

YOUR NEXT EVENT

# GENZO

## 現像



PRIVATE FUNCTIONS | CATERING | GROUP DINING & MORE

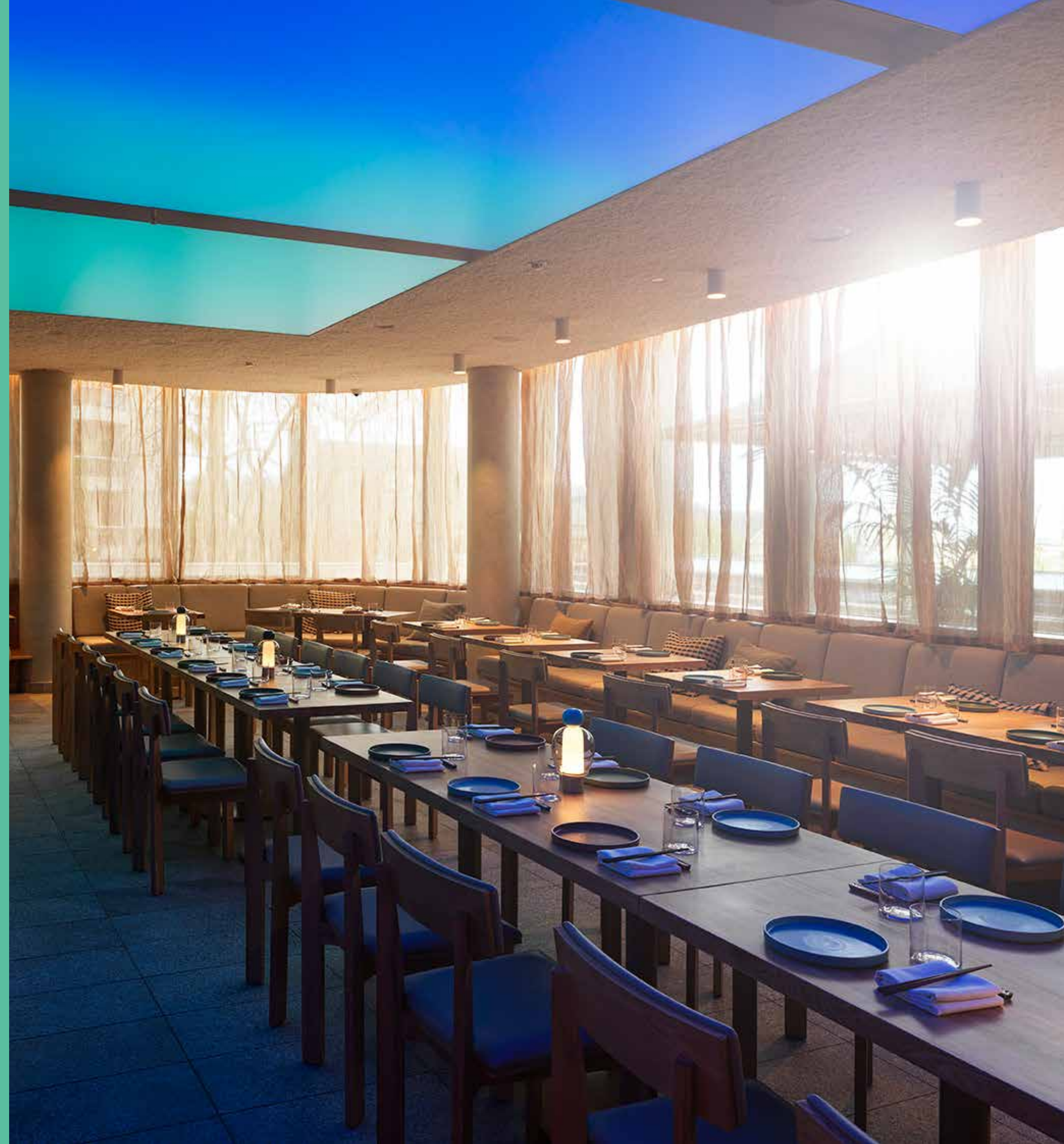
02 9044 6990 | GENZO.SYDNEY | HELLO@GENZO.SYDNEY



# WELCOME TO GENZO

Inspired by the neon-lit streets of Japan, Genzo is where the vibrant pulse of Tokyo meets the eclectic energy of North Sydney. From the moment you step through our doors, you'll be embraced by an atmosphere that's both electric and alluring, with our moody ambiance setting the stage for an unforgettable evening of culinary exploration.

Host your next event at Genzo and give your guests an experience beyond compare. Our versatile spaces accommodate everything from corporate functions to milestone celebrations, while our signature dishes and curated beverage selection featuring Japanese Sake, wine, and beer create the perfect talking points. Whether you're planning an intimate gathering or a grand celebration, Genzo provides the ideal setting for creating meaningful connections and memorable moments with a Japanese twist.







## OUR CHEF CHI UNG KIM

Head Chef Chi Ung Kim, who was born in Seoul and trained in both Korean and Japanese traditions, has honed his craft and distinctive approach at acclaimed establishments, serving as Head Chef at Saké at the Rocks for 10 years before leading the team at Cho Cho San and completing extended stints overseas.

At Genzo, he refines the menu with a renewed focus on authentic Japanese flavours, drawing inspiration from mentors such as Nobu Matsuhisa, producing world-class sashimi, sushi, and nigiri that showcase the best of local and seasonal produce. His bold vision promises a dynamic dining experience, as his menus seamlessly blend tradition and innovation.



# ABOUT THE VENUE

## EVENT CAPACITY

COCKTAIL: 100 PAX

SEATED: 52 PAX

TERRACE: 30 PAX



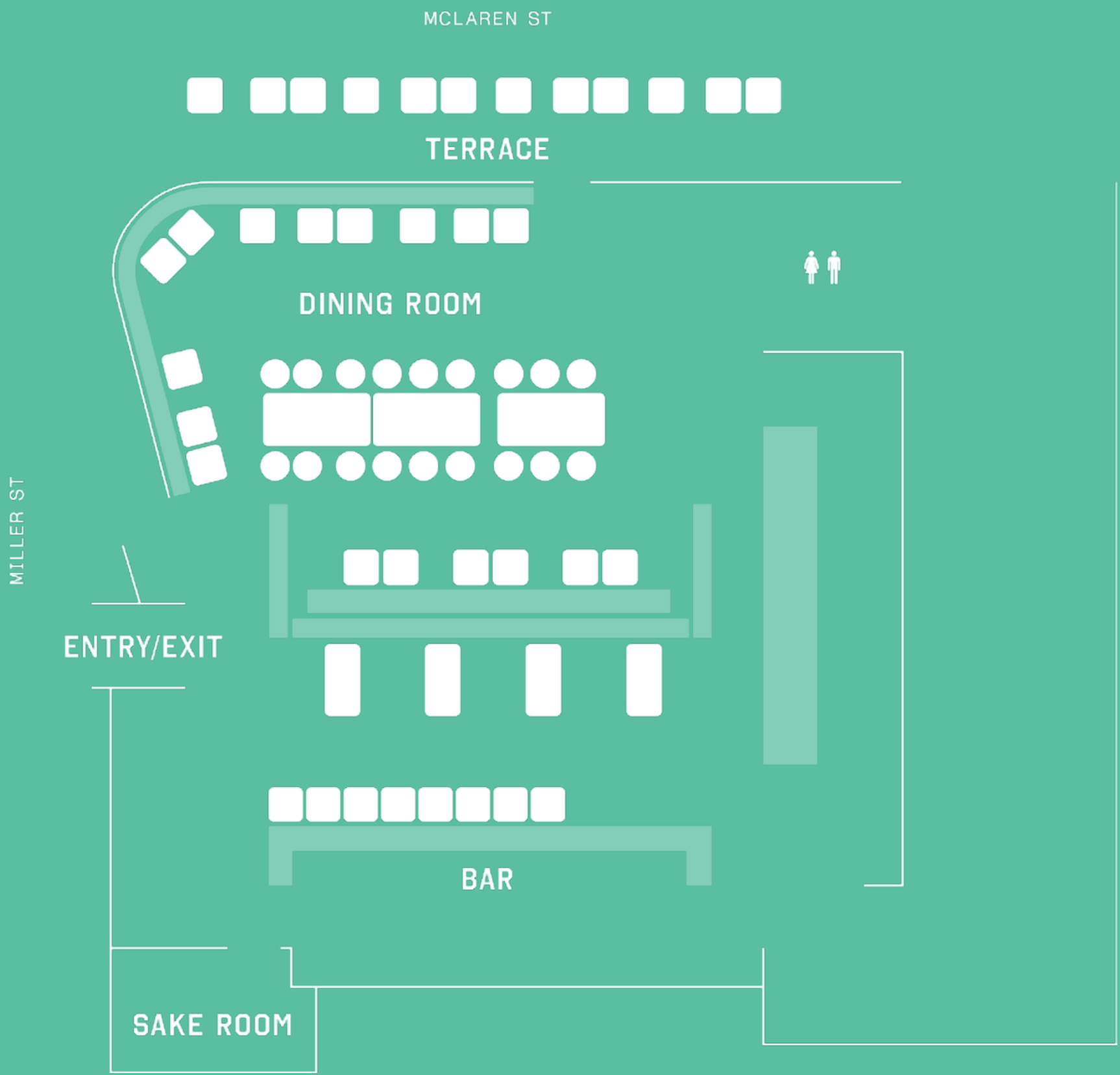
DINING ROOM



TERRACE



BAR



*Sample floor plan only, subject to change without notice.*





## EVENT PACKAGES

# GENZO 現像

### MENU OPTIONS AVAILABLE:

Canapes

Lunch & Dinner Shared Set Menus

Offsite Catering

Bespoke Events

Beverage Pack



# CANAPE | COCKTAIL EVENTS カナッペ

## HYŌJUN CANAPES - 60PP

- Salmon nigiri
- Kingfish nigiri
- Salmon avocado roll
- Chicken thigh, negi yakitori
- Chicken breast yakitori
- Hiramasa kingfish
- Chicken tsukune bun
- Chicken karaage

## RUKUSU CANAPES - 90PP

- Salmon nigiri
- Tuna nigiri
- Spicy tuna roll
- Salmon avocado roll
- Chicken thigh, negi yakitori
- Chicken breast yakitori
- Hiramasa kingfish
- Chicken tsukune bun
- Chicken karaage
- Wagyu skewer

*All menus are subject to seasonal availability and changes.  
Minimum spends and service charges apply. Additional surcharges apply on Sundays and public holidays.  
Please speak to our team for further information on food requirements for your event.*







# SEATED | SHARED MENU 共通メニュー

## KURASHIKKU SET MENU - \$70PP

- Edamame
- Shiitake tempura & ponzu
- Kingfish, grapefruit ponzu & saffron
- Chicken thigh, negi yakitori
- Curried ‘Hiroshima style’ okonomiyaki
- Tonkatsu

- Cabbage, tofu & white soy
- Koshihikari rice

- Kitto Katto, black sesame & chocolate

## DERAKKUSU SET MENU - \$120PP

- Edamame
- Shiitake tempura & ponzu
- Pickled cucumber & daikon
- Choko karaage & candied mayonnaise
- Kingfish, grapefruit ponzu & saffron
- Prawn dumpling

- Chicken thigh, negi yakitori
- Grilled prawn
- Wagyu Striploin

- Broccoli, beans & goma
- Koshihikari rice

- Tokyo banana marshmallow
- Kitto Katto, black sesame & chocolate

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# SUSHI PLATTER 寿司盛り合わせ

## \$90 PLATTER - 10 NIGIRI, 12 MAKI

Nigiri tuna, salmon, kingfish, snapper, scallop (2pcs each)

Salmon avocado roll (6pcs)

Tuna hoso maki (baby roll)

## \$120 PLATTER - 18 NIGIRI, 18 MAKI

Nigiri tuna, salmon, kingfish, snapper, scallop, seared salmon belly (3pcs each)

Salmon avocado roll (6pcs)

Spicy tuna roll (6pcs)

Tuna hoso maki (baby roll)

## \$180 PLATTER - 18 NIGIRI, 18 MAKI, 12 PIECES SASHIMI

Nigiri tuna, salmon, kingfish, snapper, scallop, seared salmon belly (3pcs each)

Salmon avocado roll (6pcs)

Spicy tuna roll (6pcs)

Tuna hoso maki (baby roll)

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## BESPOKE MENUS オーダーメイドメニュー

With an experienced culinary team, Genzo can create bespoke experiences that suit your occasion. Let us know your vision, guest count, and budget with a little advance notice, and we'll curate the perfect Genzo and Japanese experience tailored just for you.

GENZO EVENTS | 9

## OFFSITE CATERING ケータリング

Simply let our team know about your event, the location, and your requirements - we'll take it from there. Whether you're looking for our artisanal sushi platters and gourmet canapés for a daytime function or a full dinner service from our experienced culinary team, bringing the Genzo experience to your event couldn't be easier.

Our professional staff handles every detail, allowing you to enjoy your special occasion with complete peace of mind. Experience the same exceptional quality that defines Genzo delivered seamlessly to your venue of choice.



# BEVERAGE PACK 飲み物

## STANDARD PACKAGE

\$65PP 2 HRS

\$85PP 3 HRS

2023 Marty's Block, Sauvignon  
Blanc  
South Australia, Australia

2023 Marty's Block, Rosé  
South Australia, Australia

2023 Marty's Block, Shiraz/  
Cabernet  
South Australia, Australia

Beer:  
Kirin Ichiban Lager

## CLASSIC PACKAGE

\$95PP 2 HRS

\$120PP 3 HRS

NV Casa Copain 'Prosecco'  
Yarra Valley, VIC

2023 Triennes Rosé  
Mediterranee, France

2022 Neudorf "Tiritiri" Chardonnay  
Nelson, NZ

2022 John Duval 'Concilio' Shiraz  
Barossa Valley, SA

Beer:  
Kirin Ichiban Lager  
Heineken 0%

## DELUXE PACKAGE

\$125PP 2 HRS

\$160PP 3 HRS

NV Chandon 'Blanc de Blancs'  
Yarra Valley, VIC

2024 M de Minuty  
Provence, France

2022 Ashbrook, Chardonnay  
Margaret River, WA

2024 Shaw & Smith Sauv. Blanc  
Adelaide Hills, SA

2023 42 Degrees South, Pinot Noir  
Yarra Valley, VIC

2022 John Duval 'Entity' Shiraz  
Barossa Valley, SA

Beer:  
Kirin Ichiban Lager  
Heineken 0%  
Stone and Wood Pacific  
White Rabbit Dark Ale

Cocktails:  
Bloody Shiraz Spritz  
Yuzu Highball

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## MINIMUM SPENDS

Minimum spends for events vary depending on the day of the week and services required.

Please reach out to our events team with details of your event, and we'll be happy to discuss the best available options that suit your needs and budget.



# ARIGATŌ

PLEASE CONTACT OUR EVENTS TEAM IF YOU HAVE ANY QUESTIONS  
OR TO START PLANNING YOUR NEXT EVENT.

02 9044 6990

GENZO.SYDNEY

HELLO@GENZO.SYDNEY

AN ETYMON VENUE

*Loulou*

*The*  
CHARLES  
BRASSERIE & BAR  
64 KING ST.

TIVA

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GENZO

SOL  
BREAD  
AND  
WINE

SOLUNA

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ETYMON<sup>↑</sup>

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