APOTHECARY

A SHOREDITCH IZAKAYA

PRIVATE DINING & PARTY BROCHURE



WELCOME Traditionally an izakaya is an informal Japanese bar where guests come with friends and colleagues to unwind and enjoy drinks alongside small plates of freshly prepared order and the kitchen serves food as and when it's ready. At Apothecary we bring together the drinks, flavours and relaxed vibe of a traditional Izakayas, in a welcoming Shoreditch environment with a respectful nod to Japan alongside the energy & creativity of East London. Altogether a combination that is unique to Apothecary and

one we hope you will enjoy.

Treat your guests to a truly unique dining experience at 36 Charlotte Road, Shoreditch.







PRIVATE HIRE

Group bookings for 12+ guests can be arranged at Apothecary upon request.

With a number of intimate semi-exclusive areas that showcase different views of the venue, you can experience the buzz and ambience of Apothecary while also enjoying your own dining experience that's perfect for group bookings, birthday parties or business meals with a difference.

Stylishly decorated interiors, superb menus and service will transform an event into an impressive experience. Our team are on hand to assist you with any requirements you may have.

To make an enquiry or for any further assistance please contact our Events team on 0207 060 5335, email us at hello@apothecaryeast.co.uk to submit your enquiry.

Minimum spend may apply.



CHEF'S TABLE

Enjoy a front row seat in the beating heart of the kitchen at Apothecary from our Chef's Table - a bespoke dining experience like no other.

Guests are welcome to meet the chefs and watch the talented team prepare each dish.

This intimate private table holds up to 8 guests.

A La Carte and Sharing menus are available with recommended paired sakes and cocktails.

It's a private dining experience to remember.

Minimum spend may apply.





APOTHECARY BAR

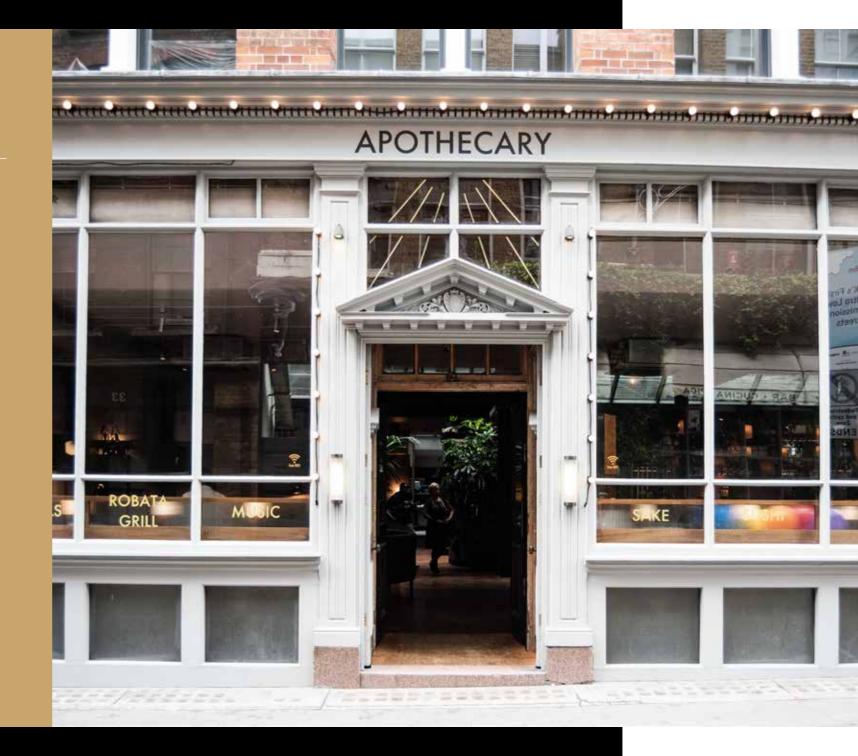
We emphasise not only being a restaurant, but an 'Izakaya', a Japanese bar that serves freshly prepared 'drinking food'.

Izakaya translates as 'stay, drink place'.

Apothecary echoes the same buzzy, sociable environments of Japan's ubiquitous Izakaya bars, whilst also giving a nod to its East London surroundings.

The drinks include handcrafted cocktails, both hot and cold sakes, local and Japanese beers and whiskeys, and an exquisite list of wines.

Music plays an important part in what we do at Aothecary, with playlists and live DJ sessions every Friday and Saturday night from 7pm to midnight.





PRIVATE EVENTS ROOM

The private events room at Apothecary: A Shoreditch Izakaya is located in the basement of this Victorian warehouse (and former apothecary), situated in the heart of Shoreditch.

The private room can accommodate up to 22 seated guests or up to 35 for standing receptions.

The room has exposed brick in keeping with the cool vibes of the Shoreditch area as well as a classic analogue stereo system and a vintage turntable.

The private dining room is ideally suited for a range of events including presentations, meetings and private lunches and dinner parties.

Minimum spend may apply.

PARTY MENUS

MENU 1

£30

JAPANESE SNACKS,
SELECTION OF SUSHI ROLLS
BUNS, SIDE DISHES
& DESSERT

*MENU NOT APPLICABLE FOR THE PRIVATE EVENTS ROOM

PER PERSON

MENU 2

£45

JAPANESE SNACKS, HIRATA
BUNS, SELECTION OF SUSHI
ROLLS, YELLOWTAIL TIRADITO,
MIXED ROBATA ITEMS,
TEMPURA, SIDES & DESSERT

PER PERSON

MENU 3

£55

JAPANESE SNACKS, HIRATA
BUNS, SELECTION OF DELUXE
SUSHI ROLLS, YELLOWTAIL
TIRADITO, WAGYU SKEWERS,
TEMPURA, MIXED ROBATA
ITEMS, SIDES & DESSERT

PER PERSON

DRINKS PACKAGES

POA

CAMDEN HELLS,
HOUSE RED / WHITE,
PROSECCO, CHAMPAGNE
& COCKTAILS

£30 PER PERSON

Lotus Root Crisps

Slow Cooked Pork Belly Bun

BBQ Beef Short Rib Bun

Spicy Tuna Roll

Salmon Den Miso Roll

Teriyaki Chicken Thigh

Grilled Cauliflower, black sesame

Crispy Prawn Tempura

Miso Glazed Aubergine

Sushi Rice

Furikake Rice

Wafu Leaf Salad

Yuzu Baked Cheesecake

*Please note this menu is not available in the Private Events Room.

£45 PER PERSON

Lotus Root Crisps

Slow Cooked Pork Belly Bun

BBQ Beef Short Rib Bun

Cornish Crab Roll

Deluxe Salmon Den Miso Roll

Teriyaki Chicken Thigh

Blackened Salmon

Yellowtail Tiradito

Grilled Cauliflower, black sesame

Crispy Prawn Tempura

Miso Glazed Aubergine

Sushi Rice

Furikake Rice

Wafu Leaf Salad

Pickled Vegetables

Yuzu Baked Cheesecake

£55 PER PERSON

_otus Root Crisps

Slow Cooked Pork Belly Bun

BBQ Beef Short Rib Bun

Deluxe Spicy Tuna Dragon Roll

Deluxe Salmon Den Miso Roll

Teriyaki Chicken Thigh

Japanese A4 Wagyu Beef (45g)

Blackened Salmon

Yellowtail Tiradito

Smokey Tenderstem Broccoli

Grilled Cauliflower, black sesame

Crispy Prawn Tempura

Miso Glazed Aubergine

Kimchi Rice

Sushi Rice

Furikake Rice

Wafu Leaf Salad

Pickled Vegetables

Yuzu Baked Cheesecake





10 x Camden Hells £50

4 x Bottles of House White Wine £90

4 x Bottles of House Red Wine £90

4 x Bottles of Prosecco £110

4 x Bottles of Champagne £225

10 x Crafted Cocktails £90

10 x Jubel Peach or Hawkes Urban

Orchard Cider (mix and match) £48



A discretionary service charge of 12.5% will be added to your bill.

Please inform the events team if you have any food allergies or special dietary requirements.

A £5 deposit per person will be required to secure your bookings.

