

Yoko.



EVENTS PACKAGES

Welcome to Yoko, where every celebration feels like a vibrant scene from the laneways of Tokyo, electric, effortless, and unmistakably unique.

Nestled in the heart of Brisbane's Howard Smith Wharves, our riverside location offers more than just a beautiful backdrop. With a space inspired by the precision of a bento box, Yoko is purpose-built for unforgettable gatherings. Whether you're planning an intimate dinner on the terrace, a lively celebration in our main dining area, or something truly unexpected in our upstairs private vinyl bar, B-Side. At Yoko, your event isn't just hosted, it's brought to life.

CAPACITY	SIT	STAND
VENUE TAKEOVER	199	250
UPSTAIRS	45	60
OUTSIDE	90	-
INSIDE	64	75
DOWNSTAIRS	154	-



WHOLE VENUE

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?



SEATED
199



COCKTAIL
250



PRIVATE
DJ / MUSIC
Y\$



PRIVATE MIC
Y\$



PRIVATE BAR
2



AV OPTIONS
Y\$



RIVER VIEWS
Y



UPSTAIRS

Yoko.

With a bar packed with sake, Japanese whiskey and other playful knick-knacks, B-Side 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 and the perfect setting for every occasion.



SEATED
45



COCKTAIL
60



PRIVATE
DJ / MUSIC
Y\$



PRIVATE MIC
Y\$
LUNCH



PRIVATE BAR
Y



AV OPTIONS
Y\$
LUNCH

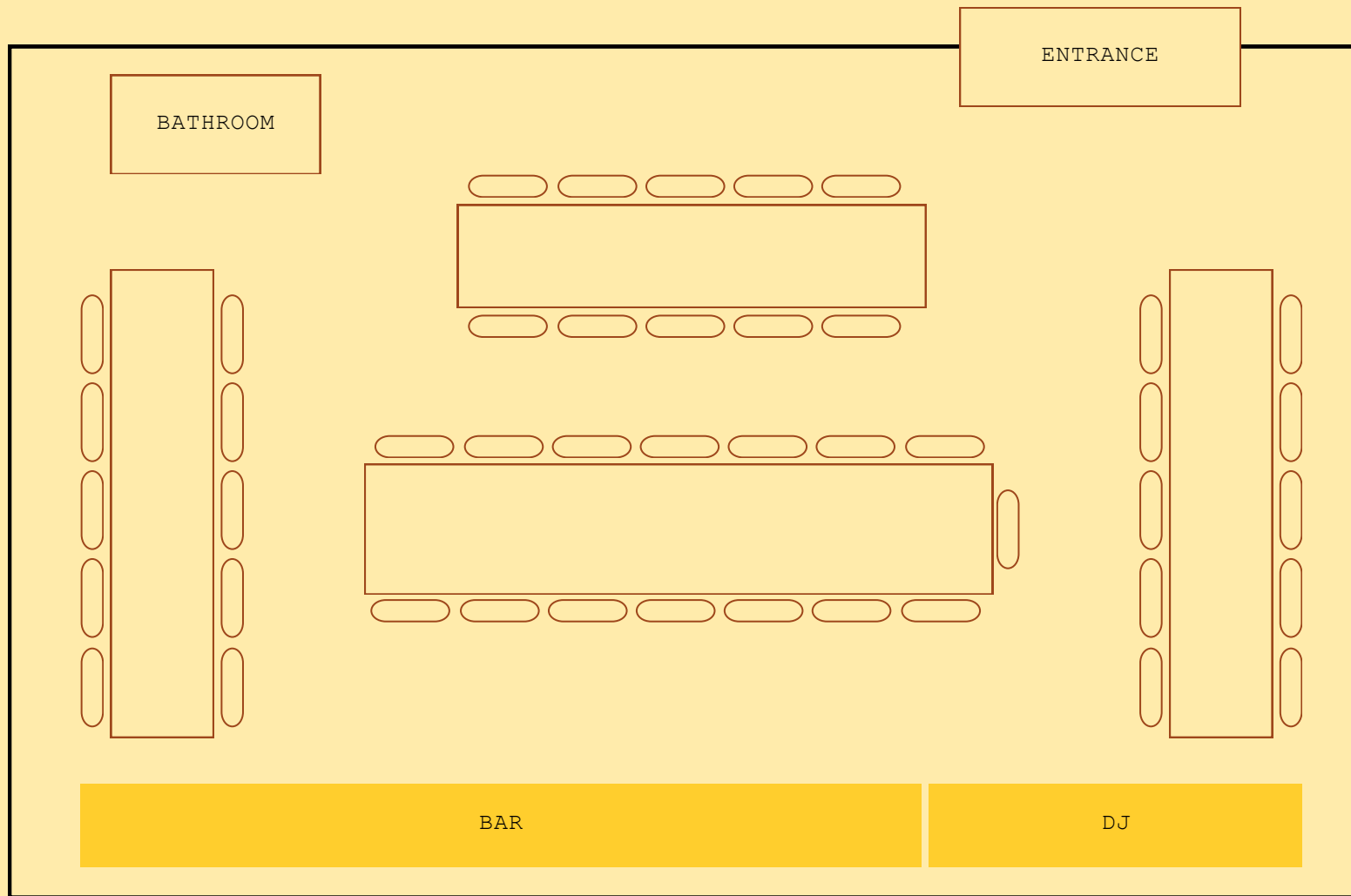


RIVER VIEWS
N



FLOOR PLAN

Yoko.

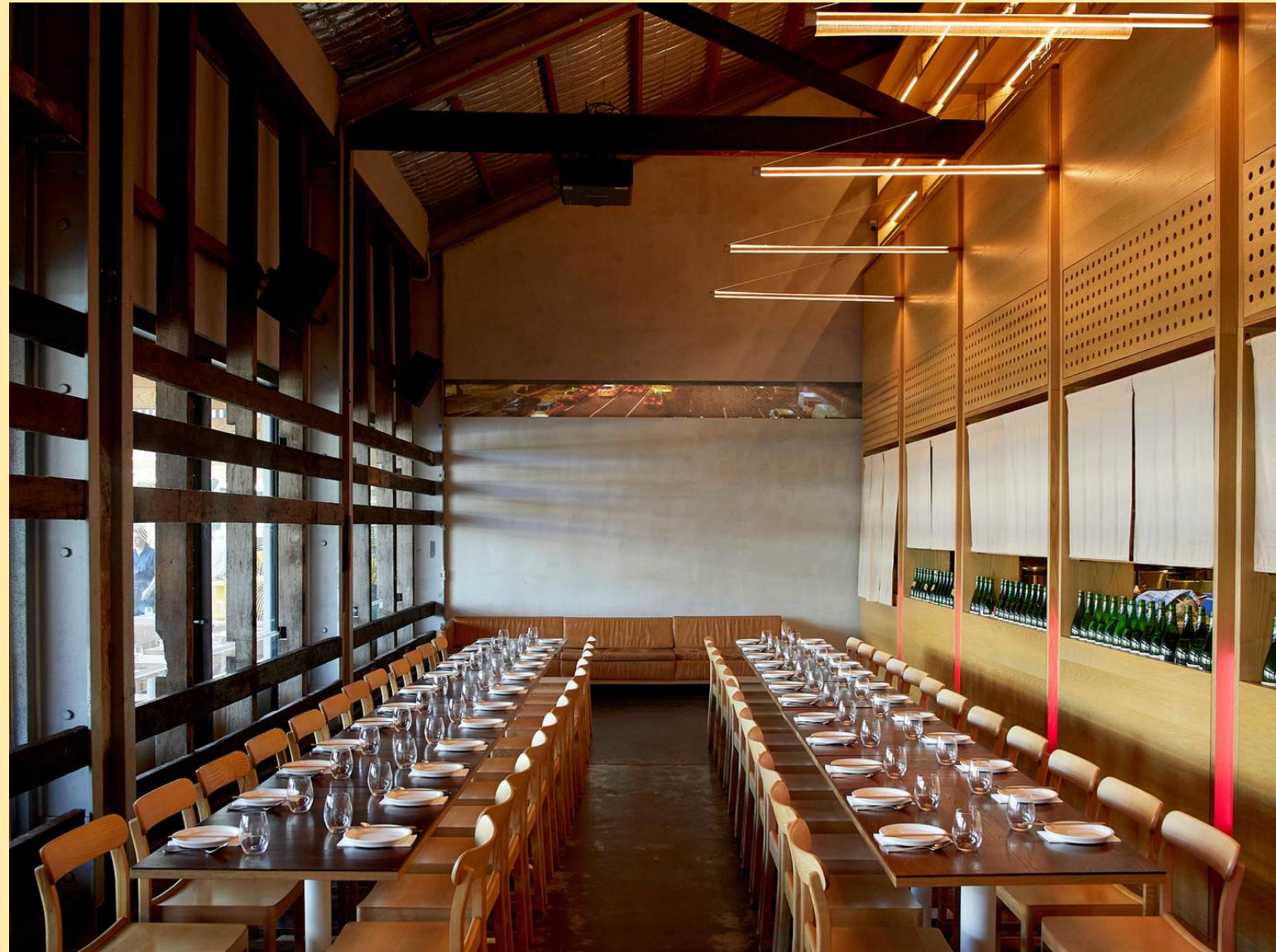


*not to scale

INSIDE

Yoko.

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 the riverfront, 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.



SEATED
64



COCKTAIL
75



PRIVATE
DJ / MUSIC
N



PRIVATE MIC
Y\$
LUNCH



PRIVATE BAR
N



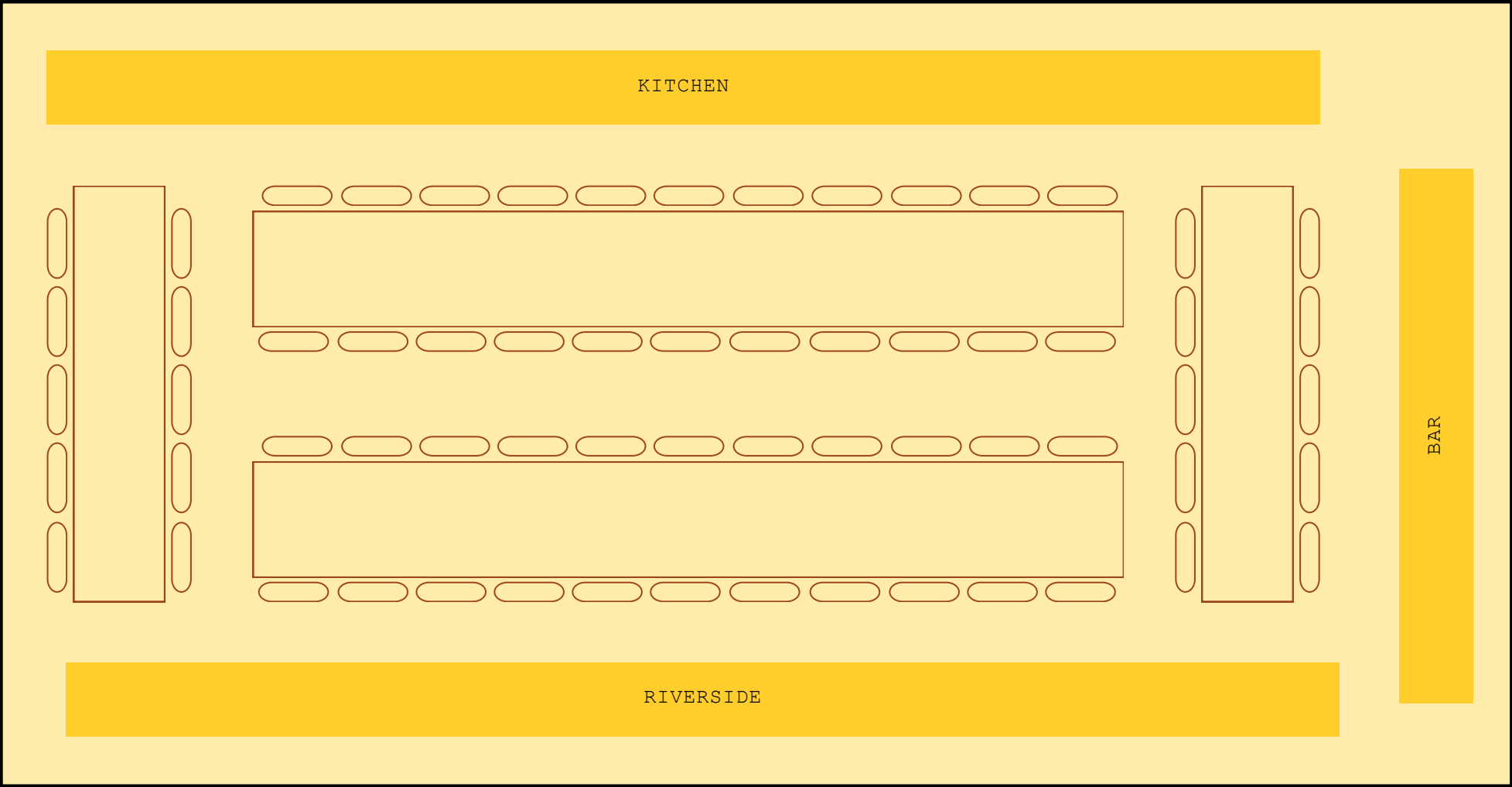
AV OPTIONS
Y\$
LUNCH



RIVER VIEWS
Y



INSIDE FLOOR PLAN



*not to scale

OUTSIDE

Yoko.

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 and interchangeable furniture configurations provide all the trims necessary.



SEATED
90



COCKTAIL
N



PRIVATE
DJ / MUSIC
N



PRIVATE MIC
N



PRIVATE BAR
N



AV OPTIONS
N

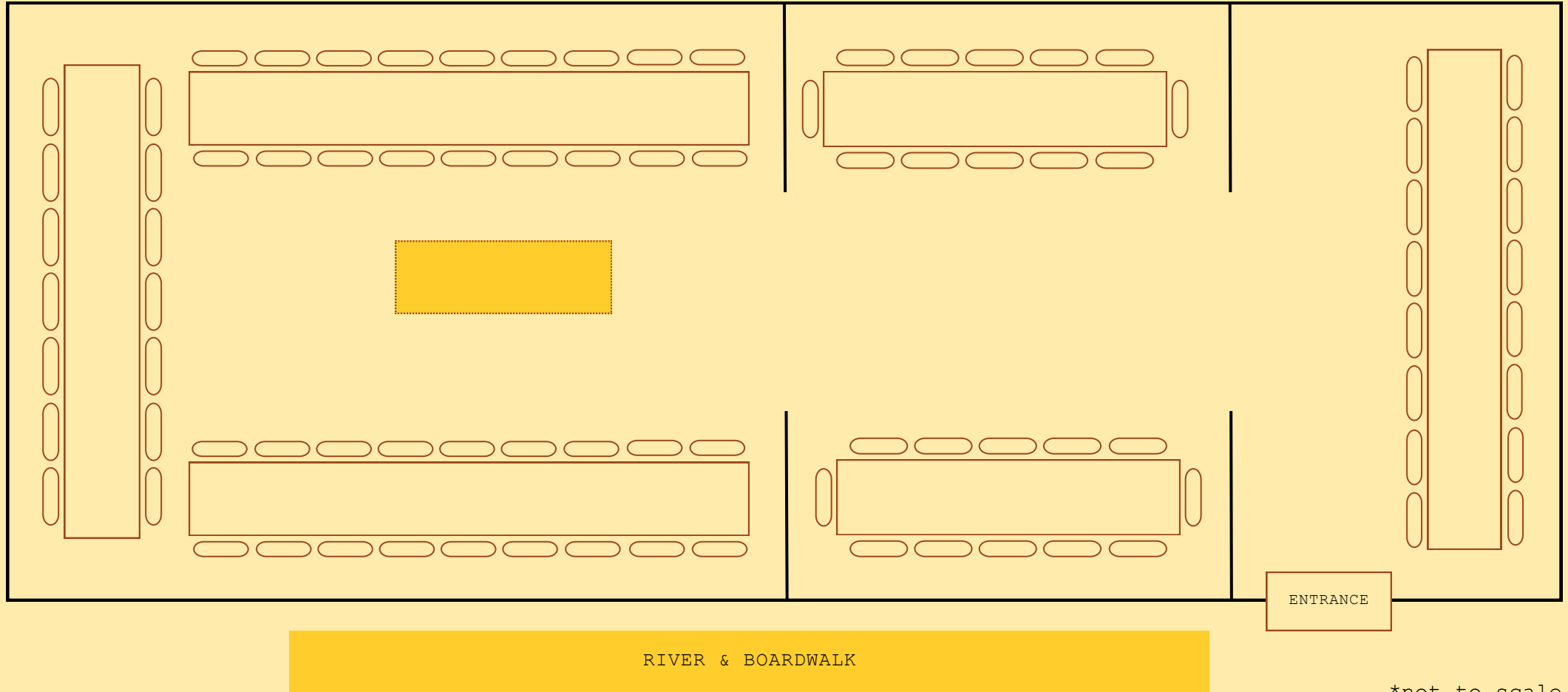


RIVER VIEWS
Y



FLOOR PLAN

Yoko.



*not to scale

FOOD

The Yoko kitchen brings a taste of Tokyo's izakayas, with shared menus of abundant local seafood, Japanese-style snacks, aged steak, noodles and playful desserts. Available as sit-down feasts or stand-up canapé-style offerings, every function is instantly elevated to legendary status. Our chefs can also work with you to tailor and curate a menu, offering flexibility to suit your guests.



SIT

IZAKAYA SET

\$65PP

Edamame, togarashi, nori
Sydney Rock Oyster, rhubarb boshi
Nikkei ceviche, aji amarillo
Miso-glazed eggplant
Tempura softshell crab handroll
Charcoal chicken, garlic mustard
Cabbage salad
Koshihikari rice, black sesame
Miso Caramel Soft serve

SUPER IZAKAYA SET

\$75PP

Izakaya set with additional:

+ Karaage chicken
+ Wagyu kushiyaki, sesame

YOKO FEAST

\$95PP

Edamame, togarashi, nori
Sydney Rock Oyster, rhubarb boshi
Assorted sashimi
Pork gyoza, green peppercorn
Misozuke miso marinated fish, yuzu miso
Koshihikari rice, black sesame
Steamed greens, shiitake
Stockyard striploin, teriyaki
Seasonal pickles, condiments
Caramelised custard, cherry granita
Coconut mochi

*Subject to seasonal changes

~ Dietaries catered to with individual substitute dishes

+ 7% service fee Monday - Saturday, 10% Sunday & Public Holiday



STAND

Yoko.

Think soft chicken katsu buns, chicken karaage and donburi rice bowls—served canape-style, built for mingling, and best enjoyed with a margarita in hand. High energy and full flavour.

PACKAGE A | \$80

Yuzu Spritz, on Arrival

2 x small

3 x medium

1 x large

PACKAGE B | \$110

Yuzu Spritz, on arrival

2 x small

4 x medium

2 x large

ADDITIONAL FOOD ITEMS

\$5ea - Small (raw)

\$8ea - Medium (hot)

\$15ea - Large (bowl)

\$8ea - Dessert (cold)



STANDING MENU

SMALL (RAW)

Oyster, native ponzu or natural
Spicy tuna maki, smoked sour cream, chive
Kingfish hand-roll, cucumber, sesame dressing
Scallop nigiri, kombu butter
Stockyard striploin nigiri, kizami wasabi

MEDIUM (HOT)

Miso eggplant stick (2)
Potato tempura, nori, vinegar
Pork gyoza, green pepper, ponzu (2)
Chicken karaage
Tempura mushroom steamed bun
Chicken katsu steamed bun
Soft shell crab hand-roll, yuzu mayo

LARGE (BOWL)

Donburi rice bowl: Aburi ocean trout or wagyu beef
BBQ Chicken: garlic mustard or teriyaki
Agadashi tofu, mushroom soy

DESSERT (COLD)

Caramel miso soft serve

*Subject to seasonal changes

~ Dietaries catered to with individual substitute dishes

+ 7% service fee Monday - Saturday, 10% Sunday & Public Holiday



DRINK

Embrace Japan's salaryman culture with celebratory rounds of Yuzu Spritz, Japanese beer, sake or whisky. Drinks can be enjoyed on consumption, with Yoko's 100-strong wine list spanning fruity and aromatic to complex and full-flavoured. Alternatively, sit back and let us pour away from one of our free-flowing 2-hour drinks packages.



HOUSE PACK | \$55PP

Prosecco on arrival

Kirin Ichiban Lager, Japan (5%)

Yoko 'White' by Latta Riesling Blend | Regional Blend, VIC

Yoko 'Rosé' by Latta Sangiovese Blend | Pyrenees, VIC

Yoko 'Red' by Latta Pinot Noir, Malbec | Tarrington & Macedon, VIC

ADD ON

55pp NV Taittinger Brut Reserve | Champagne, France

5pp San Pellegrino mineral water

5pp for extra 15 mins



PREMIUM PACK | \$99PP

Yoko.

COCKTAILS

Yuzu Spritz (Served on arrival)

SPARKLING

NV Laurent Breban 'Blanc de Blancs' Brut
Provence, FR

WHITE

2025 La Prova Pinot Grigio | Adelaide Hills, SA
2023 In Dreams Chardonnay | Yarra Valley, VIC

ROSÉ

2023 Petit Coup de Genie Rosé Grenache, Cinsault,
Syrah | Provence, France

RED

2024 Airlie Bank Pinot Noir | Yarra Valley, VIC
2023 Nick O'Leary Shiraz | Canberra District, NSW

BEER

Kirin Ichiban Lager, Japan (5%)
Asahi Super Dry Lager, Japan (5%)
Felon's Crisp Lager, QLD (4.2%)

SAKÉ

Kikumasamune Tarausake Tokkuri, Junmai, Hyogo,
Japan

TO FINISH (Select one)

Choya 'Yuzu' Yuzuchu, Wakayama, Japan
Choya 'Brown Sugar' Umeshu, Wakayama, Japan
Genmai Espresso Martini

ADD ON

55pp NV Taittinger Brut Reserve Champagne,
France
5pp San Pellegrino mineral water
10pp for extra 15 mins



FAQ'S



WALK

West footpath: from City Reach Boardwalk.

East footpath: from New Farm Riverwalk.

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

PARK

Howard Smith Wharves offers 24-hour parking. For more information or to book online, please visit their website: Car Park – [Howard Smith Wharves](#)

TAXI | RIDE SHARE

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

FERRY | CITYCAT

Arrive or depart Yoko with ease via the HSW ferry terminal, with CityCats running as often as every 10 minutes and late-night services until 11pm Sun-Thu, midnight Fri-Sat.

LIFT ACCESS

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



GET IN TOUCH
info@yokodining.com.au

Howard Smith Wharves
2/5 Boundary Street,
Brisbane 4000