

# YAKIMONO

## ヤキモノ・ダイニング

EVENT INFORMATION PACKAGE

CONTACT

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YAKIMONO IS A HIGH ENERGY JAPANESE-INSPIRED EATING HOUSE. A CELEBRATION OF FOOD COOKED OVER FIRE—METICULOUSLY CONCEIVED, INVENTIVELY EXECUTED, RIOTOUSLY ENJOYED. SET ON THE FIRST FLOOR OF THE LANDMARK 80 COLLINS STREET IN THE HEART OF MELBOURNE'S FASHION QUARTER, LOOK UP FOR THE NEON SIGN MARKING THE ENTRANCE.

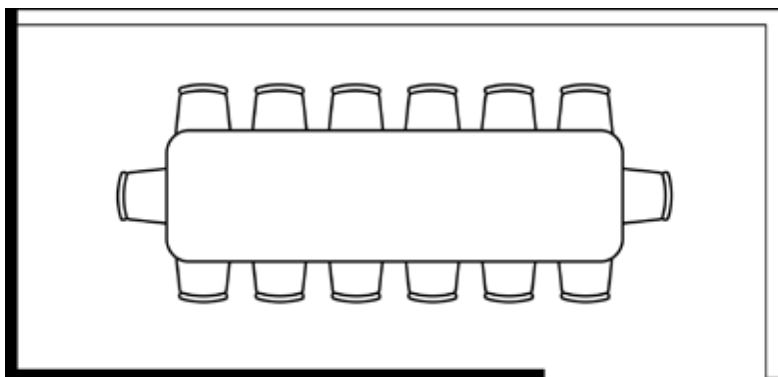
## YAKIMONO CORNER ROOM

### ROOM CAPACITY

14 GUESTS SEATED

THE CORNER ROOM IS IDEAL FOR GROUPS WHO WANT TO PLAY IN THEIR OWN SMALL DINING SPACE. A SEMI-PRIVATE SPACE FOR 10-14 GUESTS, ENJOY COCKTAILS, SAKE, AND JAPANESE-INSPIRED FOOD PERFECT FOR UNINHIBITED REVELRY.

MINIMUM SPENDS APPLY DEPENDING ON THE DATE AND TIME OF THE BOOKING. LIAISE WITH OUR DEDICATED EVENTS TEAM TO DISCUSS PRICING AND AVAILABILITY FOR YOUR EVENT, AND CURATE AN EXPERIENCE SUITED TO YOUR INDIVIDUAL NEEDS.





**YAKIMONO LEVEL 2**

NON-EXCLUSIVE USE	EXCLUSIVE USE
32 GUESTS SEATED	74 GUESTS SEATED

YAKIMONO OFFERS ONE OF THE MOST ELECTRIFYING DINING EXPERIENCES IN MELBOURNE. LARGE GROUPS OF UP TO 74 GUESTS CAN BE ACCOMMODATED WITHIN THE DINING ROOM EXCLUSIVELY ON LEVEL 2.

ENJOY COCKTAILS, SAKE AND JAPANESE-INSPIRED FOOD PERFECT FOR UNINHIBITED REVELRY. SPEAK TO OUR DEDICATED EVENTS TEAM TO DISCUSS BESPOKE DINING PACKAGES.



NON EXCLUSIVE USE



EXCLUSIVE USE

## YAKIMONO LEVEL 2 TERRACE

### EXCLUSIVE USE

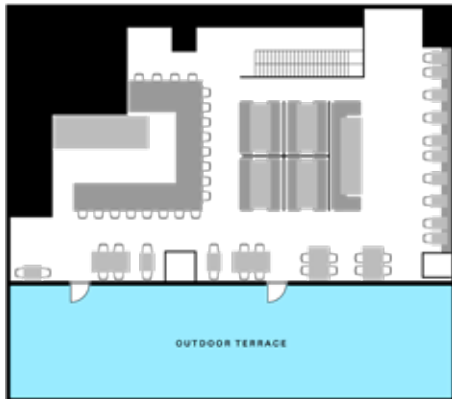
64 GUESTS SEATED

### HALF TERRACE - EXCLUSIVE USE

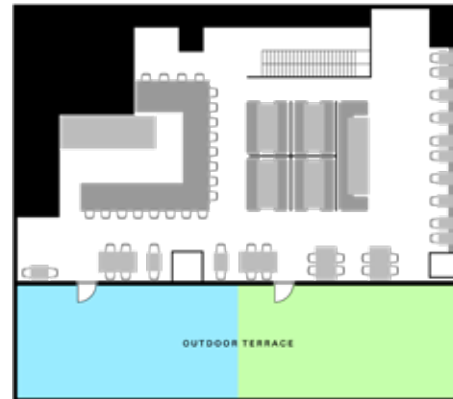
32 GUESTS SEATED

YAKIMONO OFFERS ONE OF THE MOST ELECTRIFYING DINING EXPERIENCES IN MELBOURNE. LARGE GROUPS OF UP TO 64 GUESTS CAN BE ACCOMMODATED ON THE TERRACE EXCLUSIVELY ON LEVEL 2.

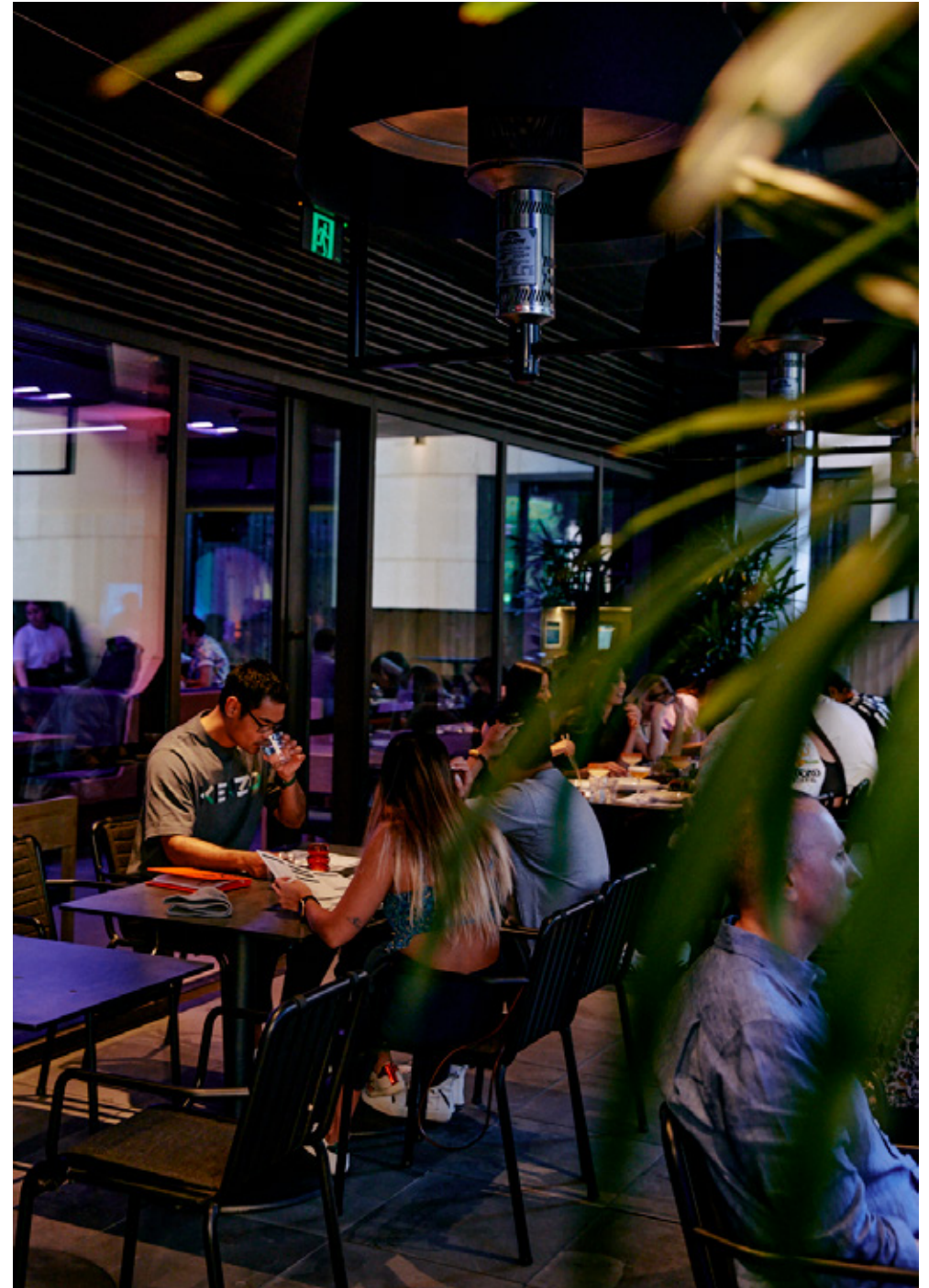
ENJOY COCKTAILS, SAKE AND JAPANESE-INSPIRED FOOD PERFECT FOR UNINHIBITED REVELRY. SPEAK TO OUR DEDICATED EVENTS TEAM TO DISCUSS BESPOKE DINING PACKAGES.



EXCLUSIVE USE



HALF TERRACE - EXCLUSIVE USE  
*\*UP TO 32 GUESTS PER SIDE*





## YAKIMONO LEVEL 2 - EXCLUSIVE

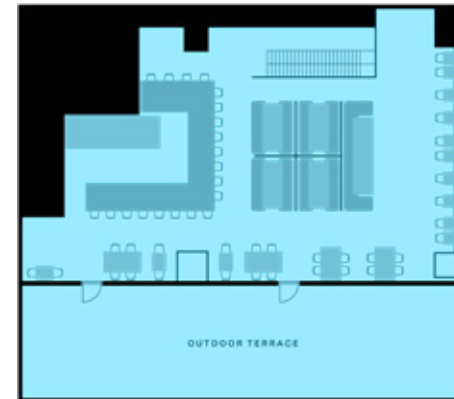
### EXCLUSIVE USE

138 GUESTS SEATED

150 GUESTS STANDING

YAKIMONO OFFERS ONE OF THE MOST ELECTRIFYING DINING EXPERIENCES IN MELBOURNE. LARGE GROUPS OF UP TO 150 GUESTS CAN BE ACCOMMODATED ACROSS THE DINING ROOM AND THE TERRACE EXCLUSIVELY ON LEVEL 2.

ENJOY COCKTAILS, SAKE AND JAPANESE-INSPIRED FOOD PERFECT FOR UNINHIBITED REVELRY. SPEAK TO OUR DEDICATED EVENTS TEAM TO DISCUSS BESPOKE DINING PACKAGES.



EXCLUSIVE USE



**\$55 EXPRESS SET MENU\***

**TUNA HANDROLL**

WASABI MAYO, CUCUMBER, CHILLI FURIKAKE

**CRISPY EGGPLANT**

PLUM VINEGAR GLAZE

**CHICKEN KATSU**

PANKO, SPICED KATSU CURRY, TOGARASHI

**ROASTED KING SALMON**

UNAGI GLAZE, CUCUMBER, JALAPEÑO

**CHARRED BROCCOLINI**

SESAME DRESSING, ROAST MACADAMIA

\*AVAILABLE FOR SELECT DAYS ONLY



**\$77PP SET MENU**

**YAKI MIXED SASHIMI**

TUNA, SALMON, SNAPPER,  
GINGER, FINGER LIME

**KARAAGE CHICKEN**

CHILLI CRISP MAYO

**SNAPPER SANDO**

JAPANESE TARTARE, LETTUCE, MILK BUN

**NEGI CHICKEN SKEWER**

CHICKEN SALT, SPRING ONION OIL

**ROASTED PORK BELLY**

SOY GLAZE, PICKLED DAIKON,  
KARASHI MUSTARD

**CABBAGE SLAW**

TOGARASHI, LIME, SESAME PRALINE

**STEAMED JAPANESE RICE**

**DESSERT**

**CHOCOLATE TART**

ROASTED QUINOA, MANDARIN SORBET

ADD ON OYSTERS ON ARRIVAL \$7.5PP



SAMPLE MENUS, SUBJECT TO CHANGE

**\$89PP SET MENU**

**CHARCOAL ROASTED EDAMAME**  
NORI SALT

**SNAPPER SASHIMI**  
GRAPEFRUIT PONZU, DAIKON, SHISO

**TUNA HANDROLL**  
WASABI MAYO, CUCUMBER, CHILLI FURIKAKE

**NEGI CHICKEN SKEWER**  
CHICKEN SALT, SPRING ONION OIL

**KOJI-MARINATED LAMB SKEWER**  
PICKLED DAIKON, YAKINIKU

**YAKITORI CHICKEN NOODLES**  
SANSHO PEPPER, CHILLI CRISP

**ROASTED KING SALMON**  
UNAGI GLAZE, CUCUMBER, JALAPEÑO

**CABBAGE SLAW**  
TOGARASHI, LIME, SESAME PRALINE

**DESSERT**

**YUZU CHIFFON CAKE**  
BISCUIT CRUMB, CHANTILLY, MERINGUE

**ADD ON OYSTERS ON ARRIVAL \$7.5PP**

**\$115PP SET MENU**

**CHARCOAL ROASTED EDAMAME**  
NORI SALT

**YAKI MIXED SASHIMI**  
TUNA, SALMON, SNAPPER, GINGER, FINGER LIME

**PANKO PRAWN HANDROLL**  
SPICY MUSTARD MAYO, TOBIKO, FINGER LIME

**YAKI HOT DOG**  
MISO PORK SAUSAGE, MUSTARD, GRILLED  
JALAPEÑO, MILK BUN

**WAGYU BEEF INTERCOSTAL SKEWER**  
SMOKY SOY GLAZE

**SMOKED SWORDFISH SKEWER**  
GREEN CHILLI, SOY GLAZE

**BBQ OCTOPUS**  
WHIPPED CREAM CHEESE, CRISP & SWEET CHILLI

**WAGYU STEAK**  
SHIITAKE, CHARRED PEPPERS, CHILLI OIL

**CHARRED BROCCOLINI**  
SESAME DRESSING, ROAST MACADAMIA

**DESSERT**

**ROCKY ROAD BOMBE ALASKA**  
ALMOND, COCONUT, RASPBERRY, CHOCOLATE

**ADD ON OYSTERS ON ARRIVAL \$7.5PP**

**LATE NIGHT TOKYO SNACKS**

**SNAPPER SANDO \$18.5PP**

**YAKI HOT DOG \$18.5PP**

**KARAAGE CHICKEN \$5.5PP**

**GYOZAS \$9.50PP**

**ADD ON TO ALL SETTO AND CANAPE MENUS**



**\$30PP OYSTER BAR**

**FRESHLY SHUCKED SEASONAL OYSTERS  
SERVED WITH:**

**SMOKED SOY, PICKLED GINGER & SESAME**

**SPRING ONION & YUZU DRESSING**

**FERMENTED CHILLI & TOGARASHI**

**MINIMUM 25 GUESTS**



## \$69PP CANAPÉ MENU

**PANKO PRAWN HANDROLL**  
SPICY MUSTARD MAYO, TOBIKO, FINGER LIME

**SNAPPER TARTARE**  
BABY CUCUMBER, KABOSU

**TUNA HANDROLL**  
WASABI MAYO, CUCUMBER, CHILLI FURIKAKE

**CRISPY EGGPLANT**  
PLUM VINEGAR GLAZE

**KARAAGE CHICKEN**  
CHILLI CRISP MAYO

**NEGI CHICKEN SKEWER**  
CHICKEN SALT, SPRING ONION OIL

**SMOKED SWORDFISH SKEWER**  
GREEN CHILLI, SOY GLAZE

**HOT HONEY-GLAZED CARROT SKEWER**  
GINGER MISO, BLACK SESAME SAUCE

ADD ON ANY GYOZA SKEWER (2PC) \$9.5PP

ONLY AVAILABLE AT LUNCH & OFF-PEAK PERIODS  
SAMPLE MENU, SUBJECT TO CHANGE

**\$88PP CANAPÉ MENU**

**SNAPPER TARTARE**  
BABY CUCUMBER, KABOSU

**TUNA HANDROLL**  
WASABI MAYO, CUCUMBER, CHILLI FURIKAKE

**WAGYU TARTARE**  
CRISPY RICE SUSHI, WASABI, DAIKON

**CRISPY EGGPLANT**  
PLUM VINEGAR GLAZE

**MUSHROOM CROQUETTE**  
SPICY JALAPEÑO MISO, GREEN ONION FURIKAKE

**KARAAGE CHICKEN**  
CHILLI CRISP MAYO

**SNAPPER SANDO**  
JAPANESE TARTARE, LETTUCE, MILK BUN

**NEGI CHICKEN SKEWER**  
CHICKEN SALT, SPRING ONION OIL

**KOJI-MARINATED LAMB SKEWER**  
PICKLED DAIKON, YAKINIKU

**ADD ON ANY GYOZA SKEWER (2PC) \$9.5PP**

**\$110PP CANAPÉ MENU**

**SNAPPER TARTARE**  
BABY CUCUMBER, KABOSU

**WAGYU TARTARE**  
CRISPY RICE SUSHI, WASABI, DAIKON

**MUSHROOM CROQUETTE**  
SPICY JALAPEÑO MISO, GREEN ONION FURIKAKE

**NEGI CHICKEN SKEWER**  
CHICKEN SALT, SPRING ONION OIL

**SMOKED SWORDFISH SKEWER**  
GREEN CHILLI, SOY GLAZE

**KOJI-MARINATED LAMB SKEWER**  
PICKLED DAIKON, YAKINIKU

**HOT HONEY-GLAZED CARROT SKEWER**  
GINGER MISO, BLACK SESAME SAUCE

**WAGYU BEEF INTERCOSTAL SKEWER**  
SMOKEY SOY GLAZE

**MATCHA FINANCIER**  
YUZU CREAM

**ADD ON ANY GYOZA SKEWER (2PC) \$9.5PP**



## BEVERAGE PACKAGES

### PACKAGE 1

2 HOURS	3 HOURS	4 HOURS
\$45PP	\$60PP	\$70PP

#### BEER

BRIGHT BREWERY ALPINE LAGER, 4.5%  
BRIGHT, VIC

HARGREAVES HILL PALE ALE, 4.9%  
LILYDALE, VIC

#### WINES

CAVES ROAD GS RIESLING 2023  
GREAT SOUTHERN, WA

NOSTRO PINOT NOIR 2024  
MORNINGTON PENINSULA, VIC

### NON-ALCOHOLIC BEVERAGE PACKAGE

\$35PP

#### MOCKTAILS

NON-ALCOHOLIC BEER

FEVERTREE SODA RANGE

SOFT DRINKS

JUICE

BOTTLED STILL & SPARKLING WATER

### PACKAGE 2

2 HOURS	3 HOURS	4 HOURS
\$60PP	\$75PP	\$95PP

#### BEER

BRIGHT BREWERY ALPINE LAGER, 4.5%  
BRIGHT, VIC

HARGREAVES HILL PALE ALE, 4.9%  
LILYDALE, VIC

#### WINES

TAR & ROSES PROSECCO NV  
KING VALLEY, VIC

CAVES ROAD GS RIESLING 2023  
GREAT SOUTHERN, WA

NATURALISTE DISCOVERY CHARDONNAY 2024  
MARGARET RIVER, WA

MARQUIS DE PENNAUTIER ROSÉ 2023  
LANGUEDOC, FRANCE

NOSTRO PINOT NOIR 2024  
MORNINGTON PENINSULA, VIC

SKILLOGALEE SHIRAZ 2022  
SEVENHILL, SA

**ARRIVAL COCKTAIL ADD-ON (1 PER PERSON)  
+ \$20PP WITH ANY OF OUR BEVERAGE PACKAGES**

SHINJUKU SPRITZ COCKTAIL  
(WHITE RUM, PINEAPPLE, YUZU, UMESHU, FIZZ)

OR

PINK HIBISCUS SPRITZ COCKTAIL (VODKA, SODA,  
GRAPEFRUIT, HIBISCUS, RHUBARB, POMEGRANATE AND  
STRAWBERRY GUM)

### PACKAGE 3

2 HOURS	3 HOURS	4 HOURS
\$75PP	\$90PP	\$115PP

#### BEER

SAPPORO PREMIUM LAGER, 5%  
SAPPORO, HOKKAIDO, JAPAN

BRIGHT BREWERY ALPINE LAGER, 4.5%  
BRIGHT, VIC

STOMPING GROUND 'BIG SKY' HAZY PALE ALE, 4.5%  
COLLINGWOOD, VIC

HARGREAVES HILL PALE ALE, 4.9%  
LILYDALE, VIC

#### WINES

CHANDON BRUT - SPECIAL EDITION NV  
YARRA VALLEY, VIC

LEEUVIN ESTATE ARTS SERIES RIESLING 2018  
MARGARET RIVER, WA

TOLLO ROCCA PINOT GRIGIO 2024  
ABRUZZO, ITALY

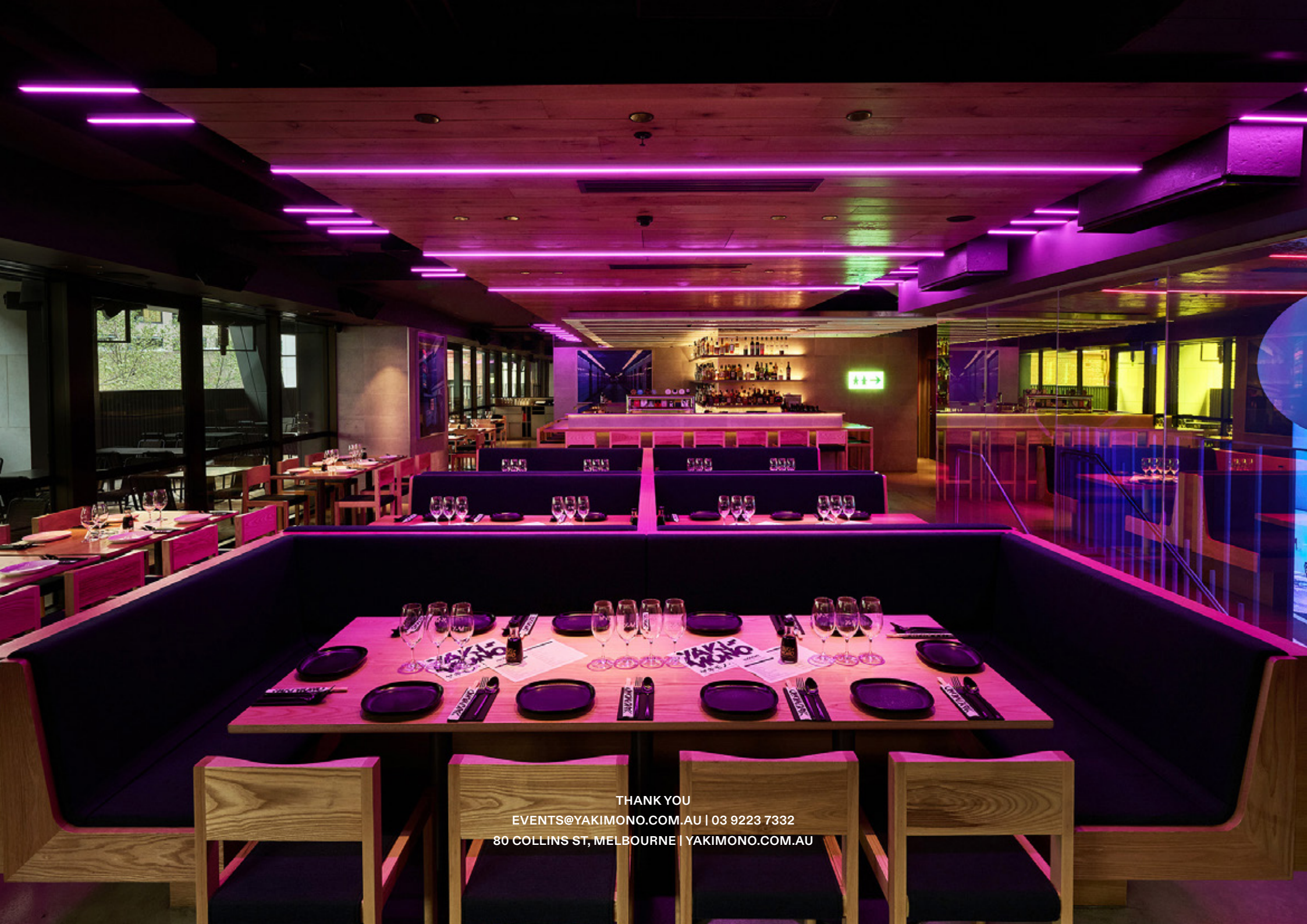
NATURALISTE DISCOVERY CHARDONNAY 2024  
MARGARET RIVER, WA

MARQUIS DE PENNAUTIER ROSÉ 2023  
LANGUEDOC, FRANCE

NOSTRO PINOT NOIR 2024  
MORNINGTON PENINSULA, VIC

DOMAINE DE LA VERQUIERE COTE DU RHONE 2024  
RHONE VALLEY, FRANCE

GREENOCK CREEK SHIRAZ 2021  
BAROSSA VALLEY, SA



THANK YOU

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