

## COCKTAILS



**GINZA GIRL**  
Red shiso 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 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 [2PC] ▸ VO**  
Crispy rice, spicy tuna tartare, shallots, nori

20  
+10PC

**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,

22  
+11PC

**WAGYU NIGIRI [3PC]**  
Miso butter, teriyaki, spring onion

24  
+8PC

**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

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

42  
+9 DS

**SPICY UDON ▸ VGO**  
Udon, spicy miso, parmesan cheese, egg yolk

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

31

**MISO BLACK COD**  
Yuzu miso, pickled radish

32  
+9 DS

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

30

## SIDES

**KARE FRIES ▸ VG**  
Served with kare gravy

14

**SEASONAL PICKLES ▸ V**  
Lime, whipped tofu cream

8

**POTATO SALAD ▸ VG**  
Mustard miso mayo, capers

12

**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