



TACOS (2 UNITS)

SALMON	10€
With sriracha mayonnaise, red onion, lime, sesame seeds and chives	
SPICY TUNA	11€
With sweet chili mayonnaise, red onion, lime, sesame seeds and chives	
BOILED SHRIMP.....	12€
With guacamole, honey, lime mayonnaise, sesame seeds and chives	

KAMIGAMI RICE PAPER (6 UNITS)

Rice paper rolls filled with salmon, shrimp, apple, lettuce and red onion13€

USUZUKURI (8 UNITS)

Thinly sliced fish served with Asian sauce.

SALMON WITH PONZU AND PESTO	12€
TUNA WITH PONZU & SPICY SAUCE	12€
WHITE FISH WITH PISTACHIO AND ASIAN SAUCE	12€

TATAKI

TUNA	12€
With shrimp bisque, finished with chives and sesame seeds	
SALMON	12€
With ponzu sauce and sesame vinaigrette, finished with chives and sesame seeds	

TARTAR

SALMON	14€
On a bed of avocado, with black roe, ponzu, sesame seeds and chives	
TUNA	14€
On a bed of guacamole, with sweet chili, sesame seeds and chives	

TEMAKIS

SALMON	9€
Salmon, sesame seeds and chives	
SALMON PHILADELPHIA.....	10€
Salmon, cream cheese, sesame seeds and chives	
SAKE CRUNCH	9€
Salmon, crispy kale, balsamic vinegar, sesame seeds	
CRUNCH SKIN	10€
Salmon, salmon skin, cream cheese, teriyaki and chives	
BREADED SHRIMP	9€
Breaded shrimp, sesame seeds and chives	
EBI FURAI	10€
Breaded shrimp, diced salmon, teriyaki and crispy leek	
TUNA WASABI	9€
Tuna, wasabi and teriyaki	
CALIFORNIA VEGAN	7€
Cucumber, strawberry, mango, teriyaki, sesame seeds and chives	

URAMAKIS (8 UNI)

SALMON	10€
Salmon, cream cheese, sesame seeds and chives	
TUNA	10€
Salmon, cream cheese, sesame seeds and chives	
BOILED SHRIMP	10€
With cucumber and avocado, finished with sesame seeds and chives	
VEGETARIAN	10€
Filled with breaded asparagus, avocado, finished with leek, sesame seeds and chives	
SALMON EBI CRUNCH.....	12€
Breaded shrimp with avocado and cream cheese, topped with lightly torched salmon, teriyaki and crispy kale	
CRUNCH SKIN	12€
Grilled salmon skin, topped with salmon, cream cheese, teriyaki and chives	
TUNA VOLCANO	12€
Tuna topped with avocado slices, kimuchi sauce and pepper threads	
CALIFORNIA MASSAGO	13€
Salmon, cucumber and mango, orange massago roe, topped with avocado and crispy leek	
SOFT SHELL CRAB	14€
Breaded crab, apple and red onion, finished with salmon slices and avocado mayonnaise	
FUTOMAKI (6 UNITS)	11€
Roll with salmon, tuna, white fish, cucumber and mango	

HOSSOMAKIS

SALMON	8€
TUNA.....	8€
WHITE FISH.....	8€
BOILED SHRIMP.....	8€
CUCUMBER.....	7€
AVOCADO.....	7€

STARTERS

SOPA MISOSHIRO.....	5€
Soybean paste soup with tofu, leek, wakame seaweed, sesame seeds and chives	
EDAMAME.....	4€
Steamed soybean pods finished with fleur de sel	
SUNOMONO.....	4€
Marinated cucumber salad finished with sesame seeds	
SUNOMONO MIX.....	5€
Marinated cucumber salad with diced fish, finished with sesame seeds: Salmon / Tuna / White Fish	
GYOZAS (4 UNITS)	8€
Steamed dumplings finished with ponzu sauce and chives: Pork / Shrimp / Vegetables	
BREADED SHRIMP (6 UNITS).....	10€
Panko tempura shrimp served with wasabi mayonnaise	

BOA BAO

SALMON.....	10€
Fried bao bun filled with spicy sauce	
BREADED SHRIMP	11€
Fried bao bun filled with spicy sauce	
SOFT SHELL CRAB.....	12€
Fried bao bun filled with breaded soft shell crab and avocado mayonnaise	

CEVICHE

Fish of your choice with chili, shallot, mango, sesame seeds and chives	
SALMON.....	13€
TUNA.....	13€
WHITE FISH.....	13€



NIGIRIS (4 UNI)

SALMON	9€
TUNA	9€
WHITE FISH	9€
SHRIMP	9€
Shrimp filling with shrimp bisque	
SEARED TUNA	10€
Tuna slice with caramelized sugar, finished with kimuchi mayonnaise, roe and fleur de sel	
TRUFFLE FLOWER	10€
White fish slice with truffle oil, lime zest and roe	
UNAGI	10€
Grilled eel with teriyaki sauce	
SCALOP	11€
Seared scallop with lime and fleur de sel	

GUNKANS (4 UNI)

VEGETARIAN	9€
Vegetarian roll with fruits and vegetables, sesame seeds and chives	
CUCUMBER	10€
Cucumber roll topped with salmon, sesame seeds and chives	
SALMON	11€
Salmon roll topped with salmon and chives	
BRIE	11€
Salmon roll topped with torched brie cheese and passion fruit jam	
DRUNKEN ORANGE	11€
Salmon roll topped with cream cheese, torched orange and sesame seeds	
HONEY MUSTARD	11€
Salmon roll topped with brie cheese, almonds and honey mustard sauce	
SPICY TUNA	11€
Tuna roll topped with tuna, kimuchi mayonnaise, sesame seeds and crispy leek	
WHITE PESTO	13€
White fish roll topped with white fish, basil pesto and sesame seeds	
SCALOP	13€
Salmon roll topped with scallop, seared mayonnaise, pistachio and fleur de sel	

SASHIMI

SALMON (6 PIECES)	10€
TUNA (6 PIECES)	10€
WHITE FISH (6 PIECES)	10€
SCALOP (6 PIECES)	12€
MIX (12 PIECES)	17€



SASHIMI ROLLS (4 UNI)

SHRIMP WITH PESTO	9€
Salmon roll with breaded shrimp, finished with basil pesto	
WHITE FURAI	9€
Torched white fish roll with cooked shrimp, finished with lime mayonnaise	

HOT ROLLS

VEGETARIAN	10€
Filled with carrot and turnip, finished with teriyaki	
CRISPY SALMON	11€
Filled with salmon and cream cheese, topped with salmon, crispy kale and teriyaki	
SHRIMP	11€
Filled with shrimp, topped with breaded shrimp, teriyaki and chives	
HARUMAKI	11€
Filled with salmon, topped with cream cheese, strawberry and teriyaki	
BRIE FOREST	11€
Filled with salmon, creamy brie cheese and red fruit jam	

COMBOS

SŌKŌ CHEF (20 PIECES)	30€
Chef's selection	
SŌKŌ I (20 PIECES)	28€
Assorted traditional and fusion pieces	
SŌKŌ II (40 PIECES)	42€
Assorted traditional and fusion pieces	
SŌKŌ III (60 PIECES)	58€
Assorted traditional and fusion pieces	
SŌKŌ SALMON (20 PIECES)	28€
Assorted salmon pieces	
SŌKŌ GUNKAN (20 PIECES)	28€
Assorted gunkan pieces	
SŌKŌ SUSHI FLAME (20 PIECES)	28€
Assorted seared pieces	
SŌKŌ HOT ROLLS (24 PIECES)	26€
Assorted hot rolls	
SŌKŌ VEGETARIAN (22 PIECES)	18€
Assorted vegetarian pieces	

HOT PLATES

SHRIMP YAKISOBA	14€
Stir-fried noodles with shrimp and vegetables in Sōkō yakisoba sauce, finished with sesame seeds and chives	
VEGETABLE YAKISOBA	12€
Stir-fried noodles with vegetables in Sōkō yakisoba sauce, finished with sesame seeds and chives	

DESSERTS

PINEAPPLE LOVERS	6€
Slice of caramelized pineapple with ice cream, almonds crumble and lime zest	
LIME MOUSSE	6€
Biscuit crumble base with lime mousse and whipped cream	
JULIETA WITHOUT ROMEO	7€
Guava filling, creamy cheese and almond crumble	
SWEET BANANA	7€
Banana filling with dulce de leche and peanut crumble	

* extra sauce 0,50€

SŌKŌ EXECUTIVE

LUNCH FROM TUESDAY UNTIL FRIDAY
EXCEPT HOLIDAYS) 18€

Includes 2 gyozas or one miso soup + 14 pieces of the chef's choice + a soft drink + coffee

TAKE AWAY SPECIALS

SŌKŌ BOX 44	33€
44 assorted pieces (uramaki, hosomaki, gunkan, sashimi, nigiri, and hot rolls)	
SŌKŌ BOX 64	53€
64 assorted pieces (uramaki, hosomaki, gunkan, sashimi, nigiri, and hot rolls)	
SŌKŌ ART BOX (40 PIECES)	44€
A variety of fusion-style pieces	
SŌKŌ GUNKAN BOX (20 PIECES)	30€
Assorted gunkans	
SŌKŌ SALMON BOX (24 PIECES)	27€
Assorted salmon pieces	
SŌKŌ HOT BOX (24 PIECES)	24€
Assorted hot rolls	



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VAT included at the current rate. No dish, food item, or beverage, including the cover charge, may be charged if it is not ordered by the customer or if it goes uneaten.