

## COCKTAILS



**GINZA GIRL**  
Red shisho infused grey goose,  
burmutton sake dry vermouth

24



**MR. HO**  
Hizenkuragokoro tokubetsu junmai  
sake, cointreau, kiwi, lime

22



**MANGO QUEEN**  
Mango sake, cointreau,  
mandarin, lemon, wonderfoam

23



**LYCHEE MARTINI**  
Hizenkuragokoro jinmau ginjo,  
vodka, soho, lemon, lychee

23



**SUNSET SESSIONS**  
Bacardi blanco, hizenkuragokoro  
jinmau ginjo, lemon, ginger, vanilla

23



**SAILOR MOON**  
Nikka days whiskey, yuzu, aquafaba

23



**THE LAST SAMURAI**  
Tequila, cointreau, yuzu, wasabi &  
ginger shrub, honey

21



**MR. ROPPONGI**  
Chargrilled white peach infused toki  
whiskey, toasted sesame bitters,  
angostura bitters

23



**DJ GEISHA**  
Toji sake, tomato juice, soy, wasabi,  
mirin, lime

21



**CHERRY BLOSSOM**  
Roku gin, uchu umushu, lemon,  
jasmine tea, cherry blossom foam

23

## SMALLER

**WAGYU TATAKI**  
Seared wagyu, yuzu kosho cream, ponzu, potato crisp

24

**HIRAMASA** ▶ VO  
Kingfish sashimi, citrus-yuzu soy, jalapeno, coriander oil

24

**CRISPY SPICY TUNA BITES [4PC]** ▶ VO  
Crispy rice, spicy tuna tartare, chives, yuzu ponzu

20  
+5PC

**TSUKUNE [3PC]**  
Chicken meatball skewer, cured yolk, tare

24  
+8PC

**HOTATE MENTAIYAKI [2PC]**  
Scallop sashimi, torched mentaiko

22  
+11PC

**DRAGON ROLL** ▶ VO  
Seared salmon, smoked mayo, tonkatsu, avocado

22

**AGE-MAKI** ▶ VGO  
Salmon, spicy miso, avocado, nori dust

20

**BUTA NIRA GYOZA [3PC]**  
Pork, sesame, chilli oil crisp

21  
+7PC

**SCALLOP TACO [2PC]** ▶ VO  
Scallop sashimi, japanese rice, avocado puree, ikura

22  
+11PC

**CHASHU [2PC]**  
Pork belly skewer, tare, bottarga

18  
+9PC

**AGEDASHI TOFU** ▶ VG  
Golden tofu, tentsuyu, daikon, myoga

18

**SALMON NIGIRI [3PC]**  
Salmon belly, ikura, miso butter

24  
+8PC

# DISUKO SETTO



CHOOSE 2 SMALLS,  
2 LARGE & 1 SIDE

## 55PP

MIN 2 GUESTS - MAX 6 GUESTS  
ALL MUST PARTICIPATE

## LARGER

**LITTLE JOE O SHIRI**  
180g little joe rump, jus, wasabi butter

42  
+9 DS

**SPICY CRAB UDON**  
Udon, spanner crab, bonito, crispy chilli, egg

32

**SAPPORO TONKATSU CURRY** ▶ VGO  
Golden marque pork neck, sapporo style curry

36

**TEMPURA PRAWNS**  
Spicy mayo, chive

32

**TORI KARAAGE**  
Sansho salt, yuzu mayo

28

**CHARGRILLED BBQ PORK RIBS**  
Bbq sauce glaze, spring onions

34

**TEMPURA VEGETABLES** ▶ VG  
Eggplant, capsicum, pumpkin, tentsuyu

28

**CHICKEN NANBAN**  
Egg tartare, tomato, cabbage

32

**KABAYAKI COD**  
kabayaki cod, whipped tofu, momiji oroshi, wakkame

42  
+9 DS

## SIDES

**FRIES** ▶ V  
Served with kewpie mayo

14

**SEASONAL PICKLES** ▶ VG  
Lime, whipped tofu cream

8

**SPICY EDAMAME** ▶ VG  
Togarashi, citrus salt

14

**STEAMED JAPANESE RICE** ▶ VG

6.5

VG = VEGAN  
VGO = VEGAN OPT

V = VEGETARIAN  
VO = VEGATARIAN OPT

WE CANNOT GUARANTEE COMPLETELY ALLERGY-FREE MEALS, DUE TO THE POTENTIAL OF TRACE ALLERGENS IN THE WORKING ENVIRONMENT AND SUPPLIED INGREDIENTS.



## BOOK YOUR NEXT EVENT AT DISUKO

PERCHED ABOVE THE ROOFTOP ON A MEZZANINE LEVEL, TOKYO SKY IS WHERE CELEBRATIONS MEET THE SKYLINE. THIS PRIVATE DINING ROOM SEATS UP TO 30 GUESTS AND OFFERS A ONE-OF-A-KIND VANTAGE POINT OVER DISUKO'S ENERGY BELOW.

UP TO 1.5% SURCHARGE FOR CREDIT CARDS  
2% SURCHARGE FOR AMEX  
10% SURCHARGE ON SUNDAYS  
15% SURCHARGE ON PUBLIC HOLIDAYS

DISUKO  
ディスコ