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Sachi

FUNCTION PRE-SET PACKAGES

FOREWORD

For all function enquiries, please contact:

kaiya@sachidon.com

Our function menus are designed to be flexible and can be tailored to suit your event.

Any changes or custom requests are subject to availability and may require additional time for approval, particularly where budget adjustments are involved.

We are able to accommodate dietary requirements and allergies, and will work closely with you to ensure these are aligned with the overall menu and experience.

At both Sachi, we aim to create a function experience that feels considered and personal, while staying true to the identity of our venue.

Dietary & Allergy Note

Due to the nature of Sachi as a seafood-focused restaurant, we are unable to cater for guests with severe allergies to seafood, shellfish, or soy, and would recommend against making an enquiry in these cases. For all other dietary requirements, we are happy to discuss and do our best to accommodate where possible, while ensuring the integrity of the experience.

Guests with any severe allergies are required to notify us in advance, so we can properly assess and advise on what can be safely catered.

SEATED FUNCTION (PRE-SET MENU)

AVAILABLE SUNDAY TO THURSDAY

LUNCH: 12:00PM – 3:00PM | DINNER: 6:00PM – 9:00PM

MIDDLE BOOTH AREA (UP TO 12 GUESTS)

MINIMUM SPEND: **\$1,800**

FOOD: SET MENU

(INDIVIDUALLY PLATED, CUSTOMISABLE TO SUIT YOUR EVENT. PRE-SELECTED UPGRADES REQUIRED 48 HOURS PRIOR)

SALMON SASHIMI, MISO, KIZAMI WASABI

PRAWN KATSU, EBI CHILLI SAUCE

CHAWANMUSHI, SNOW CRAB, MUSHROOM DASHI

MAINS — DONBURI (SELECT ONE)

SACHI DON

MARLIN HAMBURG

UNAGI CHAZUKE

UPGRADE OPTIONS:

SALMON DON (+\$10)

TUNA DON (+\$20)

SNOW CRAB & HOTATE DON (+\$30)

PREMIUM DON (+\$40)

UNI, TORO, SCAMPI & IKURA DON (+\$90)

CHOCO HOJICHA SUNDAE

OPTIONAL: OYSTER, LEMON TOSAZU, CHIVE OIL (+\$6 EACH)

SNOW CRAB & UNI RÖSTI (+\$16.5 EACH)

DRINKS

CHAMPAGNE OR SPARKLING SAKE ON ARRIVAL, PLUS 2 GLASSES PER PERSON (CHOICE OF BEER, SAKE, OR WINE)

SEATED FUNCTION (PRE-SET MENU)

AVAILABLE SUNDAY TO THURSDAY

LUNCH: 12:00PM – 3:00PM | DINNER: 6:00PM – 9:00PM

EXCLUSIVE VENUE HIRE (UP TO 46 GUESTS)

MINIMUM SPEND: **\$7,000**

FOOD: SET MENU

(INDIVIDUALLY PLATED, CUSTOMISABLE TO SUIT YOUR EVENT. PRE-SELECTED UPGRADES REQUIRED 48 HOURS PRIOR)

SALMON SASHIMI, MISO, KIZAMI WASABI

PRAWN KATSU, EBI CHILLI SAUCE

CHAWANMUSHI, SNOW CRAB, MUSHROOM DASHI

MAINS — DONBURI (SELECT ONE)

SACHI DON

MARLIN HAMBURG

UNAGI CHAZUKE

UPGRADE OPTIONS:

SALMON DON (+\$10)

TUNA DON (+\$20)

SNOW CRAB & HOTATE DON (+\$30)

PREMIUM DON (+\$40)

UNI, TORO, SCAMPI & IKURA DON (+\$90)

CHOCO HOJICHA SUNDAE

OPTIONAL: OYSTER, LEMON TOSAZU, CHIVE OIL (+\$6 EACH)

SNOW CRAB & UNI RÖSTI (+\$16.5 EACH)

DRINKS

CHAMPAGNE OR SPARKLING SAKE ON ARRIVAL, PLUS 2 GLASSES PER PERSON (CHOICE OF BEER, SAKE, OR WINE)

STANDING FUNCTION (PRE-SET MENU)

AVAILABLE SUNDAY TO THURSDAY

LUNCH: 12:00PM – 3:00PM | DINNER: 6:00PM – 9:00PM

EXCLUSIVE VENUE HIRE (UP TO 65 GUESTS)

MINIMUM SPEND: **\$7,000**

FOOD

SELECTION OF 5 SUSHI VARIETIES (CURATED BASED ON GUEST PREFERENCES AND DIETARY REQUIREMENTS):

·3 VARIETIES OF NIGIRI (RAW OR COOKED)

·2 VARIETIES OF ROLLS (RAW OR COOKED)

OR

SEASONAL SNACKS (ENQUIRE TO SEE THE UPDATED LIST)

DRINKS

3 GLASSES PER PERSON (CHOICE OF BEER, SAKE, OR WINE)

SUSHI OMAKASE FUNCTION

AVAILABLE MONDAY TO THURSDAY

6:30PM – 8:30PM

6 TO 8 GUESTS

AN INTIMATE SUSHI OMAKASE EXPERIENCE, SHOWCASING SEASONAL SEAFOOD AND A CURATED PROGRESSION OF DISHES, SERVED AT THE COUNTER.

\$150 PER PERSON

OPTIONAL PAIRING: \$55 PER PERSON (ALCOHOLIC OR NON-ALCOHOLIC)

