



赤提灯

赤提灯

赤提灯



赤提灯

AKACHOCHIN

Japanese Restaurant Bar

FUNCTION PACKAGES

33 South Wharf Promenade,
South Wharf VIC 3006
Ph: (03) 9245 9900

 /AkachochinMelb
 @AkachochinMelb
 @akachochinmelb



THANK YOU

FOR CONSIDERING AKACHOCHIN FOR YOUR UPCOMING EVENT!

Here at **Akachochin** we combine the acclaimed **Japanese cuisine** of our head chef and unrivalled **Japanese drinks** menu and outstanding hospitality to create a distinctive and convivial dining experience.

This information kit contains our current function menus ideal for **banquet-style dining** and a **canapé menu** suitable for **larger groups** in a standing format. We hope that this kit answers the most common inquiries you might have about organising a function with us.

Please take your time to consider our menus and other information and to decide whether our venue is the right one for your event.

Please email or phone us if you have any further questions or if you are ready to make a booking for your celebration!



GROUP MENUS

Dietary Information

With proper notice vegetarian substitutes can be made for all courses. Please contact the restaurant if you would like to discuss dietary requirements for your party.

Customised Menus

It is possible to make additions to these set menus from the a la carte menu if you wish. Please contact the restaurant if you wish to discuss including extra dishes to your menu.

2 COURSE LUNCH MENU (\$45pp)

Guests select one dish per course on the day

Entree

Hiramasa Namerou

Our signature kingfish tartare with wasabi stem and moromi miso served with rice crackers

Tofu Chia Salad (veg, gf)

Lightly pickled vegetables & seaweed salad in amazu dressing

Kani Cream Harumaki

Spring rolls with creamy spanner crab filling topped with okonomiyaki sauce and ao-nori

Main

Wagyu Yaki

Grilled wagyu beef with spicy teriyaki sauce

Tempura Moriawase (veg)

Assorted tempura with sweet potato chips

Lamb Shank Misoyaki

Grilled lamb shank marinated in sweet den miso

-served with rice and miso soup-



GROUP MENUS

Group Omakase \$45 Set Menu

Entrees to share

Hiramasa Namerou

Our signature kingfish tartare with wasabi stem and moromi miso served with rice crackers

Sashimi Moriawase

Chef's assorted platter of sashimi

Tebasaki Gyoza

Deep-bones chicken wings stuffed with chicken gyoza filling

Mains to share

Wagyu Yaki

Grilled wagyu beef with spicy teriyaki sauce

Tempura Moriawase

Assorted seafood and vegetable tempura with sweet potato chips

-served with rice and miso soup-

Additional sharing items available.

Please speak to one of our friendly staff to add more dishes to your banquet.



GROUP MENUS

3 course OKONOMI dinner menu \$55pp

Guests select one dish per course on the night

Entree

Hiramasa Namerou

Our signature kingfish tartare with wasabi stem and moromi miso served with rice crackers

Mushroom Salad (veg)

Marinated assorted mushrooms in sweet sherry dressing on seasonal green

Tebasaki Gyoza

Chicken wings stuffed with chicken gyoza filling

Main

Cape Grim Beef Cheek Akamiso Ni

Simmered Cape Grim beef cheek in red miso sauce

Snapper Sakamushi

Steamed snapper in light sake with tofu, shitake in dashi ponzu

Sansai Agedashi Tofu & Nasu Tomato Cheese Yaki (veg)

*House made egg tofu in a wild mountain vegetable sauce &
deep fried eggplant with sweet miso, semi dried tomato, gruyere cheese*

-served with rice and miso soup-

Dessert

Sweet Potato Brulee

Sweet potato custard with a toffee crust

Nectarine Mousse

Nectarine mousse with agar jelly & vanilla ice cream



GROUP MENUS

3 course IROIRO menu \$75

All courses are sharing

Entrees – select 3 dishes to share

Hiramasa Namerou

Our signature kingfish tartare with wasabi stem and moromi miso served with rice crackers

Wagyu Tataki

Seared wagyu beef sashimi with garlic chive oil, sweet den miso and fried shallots

Sashimi Moriawase

Chef's assorted platter of sashimi

Mushroom Salad

Marinated seasonal mushrooms in sweet sherry soy sauce with seasonal greens

Sushi Rolls

Chef's assorted sushi rolls

Mains – select 3 dishes to share

Nigiri Sushi

Chef's assorted platter of nigiri sushi

Snapper Sakamushi

Steamed red snapper in light sake served with dashi ponzu

Cape Grim Beef Cheek Akamisoni

Simmered Cape Grim beef cheek in red miso sauce

Lamb Shank Misoyaki

Grilled lamb shank marinated in den miso

Tempura Moriawase

Assorted seafood and vegetable tempura with sweet potato chips

Sansai Agedashi Tofu

Deep-fried house-made egg tofu in Japanese wild mountain vegetable sauce

Dessert – select 1 dish to share

Nectarine Mousse (seasonally change)

With agar jelly and vanilla ice cream

Green Tea Ganache

With vanilla ice cream, kinako and crush pistachio

Houjicha pannacotta

Roast green tea panacotta with vanilla ice cream



CANAPE MENU

Suitable for functions of 40-100 indoors, 20-30 guests outdoors

We can cater to larger groups indoors for a cocktail-style event provided that our dining room is booked exclusively. The waterfront terrace can also be reserved for smaller groups. We offer a selection of hot and cold canapés for a cocktail-style event, tailored to your preferences. These canapés are differentiated according to the total number of canapés served and the amount of time allocated to your function.

7 Canapes (3 cold + 4 hot)

2 hours

\$40pp

9 Canapes (4 cold + 5 hot)

+2 hours

\$50pp

10 Canapes (4 cold, 4 hot, 2 hand)

+3 hours

\$60pp

COLD CANAPES

Kaki

oyster w ponzu and momiji-oroshi

Hiramasa Namerou

kingfish tartare w rice cracker on spoon

Wasabi and Asparagus Panna Cotta

wasabi and asparagus panna cotta

Maguro Tataki (gf)

seared tuna w citrus-chilli miso

Wagyu Tataki (gf)

*seared wagyu beef w
mustard miso*

Assorted Sushi Rolls

*mixed spicy tuna, salmon + avocado and
vegetable sushi rolls*

Assorted Desserts

assortment of miniature desserts

HOT CANAPES

Eggplant Dengaku (gf, v)

skewers of eggplant w sweet miso

Kushiyaki Moriawase

*grilled skewers of chicken, pork belly,
wagyu and tofu w spicy teriyaki*

Pork Belly Kakuni (gf)

pork belly braised in soy sauce

Kani Cream Harumaki

spring rolls w creamy crab filling

Tebasaki Gyoza

deep-fried chicken wing gyoza

Ebi Shiitake Tofu Age

deep fried w sticky dashi sauce

Curry Salt Scallops

grilled scallop w sea urchin sauce

Agedashi Egg Tofu (v)

house made tofu, sticky mountain sauce

HAND HELDS

Cha Soba

cold tea buckwheat noddle in dashi soy

Tonkatsu

crumbed pork loin

Yakitori Don

grilled chicken with teriyaki sauce on rice

House Hand Roll

chef's choice hand roll

Edamame (gf, v)

steamed soybeans served w salt

Yasai Gyoza (v)

deep-fried vegetable gyoza

Fish & Chips

Japanese style fish & chips

BEVERAGE PACKAGES

CLASSIC PACKAGE

- Beers
 - Sapporo & Coopers Pale Ale (on tap)
- Wines
 - Veuve d'argent Sparkling Wine
 - Vidal Sauvignon Blanc
 - Phillip Shaw 'The idiot' Shiraz
- Soft drink

First 2hour \$39 pp
Every additional hour \$8 pp Add
\$8 for spirits for first hour and \$5
for every additional hour

PREMIUM PACKAGE

- Beers
 - Coopers Pale Ale & Sapporo (on tap)
 - Asahi Super Dry, Asahi Black, Kirin Ichiban
- Premium Wines
 - Veuve D'argent Sparkling Wine
 - Huntaway Sauvignon Blanc
 - The Lane 'Block 3' Chardonnay
 - Oakridge Pinot Noir
 - Phillip Shaw Shiraz
- Sake (cold & hot)
- Soft drink

First 2hour \$45pp
Every additional hour \$18pp Add \$8
for spirits for first hour and \$5 for
every additional hour

赤提灯

AKACHOCHIN

HOW TO FIND US



70 96 109 112



235 237



Walk or tram from
Southern Cross Station



3,000 on site car
spaces



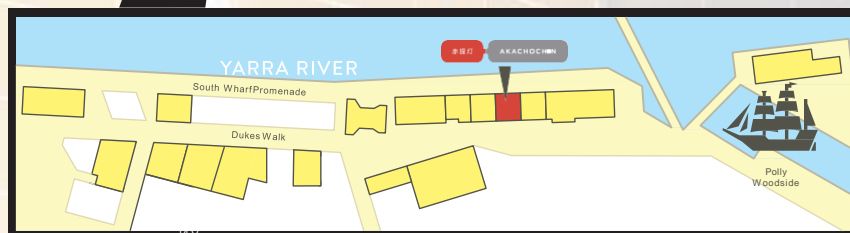
Melbourne Water
Taxis (limited service)



Convention Centre
Place



Stop at South Wharf
on
Melbourne's Hop on
Hop off City
Sightseeing bus



DIETARY INFORMATION

With proper notice vegetarian substitutes can be made for all courses. Please contact the restaurant if you would like to discuss dietary requirements for your party.

CUSTOMISED MENU

It is possible to make additions to these set menus from the a la carte menu if you wish. Please contact the restaurant if you wish to discuss including extra dishes to your

SPECIAL REQUESTS

Here at Akachochin we encourage you to ask us anything... we can provide you with birthday cakes, party theming, entertainment etc. We just want your function to be special.

Should you wish to bring your own birthday cake this may attract a fee Cakage fee.

EXCLUSIVITY

For a private function, exclusive hire of the entire venue is possible. Please contact the restaurant if you wish to discuss exclusive hire.

