

IZAKAYA BY TAMURA

Located on Smith Street in Fitzroy, Izakaya by Tamura is a local-owned, locally-run business that focuses on relaxed, izakaya-style Japanese dining and drinks. The versatility of our two-story restaurant, equipped with DJ decks, a from-scratch menu, and authentic Japanese drinks, makes us the perfect place for exciting functions big and small.

We offer a series of options from sit-down dinners, to curated sake pairing menus, to cocktail events and social gatherings.

Website <https://www.izakayabytamura.com/>
Address 343 Smith St, Fitzroy
Phone 0417 921 527
Email info@izakayabytamura.com



We offer several different packages in order to suit your function needs perfectly:

The Izakaya Classic

This package suits customers looking for a casual Izakaya-style experience. We offer an assortment of sushi, gyoza, fried chicken, and edamame, as well as a two hour drinks package for house beer, wine, and Highballs.

Seated dining for 8 to 50 people.

Sample Menu:

- Pickled Edamame
- Japanese Coleslaw
- Japanese Fried Chicken
- Saikyo (miso-marinated) Salmon
- Chilli Pork Gyoza
- Takoyaki (octopus)
- Tamura Sushi Rolls (tempura prawn)

\$125 per head

The Curated Saké Dinner

This is a sit-down dinner option for those with an interest in a perfectly paired dinner and saké menu. This includes three specially chosen saké per person.

Sample Menu:

- Tsukemono (pickled veg)
- Saikyo (miso marinated) Salmon
- Konbu-cured Oysters
- Prawn Balls with Buckwheat
- Homemade Snapper Fish Cake with Wasabi Sauce
- Saba (mackerel) Sushi
- Chicken Yakitori (skewers)
- Teba Gyoza (stuffed chicken wings)

We strive to provide only the freshest ingredients and so our menu may change based on product availability.

Seated dining for 8 to 50 people.

\$80 per head

The Tamura Signature

A menu specially designed by Owner and Head Chef Taka Tamura, intended to show off some of the rich, clean flavours that are important to Japanese Cuisine.

Sample Menu:

- Three Kinds of Carpaccio (tuna, kingfish, snapper)
- Three Varieties of Chicken Yakitori (negima, spicy momo, mune)
- Japanese Fried Chicken
- Prawn Balls
- Agedashi Tofu

Seated dining for 8 to 50 people.

\$70 per head

The Cocktail Experience

For those looking for a stand-up canapés and drinks experience. This includes a three hour drinks package, with house beer, wine, and high-balls all included.

Sample Menu:

- Konbu-cured Oysters
- Prawn Balls w/ Buckwheat
- Chicken Katsu Sliders

For 15 to 70 people.

\$105 per head

Private Functions

Create your own food and drinks experience with a minimum spend reservation, which will reserve your own private space and offerings from our entire food and drinks menu, to your discretion.

Up to 50 seated or 70 standing

Monday - Thursday

\$2000 minimum spend

Friday - Sunday

\$5000 minimum spend



Tamura original Cocktails

The Fine Print

Deposits: A deposit is required for all reservations in private dining areas, set menu allocation and groups of 12 guests or more. The deposit varies from each group size and is required to confirm your reservation. Until such time that the deposit has been received, the venue reserves the right to allow other guests to book the desired space.

Bank transfers will need a remittance sent to the venue to confirm payment. Payment: Full payment is required at the conclusion of your event. Failure to do so may incur additional costs.

Deposits will be deducted from your final bill on the day of your event. We accept all card methods, excluding diner's club card. Amex will incur a 2% surcharge.

Confirmation of final numbers: We require final numbers of guests attending 48hrs prior to your function. You will be required to pay in full for each guest not in attendance.

Cancellations: Functions must be cancelled no later than 14 days before the event for a full refund of deposit. The deposit will not be returned for any cancellations made after this time.

Decorations: Decorations are permitted in selective spaces that are being used exclusively. If the reservation is in a shared space, some limitations may occur which can be discussed with the Manager prior to your event.

Damage: Wilful or neglectful damage to any surface or furniture in the hotel will incur liability costs to you, post event. The utmost care of our venue is expected from all our guests using the space.

Dietary Requirements: We cater to all basic dietary requirements. Other dietary restrictions may receive one dish per course depending on the severity of the restriction. As a general rule of thumb, the more notice we have the better experience for our guests. Please note that due to the preparation of dishes and some imported ingredients, we cannot guarantee dishes are free from allergens such as (but not limited to) traces of nuts, gluten or shellfish products.

All Staff at Izakaya by Tamura are trained in the Responsible Service of Alcohol and by law, may refuse to serve alcohol to any person deemed to be intoxicated. We reserve the right to change the pricing, selections and quantity without notice.