

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





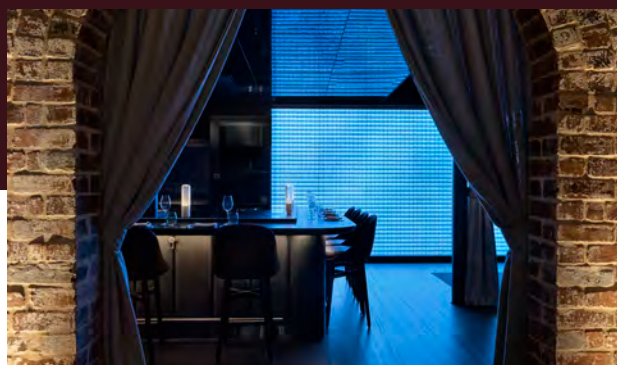
# garaku 雅樂

## 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 | 40 guests  
Bar counter capacity | 20 guests  
PDR max capacity | 10 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.*



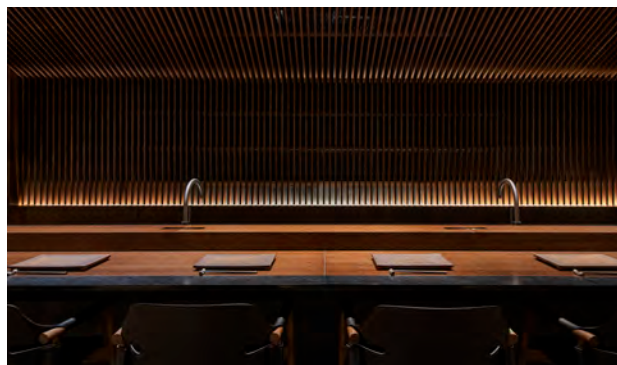
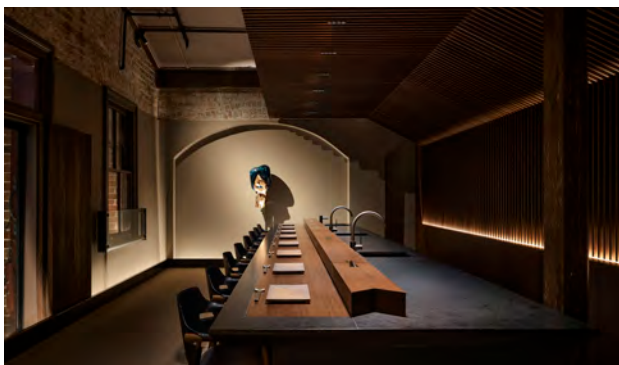
# Φ M A K A S E

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.



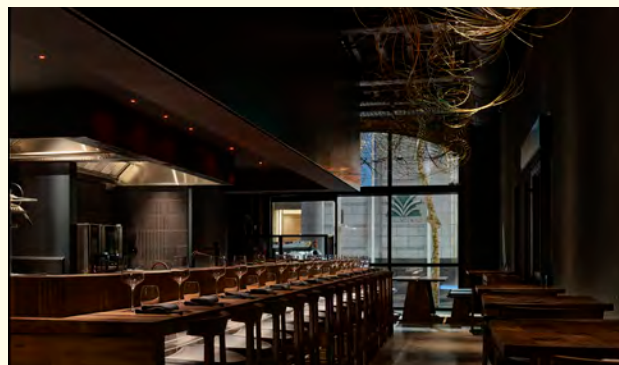
## Robata 炉端焼

*Ground Floor*

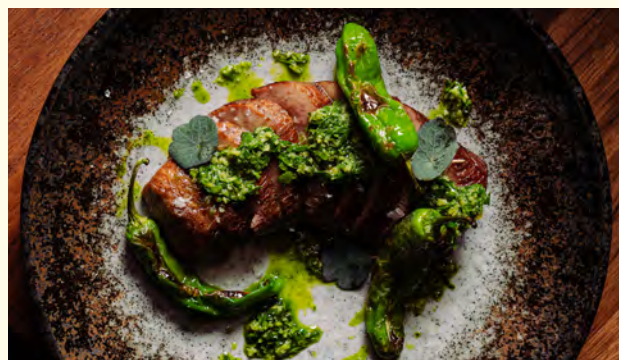
Capturing the animated spirit of the Tokyo streets with the rich tradition of charcoal cooking. Indulge in the smoky flavours of expertly grilled ingredients, from succulent meats to fresh, locally sourced seasonal produce.

# 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 MENU - IBUSHI



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.

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Small Cold	Oyster, Sushi lime vinaigrette, Avruga	8 ea
	Corn custard tart, fried curry leaf	9 ea
	Beef tartar, yolk emulsion, hazelnut	9 ea
	Tuna tartar, nori cracker, Avruga <i>option to replace with N25 Caviar +10</i>	12 ea
	Ama Ebi tart, lemon cream fraiche, Vanilla sesame oil	12 ea
	Aburi scallop, Apple ginger, umeboshi	14 ea

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Small Hot	Crumbed olive, wasabi	7 ea
	Chicken skewer	7 ea
	Onigiri, teriyaki, mayo, shichimi	8 ea
	Comte tart w/ confit cherry tomato	10 ea
	Wagyu skewer	12 ea
	Prawn tsukune, Tarragon Mayonnaise	12 ea
	Croquette w/ Anchovy and whipped ricotta	12 ea
	Crumbed oyster, lime mayonnaise, ikura	14 ea

Medium or Large	Japanese taco (option of beef or teriyaki chicken)	10 ea
	Prawn sando, tartar sauce, herb salad	10 ea
	Brisket burger	14 ea
	Mini "Hambagu" burger	16 ea
	Lobster roll w/brioche	18 ea

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Dessert	Dear Florence Matcha cake	8
	Dear Florence Lemon tart	7
	Dear Florence Pecan tart	7

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## Experiences

*Please note, this is only available for ground floor buy-outs*

### YAKITORI STATION

45~55 pp Choose (4)

Chicken skewer, Salmon, Pork belly, Wagyu +10

### CHEESE & CHARCUTERIE STATION

50 pp

*Please note, this is only available for ground floor buy-outs and for a minimum of 80 guests*

Assorted Australian/French cheeses (including hard, soft, blue and goat's varieties), accompanied by house-cured and artisan meats, pickled vegetables, olives, seasoned nuts, crusty baguette, lavosh, dried muscatels and fresh fruit.



# BEVERAGE PACKAGES



## KIWAMI

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### 3 HOURS PACKAGE \$85 | 4 HOURS PACKAGE \$105

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

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### 3 HOURS PACKAGE \$105 | 4 HOURS PACKAGE \$130

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

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### 3 HOURS PACKAGE \$130 | 4 HOURS PACKAGE \$160

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  
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

# 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

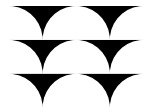
## BEERS for Functions

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Sapporo Gold Star	14
Suntory Premium Malt	14



# FLOOR PLANS



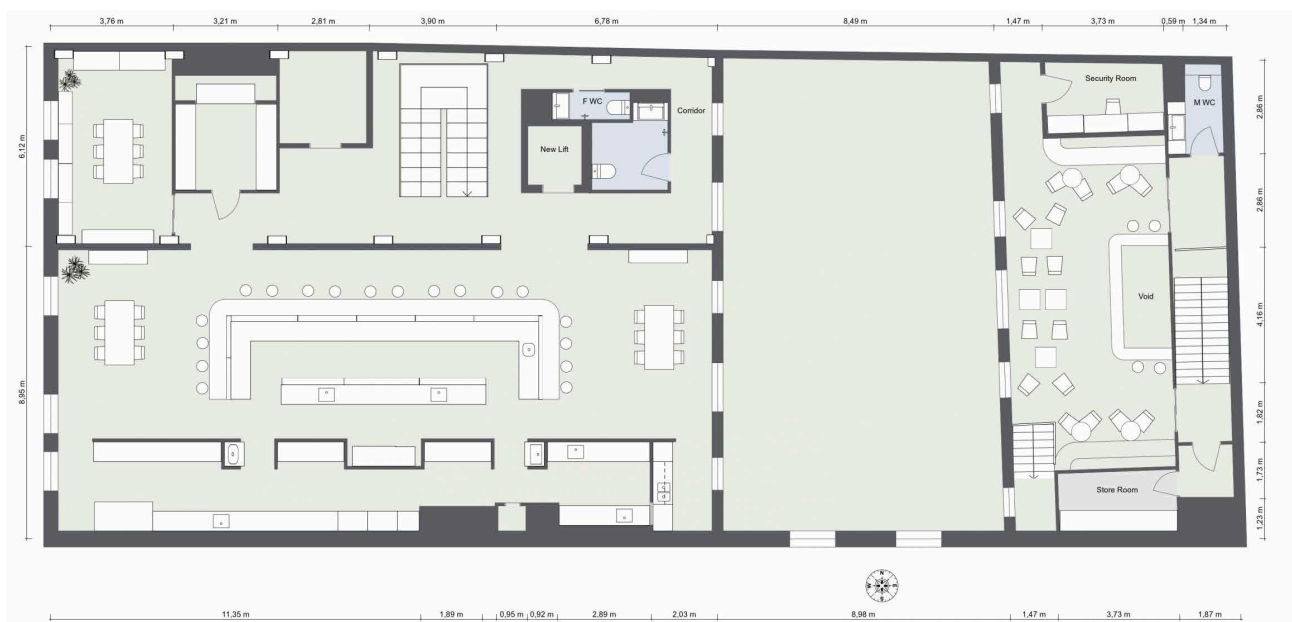
PREFECTURE 48  
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Back Height (BH) / Overall Height (OH) \*\* Typically, the OH standard is followed.  
H(height) x D(depth) x L(length) / T : Table C : Chair

## GROUND FLOOR



## LEVEL 1



# FLOOR PLANS

Back Height (BH) / Overall Height (OH) \*\* Typically, the OH standard is followed.  
H(height) x D(depth) x L(length) / T : Table C : Chair

## LEVEL 2





# EVENT HIGHLIGHTS



## LUXURY EXPERIENCE

At Prefecture 48, every event is designed to be an extraordinary experience. From intimate gatherings to large-scale celebrations, every detail is carefully planned and flawlessly executed, ensuring a seamless and stress-free experience.

Guests enjoy personalized service that caters to their unique vision, while thoughtfully curated settings, exquisite dining, and exclusive experiences create lasting memories. Whether it's a private tasting, a group celebration, or a bespoke luxury event, every moment is crafted to delight the senses and leave a lasting impression.

