COCKTAILS



KITSUNE - ‘kit-soo-neh’ 24
beefeater, nakata classic umeshu, voir cherry blossom, jasmine tea, orange blossom foam



TANUKI- ‘te-nu-ke’ 22
roku, kitajima mokashu shochu, sweet vermouth



BAKENEKO- ‘bah-keh-neh-koh’ 24
mount zero yuzu oil washed absolut, bermutto sansho vermouth



SHUTEN-DOJI- ‘shoo-ten doh-jee’ 23
olmeca altos blanco, ancho reyes verde, triple sec, wasabi shrub, honey, lime



SHŌJŌ- ‘show-joe’ 23
cucumber infused sake, elderflower liqueur, lime, sugar



DAITENGU- ‘die-ten-goo’ 25
havana 3 anos, havana especial,kawaii shiroi pear liqueur, lime, pineapple, coconut



GOKI ‘go-kee’ 23
absolut, sake, lychee liqueur, lemon, lychee syrup



ZENKI ‘zen-kee’ 23
oec mango sake liqueur, triple sec, lemon



KODAMA- ‘koh-dah-mah’ 25
kitajima strawberry yuzushu, absolut vanilla, vanilla syrup, matcha cream



INUGAMI- ‘ee-noo-gah-mee’ 23
Makers Mark, Peach Liqueur, Lemon, Mint, Sugar

SMALLER

WAGYU TATAKI 26
Seared wagyu, yuzu kosho cream, ponzu, potato crisp

HIRAMASA ▸ VGO | A 26
Kingfish sashimi, citrus-yuzu soy, jalapeno, coriander oil

CRISPY SPICY TUNA BITES [4PC] ▸ VO | A 24 +6PC
Crispy rice, spicy tuna tartare, chives, yuzu ponzu

TSUKUNE [3PC] 24 +8PC
Chicken meatball skewer, cured yolk, tare

HOTATE MENTAIYAKI [2PC] ▸ I 22 +11PC
Scallop sashimi, torched mentaiko

DRAGON ROLL ▸ VO | VGO | A 24
Seared salmon, smoked mayo, tonkatsu, avocado

CALIFORNIA ROLL ▸ VGO | I 22
Crab, cucumber, avocado sesame seeds, tobiko

BUTA NIRA GYOZA [3PC] 21 +7PC
Pork, sesame, chilli oil crisp

SCALLOP TACO [2PC] ▸ VO | VGO | I 22 +11PC
Scallop sashimi, japanese rice, avocado puree, ikura

CHASHU [2PC] ▸ A 20 +10PC
Pork belly skewer, tare, bottarga

AGEDASHI TOFU ▸ VG 20
Golden tofu, tentsuyu, daikon, myoga

SALMON NIGIRI [3PC] ▸ A 24 +8PC
Salmon belly, ikura, miso butter

DISUKO SETTO



CHOOSE 2 SMALLS,
2 LARGE & 1 SIDE

55PP

MIN 2 GUESTS - MAX 6 GUESTS
ALL MUST PARTICIPATE

LARGER

LITTLE JOE O SHIRI 42 +9 DS
180g little joe rump, jus, wasabi butter

SPICY CRAB UDON ▸ A | VGO | VO 34
Udon, spanner crab, bonito, crispy chilli, egg

SAPPORO TONKATSU CURRY ▸ VGO 36
Golden marque pork neck, sapporo style curry

TEMPURA PRAWNS ▸ A 34
Spicy mayo, chive

TORI KARAAGE 30
Sansho salt, yuzu mayo

CHARGRILLED BBQ PORK RIBS 36
Bbq sauce glaze, spring onions

TEMPURA VEGETABLES ▸ VG 28
Eggplant, capsicum, pumpkin, tentsuyu

CHICKEN NANBAN 34
Egg tartare, tomato, cabbage

KABAYAKI COD ▸ I 44 +9 DS
kabayaki cod, whipped tofu, momiji oroshi, wakame

SIDES

FRIES ▸ VGO 14
Served with kewpie mayo

SEASONAL PICKLES ▸ VG 8
Lime, whipped tofu cream

SPICY EDAMAME ▸ VG 14
Togarashi, citrus salt

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