

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:
ZENITH (13-Course) | RIN (7-Course)

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.

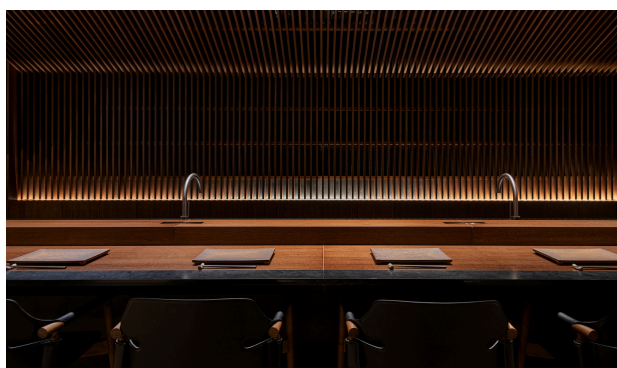
Φ M A K A S E

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

To view our latest menu offering:

SHORT COURSE MENU | LONG COURSE MENU



Robata 炉端焼

Ground Floor

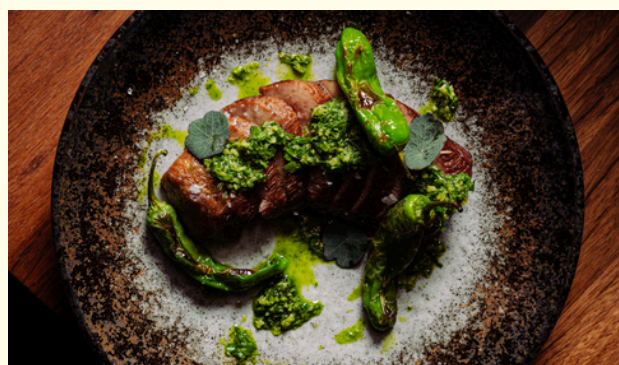
Capturing the animated spirit of the Tokyo streets with the rich tradition of charcoal cooking. Indulge in the smoky flavours of expertly grilled ingredients, from succulent meats to fresh, locally sourced seasonal produce.

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

To view our latest menu offering:

BEVERAGE MENU | FOOD MENU | HAPPY HOUR



PREFECTURE 48
四十八景



PRIVATE DINING ROOM



CAPACITY

Venue capacity is 12 guests

An exclusive sanctuary located on Level 1, designed for intimate gatherings and bespoke experiences. Elevate your event with a curated selection of menus from our signature venues: Ibushi, Garaku, or FIVE. Experience the height of privacy and diverse culinary excellence in one sophisticated space.

CANAPÉ MENU



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.

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

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

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

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

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

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

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

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

WHITE WINES

Powell & Son Neldner Road Riesling	68
Peter Zemmer Pinot Grigio	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

Mount Mary Marli Russell RP1 Rose	75
Chateau D'Esclan Whispering Angel	85

RED WINES

Ten Minutes by Tractor 10X Pinot Noir	76
Taturry Applewood Pinot Noir	76
Blain Gagnard Passetoutgrain Gamay, Pinot Noir	100
Domaine A Petit A Cabernet blend	125
Henschke Keyneton Euphonium Shiraz	130
Hunter Dreams Shiraz	68
Hunter Dreams Cabernet Sauvignon	70
Tenuta Orsumella Chianti Classico Riserva Sangiovese	105

BEERS for Functions

Four Pines Japanese Lager	14
Lord Nelson Three Sheets	14

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

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.

ENQUIRE NOW



OTHER VENUES: EXCLUSIVE & BESPOKE SPACES

Opened Exclusively for Your Event

While these venues are typically closed to the general public, they are available exclusively for private bookings. If you are seeking a more tailored, bespoke, and unrestricted event, these spaces offer the ultimate canvas for your vision.

Charlotte Bar & Bistro



Located on Sydney's Lower North Shore, Charlotte Bar & Bistro is a refined destination where European elegance meets heritage charm. A timeless space that feels both rustic and glamorous, Charlotte offers an atmosphere of understated luxury.

Step into a world of sophisticated warmth at Charlotte. From our signature En Croûte and caviar service to European inspired, wood fired meats, the menu is designed to entice and delight. As our first venture into Western influenced Japanese fusion, Charlotte creates a subtle culinary bridge that feels both familiar and unexpected. The result is a versatile and intimate setting, ideal for grand cocktail parties or elegant sit down banquets, evoking the feeling of a hidden gem opened exclusively for your guests.



CAPACITY

Downstairs: 40–45 guests

Upstairs: 30–40 guests

ENQUIRY

enquiries@charlottebarbistro.com.au

Private Dining Rooms (2): 10 guests each

Please note: if hosting 40 guests upstairs, the upstairs PDRs are unavailable as chairs are required.

Front Outdoor Area: Maximum 20 guests

(door access must remain clear on both sides)

Back Outdoor Area: Approximately 40 guests

Standing only due to table layout

CHEF'S TABLE

AN INTIMATE BACKSTAGE PASS TO
CULINARY BRILLIANCE.



CHEF'S TABLE

ENQUIRY

enquiries@chefstable.au

Dive deep into the root of gastronomic passion. The Chef's Table is a one-of-a-kind experience featuring an exciting rotation of global talent, bringing inspiring twists and stories to every dish.

Dedicated to our most passionate patrons, this space offers a 'backstage pass' to the minds of brilliant chefs. It is the pinnacle of interactive dining, providing an exclusive environment for those who wish to uncover the artistry behind the plate.

TERMS & CONDITIONS

Dietary Requirements

We strive to accommodate all dietary requirements possible to ensure a seamless dining experience. Please notify our events team of any specific requirements or allergies at least **7 days prior** to your event.

Booking Confirmation & Payment

DEPOSIT:

A **25% deposit** of the total Contract Amount and a signed agreement are required to secure your booking.

FULL PAYMENT:

All remaining balances and final invoices must be settled in cleared funds at least **8 business days prior** to the event date.

ADDITIONAL CHARGES:

Any incidental charges incurred on the day of the event must be paid immediately via credit card or cash at the conclusion of the event.

Final Numbers

Final guest numbers must be confirmed at least **5 business days prior** to the event date. This confirmed number will be the minimum charge for the event, even if fewer guests attend.

Cancellations & Postponements

If the Client elects to cancel or postpone the event for any reason (other than a Force Majeure Event), the following cancellation fees apply.