



BAY 九 INE

OMAKASE

Bay Nine Exclusive Buy-Out



Exclusive buy-out for your event at Bay Nine Omakase

Bay Nine offers an immersive dining experience that continues to win fans the world over. The Omakase experience is a culinary art form that showcases the finest ingredients. Our chefs present authentic Japanese cuisine with a contemporary twist. Omakase at Bay Nine is an intimate experience where our chefs determine the menu based on the day's best produce. We dare you to trust us.

Bay Nine is able to be hired exclusively for Lunch and Dinner (Monday - Thursday). Minimum spend applies.

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Set Menu Table Experience

Capacity: 20 guests

Based on the Omakase principle, this 8-course service is designed for diners who prefer more privacy and more suited to business lunches and dinners.

Omakase Counter Experience

Capacity: 10 guests

This is an 11-course menu curated by our chefs using the freshest high-quality ingredients, sourced daily. Diners will embark on an immersive Omakase culinary experience where our chefs present the inspiration behind each meticulously crafted dish.

Cocktail Experience

Capacity: 30 guests

Premium Nigiri and Sashimi consisting of bespoke, premium produce, hand selected by our expert Chefs.



Counter Seats



Table Seats

Sample Omakase Counter Experience Menu

Seasonal Assorted Sashimi

Seasonal fish, sea urchin, caviar

Mentaiko Aemono

Scallop, mentaiko (cod roe), wakame oil, konbu, sugarloaf cabbage

Nas Denkaku Tart

Eggplant, miso, snow pea tendrils, almond, hazelnut, walnut

Assorted Tempura Seasonal

Kagoshima Wagyu Tataki

Kagoshima wagyu sirloin, potato, mountain caviar

Dobinmushi

Abalone, snapper, prawn, mushroom

First round Nigiri Selection

Fish bone stock Miso Soup

Second round Nigiri Selection

Palate Cleanser

Rice brownie, miso caramel, yuzu curd





Sample Intimate Table Set Menu

Seasonal Assorted Sashimi

Seasonal fish, sea urchin, caviar

Mentaiko Aemono

Scallop, mentaiko (cod roe), wakame oil, konbu, sugarloaf cabbage

Nas Denkaku Tart

Eggplant, miso, snow pea tendrils, almond, hazelnut, walnut

Assorted Tempura Seasonal

Kagoshima Wagyu Tataki

Kagoshima wagyu sirloin, potato, mountain caviar

Dobinmushi

Abalone, snapper, prawn, mushroom

Seasonal Nigiri Selection

Rice brownie, miso caramel, yuzu curd



Sample Whisky Pairing Menu

Japanese Highball with Chita Suntory Japanese Whisky

Welcome cocktail on arrival

Toki Sour

*Second cocktail welcome by our chefs
paired with 1st course*

Yamazaki Distiller's Reserve Whisky, Yamazaki

paired with 2nd course

Hakushu Single Malt Japanese Whisky, Hakushu

paired with 3rd course

Yamazaki Distiller's Reserve Whisky, Yamazaki

paired with 4th course

Hibiki Suntory Harmony Whisky, Hakushu

paired with 5th course

Hakushu 12-Year-Old Single Malt Whisky

paired with 6th course

Yamazaki 12-Year-Old Single Malt Japanese Whisky

paired with 7th course

Hibiki Blender's Choice Japanese Whisky, Yamazaki

paired with 8th course

Sample Sake Tasting Flight

Kunizakari Saika Daiginjo

国盛 彩華 大吟醸

Houraisen Kasumizuki Junmai

蓬萊泉 霞月 純米

Tengumai Umajun Junmai

天狗舞 旨醇 純米

Tentak Kokoro Junmai Daiginjo

天鷹心 純米大吟醸

Tsukinokatsura Iwai 80 Junmai

月の桂 祝 80 純米

Yoshinogawa Yuzush

吉乃川 ゆず酒

Terms

BOOKING GUARANTEE POLICY

Bay Nine Omakase Exclusive Hire bookings require a 50% deposit payment to secure the space. The remainder of the minimum spend will be invoiced to you and is due one week prior to your dining date.

BOOKING CANCELLATION

For exclusive bookings, if you are to cancel outside of 14 days prior to your event, a refund of deposit will be provided. If you cancel within 14 days prior to your booking, your deposit payment will not be refunded.

SURCHARGES

A 10% surcharge applies on Sundays.

A 15% surcharge applies on all Public Holidays.

PAYMENT PROCESSING FEE

All Debit Card and Credit Card Payments including AMEX will incur 1.6% surcharge.

ADDITIONAL INFORMATION

No BYO are permitted.

DIETARY REQUIREMENTS

Omakase is dependent on seasonal produce and changes daily. Our food contains raw and cooked seafood, various shellfish, sesame, gluten, dairy and meat. There are four main dietaries we are unable to cater for, those being pregnancy, vegans/vegetarians, no seafood/raw seafood, gluten-free. Please inform us well in advance of Chef creating the menu of any other dietary requirements.



For more information, enquire with
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