

FUNCTIONS & EVENTS

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RAKU has taken the ancient skills and craft of Japanese cuisine, and fused it with the energy and vibrancy of contemporary Australian dining. At the heart of RAKU is the Sushi Bar and traditional Robata Grill, lead by Head chef Hao Chen and his team.

We have created a space where all diners feel comfortable, whether that's for a quick plate of sashimi, a cocktail party with friends, an intimate dinner for two or a special lunch in our private dining room.

MENU ONE ° ICHI

\$68 PER HEAD

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For further information contact:

Venue Manager | info@rakudining.com.au | p. 02 6248 6869

Edamame

Rhubarb salted & Spicy

Shiro Miso Shiru

Dashi, white miso, tofu, wakame, spring onion

Kampachi no Sashimi

South Australian kingfish sashimi sliced w truffle yuzu sauc

Wafu Salad

Japanese salad, mizuna, avocado & cucumber w wafu dressing

Sashimi Selection

Chef's selection of the days best produce

Maki Roll Selection

California – Queensland spanner crab, tobiko, cucumber, avocado

Salada – Cabbage, cucumber, avocado, carrot, mizuna, corn, mayonnaise

Chirashi – Mixed fish, tozasu cucumber, avocado, daikon paper

Koebi

Popcorn shrimp w chilli mayonnaise

Aged Tofu

Spicy tofu w wasabi barley miso & avocado salsa

Barramundi Shio Yaki

Grilled Western Australia barramundi, grapefruit ponzu, grilled tomatoes

Gyu Hoho Nikomi

3hr braised 400-day grain fed wagyu beef cheeks w wasabi sour cream

Yaki Zucchini

Skewered zucchini w wafu sauce

RAKU Chef's Plate

A sweet selection of desserts designed to share

MENU TWO ° NI

\$78 PER HEAD

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Edamame

Rhubarb salted & Spicy

Bincho Maguro Tarutaru

South Australian albacore tuna tartar w wasabi miso crispy rice cracker

Ika

Squid tempura w soy chilli broth

Gyuu Tataki

Seared 150-day angus beef strip-loin w black truffle dressing, pickled onion & garlic chips

Sashimi Selection

Chef's selection of the days best produce

Maki Roll Selection

California – Queensland spanner crab, tobiko, cucumber, avocado

Salada – Cabbage, cucumber, avocado, carrot, mizuna, corn, mayonnaise

Chirashi – Mixed fish, tozasu cucumber, avocado, daikon paper

Kumogani

Soft shell spider crab tempura w kimchi mayonnaise

Teriyaki King Salmon

Teriyaki New Zealand king salmon w pickled white radish

Scotch Fillet

Grilled 150-day grain fed scotch fillet w wafu Sauce, wasabi cream & rhubarb salt

Teriyaki Jyagaimo

Duck fat confit kipfler potatoes, butter, baby spinach w teriyaki glaze

RAKU Chef's Plate

A sweet selection of desserts designed to share

MENU THREE ° SAN

\$88 PER HEAD

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Edamame

Rhubarb salted & Spicy

Nama Kaki

Signature oysters, cucumber w tozasu dressing

Bincho Maguro Tarutaru

South Australian albacore tuna tartar w wasabi miso crispy rice cracker

Wagyu Gyoza

Australian wagyu beef gyoza w white ponzu mustard

Sashimi Selection

Chef's selection of the days best produce

Maki Roll Selection

California – Queensland spanner crab, tobiko, cucumber, avocado

Salada – Cabbage, cucumber, avocado, carrot, mizuna, corn, mayonnaise

Chirashi – Mixed fish, tozasu cucumber, avocado, daikon paper

Uchiwabe

Moreton Bay bug tempura w yuzu koshou & ponzu mayonnaise

Gindara Saikyo Yaki

Alaskan black cod, saikyo miso w pickled cauliflower

Scotch Fillet

Grilled 150-day grain fed scotch fillet w wafu Sauce, wasabi cream & rhubarb salt

Moromi Miso Broccolini

Tender stem broccolini moromi miso & ginger dressing

Yaki Kyabetsu

Truffle cabbage & truffle wafu aonori

RAKU Chef's Plate

A sweet selection of desserts designed to share

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Client Details

Reservation name: _____

Company name: _____

Time of Arrival: _____

Date: _____

Number of guests: _____

Contact no. _____

Email: _____

Dietary requirements: _____

Select your menu

Banquet Menu Selection: One (\$68 per head) Two (\$78 per head) Three (\$88 per head)

Payment Details

Card Holders Name: _____

Card Type: Credit Debit

AMEX VISA MASTER CARD DINERS Please note all cards attracts a 2.5% surcharge

Card Number: _____

Name on the card: _____

for further information contact:

Reservations Manager | info@rakudining.com.au

p. 02 6248 6869

Terms & Conditions

You will be charged for the total number of confirmed guests should all guests not arrive.

Booking & Confirmation: Your reservation will be held for 48 hours, and is considered confirmed upon receipt of the signed booking form.

Cancellations will only be accepted in writing with 5 working days' notice. Should less notice be tendered a \$500 cancellation fee will be charged to the card number provided.

A 10% gratuity is applicable to groups of 8 or more people.

I, _____ agree to the terms and conditions as stated in this document.

Without the requirement for further notification, by signing this credit card authorisation as the card holder (the details of which are set out above) you have confirmed your approval and acceptance of RAKU Japanese Restaurant charging the full cost and any related and/or unsettled amounts for the agreed function to your nominated credit card.

On completion of this form, please return via email to **info@rakudining.com.au**

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148 Bunda St, Canberra 2601

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