

Yoko.

ヨウコ

EVENT PACK

Howard Smith Wharves  
2/5 Boundary St, Brisbane 4000








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# Yoko

Spread the good times over two vibrant levels of waterside drinking and dining with an exclusive takeover of Yoko. Sip Yuzu slushie cocktails in Brisbane's open-air, under the Story Bridge. Conspire over flavour-packed noodles and fresh seafood in our main dining room, accented with bold pops of yellow and neon lights. Saunter upstairs to our hidden private room and spin a record or two late into the night. This package pulls out all the stops - why shouldn't you?

Capacity	Sit	Stand
Venue Takeover	175	220
Upstairs	45	50
Outside	90	-
Inside	75	-
Downstairs	165	-

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cocktails	seated	private DJ/ music	private microphone	private bar	AV options	river views
						
200	160	Y\$	Y\$	2	Y\$	Y





# Upstairs

With a bar packed with sake, Japanese whiskey and other playful knick-knacks, "Upstairs" offers full privacy beneath the wharves' heritage beams, making it an exclusive hideaway for every event.

Stand or sit in multiple configurations, with a private bathroom, split sound-system and a groove-heavy, handpicked collection of vinyl records which provide the perfect soundtrack for every occasion.



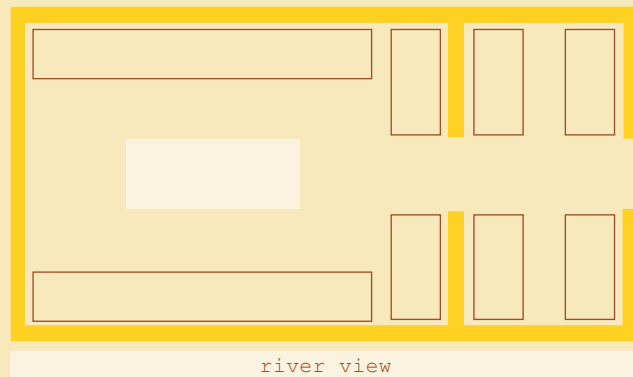
cocktails	seated	private DJ/ music	private microphone	private bar	AV options	river views
						
50	40	Y\$	Y\$	Y	Y\$	N

\*Optional private Chef/ Custom Menu/ Private DJ

# Outside

On the edge of the riverfront, with panoramic views of the Story Bridge and the city skyline, "Outside" boasts the best seats in Brisbane.

Bento box-inspired booths and crisp American ash plywood pillars enhance the busy boardwalk location. Retractable awnings, interchangeable furniture configurations and a split-sound system provide all the trims necessary.



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cocktails	seated	private DJ/ music	private microphone	private bar	AV options	river views
						
N	90	N	N	N	N	Y







# Inside

Custom-built furniture, polished concrete floors, and a bold, retro yellow bar enliven Yoko's spacious split-level interior. On one side peek into the action of our open kitchen and on the other gaze at uninterrupted riverfront views, as tranquil breezes blow through the architecturally-acclaimed space. "Inside" is versatile, private yet playful, fun but sophisticated. All you need to decide is whether to sit or stand.



cocktails	seated	private DJ/ music	private microphone	private bar	AV options	river views
						
N	75	N	Y\$	N	Y\$	Y

# Sit

The Yoko kitchen brings a taste of Tokyo's Izakayas, presenting shared menus of abundant local seafood, Japanese-style snacks, aged steak, noodles and playful desserts that instantly elevate any seated or standing function to legendary status.

## Izakaya Set 組 | \$75

Edamame, nori, togarashi

Pickled fennel, wasabi, saltbush

Hiramasa Kingfish, sesame, cucumber

Nikkei Ceviche, native tamarinad

Miso-glazed eggplant

Spicy pork udon

Charcoal chicken, red pepper miso

Koshihikari rice, black sesame

Cabbage, radish, white ponzu

Soft serve

## Yoko Feast 居酒屋 | \$95

Edamame, nori, togarashi

Nikkei Ceviche, native tamarinad

Ocean trout, wasabi, pepper

Chicken karaage

Soft shell crab steam buns

Charcoal misozuke market fish

Wagyu Striploin MB 7+ set

Steamed greens, shiitake dashi

Koshihikari rice, black sesame

Mochi, whipped cream

Compressed fruit

\* subject to seasonal changes  
~ dietaries catered t with individual substitute dishes  
+ 7% service fee Monday - Saturday, 10% Sunday & Public Holiday





# Stand

Savour Yoko's hottest hits presented canape style, ready to eat with a margarita in-hand. From soft pork katsu buns to prawn tempura and juicy chicken karaage bowls, you're festive fuel is sorted.

<u>\$80 Package A:</u> Arrival Yuzu spritz 2 x Small 3 x Medium 1 x Large	<u>\$110 Package B:</u> 2 x Small 4 x Medium 2 x Large	<u>Additional food items:</u> \$5ea - Small (raw) \$8ea - Medium (hot) \$15ea - Large (bowl) \$8ea - Dessert (cold)
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## Small (raw)

Oyster, white ponzu, lemon myrtle  
Spicy tuna, nori tart, chive  
Kingfish, sesame, seaweed cracker  
Scallop nigiri, kombu butter  
Wagyu nigiri, kizami wasabi

## Medium (hot)

Miso eggplant stick (2)  
Potato tempura, nori, vinegar (2)  
Pork gyoza, burnt onion ponzu (2)  
Chicken karaage  
Tempura mushroom steamed bun  
Pork katsu steamed bun  
Soft shell crab handroll

## Large (bowl)

Donburi rice bowl: Aburi ocean trout or wagyu beef  
Yakitori: miso chicken or teriyaki wagyu  
Agadashi tofu, dashi

## Dessert (cold)

Soft serve

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# Drink

Embrace Japan's salaryman culture with celebratory rounds of Yuzu Spritz, Japanese beer, sake or whiskey. Yoko's 100-strong wine list spans fruity and aromatic to complex and full-flavoured. Alternatively, sit back and let us pour away from one of our free-flowing 2-hour packs.

## \$70 HOUSE

基本的な蛇口

NV Madame Dumont 'Blanc de Blancs' Brut | Loire Valley, France  
2020 Yoko Riesling by Logan | Mudgee, NSW  
2020 Yoko Rose by Logan | Mudgee, NSW  
2020 Yoko Shiraz by Logan | Mudgee, NSW  
Yoko "Crisp" larger by Felons | Brisbane, QLD (tap 4.2%)  
Draft & Japanese selected beer

## \$95 PREMIUM

景品

### **SPARKLING: select 1**

Range Life Prosecco | King Valley, VIC  
NV Lauren Breban 'Blanc de Blancs' Brut | Loire Valley, France

### **WHITE: select 2**

2022 Gigi Bianco Trebiano | Tuscany, Italy  
2021 Bollini Pinot Grigio | Trentino, Italy  
2021 Un Petit Sauvignon Blanc | Adelaide Hills, SA  
2022 In Dreams Chardonnay | Yarra Valley, VIC

### **PINK: select 1**

2020 Alpha Box & Dice 'Pink Matter' Rose | Barossa Valley, SA  
2022 Petit Coup de Genie Rose | Provence, France

### **RED: select 2**

2021 Fringe Societe Gamay | Comte Tolosan, France  
2022 Airlie Bank Pinot Noir | Yarra Valley, VIC  
2021 Unico Zelo 'Truffle Hound' Barbera, Sangiovese, Nebbiolo | Riverland, SA  
2022 Nick O'Leary Shiraz | Canberra District, ACT

### **BEER & SAKE**

Selected Japanese beer  
Kikumasa Taramusume Tokkuri Junmai, Hyogo Prefecture, Japan

## UPGRADE

NV Taittinger Brut Reserve | Champagne, France \$55PP  
House spirits \$35pp

**Beverage Pack Terms:** Groups of 16+ guests are provided 15-minute extensions valued at \$10pp to mirror booking length, and all attending guests must be included in the package

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# Fast Facts

At Yoko all formalities are left at the door, full flavours fall in step with frivolity and everyday worries float away on the conveniently close river. We can't wait to welcome you to our home on the water.

## Walk

West footpath: from City Reach Boardwalk.

East footpath: from New Farm Riverwalk.

2 lifts: Bowen Terrace cliffs opposite Malt & Bowen Streets.

## Park

359 on-site car parks are available, with further nearby "Secure Parking" at 175 Eagle Street, 480 Queen Street or 90 Bowen Street in Fortitude Valley.

## Taxi | ride share

A designated pick-up and drop-off zone is located at the city side of the precinct's entry, past the roundabout as signed.

## CityCat

800m walk along the boardwalk to the precinct from Riverside ferry terminal for CityCats access and Eagle Street Pier for Cityhoppers. Timetable: [TRANSLINK](#)

## Lift access

There is lift access located opposite Malt Street and Bowen Street on Bowen Terrace, New Farm to allow easy transportation from above the cliffs directly into the precinct. Both lifts are now available for use.

