YAKIMONO
ヤキモノ・ダイニング

EVENT INFORMATION PACKAGE

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80 COLLINS ST, MELBOURNE | YAKIMONO.COM.AU



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.

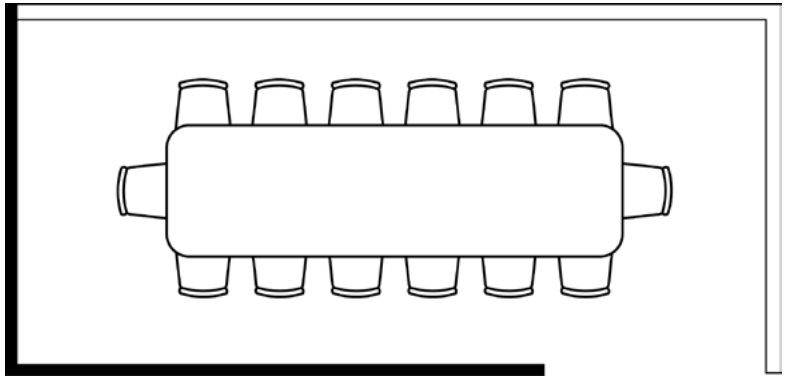
YAKIMONO CORNER ROOM

ROOM CAPACITY

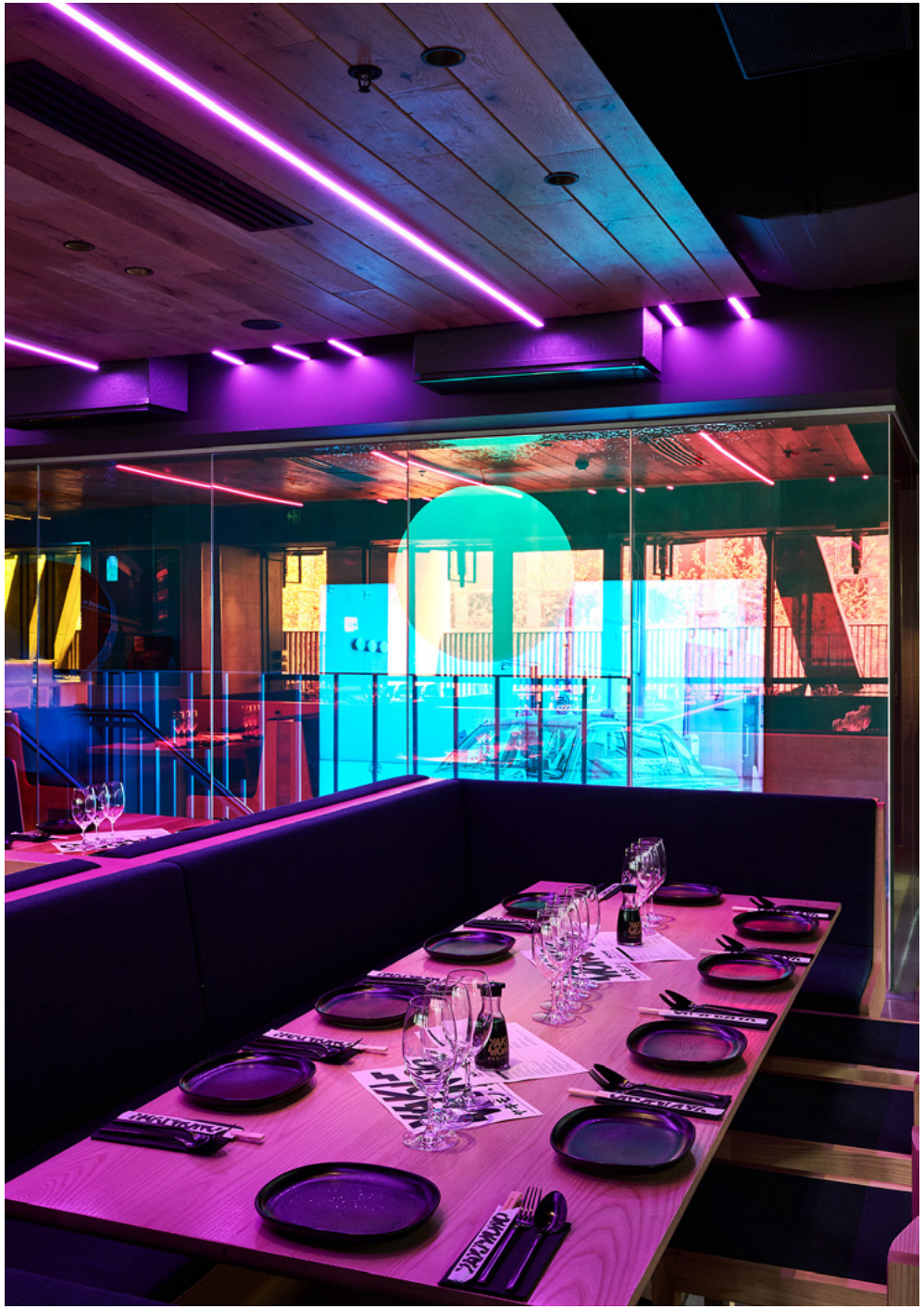
14 GUESTS SEATED

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

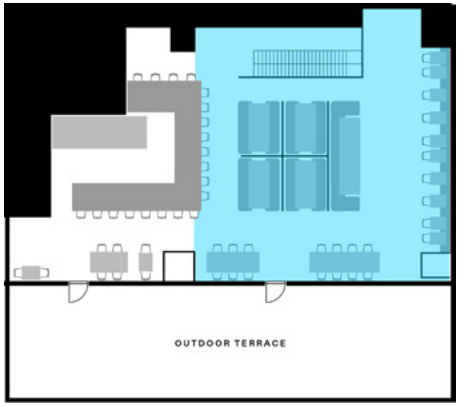
NON-EXCLUSIVE USE	EXCLUSIVE USE
32 GUESTS SEATED	74 GUESTS SEATED

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



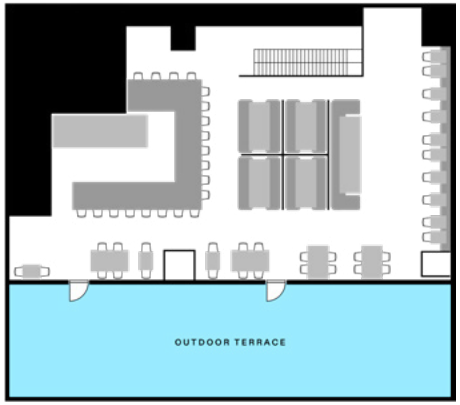
EXCLUSIVE USE

YAKIMONO LEVEL 2 TERRACE

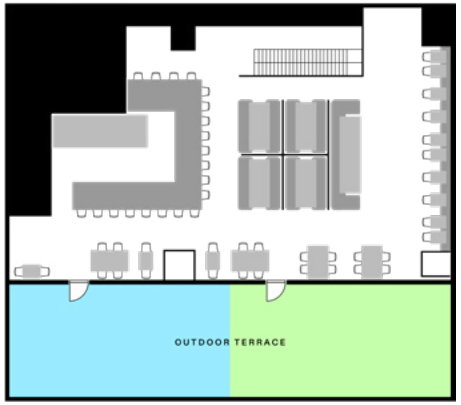
EXCLUSIVE USE	HALF TERRACE - EXCLUSIVE USE
64 GUESTS SEATED	32 GUESTS SEATED

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.

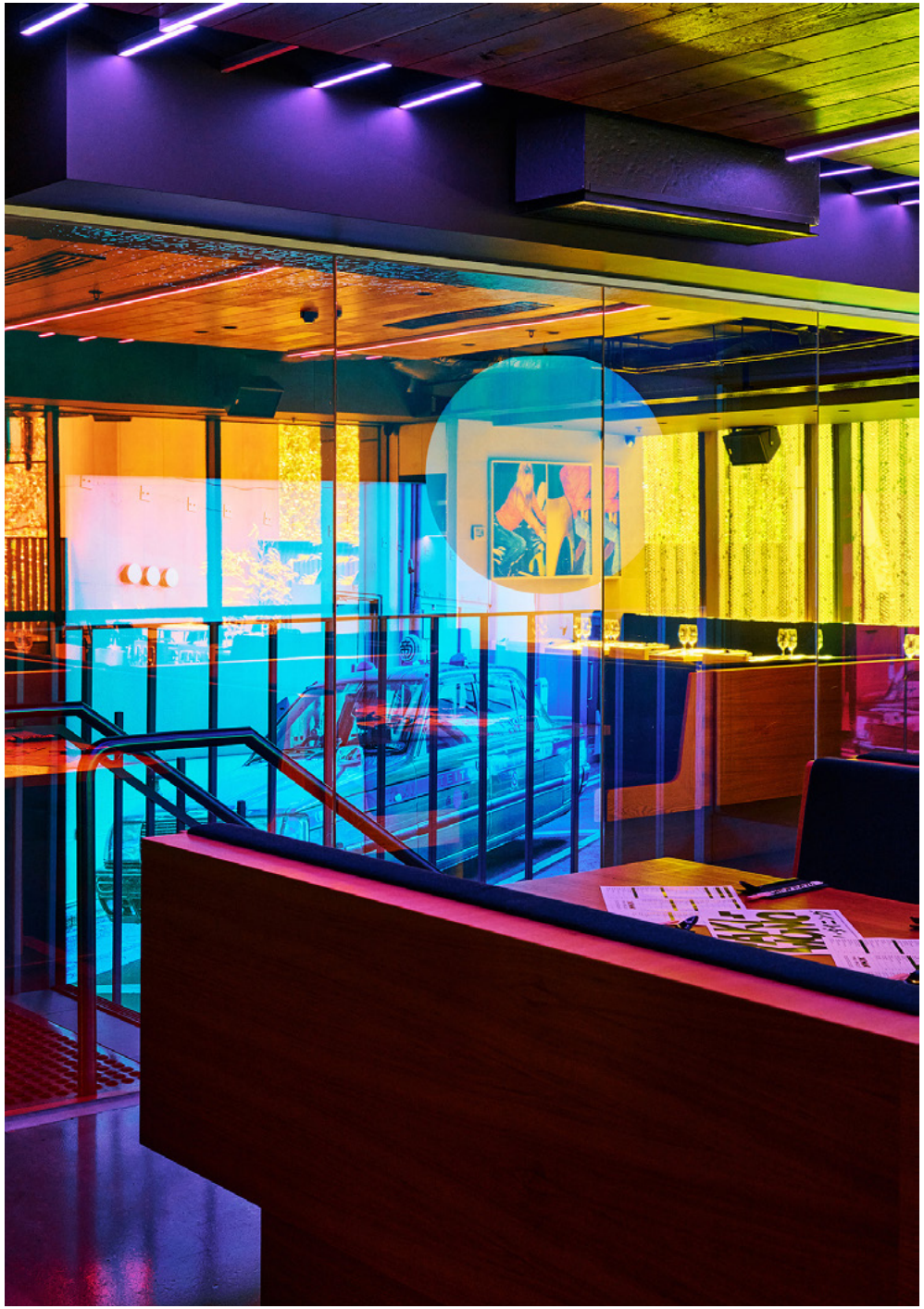


EXCLUSIVE USE



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



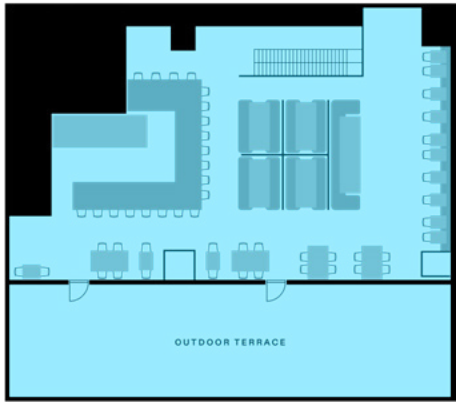


YAKIMONO LEVEL 2 - EXCLUSIVE

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








YAKIMONO


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$55 EXPRESS SHARED SET MENU*

KING SALMON HANDROLL
CUCUMBER, FERMENTED CHILLI

TEMPURA EGGPLANT
SANSHO GLAZE, CORN PUREE, LEEK FURIKAKE

CHICKEN KATSU
PANKO CRUMBED BREAST, SOY TARE, TOGARASHI

ROASTED KING SALMON
UNAGI GLAZE, CUCUMBER, JALAPEÑO

CHARRED BROCOLLINI
SESAME DRESSING, ROAST MACADAMIA

*AVAILABLE FOR SELECT DAYS ONLY



$77PP SHARED SET MENU

CHARCOAL ROASTED EDAMAME
NORI SALT

KING SALMON HANDROLL
CUCUMBER, FERMENTED CHILLI

YAKI MIXED SASHIMI
TUNA, SALMON, KINGFISH, GINGER, FINGER LIME

KARAAGE CHICKEN
CHILLI CRISP MAYO

TWICE COOKED PORK BELLY
SMOKY SOY GLAZE, PICKLED DAIKON

YAKITORI CHICKEN NOODLES
SANSHO PEPPER, CHILLI CRISP

MIXED LEAF SALAD
JALAPEÑO VINAIGRETTE

DESSERT

CHOCOLATE TART
ROASTED QUINOA, MANDARIN SORBET

ADD ON OYSTERS ON ARRIVAL $7.5PP

SAMPLE MENUS, SUBJECT TO CHANGE



$89PP SHARED SET MENU

BEEF TARTARE
CRISPY RAYU, SESAME CRACKER

PANKO PRAWN HANDROLL
SPICY MUSTARD MAYO, TOBIKO, FINGER LIME

NEGI CHICKEN
CHICKEN SALT, SPRING ONION OIL

KOJI-MARINATED LAMB
PICKLED DAIKON, YAKINIKU

CHICKEN KATSU
PANKO CRUMBED BREAST, SOY TARE, TOGARASHI

CHARCOAL ROASTED KING SALMON
UNAGI GLAZE, CUCUMBER, JALAPEÑO

CABBAGE SLAW
TOGARASHI, LIME, SESAME PRALINE

STEAMED JAPANESE RICE

DESSERT

YUZU CHIFFON CAKE
BISCUIT CRUMB, CHANTILLY, MERINGUE

ADD ON OYSTERS ON ARRIVAL $7.5PP

$115PP SHARED SET MENU

EDAMAME & WASABI DIP
CHARCOAL CRACKERS

KINGFISH SASHIMI
TOMATO PONZU, SHIO KOJI, PICKLED FENNEL

TORCHED WAGYU BEEF
SPICED TERIYAKI, SMOKED ONION, AVOCADO

HOKKAIDO SCALLOP
AVOCADO, SMOKED RADISH, TERIYAKI GLAZE

WAGYU BEEF INTERCOSTAL
SMOKY SOY GLAZE

FREMANTLE OCTOPUS
PUMPKIN, SHISO CHIMICHURRI

SPANNER CRAB CRISPY RICE
OKONOMIYAKI STYLE, BONITO FLAKES

WAGYU STEAK
SHIITAKE, CHARRED PEPPERS, CHILLI OIL

NORI CAESAR SALAD
COS LETTUCE, UMAMI MAYO, PAMESAN CRUMB

POTATO SALAD
SPRING ONION, JAPANESE MUSTARD MAYO

DESSERT

ROCKY ROAD BOMBE ALASKA
ALMOND, COCONUT, RASPBERRY, CHOCOLATE

ADD ON OYSTERS ON ARRIVAL $7.5PP

LATE NIGHT TOKYO SNACKS

SNAPPER KATSU SANDO $18.5PP

KING PRAWN TSUKUNE $18.5PP

CHICKEN KARAAGE BUN $14.5PP

KARAAGE CHICKEN $5.5PP

GYOZAS PORK OR PRAWN $9.5PP

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

SAMPLE MENUS, SUBJECT TO CHANGE



$69PP CANAPÉ MENU

PANKO PRAWN HANDROLL
SPICY MUSTARD MAYO, TOBIKO, FINGER LIME

SNAPPER TARTARE
BABY CUCUMBER, KABOSU

KING SALMON HANDROLL
CUCUMBER, FERMENTED CHILLI

TEMPURA EGGPLANT
SANSHO GLAZE, CORN PUREE, LEEK FURIKAKE

KARAAGE CHICKEN
CHILLI CRISP MAYO

NEGI CHICKEN SKEWER
CHICKEN SALT, SPRING ONION OIL

TOGARASHI SALMON SKEWER
SAKE, KABAYAKI

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

KING SALMON HANDROLL
CUCUMBER, FERMENTED CHILLI

WAGYU TARTARE
CRISPY RICE SUSHI, WASABI, DAIKON

TEMPURA EGGPLANT
SANSHO GLAZE, CORN PUREE, LEEK FURIKAKE

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

TOGARASHI SALMON SKEWER
SAKE, KABAYAKI

KOJI-MARINATED LAMB SKEWER
PICKLED DAIKON, YAKINIKU

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

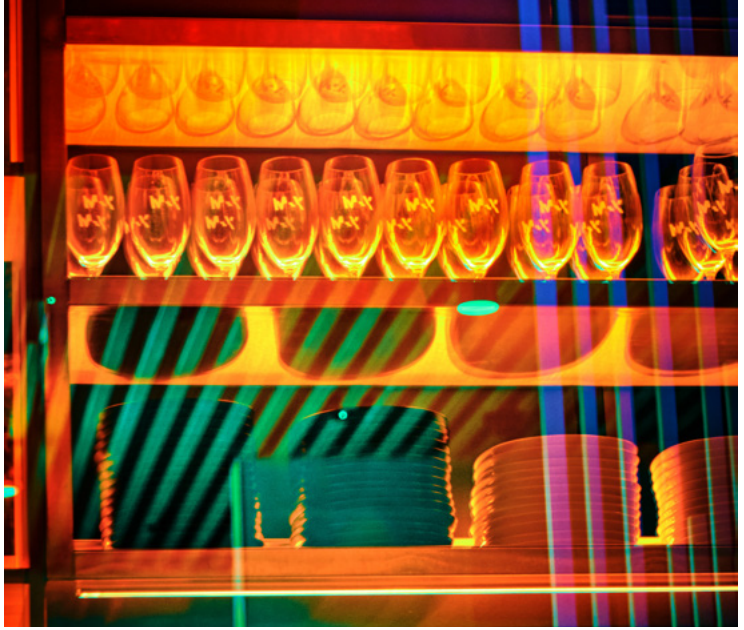
WAGYU BEEF INTERCOSTAL SKEWER
SMOKEY SOY GLAZE

MATCHA FINANCIER
YUZU CREAM

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

SAMPLE MENUS, SUBJECT TO CHANGE











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

CLARE HILLS RIESLING (BY PIKES) 2025,
CLARE VALLEY, SA

AMICI PINOT NOIR 2023
TAMAR VALLEY, TAS

NON-ALCOHOLIC BEVERAGE PACKAGE

2 HOURS	3 HOURS	4 HOURS
$35PP	$35PP	$40PP

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

CLARE HILLS RIESLING (BY PIKES) 2025,
CLARE VALLEY, SA

GIANT STEPS CHARDONNAY 2025,
YARRA VALLEY, VIC

MARQUIS DE PENNAUTIER ROSÉ 2023
LANGUEDOC, FRANCE

AMICI PINOT NOIR 2023
TAMAR VALLEY, TAS

PIKES CLARE HILLS SHIRAZ 2022
CLARE VALLEY, 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

SATORI SOAVE 2023
VENTO, ITALY

GIANTS STEPS CHARDONNAY 2025,
YARRA VALLEY, VIC

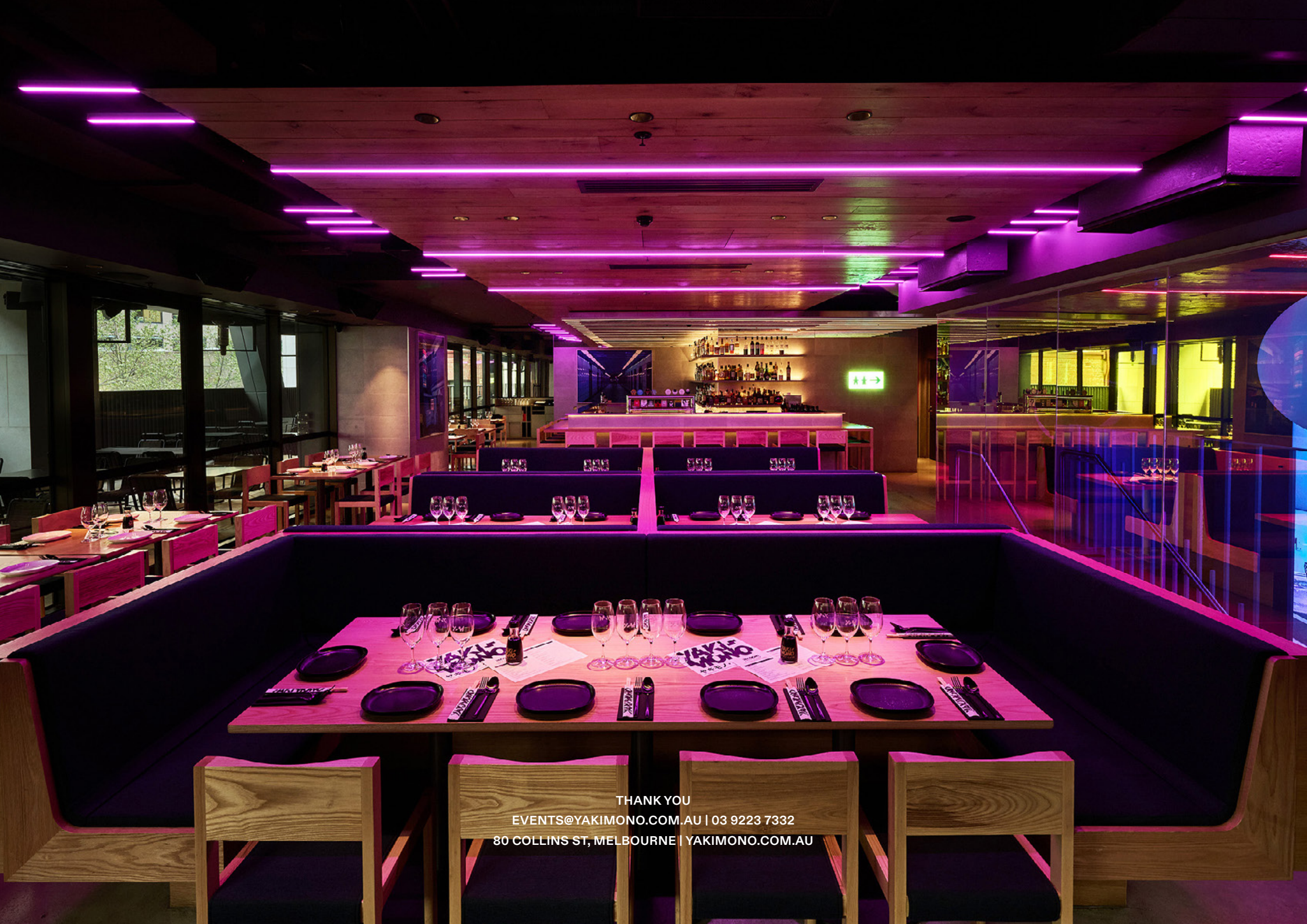
LA CHABLISIENNE PETIT CHABLIS 2023
BURGUNDY, FRANCE

MARQUIS DE PENNAUTIER ROSÉ 2023
LANGUEDOC, FRANCE

AMICI PINOT NOIR 2023
TAMAR VALLEY, TAS

PIKES CLARE HILLS SHIRAZ 2022
CLARE VALLEY, SA

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



THANK YOU

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