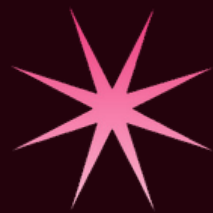




TOKYO DOLL



EVENTS PACKAGE

WELCOME

Tokyo Doll Japanese Restaurant embodies a light-hearted reinterpretation of the diverse and authentic culinary landscape of Japan with a little twist.

We provide an imaginative take on classic Japanese dishes. Lucky to have an abundance of the best quality and local produce at our doorstep we always take advantage of Byron Bay's local suppliers where possible.

Keep the good times rolling and the cocktails flowing late into the evening with an exclusive karaoke booking.



THE VENUE

Step into our exciting space and experience a relaxed yet premium atmosphere that perfectly blends contemporary design with classic Japanese elements.

Celebrate your next exclusive event with us! Our event space caters for private dining for smaller groups, karaoke room only, through to exclusive venue take overs where Tokyo Doll becomes yours for the night... imagine the fun that could be had with a Japanese inspired birthday bash or themed karaoke wedding.



THE MENU



We provide an imaginative take on classic Japanese dishes, at the heart of our culinary philosophy is the art of dry-ageing fish, a traditional technique that enhances the natural characteristics of the fish by meticulously controlling moisture and humidity levels.

Our menu is brimming with the abundance of fresh, local produce and seafood Byron Bay is famous for. We offer an interactive and unique dining experience that's designed to share and sure to satisfy.

EVENTS MENU - CANAPES

Edamame - Salted or Spicy - V/GF - \$2pp

Corn - Miso-lime butter - V/GF - \$4 each

Oysters Natural or Tokyo style - GF - \$6/\$6.50 each

Mixed Nigiri - Chefs selection - GF - \$4 each

Aburi Tokyo - Seared nigiri selection - GF - \$4 each

Kingfish Sashimi - Truffle Ponzu, pickled cucumber - GF - \$4 each

Salmon Sashimi - Mango, mandarin, white soy & jalapeno - GF - \$4 each



EVENTS MENU - MAKI ROLLS

Salmon Avo - Raw salmon & avocado - GF - \$3pp

Raw Tuna - Raw tuna & avocado - GF - \$3 each

Seared Salmon - Raw & seared salmon, avocado, teriyaki, scallion - GF - \$4 each

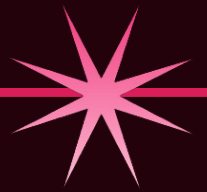
Spicy Tuna Maki - Avocado, raw & spicy tuna, spring onion - GF - \$4 each

Tofu Maki - Fried tofu, mushrooms, wakame - GF - \$4 each

Chicken Roll - Karrage style chicken, avo & mayo - GF - \$4 each



EVENTS MENU - TACOS & SMALLS



Salmon Taco - Nori, raw salmon, avocado - GF - \$8 each

Spicy Tuna Taco - Nori, raw & spicy tuna, spring onion - GF - \$9 each

Mushroom Taco - Nori, mixed mushrooms, wakame - GF - \$7 each

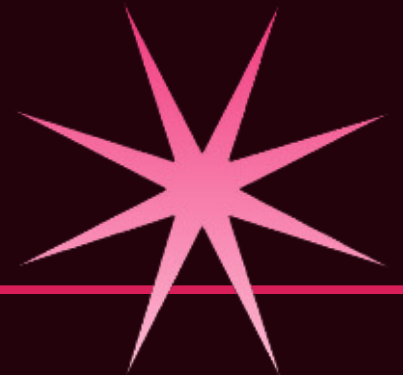
Kingfish Taco - Nori, kingfish, teriyaki, pickled onion, avo - GF - \$8 each

Tokyo Doll fried chicken - Karaage chicken, Korean glaze, mayo - GF - \$7 each

Nasu Miso Eggplant - Traditional miso eggplant, pickled fungi,

sesame & togarashi - V/GF - \$5 each

Steamed Dumplings - Prawn or Vegetable, gyoza dipping sauce - V/GF - \$4 each



EVENTS MENU - DESSERTS

Yuzu & white chocolate brulee - \$6 each

Flourless chocolate cake with matcha cream - \$6 each

Mixed flavoured mochi - \$6 each



EVENTS MENU - PLATTERS TO SHARE

Minimum 8 people



Sushi Platter - Seared salmon, spicy tuna, tofu maki & chicken roll - GF - \$10pp

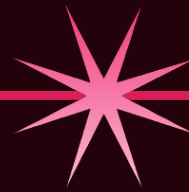
Nigiri Platter - Chef's selection - GF - \$11pp

Seared Nigiri Platter - 3 kinds of fish - GF - \$15pp

Sushi Taco Platter - 3 tacos pp - Mix of salmon, spicy tuna, mushroom & kingfish - GFO - \$25pp

Hot Tokyo Platter - Prawn dumplings, vegetable dumplings, karaage chicken - \$20pp

SET MENU OPTIONS



TOKYO TASTING MENU

\$72pp

Edamame - Salted or Spicy

Kingfish Taco - Nori, kingfish, teriyaki, pickled onion, avo

Salmon Sashimi - Mango, mandarin, white soy & jalapeno

Tokyo Doll fried chicken - Karaage chicken, Korean glaze

Steamed Prawn Dumplings - Gyoza dipping sauce

Tokyo Yellow Curry - Fresh market fish, mild coconut-kaffir, Japanese pumpkin, greens,

herbs & red chilli

Cucumber, watermelon salad

Steamed rice



SET MENU OPTIONS

CHEFS SELECTION

\$92pp

Edamame - Salted or Spicy

Oysters - Tokyo Style

Spicy Tuna Taco - Nori, raw & spicy tuna, spring onions

Kingfish Sashimi - Truffle Ponzu, pickled cucumber

Nasu Miso Eggplant - Traditional miso eggplant, pickled fungi,
sesame & togarashi

Steamed Prawn Dumplings - Gyoza dipping sauce

Beef Short Rib / 12-hr Braised short rib with a soy-sake glaze

& cucumber, chilli & sesame salad

Cucumber, watermelon salad

Steamed rice

— BEVERAGE PACKAGES —

STANDARD \$65pp

4 hours

Additional hours +\$15pp

Stone & Wood Pacific Ale

Kirin Ichiban Japanese Lager

Alpino NV Prosecco

'24 Hughes & Hughes Reisling

'24 Delinquente Vermentino

'23 Swinging Bridge Pinot Noir

'23 Whistler Shiraz Blend



— BEVERAGE PACKAGES —

PREMIUM **\$85pp**

4 hours

Additional hours **+\$15pp**

Stone **&** Wood Pacific Ale

Kirin Ichiban Japanese Larger

Little Dragon Ginger Beer Can

Sapporo Japanese Larger

Asahi Dry

'22 Latta Rattlesnake Contact Orange

'23 Dancing in the Moonlight Rose

'24 Delinquent Vermentino

'24 Hughes **&** Hughes Reisling

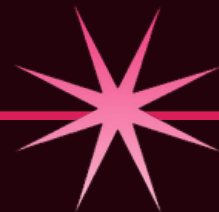
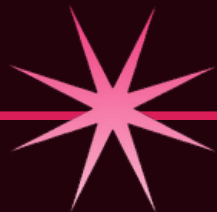
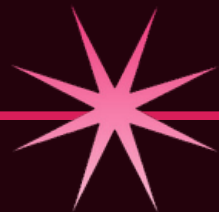
'24 Acid Acid Chardonnay

'23 Swinging Bridge Pinot Noir

'24 Minim Hutch Sangiovese

'23 Whistler Shiraz Blend

'23 Nero Minim Floyd D'Avola- chilled



KARAOKE

Free as an addition to all Events

Karaoke Room 1 = 20 person capacity

Karaoke Room 2 = 10 person capacity

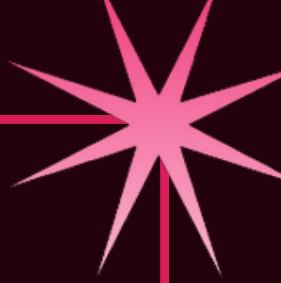
Karaoke Room 3 = 10 person capacity

We've taken care of the food, the drinks and the venue but the fun doesn't stop there.

Book one of our exclusive karaoke rooms, warm up your vocal chords and keep the good times rolling.

The cocktails will be flowing late into the evening and we've taken our time curating the perfect song library that's sure to keep the vibes high - Can you kick it? Yes you can!

Book one or all three and get ready for a rendition of Shania Twains, Lets Go Girls.





LET US HELP YOU CELEBRATE

email : events@tokyodoll.com.au