

GROUPS & EVENTS

Bringing the World to your Table





PRIVATE DINING ROOM



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.



IMPERIAL ROOM



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.



JADE TERRACE



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 **60 guests**.



MAIN DINING ROOM



The main dining room accommodates up to **10** guests at a single table, or up to **24** guests within the same section across four tables (*two 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.





FULL RESTAURANT BUYOUT



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.

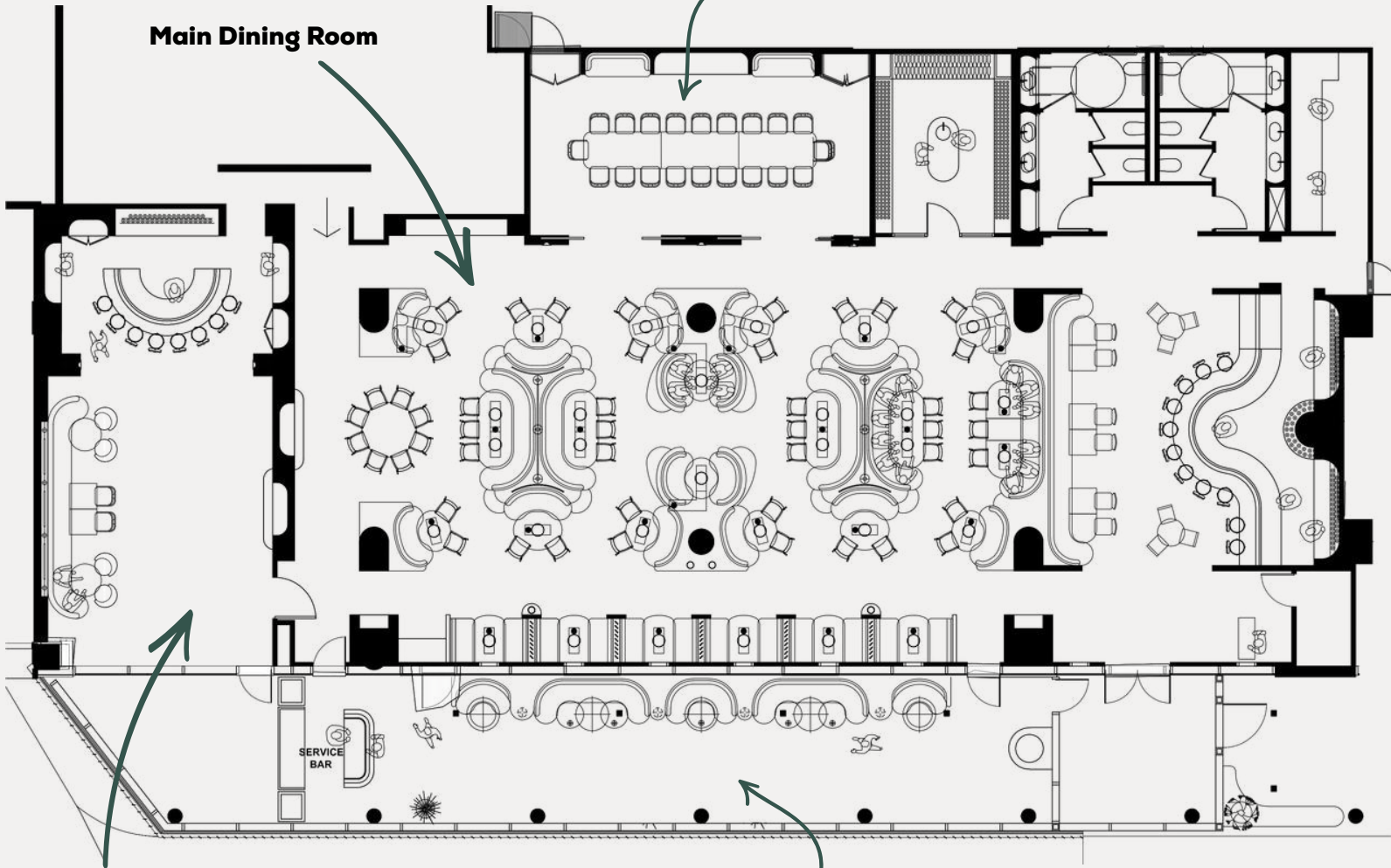




FLOORPLAN

Main Dining Room

Private Dining Room



Imperial Room

Jade Terrace





SEOUL MENU
\$139 PER PERSON

SHARED STARTERS

Truffle Wagyu Dumplings
Texas Wagyu, Pork, Truffle, Herb Cream Sauce

Seasonal Salad
Chef's Daily Market Selection

ENTREE
CHOICE OF

10oz Filet

16oz Prime Strip
additional \$15

16oz Prime Ribeye
additional \$15

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

Seasonal Cheesecake

Hummingbird Cake





NOLA MENU
\$169 PER PERSON

SHARED STARTERS

Truffle Wagyu Dumplings
Texas Wagyu, Pork, Truffle, Herb Cream Sauce

Crab Cake
Gochujang Aioli, Fried Scallions

Seasonal Salad
Chef's Daily Market Selection

ENTREE
CHOICE OF

10oz Filet

16oz Prime Strip
additional \$15

16oz Prime Ribeye
additional \$15

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

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

DESSERT BOARD

Seasonal Cheesecake

Hummingbird Cake

Bourbon Pecan Pie





NURI EXPERIENCE MENU

\$199 PER PERSON

FIRST COURSE

SHARED | SELECT TWO

Hamachi Crudo	Seasonal Fruits, Rice Wine Reduction
Seasonal Salad	Chef's Daily Market Selection
Seared Beef Carpaccio	Onions, Kumquat, Pickled Jalapeños, Yuzu Dashi
Wagyu Steak Tartare Two Ways	Capers, Anchovies, Bone Marrow, Egg, Gochujang, Pine Nuts, Garlic +5

SECOND COURSE

SHARED | SELECT TWO

Truffle Wagyu Dumplings	Texas Wagyu, Pork, Truffle Cream Sauce
Crispy Wagyu Spring Rolls	Wagyu Beef, Pork, Serrano Peppers, Kimchi Red Pepper Hot Sauce
Korean Gumbo	Akaushi Beef, Pork, Kimchi <i>"individually served"</i>
Spanish Octopus	Flash Fried, Gochujang, Garlic, Butter +\$5
Crab Cake	Sriracha Aioli +\$5

ENHANCEMENTS

Seafood Tower
Oysters, Lobster, Crab Claws, Shrimp Cocktail
MP

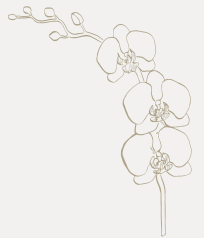
Raw Oysters
Served by the dozen
MP

Shrimp Cocktail
Gochujang Cocktail Sauce
MP

Korean Chili Prawns
Black Tiger Prawns, Chili Sauce
MP

36oz Tomahawk
Akaushi Heartbrand Reserve
\$299 per order

40oz Porterhouse
Akaushi Heartbrand Reserve
\$350 per order



ENTREE

SHARED | SELECT TWO

10oz Filet
16oz Prime Ribeye +\$9
16oz Prime Strip
Lamb Rack Parsley Panko Crust, White Wine Dijon Mustard, Yogurt

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

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

Chinese Broccoli
Garlic, Oyster Sauce

French Fries

DESSERT BOARD

Seasonal Cheesecake
Hummingbird Cake

Bourbon Pecan Pie
Miso Dark Chocolate Tart





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

Petite Crab Cake

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

Wild Mushroom Dumplings (v)

Cremini, Yondu, Garlic, Ginger
\$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	\$ 255.00
10020	Veuve Cliquot "Yellow Label" Brut 1.5L	Champagne	\$ 375.00

WHITES

26008	Louis Michel & Fils	Chablis	\$ 105.00
20038	Truchard	Chardonnay	\$ 80.00
20015	Far Niente Winery	Chardonnay	\$ 140.00
30002	Matanzas Creek Winery	Sauvignon Blanc	\$ 75.00
32010	Raimbault et Fils	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	\$ 385.00
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	\$ 95.00





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.





PREFERED VENDOR LIST

PHOTOGRAPHERS

Allen Tsai

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Robert Underwood

NoFilterRob@gmail.com

Chase Hall

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FLORIST

The Graze Experience

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