

COCKTAILS



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 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.



MOTHERS DAY

THIS MOTHER'S DAY, CELEBRATE MUM WITH AN EXPERIENCE THAT'S A LITTLE MORE SPECIAL AT DISUKO. FOR \$75PP, ENJOY A CURATED SET MENU FEATURING A SELECTION OF DISUKO FAVOURITES PLUS A SWEET DESSERT TO FINISH.

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