

PREFECTURE 48  
四十八県

Events at 230 Sussex Street



# Creating the 48th prefecture of Nippon, in Sydney

Prefecture 48 is a stunning heritage dining precinct featuring six unique venues. Inspired by the richness of Japanese culture, arts, and the innovation of its 47 prefectures.

P48 is our expression of Japan. The precinct aims to bring diverse cultural influences to an international stage. Japan is home to 47 precincts, all with their own character, history, culture and charm. As a group, we dearly cherish Japan and the values that make it such a special place.

Discover decades of perfection and crafts in a dish, a venue, an experience and taste the art of the world's best craftsmen.

230 Sussex St, Sydney  
NSW 2000, Australia

02 8552 2888  
events@p48.com.au

Join our community on:

  @prefecture48

p48.com.au





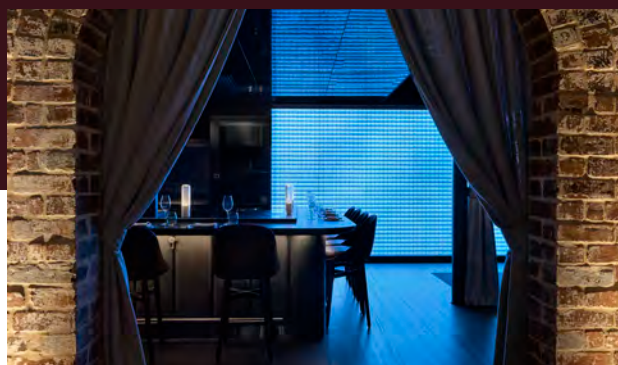
# garaku 雅樂

## Kaiseki 会席料理

### Level 1

A timeless and exquisite theatrical dining experience. The name is an ode to the classical performance for the imperial court and likened to the spirit of the beauty in the concept, where every dish will be an enchanting experience.

## VENUE



## FOOD & BEVERAGE



## EXCLUSIVE USE

Seating capacity | 38 guests

Bar counter capacity | 18 guests

PDR max capacity | 8 guests

Standing capacity | 60 guests

To view our latest menu offering:

**FOOD MENU**

# FIVE

Modern European モダン ヨーロッパ

Level 2

Reimagined with Japanese finesse, offering seasonal tasting menus in a wabi-sabi inspired setting that immerses guests in the Five's core elements of taste, color, cooking, moderation and senses.

## VENUE



## FOOD & BEVERAGE



## EXCLUSIVE USE

Seating capacity | 40 guests

Standing capacity | 65 guests

To view our latest menu offering:  
**LUNCH MENU | DINNER MENU**

*Please note the menu will be customized according to the number of guests.*



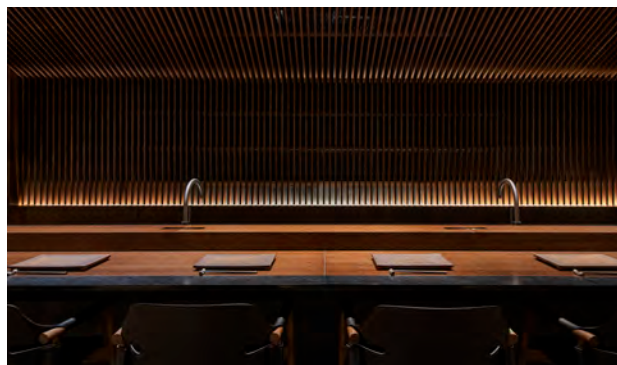
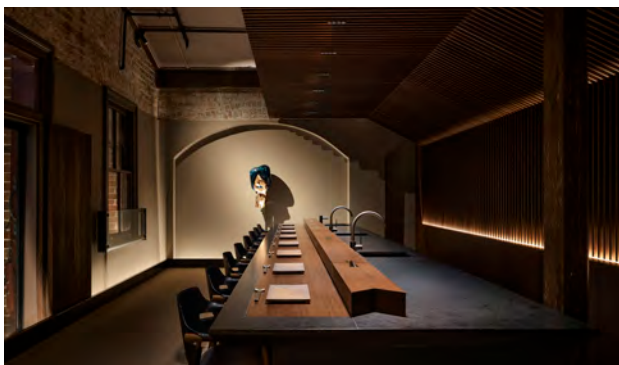
# Φ M A K A S E

Sushi Omakase with multiple residencies おまかせ

*Level 2*

An 8-seater intimate affair that makes guests feel truly singular with an exceptional rotating experience.

## VENUE



## FOOD & BEVERAGE



## EXCLUSIVE USE

Seating capacity | 8 guests

Standing capacity | 15 guests

Menu is subject to seasonal availability.  
Please contact our events team for the latest menu.



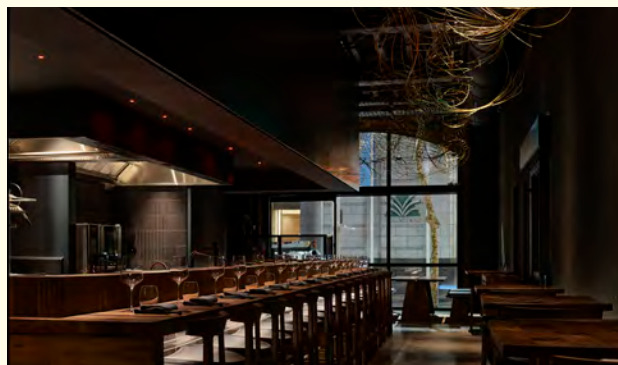
## Robata 炉端焼

*Ground Floor*

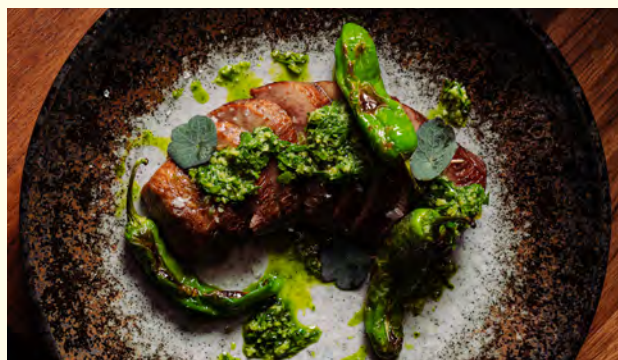
Capturing the animated spirit of the Tokyo streets with the rich tradition of charcoal cooking. Indulge in the smoky flavours of expertly grilled ingredients, from succulent meats to fresh, locally sourced seasonal produce.

# ibushi

## VENUE



## FOOD & BEVERAGE



## EXCLUSIVE USE

Seating capacity | 36 guests

Standing capacity | 45 guests

To view our latest menu offering:

**LUNCH MENU | DINNER MENU**



# Whisky Thief

Bar バー

Ground Floor, Level 1

Whether you are starting your journey or ending the night, be sure to stop by this two-floor haven to explore our extensive list of treasures and unimaginable cocktail experiences. You may stumble upon a hidden delight (or two). Come uncover the intrigue for yourself.

## VENUE



## FOOD & BEVERAGE



## EXCLUSIVE USE

Including the courtyard and Ibushi (wet-weather option) capacity | 40-180 guests

Seating capacity for Level 1 only | 24 guests

Standing capacity for Level 1 only | 40 guests

# CANAPÉ PACKAGES



A selection of exquisite canapés, inspired by the finest seasonal ingredients and artfully customised, ensuring a memorable and tailored experience for you and your guests.

## ibushi × Whisky Thief

### Small Cold

|  |     |
|--|-----|
| Tuna Tartare, Squid Ink Chip, Caviar   | 20  |
| Sansho Gravlax, Potato Aioli           | 14  |
| Aburi Scallop, Apple Ginger, Umeboshi  | 14  |
| Oyster, Sushi Lime Vinaigrette, Avruga | 8   |
| Corn Custard Tart, Fried Curry Leaf    | 9   |
| Beef Tartar, Brioche, Yolk, Hazelnut   | 8ea |

### Small Hot

|   |    |
|---|----|
| Crumbed Olive, Wasabi                     | 7  |
| Prawn Tsukune, Tarragon Mayonnaise        | 12 |
| Roast Beef Crostini w/ Hores Radish Cream | 14 |

### Medium or Large

|                                |    |
|--------------------------------|----|
| Katsu Sando w/ Pork            | 15 |
| Lobster roll w/ Brioche        | 18 |
| Crumbed Fish Bao               | 17 |
| Onigiri, Mentai Mayo, Shichimi | 10 |

### Yakitori Section

45pp ~55pp Choose 4

Chicken Skewer  
Salmon  
Pork Belly  
Wagyu +10

*Items are subject to seasonal changes with bespoke options available to suit your unique preferences.*

*T&C: The canapé menu is dedicated to each specific venue and substitutions of canapés between different venues are not permitted.*



# garaku 雅楽

|   |    |
|---|----|
| Sydney Rock Oysters with Ginger and Rockmelon (GF)        | 7  |
| Tomato Tart with Basil and Tomato Jelly (VG)              | 9  |
| Hiramasa Kingfish with Cucumber, Shiso Konbu Cracker (GF) | 11 |
| Hokkaido Scallop, Lemon Myrtle, Finger Lime (GF)          | 15 |

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## F I V E

|  |    |
|--|----|
| <b>Pumpkin Coneq</b>   | 14 |
| Scallop, Pistachio Miso, Oscietra Caviar (GF)                              |    |
| <b>Dulse Tart</b>  | 8  |
| Tuna Tartare, Beetroot, Wasabi Oil, Red Oxalis (VG)                        |    |
| <b>Gougère</b>   | 12 |
| Tête de Moine, Parmesan Crust, Brie, Truffle Honey (GF)                    |    |
| <b>Piadina</b>   | 10 |
| Beef Tongue Pastrami, Burnt Lime, Parsley, Tarragon, Rocket, Parmesan (GF) |    |

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## DEAR FLORENCE

18 for 3

### Matcha Pistachio Financier

French Brown Butter Almond Cake flavoured with Matcha Tea and Pistachio Paste

### Whiskey Canelé

Traditional Vanilla Cake from Bordeaux flavoured with Japanese Whiskey, with a soft custardy interior and dark crunchy exterior

### Yuzu Lunette

Buttery Sable Biscuits sandwiched with Yuzu Jam, 'Lunette' translates to spectacles in French resembling the cut out holes with jam peeping through

### Gianduja Feuilletine Chocolate

Crunchy Dark Chocolate with Crispy Feuilletine and nutty Hazelnut Paste

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# BEVERAGE PACKAGES



3 Hours

## KIWAMI

\$85

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Non Alcoholic drinks and unlimited Mineral water and Tea  
Selected Lager/Pale Ale  
NV Veuve Clicquot Brut, Reims, France  
2017 Shimora Koshu by Philip Moragan, Yamaashi Prefecture, JPN  
2022 Terrazas Reserva Malbec, Mendoza, Argentina

## KORAKU

\$105

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Non Alcoholic drinks and unlimited Mineral water and Tea  
Prefecture 48 Cocktail  
Selected Lager/Pale Ale  
NV Veuve Clicquot Brut, Reims, France  
2024 Cloudy Bay Sauvignon Blanc, Marlborough, NZ  
2024 Cave d'Esclan Whispering Angel Rose, Provence, France  
2021 Henschke Keyneton Euphonium Shiraz Cabernet, Barossa Valley, SA

## YASURAGI

\$130

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Non Alcoholic drinks and unlimited Mineral water and Tea  
Prefecture 48 Cocktail  
Selected Lager/Pale Ale  
NV R de Ruinart Brut, Reims, France  
2024 Cloudy Bay Sauvignon Blanc, Marlborough, NZ  
2022 Michelet et Fils Petit Chablis, Burgundy, France  
2024 Cave d'Esclan Whispering Angel Rose, Provence, France  
2022 Blain Gagnard Passtoutgrain, Burgundy, France  
2021 Henschke Keyneton Euphonium Shiraz Cabernet, Barossa Valley, SA



# BEVERAGE PACKAGES



4 Hours

## KIWAMI

\$105

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Non Alcoholic drinks and unlimited Mineral water and Tea  
Selected Lager/Pale Ale  
NV Veuve Clicquot Brut, Reims, France  
2017 Shimora Koshu by Philip Moragan, Yamaashi Prefecture, JPN  
2022 Terrazas Reserva Malbec, Mendoza, Argentina

## KORAKU

\$130

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Non Alcoholic drinks and unlimited Mineral water and Tea  
Prefecture 48 Cocktail  
Selected Lager/Pale Ale  
NV Veuve Clicquot Brut, Reims, France  
2024 Cloudy Bay Sauvignon Blanc, Marlborough, NZ  
2024 Cave d'Esclan Whispering Angel Rose, Provence, France  
2021 Henschke Keyneton Euphonium Shiraz Cabernet, Barossa Valley, SA

## YASURAGI

\$160

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Non Alcoholic drinks and unlimited Mineral water and Tea  
Prefecture 48 Cocktail  
Selected Lager/Pale Ale  
NV R de Ruinart Brut, Reims, France  
2024 Cloudy Bay Sauvignon Blanc, Marlborough, NZ  
2022 Michelet et Fils Petit Chablis, Burgundy, France  
2024 Cave d'Esclan Whispering Angel Rose, Provence, France  
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# WINE LIST FOR EVENT

Our wine selection is crafted with care, designed to bring a thoughtful touch to every gathering. From the spirited sparkle of champagne to the elegance of crisp whites, refreshing rosés, and bold reds, each bottle is chosen to complement and elevate your event experience.

## SPARKLING & CHAMPAGNE

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|                               |     |
|-------------------------------|-----|
| Hunters Dream Sparkling Cuvee | 76  |
| Veuve Clicquot Yellow Label   | 160 |
| Taittinger Cuvee Prestige     | 170 |

## WHITE WINES

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|                                     |     |
|-------------------------------------|-----|
| Powell & Son Neldner Road Riesling  | 68  |
| Elena Walch Pinot Grigio Alto Adige | 76  |
| Les Fruit Lolo Sauvignon Blanc      | 76  |
| Hunter Dreams Estate Semillon       | 70  |
| Shimora Kosu by Phillip Moraghan    | 70  |
| Hiedler Thal Gruner Veltliner       | 92  |
| Michelet Petit Chablis              | 96  |
| Shadowfax Chardonnay                | 110 |

## ROSÉ WINES

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|                                      |    |
|--------------------------------------|----|
| Château Arnaude 'L'Arnaude' IGP 2023 | 68 |
| Chateau D'Esclan Whispering Angel    | 85 |

## RED WINES

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|  |     |
|--|-----|
| Ten Minutes by Tractor 10X Pinot Noir          | 76  |
| Taturry Banjo Pinot Noir                       | 76  |
| Blain Gagnard Passetoutgrain Gamay, Pinot Noir | 100 |
| Le Calendre Valpolicella Ripasso               | 92  |
| Henschke Keyneton Euphonium Shiraz             | 130 |
| Mount Mary Quintet                             | 280 |
| Hunter Dreams Cabernet Sauvignon               | 70  |
| Fiegl Couvee Rouge Leopold                     | 110 |

## BEERS for Functions

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|                      |    |
|----------------------|----|
| Sapporo Gold Star    | 14 |
| Suntory Premium Malt | 14 |