

inkd

PRIVATE DINING  
& EVENTS

Bringing the mastery of  
Japanese culinary technique  
together with the robust  
flavours of Peruvian cuisine.

Welcome to Inka...





## event spaces - mezzanine

We offer exclusive use of our mezzanine-level dining room for business meetings and special events. This is an open, semi-private space that overlooks the main restaurant, and features both booth seating and tables.

Capacity: 60 (seated)

Minimum spend: Lunch \$5000, Dinner \$10,000

Standard opening hours:

Monday 5:30pm–10:30pm

Tuesday to Thursday 11:30am–2:30pm, 5:30pm–10:30pm

Friday and Saturday 11:30am–2:30pm, 5:30pm–11pm

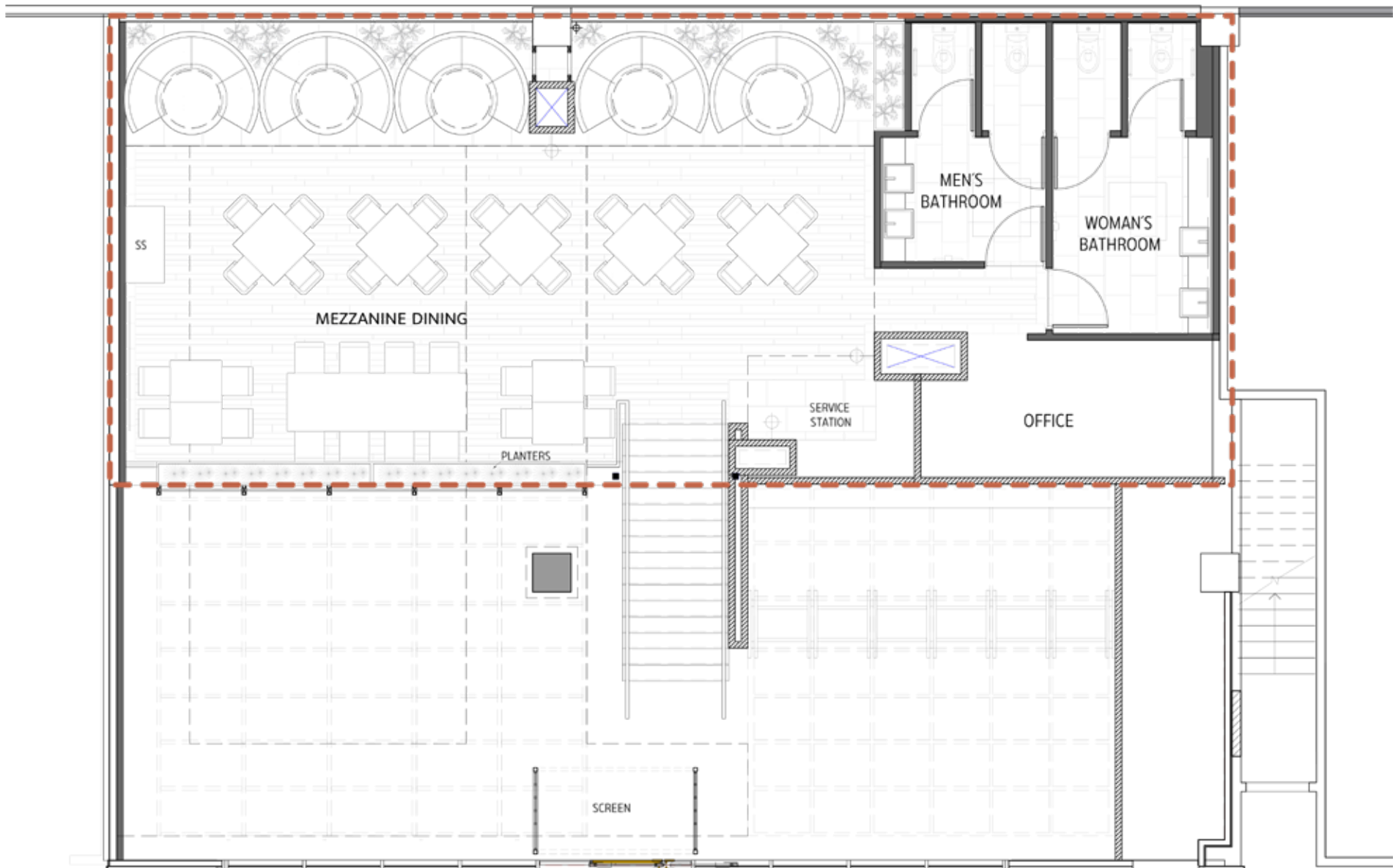
Sunday 11:30am–2:30pm, 5:30pm–10:30pm

Bump-in: available 1 hour prior to booking time.

Bump-out: available 1 hour after booking finish time. For extended access outside of these times, a \$200 per hour fee applies.

Deposit: 20% of minimum spend.





## event spaces - MAIN DINING ROOM (full dining room)

Our main dining room combines the clean-line architecture of Japanese design, with accents of lively Peruvian colour and texture. It features a mixture of table, booth and banquette seating, with clear views of our open kitchen and Bunda Street outside.

**Capacity:** 66 (seated) downstairs, 60 (seated) upstairs.

Total = 126.

**Minimum spend:**

Lunch \$15,000 (for exclusive use of full restaurant from 11:30am–2:30pm).

Dinner \$25,000 (for exclusive use of full restaurant from 5:30pm–11pm).

**Standard opening hours:**

Monday 5:30pm–10:30pm

Tuesday to Thursday 11:30am–2:30pm, 5:30pm–10:30pm

Friday and Saturday 11:30am–2:30pm, 5:30pm–11pm

Sunday 11:30am–2:30pm, 5:30pm–10:30pm

**Bump-in:** available 1 hour prior to booking time.

**Bump-out:** available 1 hour after booking finish time. For extended access outside of these times, a \$200 per hour fee applies.

**Deposit:** 20% of minimum spend.





## event spaces - BAR

Our bar area is available for exclusive hire, and is ideal for small groups or stand-up gatherings. This colourful space features banquette seating and removable furnishings (stools and low tables), with full views of the street outside.

Capacity: 30

Minimum spend: \$4,000

Standard opening hours:

Monday 5:30pm–10:30pm

Tuesday to Thursday 11:30am–2:30pm, 5:30pm–10:30pm

Friday and Saturday 11:30am–2:30pm, 5:30pm–11pm

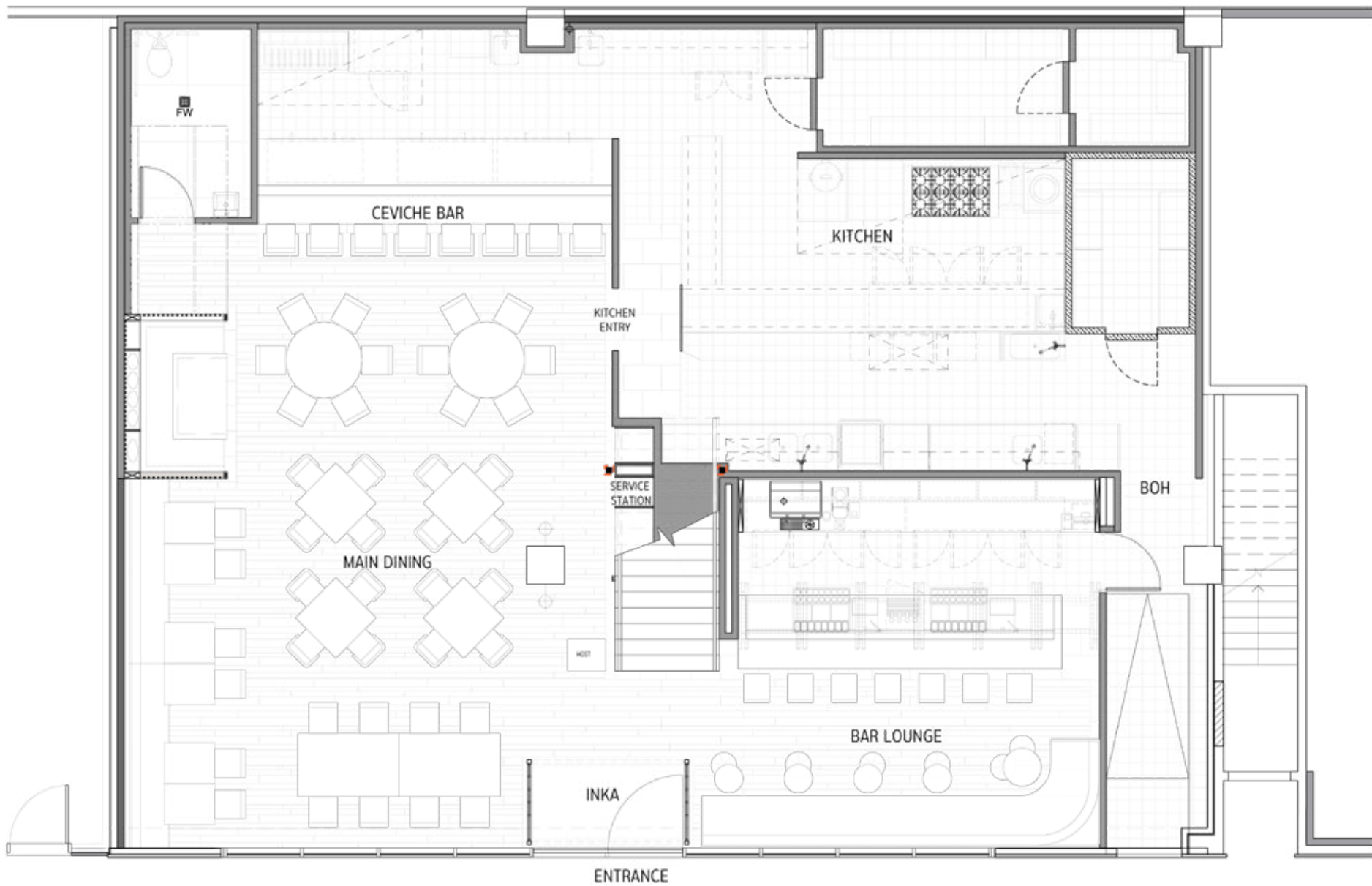
Sunday 11:30am–2:30pm, 5:30pm–10:30pm

**Bump-in:** available 1 hour prior to booking time.

**Bump-out:** available 1 hour after booking finish time. For extended access outside of these times, a \$200 per hour fee applies.

**Deposit:** 20% of minimum spend.





# menu packages

## Set Menu 1 - \$98 per person

EDAMAME (GF, DF, VG)  
Chilli garlic miso

AHUACA-MOLLI (GF, DF, V)  
Guacamole plantain chips

ASSORTED SASHIMI (GF, DF)  
Chefs selection of fresh sashimi

CEVICHE CLASSICO (GF, DF)  
Kingfish in citrus-based spiced marinade, coriander,  
crispy corn, sweet potato flakes & puree

TUNA TOSTADA W/ TRUFFLE  
Fresco cream, ponzu, chives, wasabi tobiko

TORI MUNENIKU (GF, DF)  
Spiced chicken breast, edamame and mushroom adobo,  
aji panca, nikkei verde

IKON ENSALADA (GF, DF, V)  
Daikon, bonito, kombu seaweed w/ jalapeno dressing  
dressing

POTATO CRISP HUANCAINA (GF, V)  
Crispy potato bites served with Peruvian yellow pepper  
sauce

MATCHA CHEESE CAKE (V)  
Green tea soufflé sponge, lemon yuzu curd, mandarin  
sorbet, fresh strawberry

## Set Menu 2 - \$120 per person

AHUACA-MOLLI (GF, DF, V)  
Guacamole plantain chips

NASU DENGAKU (GF, DF, VG)  
Fried eggplant, yuzu miso, jalapeno, mixed nuts

ASSORTED SASHIMI (GF, DF)  
Chefs selection of fresh sashimi

NIKKEI CEVICHE (GF, DF)  
Tuna, smoked tiger's milk, watermelon, edamame, hijiki

GRILLED HOKKAIDO SCALLOP (GF)  
In Peruvian black mint, soubise, house pickle

WAGYU SIRLOIN MBS6+ (GF, DF)  
Charred pineapple salsa, yakiniku glaze  
BRUSSEL SPROUTS (GF, DF, V)  
Yuzu glaze, furikake

IKON ENSALADA (GF, DF, V)  
Daikon, bonito, kombu seaweed w/ jalapeno dressing  
dressing

POTATO CRISP HUANCAINA (GF, V)  
Crispy potato bites served with Peruvian yellow pepper  
sauce

INKA CHOCOLATE FONDANT (GF, V)  
Chocolate miso fondant, caramel, chocolate soil and  
banana ice cream

GF - GLUTEN FREE

DF - DAIRY FREE

V - VEGETARIAN

VG - VEGAN





## canape menu - sample

A minimum order of \$30 per item is required. All canape menus can be customised—please contact us to discuss your needs.

### OYSTERS (GF) (DF)

Served with wakame and finger lime  
\$6 each

### AHUACA-MOLLI (GF) (DF) (V)

Guacamole, Plantain Chips  
\$6 each

### NASU DENAKU (GF) (DF) (V)

Fried Eggplant, Yuzu Miso, Jalapeno, Mixed Nuts  
\$9 each

### PRAWN TACOS (DF)

Grilled Prawns w/ Yuzu Kosho  
\$7.50 each

### TUNA TOSTADA WITH TRUFFLE

Fresco Cream, Ponzu, Chives, Wasabi Tobiko  
\$10 each

### WAGYU + TATAKI TIRADITO (Peruvian-style sashimi)

Wagyu MB8+, Ponzu, Onion, Garlic  
\$11 each

### SNAPPER TIRADITO (Peruvian-style sashimi)

Garlic Ponzu, Jalapeno Salsa, Truffle Oil  
\$10 each

### 21-PIECE OMAKASE PLATTER

Chefs selection of sushi, nigiri and maki rolls  
\$120

### YAKITORI SKEWERS (GF, DF)

Shiokoji Chicken Breast, sichuan pepper soy, olive miso, celery  
\$12 each

### PICARONES (DF) (GF)

Peruvian Fried Doughnuts, Spiced Syrup, Orange Sorbet  
\$9 serve

GF - GLUTEN FREE

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VG - VEGAN





## BEVERAGE PACKAGES

We offer an extensive list of distinguished local and international wines and spirits, as well as cocktails crafted to complement your dining experience.

Two beverage package options are available to pair alongside your chosen menu. Note that non-alcoholic beverage pairings are available with all package options.

Beverages are unlimited and offered for a duration of 3 hours.

### **\$75**

Miguel Torres Pais Sparkling Rose'  
Costella Della Rosa Pinot Grigio  
William Cole Pinot Noir  
Clonakilla Hilltops Shiraz  
Asahi

### **\$100**

Gallagher Blanc de Blanc  
Caudrina Romano 'Mej' Chardonnay  
Zaccagnini Montepulciano DOCG  
Kaesler Barbera 2019  
Hitachino Nest Yuzu Lager

## ADDITIONAL INFORMATION

### Opening hours:

Monday Dinner 5:30pm – 10:30pm

Tuesday – Thursday Lunch 11:30am – 2:30pm, Dinner 5:30pm–10:30pm

Friday and Saturday Lunch 11:30am – 2:30pm, Dinner 5:30pm – 11pm

Sunday Lunch 11:30am = 2:30pm, Dinner 5:30pm–10:30pm

For restaurant hire outside of these hours, please contact [info@inka.com.au](mailto:info@inka.com.au).

### Location:

We are located at Shop B11A/148 on the ground floor of the Canberra Centre. The restaurant entrance is on Bunda St, near the corner of Akuna St.

### Parking:

Parking is available at the Canberra Centre car park. Vehicle entry is via Petrie and Cooyong Streets.

### Venue access:

Deliveries are accepted before 11am, Tuesday to Sunday.

### Tentative booking:

A tentative booking allows you to place a temporary hold on an available date. We will hold your preferred date for a period of 7 days. If we receive a conflicting booking request in this period, we will contact you and give you 24 hours to confirm your booking. If you do not confirm the booking within this period, we may cancel your tentative booking.

### How to confirm your booking:

When you are ready to confirm your booking, you will need to:  
inform us you would like to proceed with the booking; and,  
pay a deposit of at least 20% of the applicable minimum spend.  
Your deposit will be applied as a credit to your food and beverage spend.



#### Cancellation policy:

We will do our best to accommodate changes to your booking but please note: if you cancel within 7 days of your booking date, a cancellation fee of 50% of the confirmed food and beverage selections will apply. Your deposit will be applied as a credit to the cancellation fee; if you cancel between 8–14 days before your booking date, your deposit will be forfeited in full; and, if you cancel 15 days or more before your booking date, we will refund your deposit minus a \$50 processing fee. Please note that our cancellation policy will apply if you reschedule your booking. If we are forced to cancel your booking due to unexpected environmental circumstances (such as major weather event or Covid restrictions), we will work with you to reschedule and you will receive a credit for any amount you have paid. We will not be responsible for any expenses you incur as a result of the cancellation or rescheduling.

#### Minimum spend:

The minimum spend which applies to your function is set out in this brochure and will be confirmed before you pay the deposit. The costs of any additional items and/or services (for example special equipment that you would like us to provide) do not contribute to the minimum spend. If your function does not reach the minimum spend, you still will be required to pay the balance of the minimum spend amount.

#### Special dietary requirements:

You must advise us of your selection of food and beverage options at least 14 days before the date of your booking. If you or your guests have any special dietary requirements, you must provide the details and the guest's full name at the time you confirm your food and beverage menu choices. We will endeavour to cater for all dietary requirements and will advise you if we are unable to accommodate. Please note that it is the responsibility of the person with special dietary requirements to confirm with our staff prior to consuming food or beverages. We will take reasonable steps to avoid cross-contamination but cannot guarantee that it will not occur. All meat on our menu is Halal certified.

#### Damages:

You are responsible for any damage caused by you, your guests, your contractors or any property or equipment that you bring to the venue.

#### Final booking confirmation (7 days before event):

You must confirm final guest numbers, including the full name of any guest with dietary requirements that we have agreed to accommodate, via email. After this final confirmation: we may not be able to accommodate an increase in guest numbers or a change in dietary requirements; and, if guest numbers decrease, a fee of \$40 will apply for each guest no longer attending. Any special requests including layout, bump in and out times or AV must be confirmed via email.

#### Service Charge:

An automatic gratuity of 10% is added to all function bookings. This goes directly to our staff.

#### Cakeage Charge:

A cakeage charge of \$6 per person applies if you wish to bring your own cake. We do not offer birthday cakes as part of our menu.

#### Licence requirements:

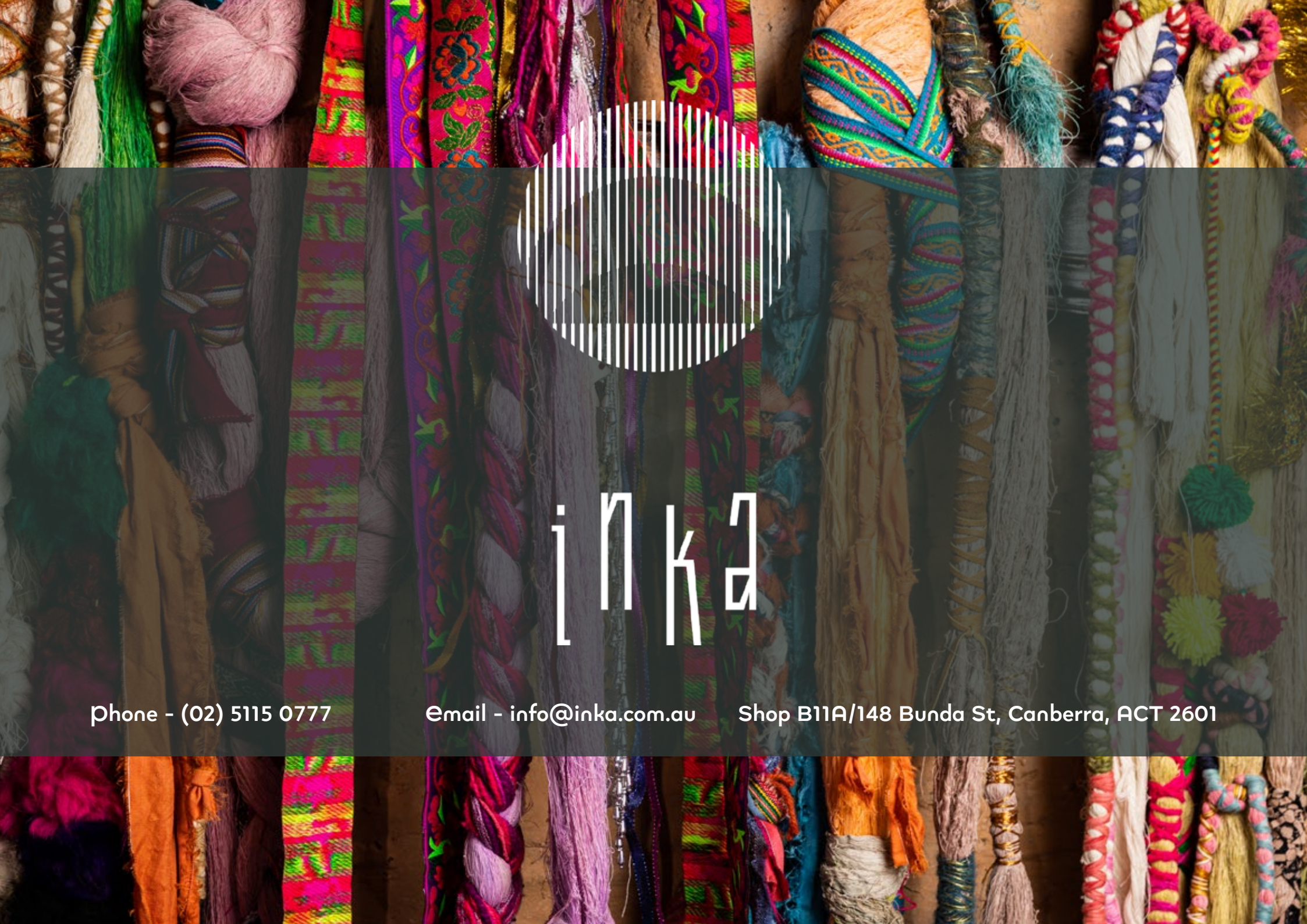
We will comply with all applicable licence requirements, including responsible service of alcohol, trading hours and the impact of our operations on the surrounding area (including noise restrictions).

#### AV hire:

We are able to arrange AV hire for your event. Please outline your requirements at the time of booking.

#### Outside equipment and decor:

Any decorations, signage, electrical or AV equipment that you would like to use must be approved in advance by our team and must not cause any damage to our venue. Glitter and confetti are generally not permitted. Any equipment or property that you bring to the venue remains your responsibility at all times.



# inka

Phone - (02) 5115 0777

Email - [info@inka.com.au](mailto:info@inka.com.au)

Shop B11A/148 Bunda St, Canberra, ACT 2601