

Soko Sushi by Chef Masa Shimakawa

sake		
	Konteki Tears of Dawn	17/32
	Toko Sunrise	14/27
	Seikyo Mirror of Truth	14/27

beer		
	Asahi	10
	Sapporo	10
	Hitachino Ancient Nipponia Pilsner	15
	Hitachino Classic Ale	15

cocktails		
	The Don kikori whisky, balcones rye, toasted sesame	26
	Ninotchka grey goose la poire vodka, shiso, coconut, vanilla	25
	Citron Fizz aviation gin, hojicha tea, cacao, lemon	23
	Carmen Miranda casamigos blanco tequila, plum, lime, agave, szechuan salt	25

appetizers		Price per piece
QTY	Edamame sea salt or spicy	6/8
	Miso Soup wakame, tofu, Japanese parsley, myokopia mushroom	8
	Japanese Cucumber Salad wakame, baby beets, pea shoots, tosa vinegar	11

shareables		
QTY	Sashimi Assortment chef's 8 pieces of omakase sashimi	57
	Bluefin Tuna Platter hon maguro, chu-tro, o-toro, torotaku roll	60

omakase		
QTY	Chef's Choice 6-course menu add sake pairing for \$50	185

Eating raw or undercooked foods may increase the risk of foodborne illness. Please let Soko staff know if you have any food allergies. Although we make every effort to keep shellfish and other allergens separate, shellfish and other allergens are present in our kitchen. Therefore, we cannot guarantee separation, and cannot take responsibility for any adverse reaction that may occur.

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nigiri		
QTY		
	Tuna	10
	Red Snapper	9
	Yellowtail	10
	Horse Mackerel	9
	Egg	7
	Salmon Roe	10
	Scallop	9
	Octopus	10
	Sea Eel	10
	Halibut	9
	Halibut Fin	9
	Toro Uni	mp
	Sea Urchin	mp
	O-toro	mp
	Chu-toro	mp
*	Selva Shrimp	8
*	Omega Blue Kanpachi	10
*	Ora King Salmon	10

* sustainably sourced

rolls		
QTY		
	Tuna Roll	16
	Japanese Cucumber Roll	9
	Yellowtail with Scallion Roll	15
	Toro Roll	22
	Toro Taku Roll	21
	Plum Shiso Yam Roll	9
	Kanpyo Roll	9
	Salmon Roll	16
	Eel Cucumber Roll	17