



TOP ROE

PRIVATE EVENTS

# ABOUT US

Top Roe is a Yōshoko Japanese restaurant located in Austin Texas. Created by Executive Chef Paul Qui, there are two experiences offered under one roof: Top Roe Izakaya and Top Roe Hand Roll.

At Top Roe, geography, sustainability, seasonality, and producer methodology drive ingredient curation. We seek out American producers and farmers whenever possible; the closer the better. Additionally we maintain a larder focusing on dry aging, curing, pickling and preserving.

Our 12-seat handroll counter operates on a first come, first served basis. Because no one likes a soggy handroll, Top Roe's handrolls are exclusively offered at the handroll counter. The handroll counter also encourages a 30-to-45-minute dining experience to preserve the integrity of the freshly made handrolls.

Top Roe's menu in the izakaya-style dining room offers a small plate menu featuring agemono (fried dishes), yakimono (grilled dishes) and cold plates dictated by what's available from Qui's favorite local farms and meat and seafood purveyors. Stay for a while if you'd like! The izakaya dining room is designed to welcome longer dining experiences than its in-and-out handroll bar counterpart.





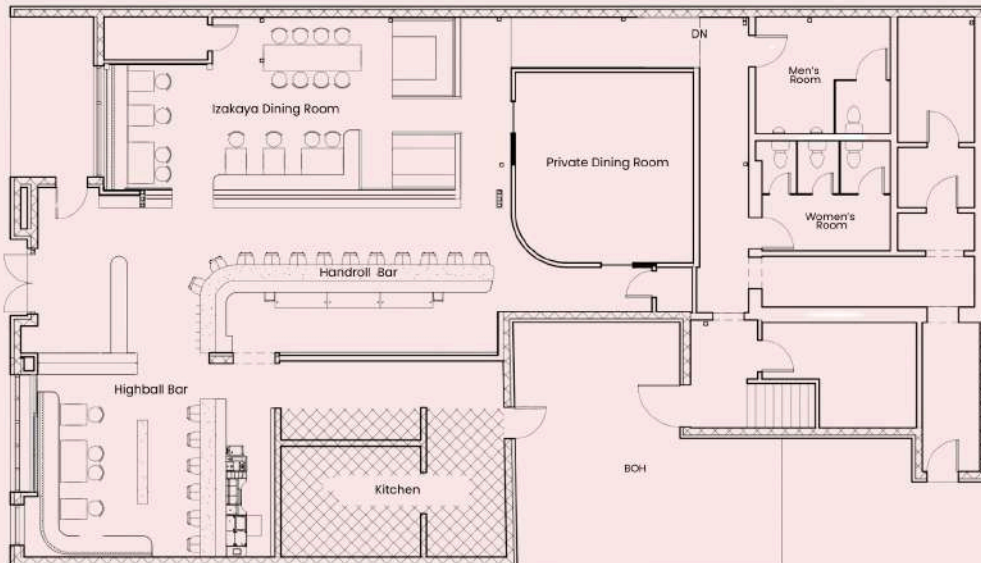


## FULL RESTAURANT BUYOUT

A full buyout combines the Izakaya, Handroll Bar, Highball bar and the private dining room.

MAX CAPACITY  
90 Standing Event  
66 Seated Event

MENU TYPES  
Lunch, Dinner  
Passed Bites  
Chef Station  
Whole Fish Breakdown





## IZAKAYA

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Top Roe's menu in the izakaya-style dining room offers a small plate menu featuring agemono (fried dishes), yakimono (grilled dishes) and cold plates dictated by what's available from Qui's favorite local farms and meat and seafood purveyors. Stay for a while if you'd like! The izakaya dining room is designed to welcome longer dining experiences than its in-and-out handroll bar counterpart.

MAX CAPACITY  
38 Standing Event  
34 Seated Event

MENU TYPES  
Lunch, Dinner  
Passed Bites  
Chef Station  
Whole Fish Breakdown



## PRIVATE DINING ROOM

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An intimate private dining room accommodating up to 12 guests. Allow Executive Chef Paul Qui and our culinary team to create a tailor-made menu exclusively for your special occasion.

**MAX CAPACITY**  
15 Standing Event  
12 Seated Event

**MENU TYPES**  
Lunch, Dinner  
Chef Station  
Whole Fish Breakdown



## HIGHBALL BAR

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Step into Top Roe's sleek 20-seat cocktail lounge, and discover a creative take on popular cocktail classics. Specializing in Japanese whisky highballs, Fox Tail takes a playful approach by offering dynamic highball cocktails made with vodka, tequila, and even sake. Under the direction of Jarmel Doss, the cocktail program seamlessly blends classic bartending techniques with modern innovation, making Fox Tail the ideal stop before or after your meal at Top Roe.

The bar also features the same small plate menu as the izakaya-style dining room, so you can enjoy a full experience with your drinks.

### MAX CAPACITY

25 Standing Event  
20 Seated Event

### MENU TYPES

Lunch, Dinner  
Passed Bites  
Chef Station







## HAVE A QUESTION OR WOULD LIKE TO BOOK WITH US?

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### BOOK AN EVENT

Email: [events@toproe.com](mailto:events@toproe.com)

### QUESTIONS

Email: [info@toproe.com](mailto:info@toproe.com)

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### VISIT US

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