

COCKTAILS

DISUKO

ディスコ

LARGER



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

24



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

22



MANDARIN 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 whisky, 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
Kingfish sashimi, citrus-yuzu soy,
jalapeno, coriander oil

24

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

24
+8PC

HOTATE MENTAIYAKI [2PC]
Scallop, torched mentaiko

22
+11PC

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

18
+9PC

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

18

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

21
+7PC

CRISPY SPICY TUNA BITES [2PC] ▶ VO
Crispy rice, spicy tuna tartare, shallots, nori

20
+10PC

DIY SALMON ROLL ▶ VGO
Salmon belly, tobiko, nori

20

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

20

DISUKO SETTO



CHOOSE 2 SMALLS,
2 LARGE & 1 SIDE

55PP

MIN 2 GUESTS - MAX 6 GUESTS
ALL MUST PARTICIPATE

WAGYU HARAMI
160g sanschoku wagyu hanger, jus,
wasabi butter

42
+9 DS

UDON 'CARBONARA' ▶ VO
Smoked bacon, silky onsen yolk, nori

32

SAPPORO TONKATSU CURRY ▶ VO
Golden breaded marque pork neck,
sapporo style curry

36

TEMPURA PRAWNS
Togarashi, garlic aioli

32

TORI KARAAGE
Sansho salt, yuzu mayo

28

CHARRED CAULIFLOWER ▶ VG
Tofu puree, lemon tsuyu, rice puff

30

BARRAMUNDI
Carrot miso, teriyaki, snow pea tendrils

34

CHIRASHI BOWL
Grilled mushrooms *or* maguro sashimi, garlic
furikake, chives, steamed japanese rice

30

SIDES

KARE FRIES ▶ VG/GFO
Served with kare gravy

14

SEASONAL PICKLES
Lime, whipped tofu cream

8

WAFU SALAD ▶ VG
Sesame dressing, yuzu vinaigrette, salt bush

12

SPICY EDAMAME ▶ VG
Togarashi, citrus salt

14

STEAMED JAPANESE RICE ▶ VG

6.5

VG = VEGAN
VGO = VEGAN OPT
V = VEGETARIAN
VO = VEGATARIAN OPT

GF = GLUTEN FREE
GFO = GLUTEN FREE
OPTION

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



NEW YEAR'S EVE AT DISUKO

SETTLE INTO THE NIGHT WITH A 3 HOUR DRINKS PACKAGE, STEADY FLOW
OF ROAMING CANAPÉS AND A VINYL DJ LINEUP READY TO CARRY THE CROWD
INTO 2026. OUR WOW MOMENT? A WHOLE TUNA BREAKDOWN ATOP THE
DISUKO OMAKASE BAR THAT PROMISES TO TRANSPORT GUESTS TO TOKYO
SUSHI MASTERCLASSES IN EVERY BITE. BOOK NOW TO SECURE YOUR SPOT!

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