

COCKTAILS



KITSUNE - 'kit-soo-neh'
beefeater, nakata classic umeshu, voir
cherry blossom, jasmine tea, orange
blossom foam

24



TANUKI- 'te-nu-ke'
roku, kitajima mokashu shochu, sweet
vermouth

22



BAKENEKO- 'bah-keh-neh-koh'
mount zero yuzu oil washed absolut,
bermutto sansho vermouth

24



SHUTEN-DOJI- 'shoo-ten doh-jee'
olmeca altos blanco, ancho reyes verde,
triple sec, wasabi shrub, honey, lime

23



SHOJO- 'show-joe'
cucumber infused sake, elderflower
liqueur, lime, sugar

23



DAITENGU- 'die-ten-goo'
havana 3 anos, havana especial, kawaii
shiroi pear liqueur, lime, pineapple, coconut

25



GOKI 'go-kee'
absolut, sake, lychee liqueur, lemon,
lychee syrup

23



ZENKI 'zen-kee'
oec mango sake liqueur, triple sec, lemon

23



KODAMA- 'koh-dah-mah'
kitajima strawberry yuzushu, absolut
vanilla, vanilla syrup, matcha cream

25



INUGAMI- 'ee-noo-gah-mee'
Makers Mark, Peach Liqueur, Lemon, Mint,
Sugar

23

SMALLER

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

26

HIRAMASA ▶ VGO | A
Kingfish sashimi, citrus-yuzu soy, jalapeno, coriander oil

26

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

24
+6PC

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

24
+8PC

HOTATE MENTAIYAKI [2PC] ▶ I
Scallop sashimi, torched mentaiko

22
+11PC

DRAGON ROLL ▶ VO | VGO | A
Seared salmon, smoked mayo, tonkatsu, avocado

24

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

22

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

21
+7PC

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

22
+11PC

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

20
+10PC

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

20

SALMON NIGIRI [3PC] ▶ A
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 ▶ A | VGO | VO
Udon, spanner crab, bonito, crispy chilli, egg

34

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

36

TEMPURA PRAWNS ▶ A
Spicy mayo, chive

34

TORI KARAAGE
Sansho salt, yuzu mayo

30

CHARGRILLED BBQ PORK RIBS
Bbq sauce glaze, spring onions

36

TEMPURA VEGETABLES ▶ VG
Eggplant, capsicum, pumpkin, tentsuyu

28

CHICKEN NANBAN
Egg tartare, tomato, cabbage

34

KABAYAKI COD ▶ I
kabayaki cod, whipped tofu, momiji oroshi, wakame

44
+9 DS

SIDES

FRIES ▶ VGO
Served with kewpie mayo

14

SEASONAL PICKLES ▶ VG
Lime, whipped tofu cream

8

SPICY EDAMAME ▶ VG
Togarashi, citrus salt

14

STEAMED JAPANESE RICE ▶ VG

7.5

VG = VEGAN
VGO = VEGAN OPT

V = VEGETARIAN
VO = VEGETARIAN 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.

10% SURCHARGE ON SATURDAYS AND SUNDAYS
15% SURCHARGE ON PUBLIC HOLIDAYS

DISUKO
ディスコ