

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



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.



JADE TERRACE



The Jade Terrace offers a semi-enclosed space that can host up to **40 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.



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 for an additional fee.





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

10oz Filet
Blue Branch Ranch, OK

16oz Prime Ribeye +\$9
44 Farms, TX

16oz Prime Strip
44 Farms, TX

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

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

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

Golden Thai Roll (v)

Glass Noodles, Vegetables, Herbs
\$48/dozen

Beef Tataki

Onions, Pickled Jalapeños, Yuzu Ponzu
\$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
20003	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





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BOOK YOUR PRIVATE EVENT