

WELCOME  
“YOKOSO”



**KOTO**  
JAPANESE RESTAURANT

PRIVATE DINING & FUNCTION PACKAGES

Located in the iconic Lobby building in the National Triangle, Koto offers a sophisticated setting for weddings, functions and corporate events. Within walking distance to Parliament House, the National Gallery of Australia and numerous tourist attractions, hotels and embassies, Koto's is a landmark on Canberra's culinary landscape.

Phone - +612 6189 4555 | Email - [info@kotodining.au](mailto:info@kotodining.au) | Location - 1 King George Terrace, Parkes ACT 2600

# FRONT ENTRY



# TERRACE



# MAIN DINING



# PRIVATE DINING



# EVENT SPACES PRIVATE DINING ROOMS

We offer exclusive use of our two elegant private dining rooms for business meetings and special events. Each room seats up to 10 guests, and can be interconnected to form one long table to accommodate larger groups.

**Capacity:**

10 - 20 guests (seated only)

**Minimum spend (per room):**

Lunch \$800, Dinner \$1,500

**Standard opening hours:**

Monday to Sunday, 12pm-3pm and 5:30pm-10:30pm

**Bump-in:**

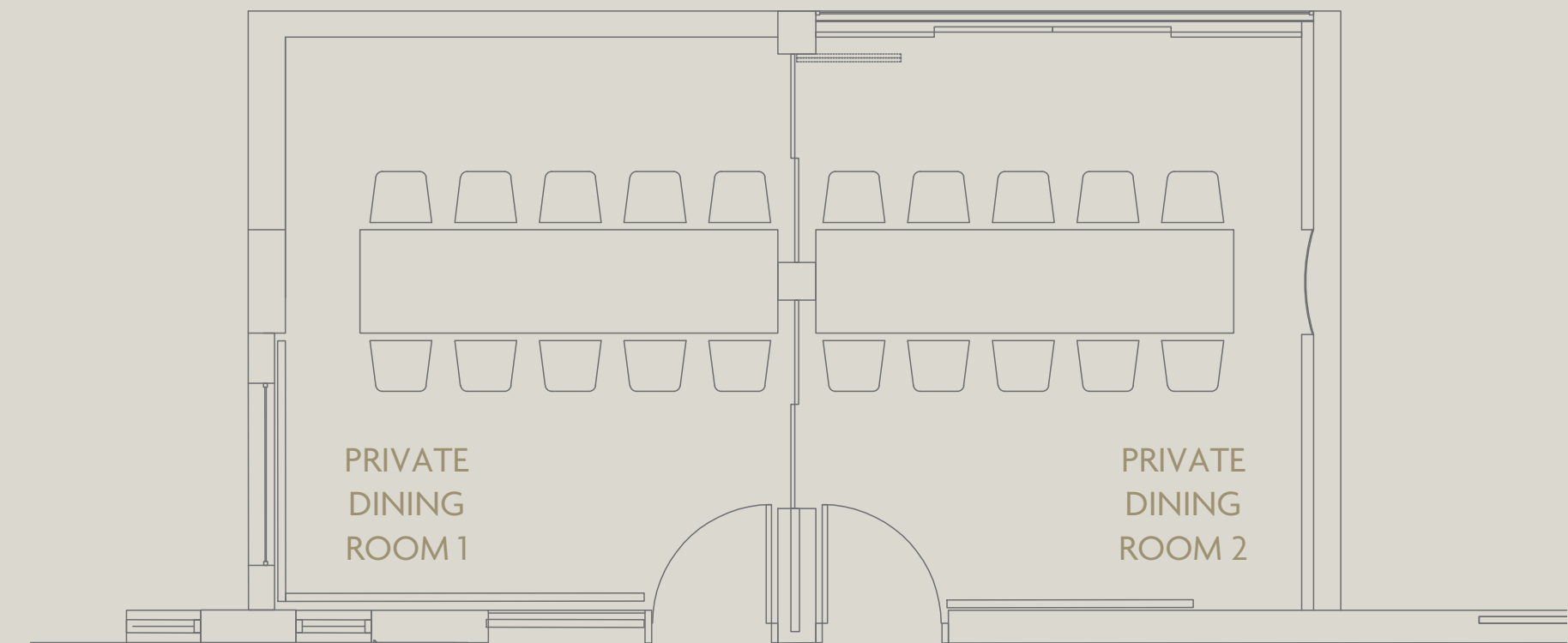
available 1 hour prior to booking time.

**Bump-out:**

available 1 hour after booking finish time. For extended access outside of these times, a \$200 per hour fee applies.

**Deposit:**

20% of minimum spend.



# EVENT SPACES FULL RESTAURANT

Bathed in natural light by day and the glow of lantern-style lighting at night, Koto's main dining room is a striking expression of Japanese-inspired design. This space is available for non-exclusive use by larger groups. For exclusive use of the entire restaurant—including the main dining room, private dining rooms, sushi counter and outdoor deck—a minimum spend applies.

## Capacity

90 guests (seated), 150 (standing)

## Minimum spend

Monday to Thursday lunch - \$8000

Monday to Thursday dinner - \$15000

Friday-Sunday lunch - \$8000

Friday-Sunday dinner - \$25000

## Standard opening hours:

Monday to Sunday, 12pm-3pm and 5:30pm-10:30pm

## Bump-in:

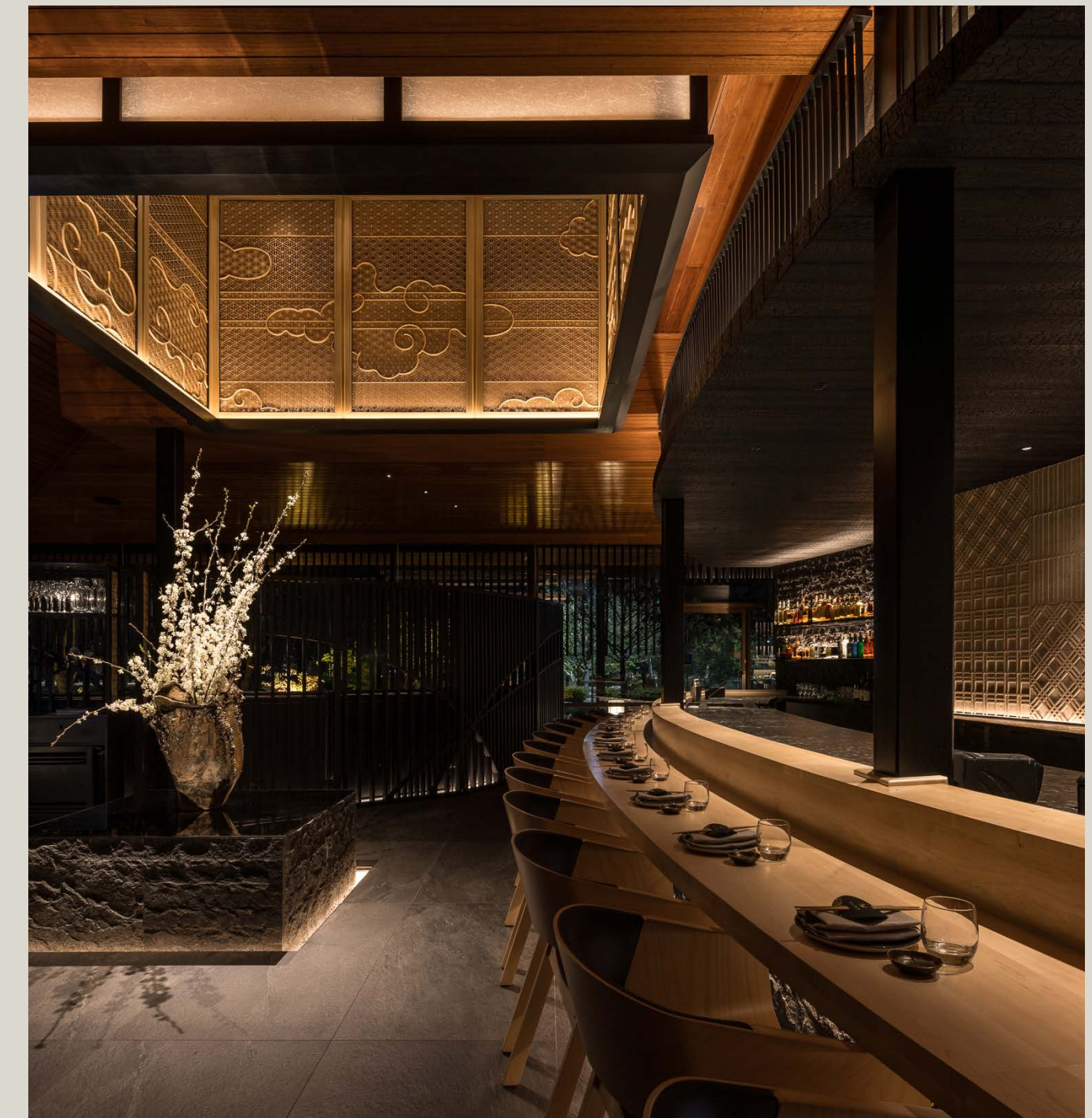
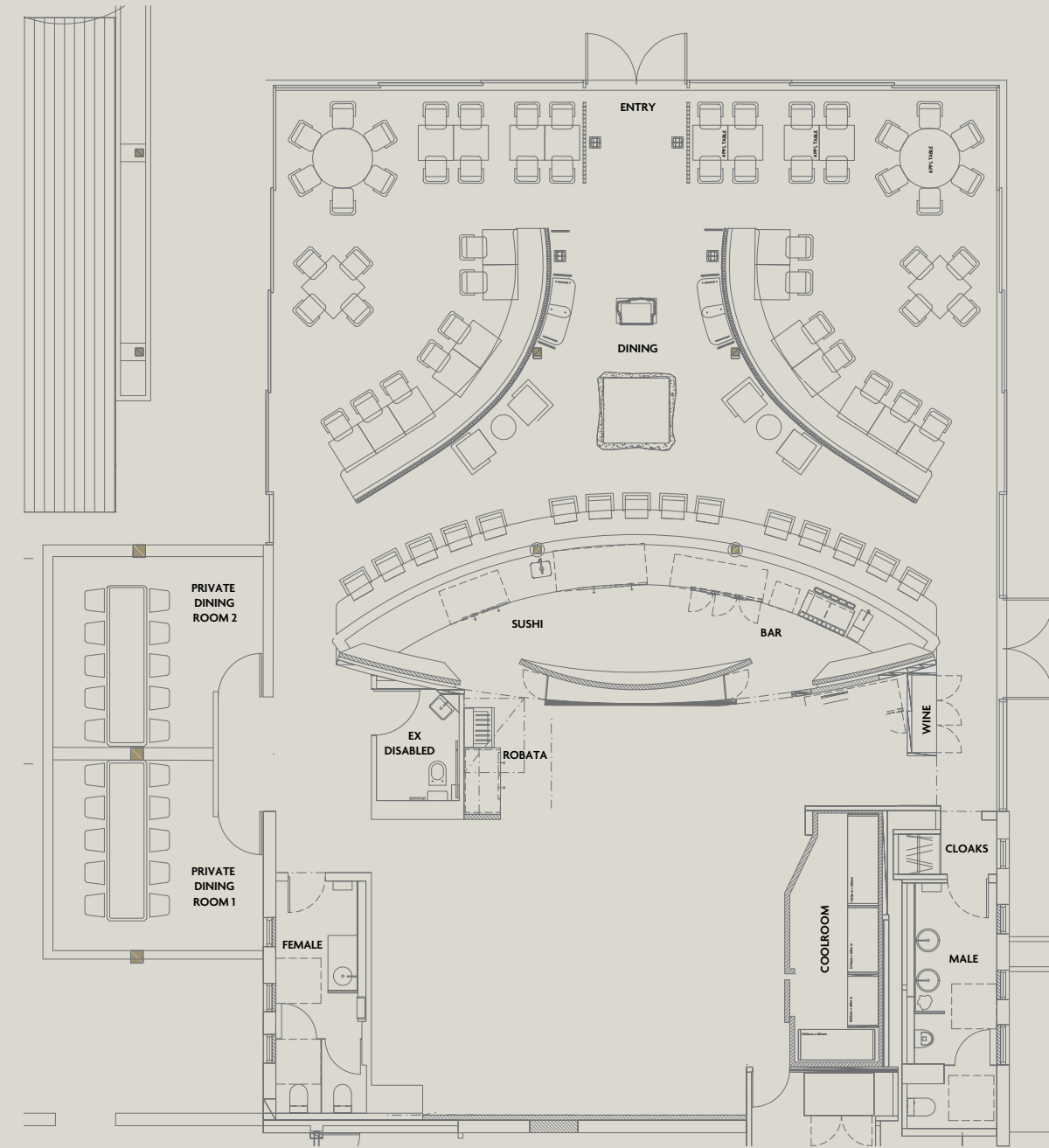
available 1 hour prior to booking time.

## Bump-out:

available 1 hour after booking finish time. For extended access outside of these times, a \$200 per hour fee applies.

## Deposit:

20% of minimum spend.



# EVENT SPACES HALF DINING ROOM AND OUTDOOR TERRACE

**Capacity**

*Terrace bookings available during Summer months only.*  
70 guests (standing)

**Minimum spend**

Lunch \$5000 Dinner \$8000

**Standard opening hours:**

Monday to Sunday, 12pm-3pm and 5:30pm-10:30pm

**Bump-in:**

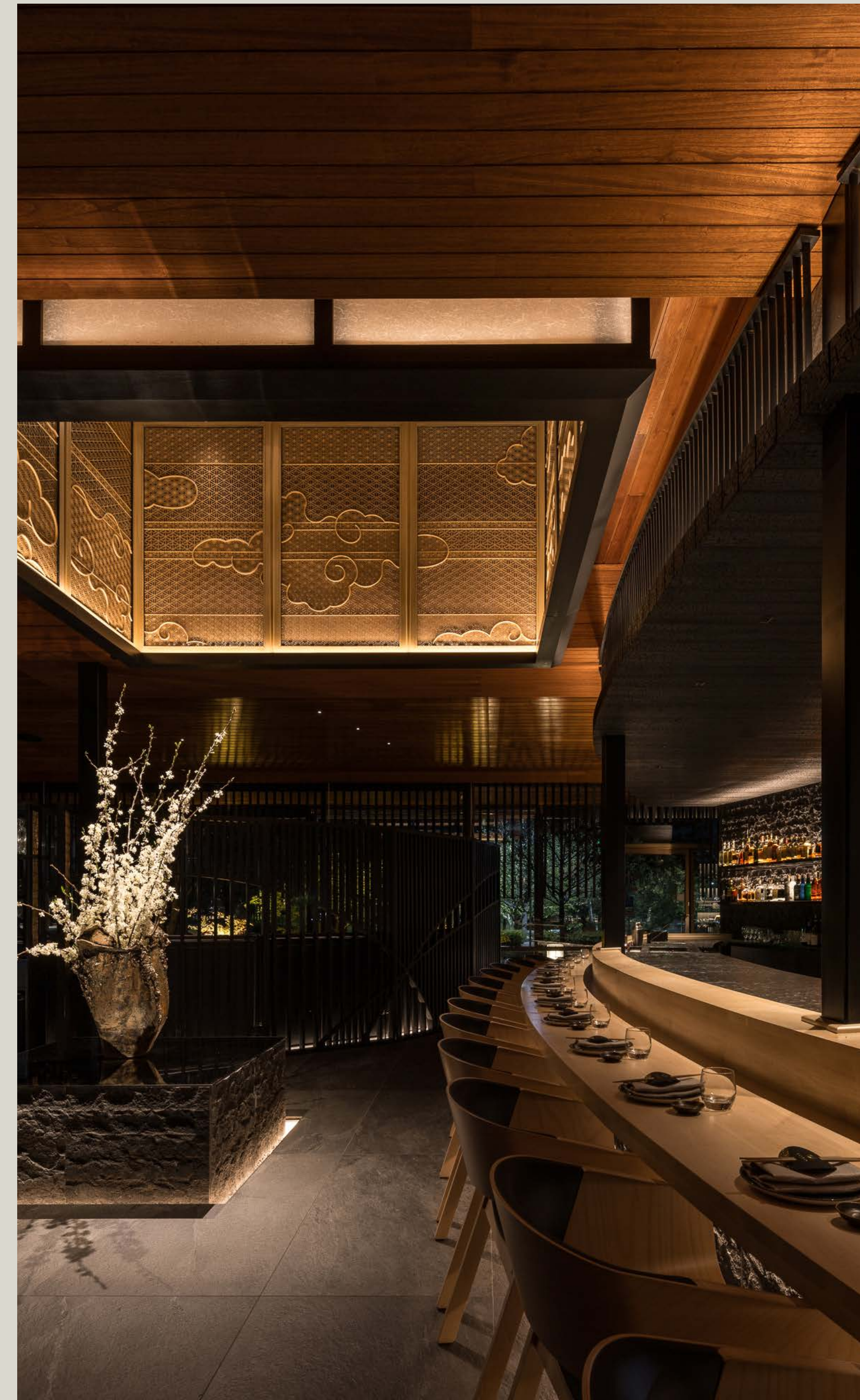
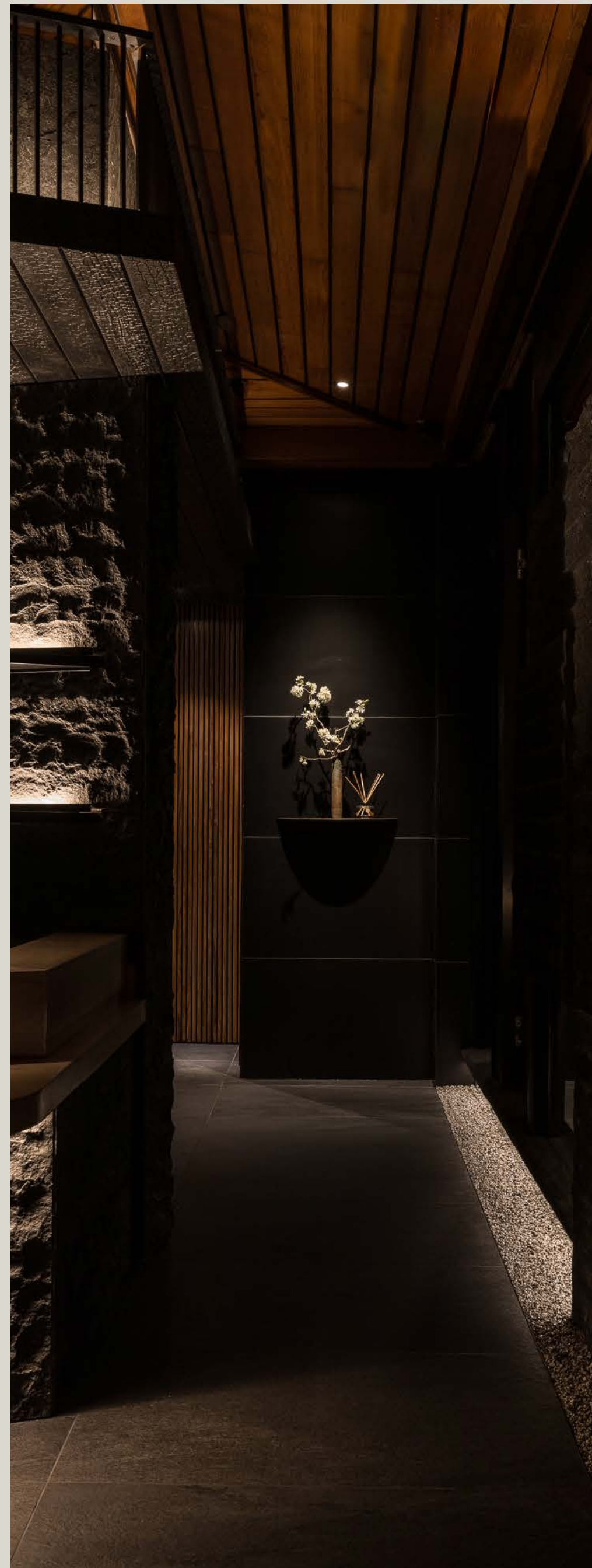
available 1 hour prior to booking time.

**Bump-out:**

available 1 hour after booking finish time. For extended access outside of these times, a \$200 per hour fee applies.

**Deposit:**

20% of minimum spend.





# MENU PACKAGES

## SET MENU 1 - \$105 PER PERSON

### YAKI EDAMAME (GF, DF, V, VG)

Grilled edamame, leek oil, sansho pepper

### TUNA TATAKI (GF, DF)

Fennel, takana mustard leaf, crispy nori, sesame dressing

### SALMON TACO (DF)

Mie cuit salmon, lemon chilli dressing, shisho

### NASU DENGAKU (GF, DF, V, VG)

Saikyo miso eggplant, sweet basil, macadamia, pistachio, black sesame

### MISO SHIRU (GF, DF)

Seasonal vegetables

### TORI (GF, DF)

Shiokoji chicken breast, sichuan pepper soy, olive miso, celery

### DAIKON TO TOFU SALADA (GF, DF, VG)

Daikon and tofu salad w/ renkon pickles, crispy kale, onion soy dressing

### ICHIGO SHOTO CAKI (V)

Strawberry shortcake, chocolate soil, strawberry sorbet



## SET MENU 2 - \$125 PER PERSON

### YAKI EDAMAME (GF, DF, V, VG)

Grilled edamame, leek oil, sansho pepper

### TUNA TATAKI (GF, DF)

Fennel, takana mustard leaf, crispy nori, sesame dressing

### SALMON TACO (DF)

Mie cuit salmon, lemon chilli dressing, shisho

### NASU DENGAKU (GF, DF, V, VG)

Saikyo miso eggplant, sweet basil, macadamia, pistachio, black sesame

### MISO SHIRU (GF, DF)

Seasonal vegetables

### MORIWASE PLATTER (GF, DF)

Chefs selection of premium sashimi, sushi and maki

### TORI (GF, DF)

Shiokoji chicken breast, sichuan pepper soy, olive miso, celery

### DAIKON TO TOFU SALADA (GF, DF, VG)

Daikon and tofu salad w/ renkon pickles, crispy kale, onion soy dressing

### ICHIGO SHOTO CAKI (V)

Strawberry shortcake, chocolate soil, strawberry sorbet

## SET MENU 3 - \$160 PER PERSON

### YAKI EDAMAME (GF, DF, V, VG)

Grilled edamame, leek oil, sansho pepper

### NAMA GAKI (GF, DF)

Pacific oyster, onion salsa

### HIRAMASA USUZUKURI (GF, DF)

WA kingfish sashimi, black truffle soy, saltbush, kombu powder

### WAGYU TACO (DF)

w/ creamy wasabi, jalapeno salsa, coriander

### NASU DENGAKU (GF, DF, V, VG)

Saikyo miso eggplant, sweet basil, macadamia, pistachio, black sesame

### MISO SHIRU (GF, DF)

Seasonal vegetables

### MORIWASE PLATTER (GF, DF)

Chefs selection of premium sashimi, sushi and maki

### EBI TEMPURA (DF)

Baby king prawn w/ creamy yuzu kosho, yuzu peel

### BLACK ANGUS STEAK

MBS3+ beef striploin, lemon myrtle butter, asparagus, wasabi pepper soy

### KINOKO SALADA (V)

Baby spinach, grilled mushrooms, parmesan, celery, yuzu miso vinaigrette

### ICHIGO SHOTO CAKI (V)

Strawberry shortcake, chocolate soil, strawberry sorbet



## CANAPE MENU - SAMPLE

A minimum order of \$30 per menu item is required.

### PACIFIC OYSTER, 3 WAYS (GF, DF) | \$7.50 each

Pacific oyster, 3 ways (onion salsa, yuzu jam and dried miso, ikura tosazu jelly)

### WAGYU TACO | \$7.50 each

Wagyu, creamy wasabi, coriander

### SALMON TACO | \$7.50 each

Mie cuit salmon, lemon chilli dressing, shiso

### MAGURO CRISPY RICE (DF) | \$8 each

Crispy rice, tuna tartar, char grilled shallot, ice plant

### SUSHI NIGIRI | \$9 each

### MAKI ROLLS | \$5 each

### EBI NO TEMPURA (DF) | \$5 each

Baby king prawn tempura, creamy yuzu kosho, mizuna leaves

### YAKITORI SKEWERS (GF, DF) | \$9 each

Chicken Skewer with Ume Teriyaki Shiso

### BLACK ANGUS SKEWERS (GF) | \$10 each

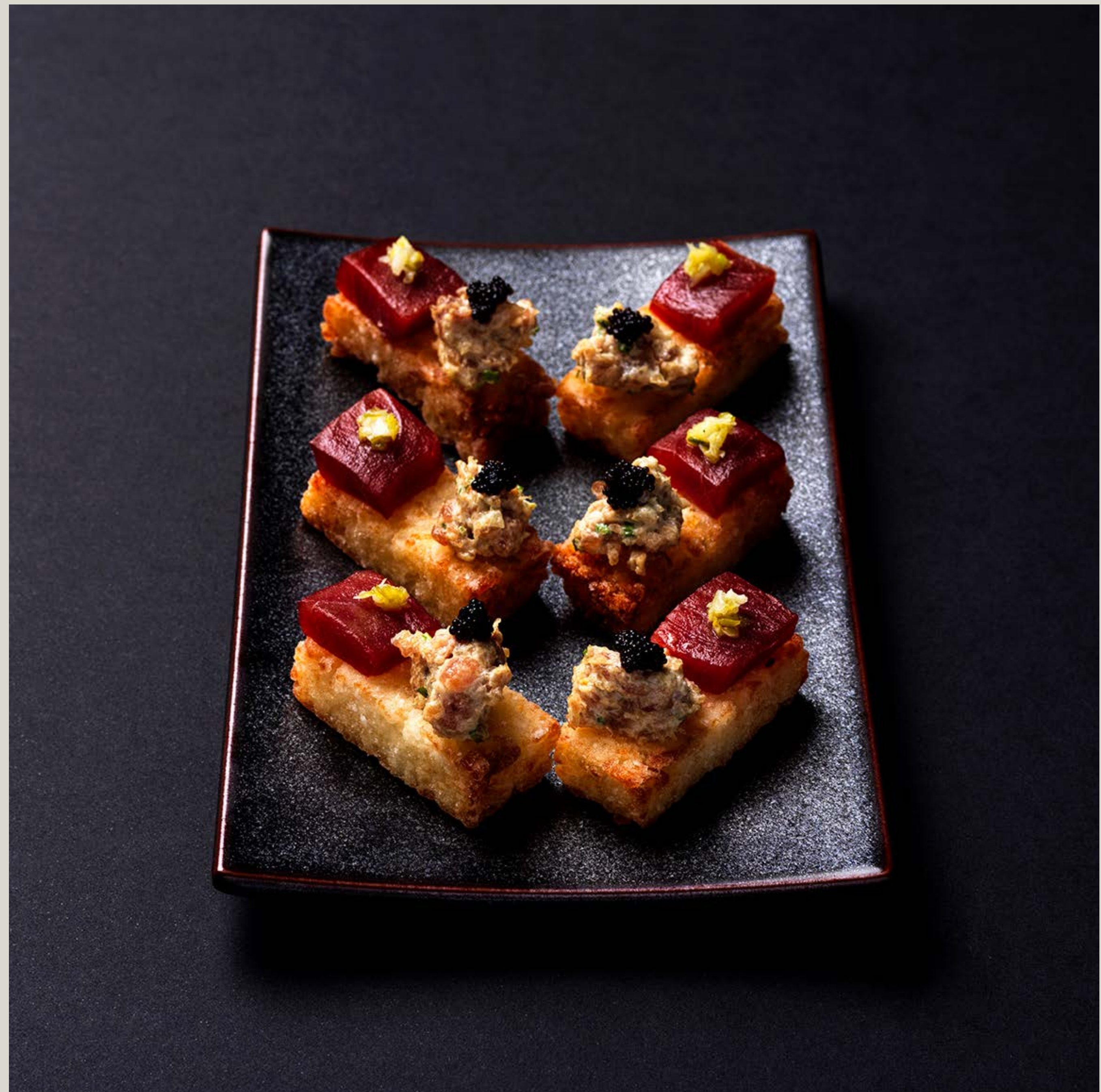
Served with Antiqucho sauce

### MOCHI (GF) | \$8 each

Mochi Kyoto yatsushashi, white chocolate, yuzu cheese, azuki

### SORBET | \$10 serve

Strawberry, Yuzu Mandarin, Honey Lemon Myrtle



# BEVERAGE PACKAGES

We offer an extensive list of distinguished local and international wines and spirits, as well as cocktails crafted to complement your dining experience.

Three beverage package options are available to pair alongside your chosen menu. Note that non-alcoholic beverage pairings are available with all package options.

Beverages are unlimited and offered for a duration of 3 hours. Extended packages are available on request.

## Option 1

**\$85 per person**

Beer

Sparkling

White

Rose

Red

## Option 2

**\$100 per person**

Beer

Sparkling

White

Red

Sake

Full beverage menu also available - price on consumption.



# ADDITIONAL INFORMATION

**Opening hours:**

Monday - Sunday

Lunch 12pm-3pm

Dinner 5:30pm-10:30pm

For restaurant hire outside of these hours please contact

[info@kotodining.au](mailto:info@kotodining.au)

**Location and parking:**

We are located at 1 King George Terrace, Parkes ACT. The restaurant is opposite Old Parliament House, and next door to the National Rose Gardens. Paid, long-stay parking spaces are available behind Old Parliament House on Queen Victoria Terrace and next to the Treasury and John Gorton Buildings, all a short walk from our front entrance.

**Tentative booking:**

A tentative booking allows you to place a temporary hold on an available date. We will hold your preferred date for a period of 7 days. If we receive a conflicting booking request in this period, we will contact you and give you 24 hours to confirm your booking. If you do not confirm the booking within this period, we may cancel your tentative booking.

**How to confirm your booking:**

When you are ready to confirm your booking, you will need to:

1. inform us you would like to proceed with the booking; and,
2. pay a deposit of at least 20% of the applicable minimum spend.

Your deposit will be applied as a credit to your food and beverage spend.



**Cancellation policy:**

- We will do our best to accommodate changes to your booking but please note:
- if you cancel within 7 days of your booking date, a cancellation fee of 50% of the confirmed food and beverage selections will apply. Your deposit will be applied as a credit to the cancellation fee;
  - if you cancel between 8-14 days before your booking date, your deposit will be forfeited in full; and,
  - if you cancel 15 days or more before your booking date, we will refund your deposit minus a \$50 processing fee.

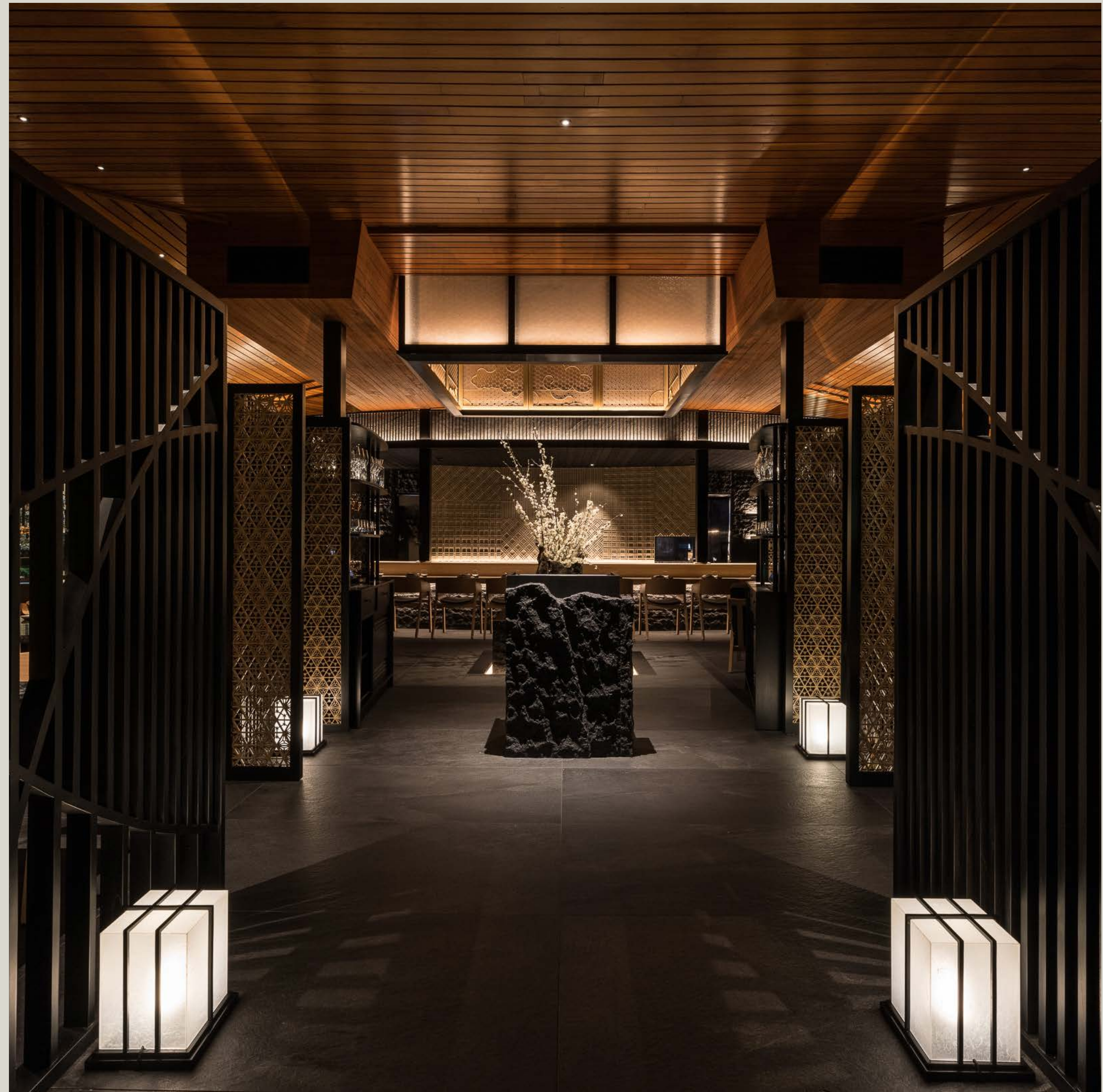
Please note that our cancellation policy will apply if you reschedule your booking. If we are forced to cancel your booking due to unexpected environmental circumstances (such as major weather event or Covid restrictions), we will work with you to reschedule and you will receive a credit for any amount you have paid. We will not be responsible for any expenses you incur as a result of the cancellation or rescheduling.

**Minimum spend:**

The minimum spend which applies to your function is set out in this brochure and will be confirmed before you pay the deposit. The costs of any additional items and/or services (for example special equipment that you would like us to provide) do not contribute to the minimum spend. If your function does not reach the minimum spend, you still will be required to pay the balance of the minimum spend amount.

**Special dietary requirements**

- You must advise us of your selection of food and beverage options at least 14 days before the date of your booking.
- If you or your guests have any special dietary requirements, you must provide the details and the guest's full name at the time you confirm your food and beverage menu choices. We will endeavour to cater for all dietary requirements and will advise you if we are unable to accommodate.
- Please note that it is the responsibility of the person with special dietary requirements to confirm with our staff prior to consuming food or beverages. We will take reasonable steps to avoid cross-contamination but cannot guarantee that it will not occur.
  - All meat on our menu is Halal certified.



**Final booking confirmation (7 days before event):**

You must confirm final guest numbers, including the full name of any guest with dietary requirements that we have agreed to accommodate, via email. After this final confirmation:

- we may not be able to accommodate an increase in guest numbers or a change in dietary requirements; and,
- if guest numbers decrease, a fee of \$40 will apply for each guest no longer attending. Any special requests including layout, bump in and out times or AV must be confirmed via email.

**Service Charge:**

An automatic gratuity of 5% is added to all function bookings. This goes directly to our staff.

**Cakeage Charge:**

A cakeage charge of \$6 per person applies if you wish to bring your own cake. We do not offer birthday cakes as part of our menu.

**Licence requirements:**

We will comply with all applicable licence requirements, including responsible service of alcohol, trading hours and the impact of our operations on the surrounding area (including noise restrictions).

**AV hire:**

We are able to arrange AV hire for your event. Please outline your requirements at the time of booking.

**Outside equipment and decor:**

Any decorations, signage, electrical or AV equipment that you would like to use must be approved in advance by our team and must not cause any damage to our venue. Glitter and confetti are generally not permitted. Any equipment or property that you bring to the venue remains your responsibility at all times.

**Damages:**

You are responsible for any damage caused by you, your guests, your contractors or any property or equipment that you bring to the venue.



THANK YOU!  
“ARIGATO!”



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