



ÒRA

8-10 DANKS ST
WATERLOO
NSW 2017

EVENINGS

WABI

ŌRA, a sophisticated, seductive and sensory wonderland. A place where we challenge ourselves to influence the way you eat, drink, and socialise.

Paying homage to the art of the Japanese chef knife, we blend traditional techniques with contemporary influences alluring you across three distinct offerings: Japanese dining, Omakase and our semi-private space, So She Me cocktail lounge.

Find beauty in imperfection. Find your togetherness and your escape. Indulge in an experience like no other. Find your ŌRA.

A modern exploration of traditional Japanese cuisine from chef's table to cocktail lounge set within the industrial bones of a Waterloo warehouse.

Across all elements of ŌRA, the key focus of Executive Chef Nobuyuki Ura is on freshness and seasonality.



SABI



THE BEAUTY OF IMPERFECTION

Ura says what separates Japanese cuisine from all others is that ‘it’s deceptively simple and designed to showcase prime produce, picked at the height of the season’. While Ura began his apprenticeship at age 18 at Meguro Gajoen, a small luxury hotel in Tokyo, he has been in Australia since 1989, serving Japanese cuisine in his adopted home. He joined sushi e as executive chef in 2006 and took it to great heights as a hatted restaurant, praised by The Sydney Morning Herald’s food critics.

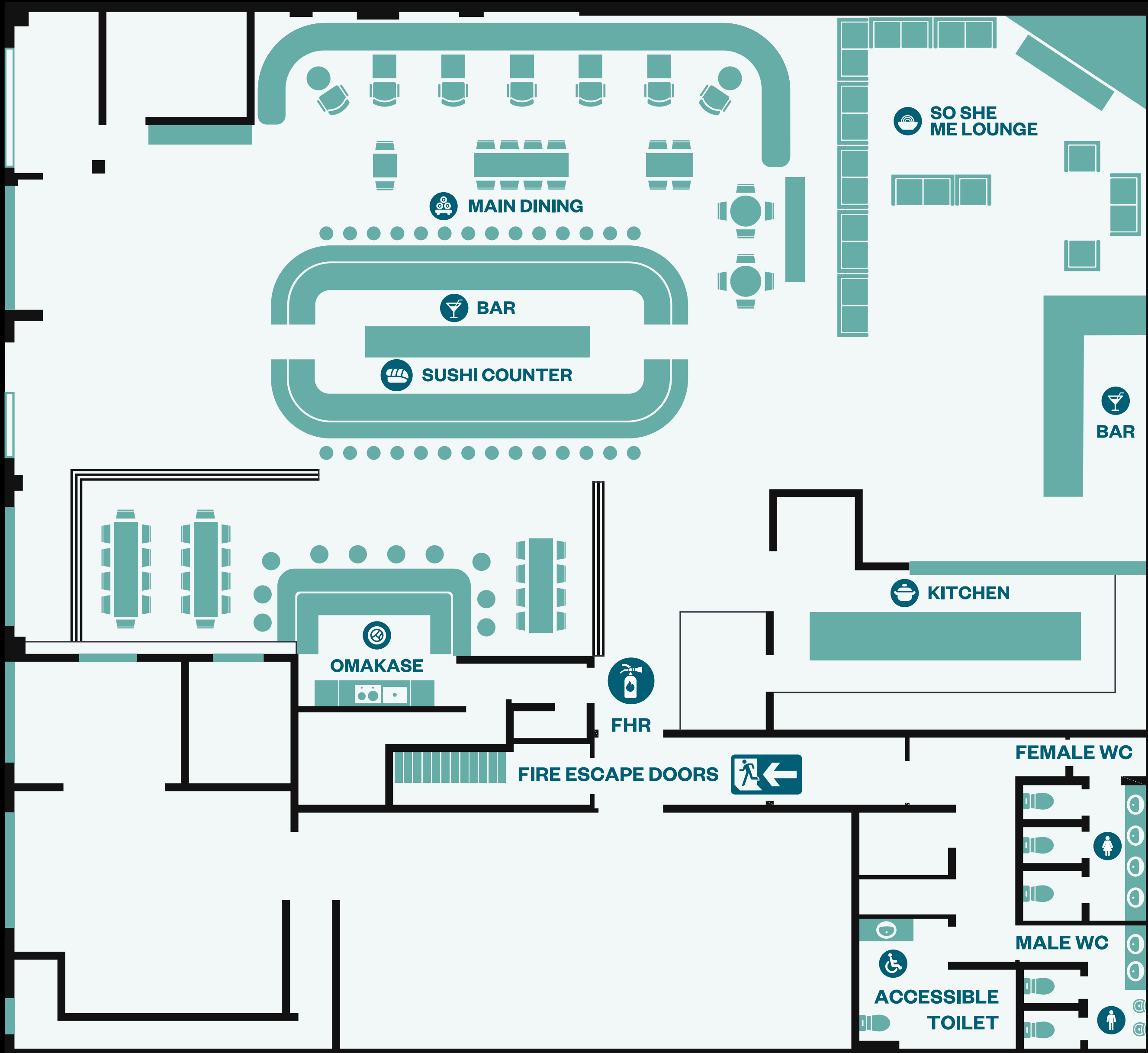
ŌRA is a play on Aura and represents “the distinctive atmosphere or quality that seems to surround and be generated by a person, thing, or place”. The interior created by Kelly Ross, is based on the Japanese design concept of Wabi Sabi where we find beauty in imperfection and we beckon you to embrace yours. Whether you’re savouring curated experiences or indulging in late night revelry, ŌRA provides a haven where you can feel at ease and unrestrained to express your true self, flaws and all.

Showcasing the very best Australian produce, the menu at ŌRA sits alongside a beverage offering that includes seasonal cocktails; artisanal Sake from New-Gen makers and an international wine list that includes some Japanese examples.








Add some drama and industrial flair to your next event with an evening at ŌRA.

EVENT SPACES





ÔRA

- MAIN DINING 
- SO SHE ME LOUNGE 
- OMAKASE 
- SUSHI COUNTER 
- KITCHEN 
- BAR 
- FEMALE WC 
- MALE WC 
- ACCESSIBLE TOILET 
- FHR 

DINING ROOM

Ensnconced by velvet banquette seating and soft oyster lights - our Dining Room is brooding, elegant and immediately inviting. This area is perfectly suited for seated affairs, with long tables upon which to share food, wine and laughter.

SEATING CAPACITY:

110 people – Seated
200 people – Standing



OMAKASE

Mark milestone occasions with a dining experience unlike any other. An evening of Omakase is a deeply personal event, shared between your closest friends and family. Seated at the Chef's Counter, you will be taken on a 9 course culinary journey guided by Executive Chef Nobuyuki Ura.

SEATING CAPACITY:

10 people – Seated
(minimum spend \$2,500)
T&C's apply for omakase

SO SHE ME

For those envisioning a standing cocktail party or a casual seated banquet, look no further than our So She Me lounge. Tucked in the back, this semi-private dining and function space offers options for a private bar and canapé service.

SEATING CAPACITY:

22 people – Seated
70 people – Standing



EXCLUSIVE USE OF ORA

MAXIMUM CAPACITY:

Sitting 110 or Standing 200
(We can host up to 75 guests
with our in house furniture.
Higher numbers will require
additional furniture that will
need to be hired at your cost)

EVENT STYLES:

Canape/Cocktail/Banquet
All bookings of 6+ incur a
10% service charge

MINIMUM SPENDS:

LUNCHTIME EVENTS

\$15,000

MONDAY/TUESDAY

\$20,000

WEDNESDAY/THURSDAY/SUNDAY

\$25,000

FRIDAY/SATURDAY

\$35,000

SO SHE ME LOUNGE

EXCLUSIVE USE:

Minimum spend of \$7.5k.
22 Sitting
70 Standing

EVENT STYLES:

Canape/Cocktail/Banquet
All bookings of 6+ incur
a 10% service charge

BANQUET MENU



ORA SHARED BANQUET

\$110pp (MINIMUM 2 PERSONS)

GRILLED SPICY EDAMAME

ORA ASSORTED SASHIMI

Chefs selection

**BALMAIN BUG TEMPURA
SAN CHOI BAO**

Cucumber, avocado, sweet
soy, spicy mayo

WAGYU BEEF TATAKI

Seared Wagyu sirloin, ponzu
dressing, fried leek, chive,
shiso

ORA SUSHI SELECTION

Chefs selection

MISO SOUP

Tofu, spring onion, wakame

CHARCOAL GRILLED

WAGYU BEEF

Truffle misoor

OR

MISO ORA SALMON

YUZU CHEESECAKE

Fresh berries

SAKURA MOCHI ICE CREAM

ORA PREMIUM BANQUET

\$150pp (MINIMUM 6 PERSONS)

TUNA TARTARE

French caviar, aonori tapioca
cracker

PRAWN RAVIOLI

Sweet kyoto miso broth, baby
shiso, baby coriander

ORA KING SALMON SASHIMI

Ginger, chives, garlic oil, ponzu

**BALMAIN BUG TEMPURA
SAN CHOI BAO**

Cucumber, avocado, sweet soy,
spicy mayo

ORA NIGIRI

Tuna, scampi with scampi
caviar, salmon belly seared,
snapper

MISO COD

Pickled daikon

**WAGYU SIRLOIN STEAK
MS7**

Asian greens, miso sesame
sauce

YUZU CHEESECAKE

Fresh berries

*** menu items are subject to change due to seasonality. Ask us about our vegetarian banquet menu. Menus can be specifically curated to your requirements.

CANAPÉ PACKAGES





ORA CANAPE ONE

\$55pp

10 pieces per person

Select a maximum of 3 options
per section

Additional pieces can be added
at the price listed by each item

ŌRA FAVOURITES

Prawn shumai (1pc)

Wagyu tataki (2pc)

SASHIMI & RAW

Kingfish sashimi (2pc)

Snapper sashimi (2pc)

Salmon sashimi (2pc)

Tuna sashimi (2pc)

NIGIRI (PER PIECE)

Tuna

Salmon

Kingfish hiramasa

Snapper

Cuttlefish

Tamagoyaki (Japanese omelette)

SUSHI ROLLS (2 PIECES PP)

Spicy tuna roll

Tasmanian salmon roll

Wagyu beef roll

HOT/CHARCOAL GRILL (PER PIECE)

Chicken Karaage

Chicken Yakitori

Eggplant nasu dengaku

DESERTS

Matcha macaroons

Mini miso caramel tart

Yuzu cheesecake

CANAPE PACKAGE ADD ONS

Balmain bug tempura

san choi bao (1pc) 18

Black Cuttlefish tempura 27

Miso cod skewer 20

Wagyu Rib eye (800g) 195

Add Caviar to your Nigiri 10 per gram

ORA CANAPE TWO

\$80pp

10 pieces per person

Select a maximum of 3 options
per section

Select a maximum of 2 options
from nigiri and charcoal grill section

Additional pieces can be added at
the price listed by each item



ŌRA FAVOURITES

Prawn shumai (1pc)

Wagyu tataki (2pc)

SASHIMI & RAW

Fresh Pacific oysters (1pc)

Kingfish sashimi (2pc)

Snapper sashimi (2pc)

Salmon sashimi (2pc)

Tuna sashimi (2pc)

NIGIRI (PER PIECE)

Blue fin tuna otoro

Salmon belly

Kingfish belly

BBQ Unagi

Scampi

Sea urchin

Japanese Wagyu A5

Salmon roe

SUSHI ROLLS (2 PIECES PP)

Spicy tuna roll

Tasmanian salmon roll

Wagyu beef roll

Ocean roll

Dragon roll

Vegetable roll

HOT/CHARCOAL GRILL (PER PIECE)

Chicken Yakitori

Lamb outlet

Wagyu skewer

Eggplant nasu dengaku

DESSERTS

Matcha macarons

Mini miso caramel tart

Yuzu cheesecake

CANAPE PACKAGE ADD ONS

Balmain bug tempura
san choi bao (1pc) 18

Black Cuttlefish tempura 27

Miso cod skewer 20

Wagyu Rib eye (800g) 195

Add Caviar to your Nigiri 10 per gram

ORA CANAPES

Minimum 10 persons



ŌRA FAVOURITES

Prawn shumai (1pc)	4
Balmain bug tempura san choi bao (1pc)	18
Wagyu tataki (2pc)	6.5

SASHIMI & RAW

Fresh Pacific oysters (1pc)	5
Kingfish sashimi (2pc)	6
Snapper sashimi (2pc)	5
Salmon sashimi (2pc)	6
Tuna sashimi (2pc)	6

NIGIRI (PER PIECE)

Blue fin tuna otoro	15
Tuna	7
Salmon	7
Salmon belly	10
Kingfish hiramasa	7
Kingfish belly	10
BBQ Unagi	8
Snapper	6
Scallop	8

Cuttlefish	5
Scampi	14
Sea urchin	11
Japanese Wagyu A5	16
Tamagoyaki (Japanese omelette)	3
Salmon roe	10
Add Caviar	10 per gram

SUSHI ROLLS (2 PIECES PP)

Spicy tuna roll	6.5
Tasmanian salmon roll	6.5
Wagyu beef roll	7
Ocean roll	7.5
Dragon roll	7.5
Vegetable roll	4.5

HOT/CHARCOAL GRILL (PER PIECE)

Chicken Kaarage	3
Black Cuttlefish tempura	27
Chicken Yakitori	8
Lamb outlet	15

Wagyu skewer	16
Miso cod skewer	20
Wagyu Rib eye (800-950g)	MP
Eggplant nasu dengaku	3

DESSERT

Matcha macarons	4.5
Mini miso caramel tart	7
Yuzu cheesecake	5

BEVERAGE PACKAGES



ORA BEVERAGE PACKAGE

2 hours \$60 | 3 hours \$85 | 4 hours \$105

Sparkling water, soft drinks

BEER

Sapporo Lager

SPARKLING

Josef Chromy Brut
Methode Traditionelle

WHITE

Sensi Filo Grigio
Pinot Grigio, Sicily, Italy

ROSE

2021 Four Winds Sangiovese
Murrumbateman, NSW

RED

2021 Joseph Drouhin Gamay,
Beaujolais, France

*Wines are subject to change due to vintage changes and availability.

PREMIUM BEVERAGES

2 hours \$90 | 3 hours \$120 | 4 hours \$150

Sparkling water,
soft drinks, easy tea

BEER

Sapporo Lager

SPARKLING

Delamere Sparkling Rose

WHITE

2022 Tiefenbrunner Merus, Alto
Adige, Italy

2021 Badenhorst Secateur Chenin
blanc, Swartland, South Africa

2022 Mayfield Vineyard "1815"
Chardonnay, Orange, Nsw

ROSE

2021 Rameau d'Or Grenache,
Côte de Provence, France

RED

2018 Greystone Pinot noir North
Canterbury, NZ

2020 Majella Cabernet
Sauvignon, Coonawarra, SA

2017 Cumulus Shiraz,
Orange, NSW

PRIVATE DINING & EVENT TERMS AND CONDITIONS

Thank you for choosing ÒRA for your next special occasion or event!

Your signature on a returned copy of this document indicates your acceptance of these terms.

If you have any questions, please reach out to our team. We look forward to welcoming you and your guests to ÒRA.

DEPOSIT & PAYMENT

- Exclusive use of ÒRA will require a minimum spend dependent on the day of your event. Please confirm with management if you are unsure. There are no credits or refunds.
- A 10% surcharge will be applied to all bookings of over 6 guests.
- We require a credit card on file for confirmation.
- Signing this document holds you liable for full payment of any food, beverage and/or services provided by ÒRA.
- Payment of the final bill balance is required at the conclusion of the event unless prior arrangements have been made with management.
- Split bills are not permitted, with the exception of additional beverages, if required.
- Only 1 credit card will be accepted unless prior arrangements have been made with the management.

EVENT TIMINGS

- Unless the venue is booked for exclusive use, or arrangements have been made with management, your event will conclude after 4 hours.

Any extra food, beverage and/or space required will be charged accordingly.

- Please communicate with management if you need early access to the venue for bump ins or set ups.
- We are currently licensed until 10pm which will be the conclusion of any alcohol service. This may change with a current DA application for an extended license in progress.
- Any adjustment in event timings must be approved by management.

CONFIRMATION & DIETARY REQUIREMENTS

- We require confirmation of final numbers for your event at least 4 days prior to the event.
- If you or any of your guests have allergies or dietary requirements, please advise us at least 4 days prior to your event.

CANCELLATION

- Cancellation within 14 days of the event will result in being charged 50% of the total.
- Cancellation within 7 days of the event will result in being charged 100% of the total.

ACOUSTICS (APPLIES TO EXCLUSIVE USE)

- You may request to use the PA system or bring your own PA system, however, we reserve the right to
- control the volume or restrict use, if the use of the system does not comply with any local noise restrictions.
- Any bands, DJ's or live entertainment must be approved by us prior to the event.

RESPONSIBLE SERVICE OF ALCOHOL

- We are a licensed premise and will strictly enforce our responsible service of alcohol obligations.
- We reserve the right to refuse any guest service of alcohol or remove a guest from the premises at our absolute discretion.
- A responsible adult must accompany minors at all times.
- At no time are minors permitted to consume alcoholic beverages.
- Beverage service will cease approximately 30 minutes prior to the conclusion of your event.

SMOKING

- We are a strictly no smoking venue.

BEHAVIOUR

- We reserve the right to remove any guest that is unruly or engaging in illegal, abusive or offensive conduct.

DAMAGE & LIABILITY

- You will be held responsible for any loss or damage that occurs during the event. While we take all necessary care, we accept no responsibility for loss or damage, unless directly caused by us. Any loss or damage caused or contributed to by guests must be paid for by you on the day of the event or as otherwise required by management.

EXCLUSIVE USE OF ÒRA

- Maximum capacity: Sitting 75 Standing 200 (we can go up to 110 seated although furniture will need to be hired at their cost)
- Event styles: Canape/Cocktail/Banquet
- All bookings of 6+ incur a 10% service charge

MINIMUM SPENDS

- Lunch time \$15,000
Monday/Tuesday \$20,000
Sunday, Wednesday, Thursday \$25,000
Friday & Saturday \$35,000

GENERAL USE

- Upwards of 20-25+ should be sent a events form

SO SHE ME LOUNGE

- Minimum capacity: 10pax
- Maximum capacity: 22 Sitting | 70 Standing
- Event styles: Canape/Cocktail/Banquet
- Minimum spend: \$150 PP
- All bookings of 6+ incur a 10% service charge

OMAKASE (EXCLUSIVE USE)

- Minimum spend: \$2500
- Maximum capacity: 10 seated
- 50% non refundable deposit required upfront
- All bookings of 6+ incur a 10% service charge