

EVENT OPTIONS

TAKI	SEATING	STANDING
Shou Sugi Rooms	10 pax (each room) 20 pax (both rooms)	30 pax (use of both)
Yakiniku	150 pax	N/a
Shabu Shabu	Max 40	N/a
Full Venue	195 pax	

INARI	SEATING	STANDING
The Sake and Wine room Sushi Bar	25 pax 8 pax	30 pax N/a
Half Venue	50 pax	
Full venue	150 pax	

MRS WANG	Seating	Standing
Private area 'The Bend'	20 pax	N/A
Gramophone Room	50 pax	80 pax
Main dining	80 pax	100 pax
Full venue	220 pax	

TIGER LANE	SEATING	STANDING
The Verandah	40 pax	60 pax
Neon Laneway	200 pax	
Full venue	439 pax	
- Entry way can increase capacity		

SUPALOVE	SEATING	STANDING
The Garden Room	28	35
The Delta	30	4
The Bar	20 (high	5
Full venue	tables) 140	3
Full Venue With	200	0
Verandah Tigerlane (inc Supalove)	765 pax	

TAKI

GROUP 1 (\$58PP)

MINIMUM 2 GUESTS

STARTER

Edamam

strummed soybeans with signature salt
e

Sashimi Chef Selection (3PC/PP)

house made soy sauce

Wafu Salad

mixed green, radish, daikon tsuma, lotus root, avocado, cucumber, house dressing

MAIN

Chicken Kara-age

crispy fried marinated chicken pieces, spicy mayo and lemon

YAKINIKU SET

served with dipping sauces and house salts, rice, lettuce wraps

Pork Belly (120 g)

MBg+ Rump (120 g)

with pumpkin, capsicum and mushrooms for the grill as well

King Mushroom Yaki

Grill King mushroom, butter, shichimi, cheddar cheese

Steamed Rice

DESSERT

Ice Cream

(Matcha, Hojicha and Black Sesame)

TAKI

GROUP 2 (\$88PP)

MINIMUM 2 GUESTS

STARTER

Edamam

strummed soybeans with signature salt
e

Oyster (2PC/PP)

Fresh Oyster with Citrus vinaigrette

Sashimi Chef Selection (3PC/PP)

House made soy sauce.

Wagyu 'Cheeseburger' Dumplings

crispy fried with burger sauce and spicy ponzu dressed greens.

YAKINIKU WAGYU PLATTER

served with dipping sauces and house salts, rice, lettuce wraps.

MS 8+ Karubi Plate (120 g)

MS 9+ Rump (120 g)

MS 9+ Tri-tip (120 g)

with pumpkin, capsicum and mushrooms for the grill as well

Assorted Tempura

Assorted vegetables with prawn tempura

Kimchi

Cabbage kimchi

DESSERT

Matcha Cheesecake

signature house made matcha cheesecake

UPGRADE

S A5

(Please ask for quotation)

Wagyu

TAKI

GROUP 3 (\$88PP)

SHABU SHABU

MINIMUM 2 GUESTS

STARTER

Edamam

strummed soybeans with signature salt
e

Sashimi Chef Selection (3pc/PP)

house made soy sauce

HOT

Wagyu 'Cheeseburger' Dumplings

crispy fried with burger sauce and spicy ponzu dressed greens.

Agedashi Tofu

crispy fried tofu, tempura dipping sauce

SHABU SHABU

(Japanese Hot Pot)

Choice of:

Shojin Nabe, Chanko Nabe and Gyushiki Nabe

Complimentary sides

DESSERT

Matcha Cheesecake

signature house made matcha cheesecake

UPGRADES

Lobster, Abalone

(Please ask for quotation)

TAKI

BEVERAGE PACKAGES

KOI PACKAGE

Sparkling

Silver Leaf Brut, Margaret River WA

White

Gapstead Pinot Grigio, King Valley SA or Marty's Block Chardonnay

Red

The Mill Shiraz or Stonehaven Pinot Noir

Beer

Kylin Dragon Pale Ale, Tiger

Soft Drinks

Coke, Lemonade, Squash, Fanta, Juices and Water

WATERFALL PACKAGE

Sparkling

Mada Prosecco Canberra Region

White

Kissing Bridge Riesling or Maverick Breechen's Semillon

Red

Cantina Sense Artini Chianti DCOG or Kalleske Clarry's GSM Barossa SA

Beer

Kirin Ichiban, Kylin Dragon Pale Ale

Soft Drinks

Coke, Lemonade, Squash, Fanta, Juices and Water

DRAGON PACKAGE

Sparkling

Mada Prosecco

White

Tai Tara Sauvignon Blanc Marlborough NZ or Marc Brief Vouvray, FRA

Red

Lark Hill Regional Pinot Noir Canberra Region or Leeuwin Estate Cabernet, Margaret River WA

Beer

Kirin Ichiban, Sapporo, James Squire Ginger Beer

Soft Drinks

Coke, Lemonade, Squash, Fanta, Juices and Water