TOMBO DEN

PRIVATE DINING



TOMBO DEN

An immersive homage to Japanese food and culture from acclaimed restaurateur Chris Lucas, set in the buzzing heart of Chapel Street.

Moody and evocative in design, Tombo Den captures the energy of late-night Tokyo and its iconic food scene, showcasing hero produce cooked over coals, and with a centrepiece sushi counter championing premium Australian seafood.

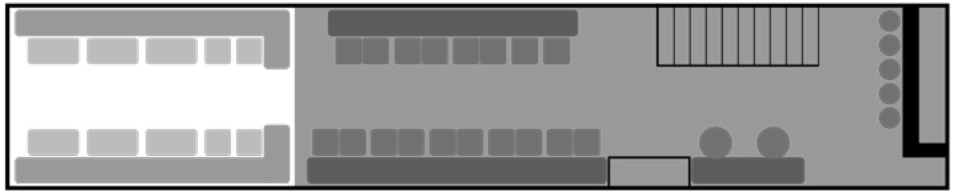


THE DEN

Perched above Chapel Street on Level One of Tombo Den, The Den is your own private slice of late-night Tokyo, with space to seat up to 38 guests.

The room is kitted out with three 75-inch TV screens, as well as a fully integrated, state-of-the-art sound system, ideal for screenings, presentations and other AV requirements. Or, you can really get into the Tombo spirit with karaoke; a special signature offering available exclusively to nighttime events held in this space.

Treat your guests to a range of share-style setto menus, with free-flowing beer and wine packages, and plenty of signature cocktails also on offer.





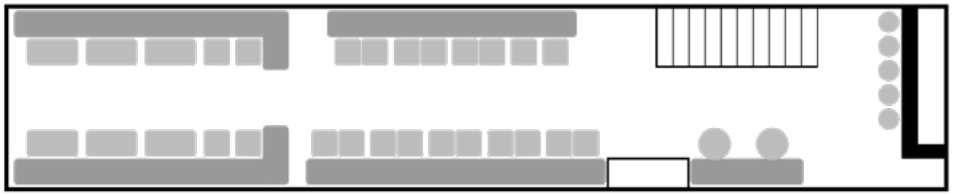
LEVEL ONE – EXCLUSIVE HIRE

As moody and immersive as its downstairs counterpart, Level One of Tombo Den is available to hire in full for your exclusive enjoyment. Incorporating the private space we've dubbed The Den, it can host up to 80 guests for a seated event, or up to 60 guests for a mixed-format celebration using the bar and lounge area for drinks and canapés.

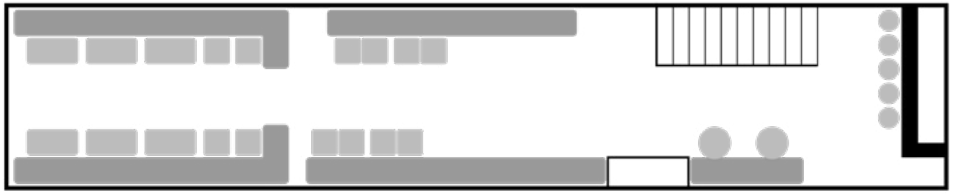
The space boasts its own dedicated cocktail bar, which you'll have all to yourselves. And for nighttime events, why not level things up with a private karaoke session?

You can treat your guests to a range of share-style setto menus, with free-flowing beer and wine packages, and plenty of signature cocktails also on offer.

80 GUESTS SEATED



60 GUESTS MIXED FORMAT





PRIVATE DINING MENUS



PRIVATE DINING MENUS

$35 EXPRESS*

Roasted Edamame, Smoky Togarashi

Avocado Wasabi Dip, Sweet Potato Crisps

Charcoal Chicken Thigh, House Pickles, Shiso, Lettuce

Fries, Ramen Salt

* Monday/Tuesday PM & Weekdays ONLY



$66 SHARED SETTO

Roast Edamame, Smoky Togarashi

Snapper Sashimi, Yuzu Kosho, Chive

Crispy Rice, Wagyu Beef Tartare

Panko Prawn Maki, Wasabi Maybo, Tanuki Crumb

Aburi Salmon Maki, Avocado, Pickled Daikon

Sweetcorn Fritter, BBQ Sauce, Bonito

Pork Gyoza, Ginger, Aged Vinegar

Karaage Chicken, Chilli Crisp Dip



Sample menus only: subject to seasonal availability and change without notice

PRIVATE DINING MENUS

$85 SHARED SETTO

Kingfish Sashimi
Spicy Ponzu, Salmon Roe

Spicy Salmon Maki
Tempura Coriander, Cucumber

Charred Avocado Maki
Gobo, Spring Onion

Sweetcorn Fritter
BBQ Sauce, Bonito

Pork Gyoza
Ginger, Aged Vinegar

Charcoal Chicken Thigh
House Pickles, Shiso, Lettuce

Fries
Ramen Salt

Strawberry & Sake Ice Cream Sundae
Matcha Cake, Ice Magic

$99 SHARED SETTO

Avocado Wasabi Dip
Sweet Potato Crisps

Tuna Sashimi
Tosazu, Fingerlime

Daily Nigiri

Kingfish Maki
Avocado, Shaved Kombu

Toro Tuna Maki
Cucumber, Tempura Flakes

Karaage Chicken
Chilli Crisp

Tiger Prawn Gyoza
Yuzu Ponzu, XO

BBQ Striploin
Shiso Chimichurri, Shisito Peppers

Grilled Broccolini
Crispy Chickpeas, Sesame

Dark Chocolate Mousse
Blackberry, Matcha

$115 SHARED SETTO

Avocado Wasabi Dip
Sweet Potato Crisps

Tuna Sashimi
Tosazu, Fingerlime

Wagyu Beef Tataki
Shimeji Mushroom

Daily Nigiri
Maki, Crispy Rice

Sweetcorn Fritter
BBQ Sauce, Bonito

Miso Yaki Salmon
Dashi Butter, Fennel

Soy Glazed Beef Rib
House Pickles, Shiso, Lettuce

Charred Broccolini
Sesame Crispy Chickpeas

Strawberry & Sake Ice Cream Sundae
Dark Chocolate Mousse, Blackberry, Matcha

Sample menus only: subject to seasonal availability and change without notice



CANAPÉS ON ARRIVAL

Shucked Oysters, Kabosu, Daikon 7.5ea

Roasted Edamame, Smoky Togarashi 13.5ea

$18PP PACKAGE

Snapper Sashimi, Yuzu Gel, Tobiko

Karaage Chicken, Chilli Crisp Mayo

Crispy Eggplant, Miso, Nori Furikake





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SHURE

LATE NIGHT KARAOKE MENU (PREORDER)

Free Flowing Prosecco 25pp

Frosted Yuzu-Cello 8.00

Mini Mac & Tonka 8.00

Roasted Edamame, Smokey Togarashi 13.5ea

Crispy Eggplant, Miso, Nori Furikake 16.5ea

Fries, Ramen Salt 14.5

Karaage Chicken Sando, Tonkatsu Sauce 10.5





Sample menus only: subject to seasonal availability and change without notice

BEVERAGE OFFERINGS



BEVERAGE PACKAGES

PACKAGE ONE

2HR - $45	3HR - $60	4HR - $70

BEER

Bright Brewery Lager (360ml)

Stomping Ground Hazy Pale Ale (360ml)

WINE

Tar & Roses Pinot Grigio 2025

Santolin Little Saint Pinot Noir 2025

PACKAGE TWO

2HR - $60	3HR - $75	4HR - $95

BEER

Bright Brewery Lager (360ml)

Stomping Ground Hazy Pale Ale (360ml)

SPARKLING

Tar & Roses Prosecco NV

WINE

Villa Maria Cellar Selection Sauvignon Blanc 2024

Heggies Cloudline Chardonnay 2025

Santolin Little Saint Pinot Noir 2025

Marquis de Pennautier Rosé 2025

Nostro Pinot Noir 2024

PACKAGE THREE

2HR - $75	3HR - $90	4HR - $115

BEER

Bright Brewery Lager (360ml)

Stomping Ground Hazy Pale Ale (360ml)

SPARKLING

Chandon Blanc de Blancs NV

WINE

Tollo Rocca Ventosa Pinot Grigio 2024

Marnong Chardonnay 2025

Marquis de Pennautier Rosé 2025

Bannockburn 1314 Pinot Noir 2025

Nostro Shiraz 2022

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COCKTAILS ON ARRIVAL

TOMBO MARTINI 23
Vodka, Junmai Daiginjo Sake, Yuzu, Dry Vermouth

YUZU SPRITZ 18
Yuzushu, Bitter Citrus Aperitif, Elderflower, Fizz

SPICY STRAWBERRY MARGARITA 24
Blanco Tequila, Strawberry, Togarashi, Rhubarb, Lime, Agave, Yukari

SAKE

Floral & Delicate

Mikunihare Meisuino Kura Tokubetsu Junmai 720ml	95
Dassai 45 Junmai Daiginjo 1800ml	300

Earthy & Umami

Kunizakari Handago Junmai Ginjo 1800ml	300
Yoshinogawa Gensen Karakuchi 1800ml	400

YUZU-SHU / UMESHU

Zesty & Fruity

Kitajima Sea Salt Yuzu-Shu 720ml	190
Houraisen Kanjuku Umeshu 720ml	170



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THANK YOU