

SIP & SNACK RECOMMENDATIONS

FROM THE BAR AND KITCHEN OF SUNTORY BAR

Tetsuya Wakuda's Pairing – 40

Crafted specially for Suntory Bar by the legendary chef

Hakushu Highball

HAKUSHU DISTILLER'S RESERVE – SODA – MINT

Served with

The Choux Doux

Braised wagyu short rib with Tasmanian Dutch
potato with miso and dark chocolate

Tasmanian Dutch cream potato with smoked Osetra caviar

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Haku Martini – 52

HAKU VODKA – DRY VERMOUTH – LEMON

Served with

Tuna Tartare with Nori Aioli and Rice Chips

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CC & Tea – 56

CANADIAN CLUB – MANZANILLA SHERRY –
ELDERFLOWER – GRAPEFRUIT – JASMINE TEA

Served with

Fried Jumbo Quail with Horseradish Sour Cream & Pickled Cabbage

Jim Beam Black, Bitters & Ginger – 34

JIM BEAM BLACK BOURBON – GINGER ALE – BITTER

Served with

Potato Croquette with White Anchovy & Whipped Curd

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The Boss – 41

SUNTORY TOKI WHISKY – FAVA TONKA – WATTLE SEED – HOJICHA TEA –
SUNTORY BOSS COFFEE ICED LONG BLACK – CREAM

Served with

Pecan Chocolate

SUNTORY BAR WELCOMES TETSUYA WAKUDA

Suntory and Prefecture 48 are proud to welcome legendary chef Tetsuya Wakuda to Suntory Bar for a special three-month collaboration.

Tetsuya's eponymous Sydney restaurant, once housed in the iconic Suntory House, was a global dining destination for nearly four decades – peaking at #4 on the World's 50 Best Restaurants list in 2005. Following its closure in 2024, Suntory Bar is now the only place in Australia to experience his cuisine.

In partnership with P48 Garaku's Head Chef Derek Kim – a Tetsuya alum – this exclusive snack has been designed to pair with the signature Hakushu Highball. Available for the duration of the pop-up, it can be purchased with any highball on the menu.

Hakushu Highball

HAKUSHU DISTILLER'S RESERVE – SODA – MINT

Served with

The Choux Duo

*BRAISED WAGYU SHORT RIB WITH TASMANIAN
DUTCH POTATO WITH MISO AND DARK CHOCOLATE

*TASMANIAN DUTCH CREAM POTATO WITH SMOKED
OSETRA CAVIAR

\$40 PAIRING

Available 8 August – 8 November for Suntory Bar only



BAR SNACKS, BITES AND PLATES

This curated list of dishes from P48 is made to go hand-in-hand with our highballs – fresh, flavour-packed and perfect for sipping alongside.

CHEF'S PICKS

Signature plates, handpicked for flavour and indulgence

COMTÉ CUSTARD TART WITH CONFIT TOMATO

9 EACH/
25 FOR 3PCS

Pairs well with: Canadian Club Highball

FRIED OYSTER WITH CITRUS MAYONNAISE & IKURA

14 EACH/
40 FOR 3PCS

Pairs well with: Laphroaig Penicillin

**POTATO CROQUETTES WITH WHITE ANCHOVY
& WHIPPED CURD**

12 EACH/
34 FOR 3PCS

Pairs well with: Jim Beam Black, Bitters & Ginger

**AMAEBI TART WITH LEMON CRÈME FRAÎCHE
& VANILLA SESAME OIL**

12 EACH/
34 FOR 3PCS

Pairs well with: Toki Highball

**FRIED JUMBO QUAIL WITH HORSERADISH SOUR CREAM
& PICKLED CABBAGE**

32

Pairs well with: CC and Tea

FISH SANDO WITH HERB SALAD, TARTAR SAUCE & TOBIKO

23

Pairs well with: Maker's Mark Gold Rush

"WAGYU HAMBAGU BURGER" WITH CHEESE SAUCE & PATATAS FRITAS 28

Pairs well with: Tokyo Banana Old Fashioned



FROM THE TIDE

Ocean-fresh creations.

FRESH OYSTER, BROWN RICE VINAIGRETTE 7 EACH

Pairs well with: Sesamin Martini

TUNA TARTARE WITH NORI AIOLI AND RICE CHIPS 24

Pairs well with: Haku Martini

PRESERVED MUSSELS WITH SMOKED SOY & XO SAUCE 18

Pairs well with: Kyoho Manhattan

SAVOURY NIBBLES

Small, satisfying finishes — savoury, sweet, or somewhere in between.

BREAD WITH EVOO & TAMARI 8 PER SERVING

Pairs well with: Prefecture 48

HOUSE MARINATED OLIVES 9 PER SERVING

Pairs well with: Roku Gin & Tonic

CHEF'S CHEESE SELECTION (3 VARIETIES) 32

Pairs well with: Shibuya Highball

PECAN CHOCOLATE 15

Pairs well with: The Boss

