

# TOKYO TINA



# Tokyo Tina Functions

Delivering on freshness, chef creations and sustainability, the philosophy of Tokyo Tina is simple in its intention to reflect the vibrant Japanese city as it is today, inspired by the most popular restaurants and the best of the street eats.

## LAYOUT

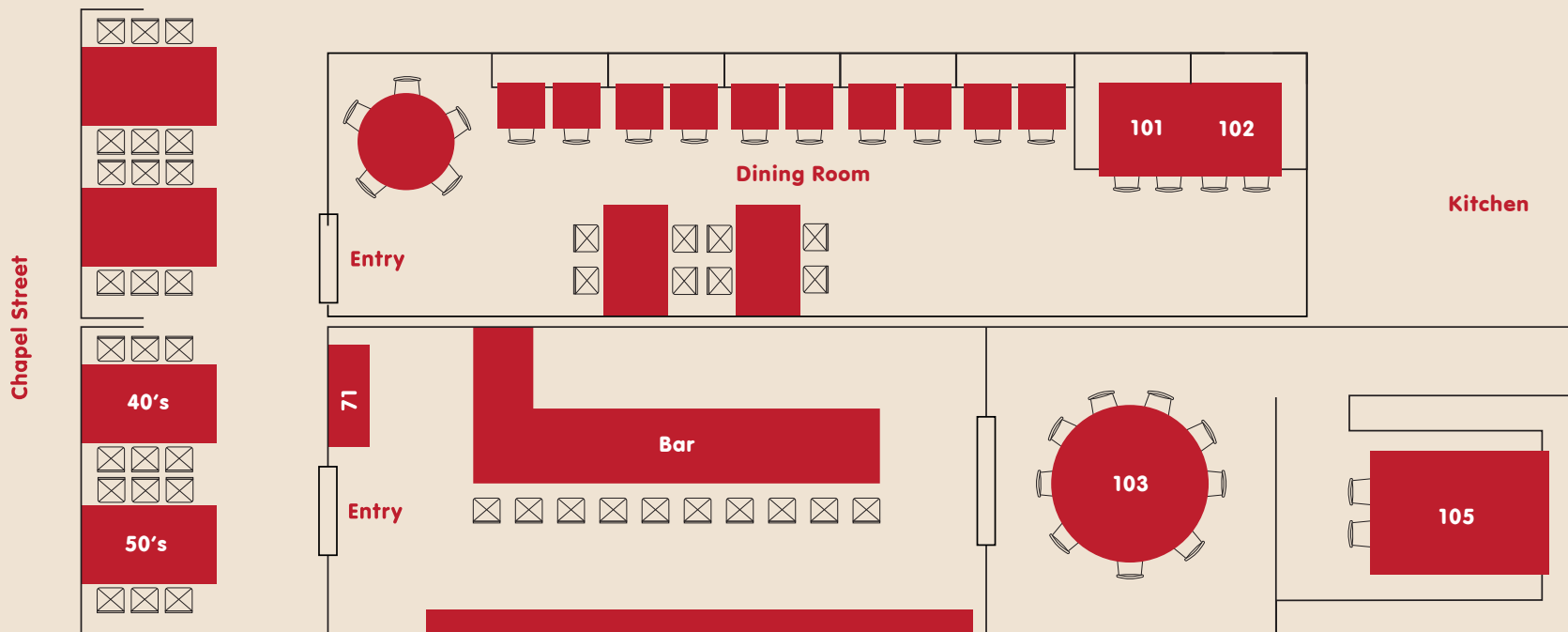
We offer two sized layout packages:

30 to 40 (max) pax includes bar + 71 + 103

30 to 50 pax includes bar + 71 + 103 + 40's + 50's

## THUNDERCAT FUNCTION SPACE

Make Tokyo your own. Forget function halls, fine dining and zero vibes; make Tokyo Tina's intimate, back-alley bar your personal space for the night. Affectionately referred to as ThunderCat, this space is the beating heart of Windsor. Surrounded by a bustling restaurant, ThunderCat comes complete with custom canapés and drinks menus, outside tables and a private food service station. ThunderCat provides a 5-star night without the fuss.





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# Canapés

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## SMALL — \$3

Chicken Ribs  
Deviled Ramen Egg (v)  
Coleslaw (v)  
White Kimchi (v)

## LARGE — \$4

Pork & Kim Chi Gyoza  
Miso Tempura Eggplant with Pickled Ginger (v)  
Open California Rolls with WA Spanner Crab  
Karage Corn Balls, Sancho Mayo (v)  
Okinomiyaki (v)

## RAW — \$5

Scallop Sashimi, White Ponzu & Yuzu Kosho  
Wagyu Tataki Figs with Miso Mustard & Figs  
Port Lincoln Kingfish, Wasabi, Apple, Charcoal Cone  
Salmon Tartare with Cucumber & Nashi

Our canapés menu is designed for fun and flexibility, with hosts able to fully customize their menu from the below selection.

Please choose from your favorites. We recommend you get started with two small bites, two large bites, one raw, one bun and one dessert, and you should get a good combination.

## BUNS — \$7

Crispy Avo Bao with Gochujang & Slaw (v)  
Beef Rib Bulgogi Bao with Pickles  
Pork Bao with Pickled Cucumber

## DESSERT — \$4

Matcha Matchsticks: Pistachio Macaron, Matcha Maiden Parfait,  
Vanilla Mousse

## SSAM STATION + \$15 PER PERSON

Add on one of Tokyo Tina's delicious Ssam stations to your function.

Pork Hock Bossam  
Duck Leg or DIY Beef Bao  
Veg San Choi Bao (v)

## OYSTER BAR + \$15 PER PERSON



味の那  
登録商標

牛肉野菜入り  
大塚の  
ポンカレー

目出度 77

特選店

注意

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# Beverage Package

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## BASIC BEVERAGE PACKAGE

\$15 per person per hour Minimum 3 hours

Includes beer, sparkling, still wines and all non-alcoholic drinks. Spirits are added to the tab on consumption basis.

### BEER

Kirin Ichiban Draught

### SPARKLING

Cloudy Bay Pelorus, New Zealand

### WHITE WINE

2014 Henpecked Sauvignon Blanc, Margaret River VIC

### RED WINE

2013 Henpecked Shiraz, Margaret River VIC

Crisp cold Japanese beers, hand selected wines and modern Japanese inspired cocktails can all be tailored to suit your event.

Hosts have the choice of a fixed price per guest or may be charged on consumption basis.

For a consumption selection, please speak with our bookings manager.

## PREMIUM BEVERAGE PACKAGE

\$20 per person per hour Minimum 3 hours

Includes beer, sparkling, still wines and all non-alcoholic drinks. Spirits are added to the tab on consumption basis.

### BEER

Kirin Ichiban Draught

### SPARKLING

Cloudy Bay Pelorus, New Zealand

### WHITE WINE

2014 Henpecked Sauvignon Blanc, Margaret River VIC

2012 Lightfoot and Sons Chardonnay, Gippsland Lakes District VIC

### RED WINE

2013 Henpecked Shiraz, Margaret River VIC

2011 Domaine Chandon Pinot Noir, Yarra Valley VIC



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# Beverage Package

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## ADD ON COCKTAIL (\$10 PER COCKTAIL)

Five options (pick two) - to be pre-ordered

### **CUCUMBER YUZU SOUR**

Belvedere Vodka, St Germain Elderflower, Yuzu, Cucumber, Honey, Shiso

### **ESPRESSO MARTINI**

Belvedere Vodka, Coffee Liqueur, Vanilla Liqueur

### **HOJICHA OLD FASHIONED**

Yamazaki Distillers Edition, Houjicha Tea, Bitters

### **SLIPPERY NIPPON**

Midori, Cointreau, Yuzu, Orgeat, Bitters

### **THUNDERCAT MARTINI**

Belvedere Unfiltered, Sake, Plum, Orange Blossom, Pickled Ginger

# Capacities

## TOKYO IS YOURS

Hire Tokyo Tina exclusively. The following minimum spend on food and beverage applies:

- Day - Monday to Sunday \$5,000
- Night - Sunday to Wednesday \$10,000
- Night - Thursday to Saturday \$15,000

For minimum spends in October - December please speak with our functions manager.

## PRIVATE DINING

8-10 guests only.  
Available at 6:30 - 8:30pm (2hr sitting) or 8:30pm.  
Guests are required to dine on our All In Menu at \$55 per person.  
Add Karaoke \$100.

## THUNDERCAT BAR

Book your private function in our Thundercat Martini Bar which is fully customized to suit your event. Mix and match your choice of food and booze to your heart's desire. The following minimum spend on food and beverage applies:

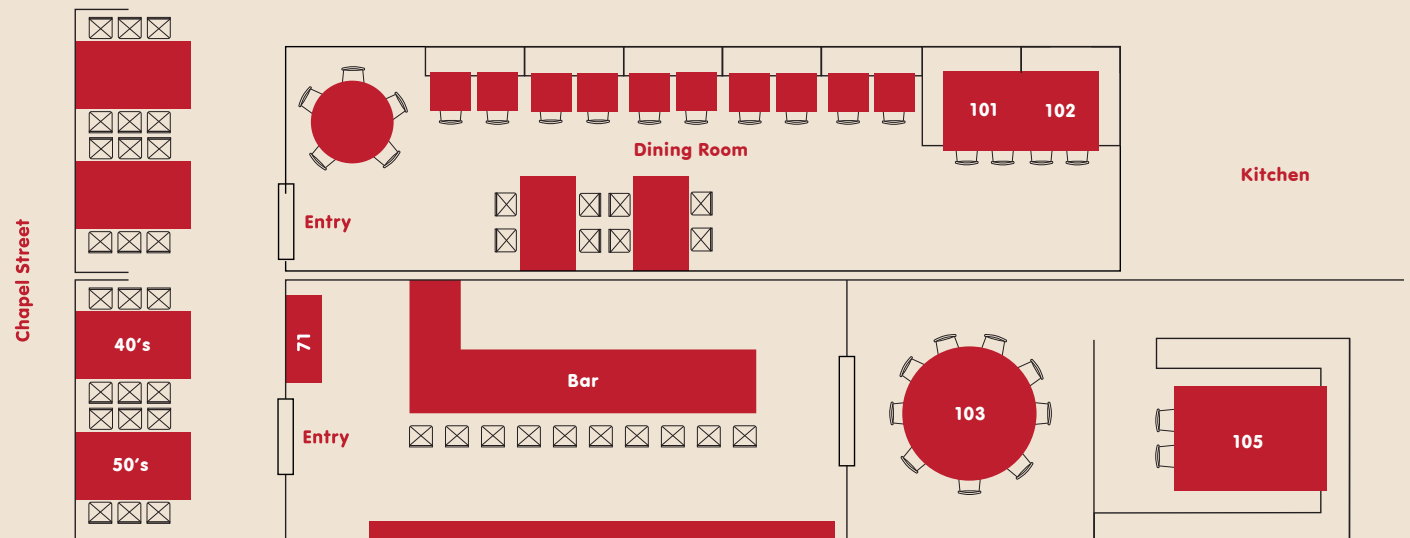
- Day - Monday to Sunday \$2,000
- Night - Sunday to Wednesday \$4,500

## DINING ROOM LUNCH

Be a boss and book out our dining room during the day, or book one long table.

No minimum spend, all guests required to dine on our All In Menu.

Available for groups of 20 to 35 people.  
\*Not available at night









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# ALL IN Menu

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## SHARE PLATES

Spiced Edamame (v)

Salmon Tartare with Cucumber, Nashi Pear, Sesame Cracker & Crispy Salmon Skin (gf)

Poached Chicken Salad, Avocado, Wombok, Onion, Edamame, Yuzu Kewpie Dressing (v)(gf)

Pork Belly, Pickled Daikon, Teriyaki Sauce, Kewpie (2pc)(gf)

Karaage Corn Balls, Sansho Mayo (v)

## GRILLED SECTION

Crispy Skin Chicken, Tare, Baby Gems & Yuzukosho (gf)

Korean Beef BBQ Set, 250g Hanger Steak (Medium Rare Only), Condiment Tray (gf)

## DESSERT

Matcha Matchsticks: Pistachio Macaron, Matcha Maiden Parfait, Vanilla Mousse (2pc)(gf)

The perfect sharing feast with all the top favourites for \$55 per person. The below is an example of our ALL IN Menu, please note the menu does change from time to time depending on chef specials and guests dietary requirements. For any requirements please speak with the bookings manager in regards to this when placing your booking.



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# Terms & Conditions

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## DEPOSIT

Deposits are issued according to the estimated number of guests attending at \$20 per person and are necessary to secure your group booking along with a signed booking form; deposits paid are non-refundable. Any function booked at Tokyo Tina is not considered confirmed until the confirmation deposit is paid.

## BYO POLICY

No beverage of any kind will be permitted to be brought into Tokyo Tina for the consumption of guests.  
Cakeage \$3 per person.

## TENTATIVE BOOKINGS

We require a valid credit card to secure all group bookings.

## CONFIRMATION

A confirmation of the number of guests attending is required no later than 7 days prior to the event. Any guests not attending after this time will still be accounted for in the payment of the final balance. It is therefore the client's responsibility to notify us of any changes in advance.

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# Terms & Conditions

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## PAYMENTS

The balance of the payment is to be finalised prior to or on the day of the event.

## CANCELLATIONS

In the regretful situation the client needs to cancel a booking, cancellations must be done with Tokyo Tina management or the functions coordinator only and during business hours.

## CLIENT'S RESPONSIBILITY

It is the client's responsibility to ensure that all guests behave in an orderly manner during the event. Guests are expected to comply with the behavioural codes of the restaurant and licensing laws, such as Responsible Service of Alcohol, under which the restaurant operates. Any damage to premises, persons or equipment as a result of disorderly conduct by guests at the event is the responsibility of the client, in the instance where damage has occurred, all associated costs will be charged to the nominated credit card. It is our policy to provide you with the best possible service by friendly and professional staff in order to ensure the success of your event. The discretion of Restaurant Management will ensure a safe, harmonious and enjoyable event.

## MENU & WINE QUOTATION

Please note that prices listed and seasonal availability whilst current at the time of quotation are subject to change without notice.

## MINIMUM SPENDS

When stipulated, functions must adhere to the minimum spend required. Organisers are liable for the difference in the event of the minimum spends not being met. The minimum spend includes any food and beverages consumed or purchased at the event.