

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 its 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

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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 | 38 guests

Bar counter capacity | 18 guests

PDR max capacity | 8 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

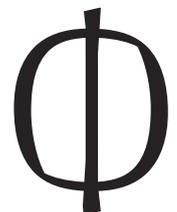


EXCLUSIVE USE

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 PACKAGES



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.

ibushi × Whisky Thief

Small Cold

Tuna Tartare, Squid Ink Chip, Caviar	20
Sansho Gravlax, Potato Aioli	14
Aburi Scallop, Apple Ginger, Umeboshi	14
Oyster, Sushi Lime Vinaigrette, Avruga	8
Corn Custard Tart, Fried Curry Leaf	9
Beef Tartar, Brioche, Yolk, Hazelnut	8ea

Small Hot

Crumbed Olive, Wasabi	7
Prawn Tsukune, Tarragon Mayonnaise	12
Roast Beef Crostini w/ Hores Radish Cream	14

Medium or Large

Katsu Sando w/ Pork	15
Lobster roll w/ Brioche	18
Crumbed Fish Bao	17
Onigiri, Mentai Mayo, Shichimi	10

Yakitori Section

45pp ~55pp Choose 4

Chicken Skewer
Salmon
Pork Belly
Wagyu +10

Items are subject to seasonal changes with bespoke options available to suit your unique preferences.

T&C: The canapé menu is dedicated to each specific venue and substitutions of canapés between different venues are not permitted.

garaku 雅樂

Sydney Rock Oysters with Ginger and Rockmelon (GF)	7
Tomato Tart with Basil and Tomato Jelly (VG)	9
Hiramasa Kingfish with Cucumber, Shiso Konbu Cracker (GF)	11
Hokkaido Scallop, Lemon Myrtle, Finger Lime (GF)	15

F I V E

Pumpkin Coneq	14
Scallop, Pistachio Miso, Oscietra Caviar (GF)	
Dulse Tart	8
Tuna Tartare, Beetroot, Wasabi Oil, Red Oxalis (VG)	
Gougère	12
Tête de Moine, Parmesan Crust, Brie, Truffle Honey (GF)	
Piadina	10
Beef Tongue Pastrami, Burnt Lime, Parsley, Tarragon, Rocket, Parmesan (GF)	

DEAR FLORENCE

18 for 3

Matcha Pistachio Financier

French Brown Butter Almond Cake flavoured with Matcha Tea and Pistachio Paste

Whiskey Canelé

Traditional Vanilla Cake from Bordeaux flavoured with Japanese Whiskey, with a soft custardy interior and dark crunchy exterior

Yuzu Lunette

Buttery Sable Biscuits sandwiched with Yuzu Jam, 'Lunette' translates to spectacles in French resembling the cut out holes with jam peeping through

Gianduja Feuilletine Chocolate

Crunchy Dark Chocolate with Crispy Feuilletine and nutty Hazelnut Paste

Items are subject to seasonal changes with bespoke options available to suit your unique preferences.

T&C: The canapé menu is dedicated to each specific venue and substitutions of canapés between different venues are not permitted.

BEVERAGE PACKAGES



3 Hours

KIWAMI

\$85

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

\$105

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

\$130

Non Alcoholic drinks and unlimited Mineral water and Tea

Prefecture 48 Cocktail

Selected Lager/Pale Ale

NV R de Ruinart 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

BEVERAGE PACKAGES



4 Hours

KIWAMI

\$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

\$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

\$160

Non Alcoholic drinks and unlimited Mineral water and Tea

Prefecture 48 Cocktail

Selected Lager/Pale Ale

NV R de Ruinart Brut, Reims, France

2024 Cloudy Bay Sauvignon Blanc, Marlborough, NZ

2022 Michelet et Fils Petit Chablis, Burgundy, France

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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
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

Château Arnaude 'L'Arnaude' IGP 2023	68
Chateau D'Esclan Whispering Angel	85

RED WINES

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

Sapporo Gold Star	14
Suntory Premium Malt	14