, shaved parmesan, garlic, butter, fine species

## TERIYAKI CHICKEN BAO

Organic Chicken, teriyaki sauce, kimchi, iceberg lettuce, spicy mayo, shichimi togarashi

## PORK KATSU BAO

Crispy pork katsu, pickles, kimchi, baby gem lettuce, spicy mayo, shichimi togarashi

## CHICKEN & NEGI YAKITORI

## WAGYU RIBEYE & SHIITAKE MUSHROOM YAKITORI

## ASPARAGUS (V)

## SHIITAKE MUSHROOM (V)

## AHI TUNA POKE

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

## SPICY TUNA ON CRISPY RICE

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

## SPICY SALMON ON CRISPY RICE

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

## HONGOS (VG, GF)

Wild mushrooms, choclo, shallots, crispy enoki

## CEVICHE LIMA

Peruvian leche de tigre, corn, onions, sweet potato, chilli

## COCKTAIL DE CAMARONES

Marinated prawns, Peruvian & Japanese signature tomato based sauce, onion, coriander, avocado

## SALMON VOLCANO

California maki, topped with baked spicy salmon

## YELLOWTAIL & JALAPENO

Cucumber, spring onion, jalapeno, spicy mayonnaise

## 'O' STYLE EBI TEMPURA

Prawn tempura, cucumber, tobiko, avocado, spicy-sweet soy with tempura flakes

## CHEF SASHIMI SELECTION

HOT ↗

COLD ↗

# SET SHARING MENU 1

GF - Gluten Free DF - Dairy Free V - Vegetarian VE- Vegan



## YOUKOSO - SMALL PLATES

\$79 per person

### EDAMAME (V)

Steamed whole edamame beans with hakata sea salt

### LATIN STREET CORN

Grilled street corn, huancaína salsa, coriander and feta

### CALAMARI NANBAN AGE

Crispy shichimi-garlic squid with creamy yuzu

### 'O' SPICY TUNA ON CRISPY RICE

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

## YAKITORI

### 'O' ANTICUCHOS CARRETIILERO

Street fired wagyu beef, signature salsa, SOKO special chilli on Latin salad

### GENGHIS CHICKEN YAKITORI

## CEVICHES - CURED FISH

### MISTURA DE CEVICHES

Selection of SOKO signature ceviches

## MAINS SHARING

### 'O' TOROMI CHICKEN

Lacquer grilled corn-fed chicken with scarlet honey-sansho pepper soy

### THICK POTATOES ON ROSEMARY AND SALT

### DOUBLE FRIED COLOMBIAN PATACONES

## YOUKOSO - SMALL PLATES ↵

\$99 per person

### EDAMAME (V)

Steamed whole edamame beans with hakata sea salt

### LATIN STREET CORN

Grilled street corn, huancaína salsa, coriander and feta

### YUQUITAS FRITAS

Cassava grilled on butter, garlic salsa, huancaína salsa, pesto

### 'O' SPICY TUNA ON CRISPY RICE

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

### 'O' AHI TUNA POKE

2 yellowfin tuna, yuzu-shisho soy, avocado, jalapeno, sesame, spring onion, crispy shell

## YAKITORI ↵

### CHICKEN & NEGI YAKITORI

## BAO BUNS ↵

### PORK KATSU BAO

Crispy pork katsu, pickles, kimchi, baby gem lettuce, spicy mayo, shichimi togarashi

## CEVICHES - CURED FISH ↵

### MISTURA DE CEVICHES

Selection of SOKO signature ceviche

## MAINS SHARING ↵

### 'O' TOROMI CHICKEN

Lacquer grilled corn-fed chicken with scarlet honey-sansho pepper soy

### THICK POTATOES ON ROSEMARY AND SALT

### DOUBLE FRIED COLOMBIAN PATACONES

# SET SHARING MENU 2 ↵

GF - Gluten Free DF - Dairy Free V - Vegetarian VE - Vegan



# SET SHARING MENU 3 ↵

\$125 per person

GF - Gluten Free DF - Dairy Free V - Vegetarian VE- Vegan

## YOUKOSO - SMALL PLATES ↵

### EDAMAME (V)

Steamed whole edamame beans with hakata sea salt

### LATIN STREET CORN

Grilled street corn, huancaína salsa, coriander and feta

### YUQUITAS FRITAS

Cassava grilled on butter, garlic salsa, huancaína salsa, pesto

### CALAMARI NANBAN AGE

Crispy shichimi-garlic squid with creamy yuzu

### ‘O’ AHI TUNA POKE

2 yellowfin tuna, yuzu-shisho soy, avocado, jalapeno, sesame, spring onion, crispy shell

## YAKITORI ↵

### CHICKEN & NEGI YAKITORI

### ‘O’ ANTICUCHOS CARRETILLERO

Street fired wagyu beef, signature salsa, SOKO special chilli on Latin salad

### WAGYU RIBEYE & SHIITAKE MUSHROOM

## CEVICHES - CURED FISH ↵

### MISTURA DE CEVICHES

Selection of SOKO signature ceviche

## MAKI ↵

### SOFT SHELL CRAB

Guacamole, salsa, cucumber, gobo, crab, spicy mayonnaise and chilli

### NIGIRI

Chefs selection

## MAINS SHARING ↵

### ‘O’ LOMITO AL JUGO

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

### ‘O’ YUZU-SAIKYO MISO BLACK COD (DF)

Grilled yuzu-saikyo miso marinated black cod

### MEXICAN CUTTER MIX SALAD

### THICK POTATOES ON ROSEMARY AND SALT



# SHARING MENU DESSERTS ↗

GF - Gluten Free DF - Dairy Free V - Vegetarian VE- Vegan

## ALFAJORES

Select 2 chocolate or matcha with ice-cream

## DANGO

Traditional Japanese rice dumplings, dulce de leche

## PERUMISU (GF)

Peruvian twist of tiramisu, espresso, dulce de leche, mascarpone, matcha

## MOCHI

Black sesame seed ice-cream

Additional \$5 per person



# DRINKS PACKAGES ↗

## MARIPOSAS PACKAGE



Zilzie Sauvignon Blanc

Zilzie Prosecco

Zilzie Rose

Zilzie Shiraz

Asahi / Estrella Draft

Soft Drinks

**\$69pp 3 hours**

**\$89pp pisco on arrival and house spirits for 2 hours**

## COPACABANA PACKAGE



Little Angel Pinot Gris

Panul Sauvignon blanc

Chandon Blanc de Blanc

M by Minuty Rose

Zilzie Pinot Noir

Zilzie Shiraz

Selection of House Draft Beers

Soft Drinks

**\$79pp 3 hours**

**\$99pp pisco on arrival and house spirits for 2 hours**

## 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

Terrazas Malbec

Noisy Ritual Shiraz

All draft and bottled beers

House spirits

Soft Drinks

**\$120pp 3 hours**





A close-up photograph of green leaves with prominent, parallel veins. The leaves are arranged in a fan-like pattern, with the central vein being the most prominent. The lighting is soft, highlighting the texture and color of the leaves.

# CONTACT US

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