

# FUNCTIONS AT AKACHOCHIN

赤提灯

AKACHOCHIN





## ABOUT THE VENUE

If you are looking for the perfect place to hold a private function in South Wharf, it would be Akachochin's pleasure to accommodate you and all of your guests. We'll organise your function from beginning to end and give you a night to remember for all of the right reasons.

Akachochin is a sleek, elegant restaurant, named for the red paper lanterns that hang outside traditional Japanese Izakayas. It's indicative of the restaurant as a whole - traditional methods and years of history colliding with modern produce in a modern setting.

The restaurant itself is modern, elegant, appropriately minimalist in its approach. Inside, it's all flattering lighting, marble sushi bar, and high ceilings.

We can create the perfect function packs and menus to suit your individual needs, full of the most delicious Japanese cuisine in the city.

<i>Capacity</i>	<b>Restaurant</b>	<b>Terrace</b>	<b>Entire Venue</b>
Standing	80	30	110
Sitting	60	20	80





**SHARE COURSE OPTIONS:**

2 Course @ \$45pp

**TO START**

**Yasai Tempura (V)**

Vegetarian tempura with green tea salt, black sesame salt, sansio salt

**Nigiri Sushi Moriawase (10 pieces)**

Platter of assorted nigiri sushi (10 pieces)

**Sashimi Moriawase (7 pieces)**

Platter of assorted sashimi

**TO FINISH**

**Wagyu Tataki**

Seared Kobe Wagyu beef sashimi, garlic chive oil, sweet den miso, deep-fried shallots

**Chicken Teriyaki**

Corn fed free range confit chicken thigh fillet, grilled, teriyaki sauce

**Edamame (V)**

Steamed young soybeans served with sea salt

**Satsuma Imo Age (V)**

Deep-fried sweet potato chips tossed in shichimi sea salt



**SET COURSE OPTIONS:**

3 course menu @ \$59pp

**ENTREE**

Chefs selection of Vegetable Tempura,  
Sashimi, Nigiri, and Sushi

**MAIN |** *Select two to be served alternate drop*

Chicken Teriyaki

Corn fed free range confit chicken thigh fillet,  
grilled, teriyaki sauce

New Style Buta Kakuni

12 hour, twice cooked Bendigo Curly-Tail free range pork belly,  
sake, mirin and soy sauce, honey glaze

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

**DESSERT |** *Select one*

Nectarine Mousse with agar jelly and vanilla ice cream

Green Tea Ganache with vanilla ice cream, kinako and crush  
pistachio

Houjicha pannacotta with vanilla ice cream



## **CANAPES**

Seven (3 cold + 4 hot) @ \$40pp

Nine (4 cold + 5 hot) @ \$50pp

Ten (4 cold + 4 hot + 2 hand held) @ \$60pp

## **COLD**

Kaki - oyster w ponzu and momiji-oroshi

Hiramasa Namerou - kingfish tartare w rice cracker on spoon

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**

Eggplant Dengaku (gf, v) - skewers of eggplant w sweet miso

Kushiyaki Moriawase - grilled skewers of chicken, pork belly,  
wagyu, tofu w spicy teriyaki

Pork Belly Kakuni (gf) - pork belly braised in soy sauce

Kani Cream Harumaki - spring rolls w creamy crab filling

TebasakiGyoza - 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 HELD ITEMS**

Yakitori Don - grilled chicken with teriyaki sauce on rice

Edamame (gf, v) - steamed soybeans served w salt

Cha Soba - cold tea buckwheat noddle in dashi soy

Tonkatsu - crumbed pork loin

Yasai Gyoza (v) - deep-fried vegetable gyoza

Fish & Chips - Japanese style fish & chips

House Hand Roll - chef's choice hand roll



## **6 COURSE MATCHED WITH 6 SAKE @ \$66 PP**

Chefs selection of seasonal menu items

*Example menu below with pairing sake*

Hiramasa kingfish sashimi

*Asbiraki suijin, iwate*

Spicy Soft Shell Crab Roll

Tempura softshell crab with chopped spring onion, avocado, cucumber, masago and spicy mayonnaise

*Kokushi muou, Hokkaido*

Miso Soup

Cooked with authentic bonito dashi

*Rihaku, Shimane*

Nori & Cheese Balls (3)

Mashed potato croquette filled with mozzarella, parmesan and cheddar cheese, nori seaweed and shiso

*Kinokuniya Bunzaemon, Wakayama*

Chicken Teriyaki

Corn fed free range confit chicken thigh fillet, grilled, teriyaki sauce

*Miyamizahohana, Hyogo*

New Style Buta Kakuni

12 hour, twice cooked Bendigo Curly-Tail free range pork belly, sake, mirin and soy sauce, honey glaze

*Suishin Bunanoshi Zuku, Hiroshima*





## **SIGNATURE WINE DINNER @ \$195 PP**

We select a particular local wine brand, to match to our Japanese Cuisine. Through out the dinner, wines will be introduced by the brand ambassador.

Chicken Karaage with wasabi mayonnaise  
*Sparkling Brut Rose*

Qld Spanner crab meat wrapped in cucumber sheet,  
avocado, shiso infused tosazu jelly  
*Pinot Gris*

South Australian Spencer gulf Hiramasa kingfish tataki  
served with truffle citrus soy sauce  
*Sauvignon Blanc*

Tasmanian lobster tempura roll, 3 colour small rolls,  
Tasmanian Huon salmon caviar gunkan sushi  
*Chardonnay*

12 hour, twice cooked Bendigo Curly-Tail free range pork belly,  
sake, mirin and soy sauce, honey glaze  
*Pinot Noir*

Southern Bluefin Tuna toro served with Foie Gras,  
Murray River salt,  
kabayaki sauce and umesyu jelly.  
*Shiraz*

*Includes a complimentary bottle as a gift to take home.*



### **CLASSIC BEVERAGE PACKAGE**

2 hours @ \$39pp | 3 hours @ \$43pp | 4 hours @ \$53pp

#### **BEER**

Sapporo & Coopers Pale Ale (tap)

#### **WINE**

Veuve D'argent Sparkling

Vidal Sauvignon Blnac

Phillip Shaw 'The Idiot' Shiraz

Soft Drink

### **PREMIUM BEVERAGE PACKAGE**

2 hours @ \$45pp | 3 hours @ \$63pp | 4 hours @ \$18pp

#### **BEER**

Tap beer Coopers Pale Ale & Sapporo

Asahi Superdry, Asahi Black, Kirin Ichiban

#### **WINE**

Veuve D'argent Sparkling

Huntaway Sauvignon Blanc

The Lane 'Block 3' Chardonnay

Oakridge Pinot Noir

Phillip Shaw Shiraz

Sake (cold & hot)

Soft Drink

### **ADDITIONAL ITEMS**

Basic spirits \$8 for the first hour

\$5 for every addiotnal hour

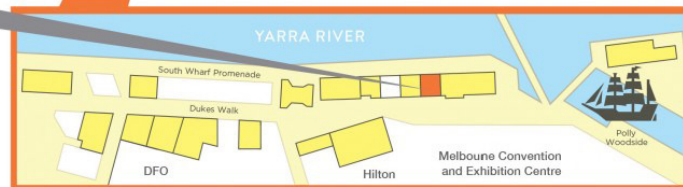
# Getting here is easy.

- 

70
96
109
112
- 

235
237
- 
Walk or tram from Southern Cross Station
- 
Free City Circle tram service
- 
Melbourne Water Taxis (limited service)
- 
Convention Centre Place
- 
Stop at South Wharf on Melbourne's Hop on Hop off City Sightseeing bus
- 

 3,000 on site car spaces  
 - Half price parking discount available to diners, just ask us for a voucher. Including \$5 flat rate for evenings.



赤提灯 AKACHOCHIN

AKACHOCHIN 赤提灯

[info@akachochin.com.au](mailto:info@akachochin.com.au)  
[akachochin.com.au](http://akachochin.com.au)  
 33 South Wharf Promenade  
 03 9245 9900