

# GROUPS & EVENTS

Bringing the World to your Table





"Nuri," meaning "whole world" in Korean, embodies our profound connection to family, friends, and the vibrant city of Dallas—a connection that fills me with immense pride.

My journey, from South Korea through New Orleans and now to Dallas, has been a rich tapestry of experiences that I've woven into this singular fine dining destination.

At Nuri, we are committed to our "Care Right" culture, which reflects the humble, warm, and gracious nature of our team, coupled with an unwavering dedication to excellence. Every detail of your experience has been meticulously crafted to offer sophistication and personal attention, ensuring a luxurious and unforgettable dining journey.

With Appreciation,

A handwritten signature in black ink, appearing to read "Wan Kim", with stylized loops and flourishes.

Wan Kim





# PRIVATE DINING ROOM



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The private dining room can host up to 30 guests and is secured with sliding pocket doors—seamlessly connecting off of the main dining room. This room is ideal for presentations as concealed panels reveal a fully integrated 120" television and A/V system.

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# JADE TERRACE



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The Jade Terrace offers a semi-enclosed space that can host up to **50 guests seated** and features a **private bar** and entrance. You will have the option to add a private bartender for an additional fee. This space is also ideal for stand up cocktail receptions up to **75 guests**.

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# IMPERIAL ROOM



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Nuri's exclusive private dining space accommodates up to **40 guests**. Features a **private terrace** with retractable shades and a **dedicated bar**, with the option to add a private bartender and/or 85" TV for an additional fee.

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# MAIN DINING ROOM



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The main dining room accommodates up to 10 guests at a single table, or up to 26 guests within the same section across four tables (*one of 10, one of 8, and two of 4*). While not private, this lively area places you in the heart of the restaurant's energy. Perfect for guests who enjoy being part of the action.

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# FULL RESTAURANT BUYOUT



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A full restaurant buyout allows you to host up to **244** guests throughout our four spaces. Enjoy complete privacy, seamless flow between rooms, and a customized experience tailored entirely to your group. Perfect for high-impact events and elevated celebrations.

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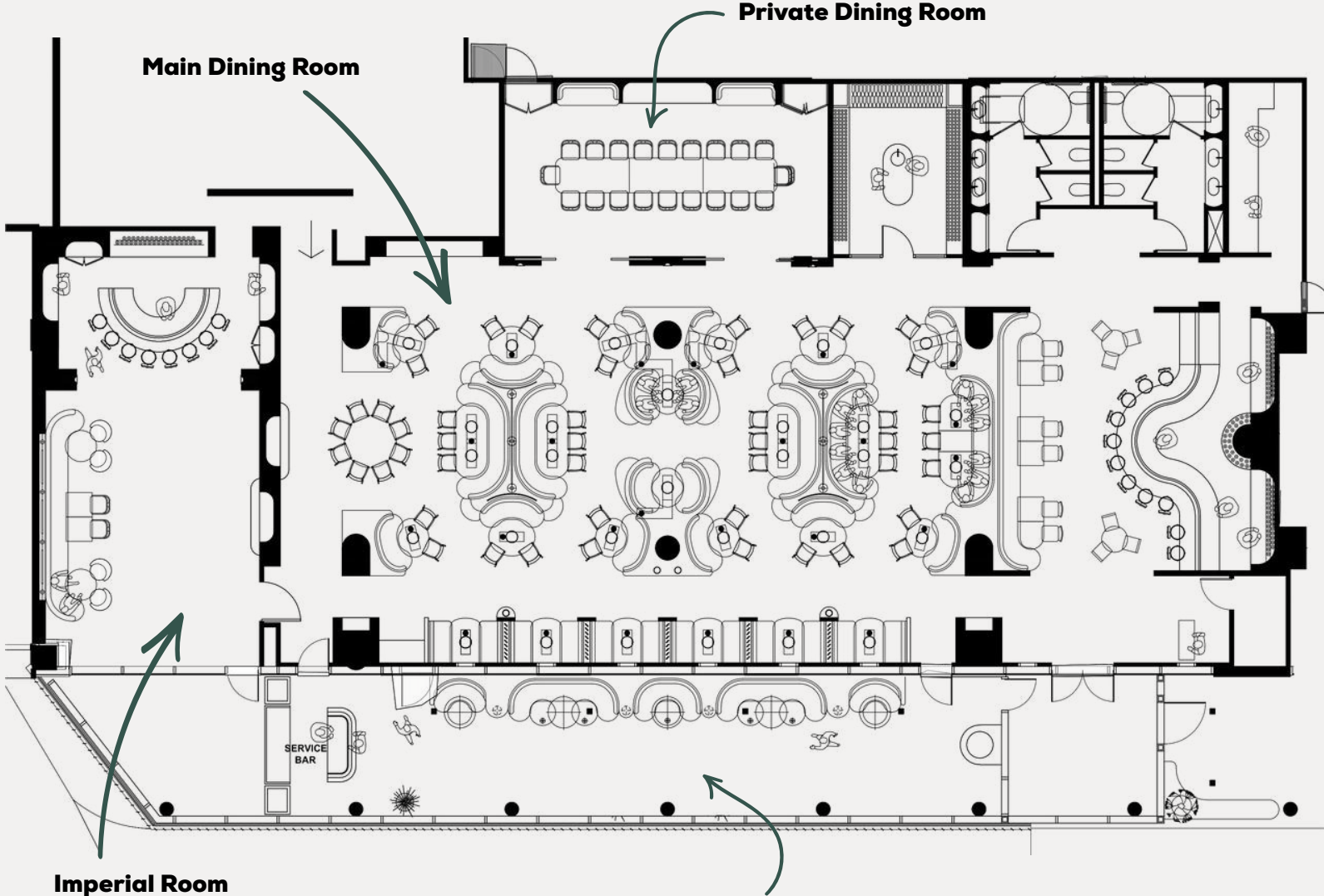
# FLOORPLAN

**Main Dining Room**

**Private Dining Room**

**Imperial Room**

**Jade Terrace**







## SEOUL MENU

\$139 PER PERSON

### STARTER

CHOICE OF

**Korean Gumbo**  
Kimchi, Akaushi Sausage, Beef, Potatoes

**Black Garlic Caesar Salad**  
Little Gems, Grana Padano, Brioche Croutons

### ENTREE

CHOICE OF

**10oz Filet**  
Blue Branch Ranch, OK

**16oz Prime Strip**  
44 Farms, TX

**Ora King Salmon**  
Celery Root Puree, Pickled Pearl Onion, Bok Choy

**Vegetable Bibimbap**  
Tofu, Soy Butter Rice Gochujang

### FOR THE TABLE

**Yukon Gold Buttermilk Mashed**  
Butter and Julienne Cut Scallions

**Chinese Broccoli**  
Garlic, Oyster Sauce

### DESSERT BOARD

**Peanut Butter Cake**

**Hummingbird Cake**







## NOLA MENU

\$169 PER PERSON

### SHARED STARTERS

**Truffle Wagyu Dumplings**  
Pork, Beef, Truffle, Herb Cream Sauce

**Crab Cake**  
Gochujang Aioli, Fried Scallions

**Black Garlic Caesar Salad**  
Little Gems, Grana Padano, Brioche Croutons

### ENTREE

CHOICE OF

**10oz Filet**  
Blue Branch Ranch, OK

**16oz Prime Strip**  
44 Farms, TX

**Japanese Miso Sea Bass**  
48 Hour Aged Soy Sauce, White Radish, Bok Choy

**14 Day Dry Aged Australian Lamb Rack**  
Dijon Mustard, Chives, Garlic Cumin Butter

**Vegetable Bibimbap**  
Tofu, Soy Butter Rice Gochujang

### FOR THE TABLE

**Yukon Gold Buttermilk Mashed**  
Butter and Julienne Cut Scallions

**Chinese Broccoli**  
Garlic, Oyster Sauce

**Maque Choux Corn Cheese**  
Jalapeño Bacon, Smoked Gouda, Fresno Peppers

### DESSERT BOARD

**Peanut Butter Cake**

**Hummingbird Cake**

**Bourbon Pecan Pie**







# NURI EXPERIENCE MENU

\$199 PER PERSON

## FIRST COURSE

SHARED | SELECT TWO

Hamachi Crudo	Melon, Pickled Radish, Yuzu
Black Garlic Caesar	Little Gems, Grana Padano, Brioche Croutons
Harvest Salad	Mixed Greens, Butternut Squash, Kimchi Cheese Rounds, Gochujang Vinaigrette
Seared Beef Carpaccio	Onions, Pickled Jalapeños, Yuzu Ponzu
Seasonal Cold Canapes	Chef's Selection
Wagyu Steak Tartare Two Ways	Jalapeno Stoneground Grits, Mango Pineapple Chutney, Crispy Garlic +\$5

## SECOND COURSE

SHARED | SELECT THREE

Truffle Wagyu Dumplings	Texas Wagyu, Pork, Truffle Cream Sauce
Soft Shell Crab with Pesto	Balsamic Vinegar, Sriracha Mayo
Crispy Wagyu Spring Rolls	Wagyu Beef, Pork, Serrano Peppers, Kimchi Red Pepper Hot Sauce
Seasonal Hot Canapes	Onions, Pickled Jalapeño, Yuzu Ponzu
Crab Cake	Gochujang Aioli, Fried Scallions +\$5

## ENHANCEMENTS

**Seafood Tower**  
Oysters, Lobster, Crab Claws, Shrimp Cocktail  
\$275 per order

**Raw Oysters**  
Served by the dozen  
MP

**Shrimp Cocktail**  
Gochujang Cocktail Sauce  
MP

**Korean Chili Lobster**  
Lobster Tail, Chili Sauce, Soy Butter Rice  
\$10 per oz

**36oz Tomahawk**  
Akaushi Heartbrand Reserve  
\$299 per order

**40oz Porterhouse**  
Akaushi Heartbrand Reserve  
\$350 per order

## ENTREE

SHARED | SELECT TWO

*Banchan for the table & Miso Peppercorn Sauce included*

<b>10oz Filet</b> Blue Branch Ranch, OK
<b>16oz Prime Ribeye +\$9</b> 44 Farms, TX
<b>16oz Prime Strip</b> 44 Farms, TX
<b>14 Day Dry-Aged Australian Lamb Rack</b> Dijon, Chives, Garlic Cumin Butter

<b>Ora King Salmon</b> Celery Root Puree, Pickled Pearl Onion, Bok Choy
<b>Japanese Miso Sea Bass +\$9</b> 48 Hour Aged Soy Sauce, White Radish, Bok Choy
<b>Golden Branzino +\$9</b> Garlic, Shallots, Kimchi, Citrus Butter
<b>Vegetable Bibimbap</b> Tofu, Soy Butter Rice Gochujang

## FOR THE TABLE

SHARED | SELECT THREE

**Maque Choux Corn Cheese**  
Jalapeño Bacon, Smoked Gouda, Fresno Pepper

**Kimchi Fried Rice**  
Beef Tenderloin, Gochujang, Scallion Oil

**Yukon Gold Buttermilk Mashed**  
Butter and Shredded Scallion

**Unagi Brussels Sprouts**  
Grain Mustard, Eel Sauce, Crispy Garlic

**Creamed Spinach**  
Béchamel, Grana Padano, Parmesan, Fried Perilla

**Chinese Broccoli**  
Garlic, Oyster Sauce

## DESSERT BOARD

Peanut Butter Cake  
Hummingbird Cake

Bourbon Pecan Pie  
Matcha Strawberry







## PASSED HORS D'OEUVRES

### East Steak Tartare

Quail Egg, Plum Soy Sauce, Crispy Rice Noodle, Grilled Crostini  
\$84/dozen

### West Steak Tartare

Caper-Anchovy Sauce, Diced Pickle, Grilled Crostini  
\$84/dozen

### Wagyu Fried Spring Rolls

Beef, Pork, Gochujang, Sriracha Aioli  
\$52/dozen

### Crispy Soft Shell Crab Spring Rolls

Balsamic Vinegar, Pesto, Sriracha Mayo  
\$84/dozen

### Hamachi Crudo

Melon, Pickled Radish, Yuzu  
\$60/dozen

### Petite Crab Cake



Saffron Rouille, Fried Green Onion Crisps  
\$120/dozen

### Wild Mushroom Dumplings (v)

\$48/dozen

### Beef Tataki

Pickled Fresnos, Frisee, Gochugaru Soy  
\$60/dozen





**MASTER SOMMELIER  
BARB WERLEY**

Barb Werley is one of only 14 Master Sommeliers in Texas and among 34 female Master Sommeliers globally. The first Culinary Institute of America graduate to earn this title, she boasts extensive experience at prestigious venues like Caesars Palace, The Greenbrier, and Pappas Bros. Steakhouse, where she managed a Grand Award-winning wine program. Named "Best Sommelier" in Dallas by D Magazine and CultureMap, Barb also taught at UNLV. Passionate about travel, her recent adventures include Nepal and Africa, where she supports the Grand Circle Foundation, aiding communities in her travel destinations.





## NURI STEAKHOUSE

# EVENT WINE LIST

### BUBBLES

17002	Giulio Ferrari "Ferrari Perlé" Brut	Sparkling Wine	\$ 110.00
10025	Charles Heidsieck Brut Réserve	Champagne	\$ 120.00
14004	Billecart-Salmon Brut Rosé	Champagne	\$ 195.00
10020	Veuve Cliquot "Yellow Label" Brut 1.5L	Champagne	\$ 375.00

### WHITES

26008	Louis Michel & Fils	Chablis	\$ 105.00
20007	Robert Foley Vineyards	Chardonnay	\$ 120.00
20015	Far Niente Winery	Chardonnay	\$ 140.00
30002	Matanzas Creek Winery	Sauvignon Blanc	\$ 75.00
32010	Domaine Raffaitin-Planchon	Sancerre	\$ 80.00
39501	Canard Vineyards "Cuvee des Cendres" Grenache	Rose	\$ 60.00
33501	Trimbach	Pinot Blanc	\$ 65.00
33001	Domaine de la Solitude Blanc	Cotes-du-Rhone	\$ 40.00

### REDS

40086	Trefethen Family Vineyards	Cabernet Sauvignon	\$ 100.00
40016	Elizabeth Spencer Rutherford	Cabernet Sauvignon	\$ 120.00
40003	Bella Union by Far Niente	Cabernet Sauvignon	\$ 135.00
40006	Cakebread Cellars	Cabernet Sauvignon	\$ 180.00
40069	Howell Mountain Vineyards	Cabernet Sauvignon	\$ 160.00
43004	Silver Oak, Alexander Valley 1.5L	Cabernet Sauvignon	\$ 495.00
40007	Caymus Vineyards 1.5L	Cabernet Sauvignon	\$ 475.00
45509	Stag's Leap Wine Cellars 'Artemis' 1.5L	Cabernet Sauvignon	\$ 360.00
75010	Ciacci Piccolomini	Brunello di Montalcino	\$ 145.00
74015	Allegrini	Amarone della Valpolicella	\$ 190.00
70008	Oddero Convento	Barolo	\$ 100.00
73000	Sori della Sorba "Solo per Amore"	Lange Rosso	\$ 130.00
51002	Merry Edwards	Pinot Noir	\$ 155.00
51008	Flowers Vineyard & Winery	Pinot Noir	\$ 90.00
47503	Venge "Scout's Honor"	Zinfandel	\$ 90.00
45503	PlumpJack Winery	Merlot	\$ 150.00
45506	Keenan	Merlot	\$ 105.00
45504	Matanzas Creek Winery	Merlot	\$ 70.00





# PRIVATE EVENTS & GROUP DINING FAQ

## What spaces are available for private or group events?

We offer several options depending on your group size and style of event:

- The Imperial Room: Accommodates up to 40 guests seated or 75 for receptions, featuring a private bar and terrace with retractable shades.
- The Jade Terrace: Seats up to 50 guests, 75 for receptions also with a private bar and option for semi-outdoor dining.
- Private Dining Room: Seats up to 30 guests, ideal for intimate dinners and executive gatherings.
- Full Buyout: Accommodates up to 250 seated guests with exclusive access to the entire restaurant.
- **360 View of our space:** <https://map.threshold360.com/8506311>

## What are the food and beverage minimums?

Minimums vary based on the date, time, and space reserved. All minimums are exclusive of 8.25% sales tax, a 5% administrative fee, and a recommended 20–22% service gratuity. We understand every event is unique, and our team is happy to work within your budget to craft a customized experience that aligns with your vision and priorities.

## What is required to secure my reservation?

A signed contract and a 25% deposit are required to confirm your booking. If the deposit and contract are not received seven (7) days prior to the event, the space may be released to other inquiries.

## Can I bring my own decorations or floral arrangements?

Yes, light décor and floral arrangements are welcome with advance notice. Please avoid confetti, glitter, balloons, open flames, or adhesives. If you are working with an event designer, we'd be more than happy to discuss your needs to ensure the setup complements our space beautifully.

## Can we bring our own cake or dessert?

Yes, with prior approval. A \$7 per guest plating fee applies for outside desserts. Custom desserts can be arranged through our culinary team, (7) days prior to the event.

## Is A/V equipment available?

Yes, A/V and TV rentals are available upon request. Additional fees may apply for setup and equipment rental.

## What happens if we need to make last-minute changes?

Changes made after menu and wine selections are finalized may incur additional charges if items are unavailable. We'll always do our best to accommodate, but availability of specific wines or ingredients cannot be guaranteed.

## Is valet parking available?

Yes, complimentary valet parking is available during dinner service. Dedicated valet service for private events outside of business hours can be arranged for an additional fee.

## Can you accommodate dietary restrictions or allergies?

Absolutely. Please provide all dietary restrictions at least one week prior, and our culinary team will gladly accommodate each guest.







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