

# GROUPS & EVENTS

Bringing the World to your Table



# 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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# IMPERIAL ROOM



Nuri's private dining space accommodates up to **40** guests and features a private terrace with retractable shades and a dedicated bar. Private bartender and TV/AV options are available for an additional fee. The space can also accommodate stand-up cocktail receptions for up to 60 guests.



# 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 **70 guests**.

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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 **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.

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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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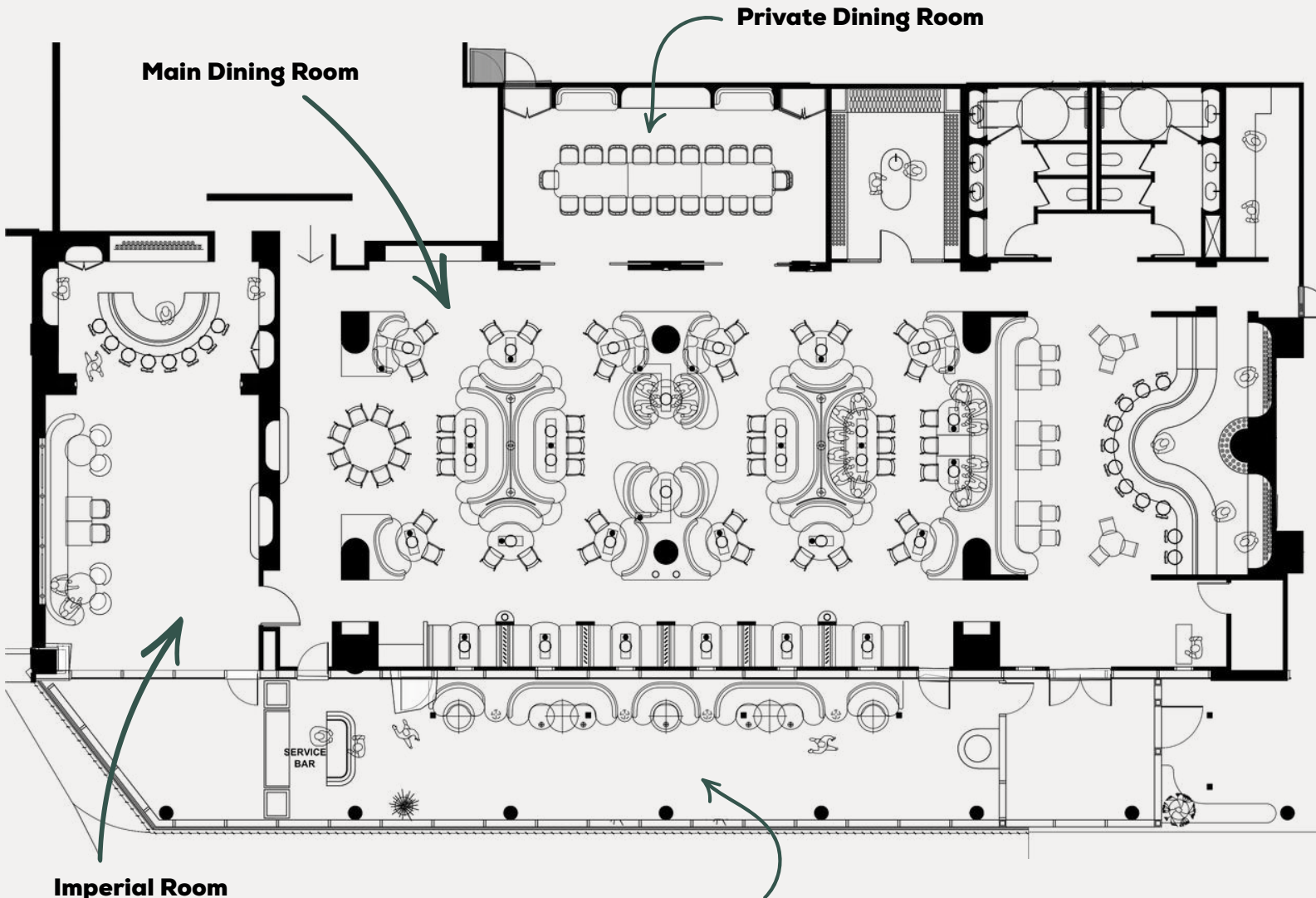
# FLOORPLAN

**Main Dining Room**

**Private Dining Room**

**Imperial Room**

**Jade Terrace**





## THE CLASSIC MENU

\$139 PER PERSON

### SHARED STARTERS

#### Truffle Wagyu Dumplings

Texas Wagyu, Pork, Truffle, Herb Cream Sauce

#### Caesar Salad (V) (GF)

Anchovy, Parmigiano-Reggiano, Cream Cheese, Balsamic Drizzle, Dijon Mustard, Lime

### ENTREE

CHOICE OF

8oz Filet (GF)

16oz Prime Ribeye (GF)

*additional \$15*

#### Crispy Soy Chicken | Yuringi (GF)

Chicken Thigh, Iceberg Lettuce, Tamari, Rice Vinegar

#### Japanese Miso Sea Bass

48 Hour Aged Soy Sauce, White Radish, Bok Choy

#### Bibimmyeon (V)

Cold Noodles, Seasonal Vegetables, Tamari, Tahini Sauce, Chili and Scallion Oil

### FOR THE TABLE

#### Yukon Gold Buttermilk Mashed (V)

Butter and Julienne Cut Scallions

#### Unagi Brussel Sprouts

Grain Mustard, Eel Sauce, Crispy Garlic

### DESSERT BOARD

Seasonal Cheesecake

Hummingbird Cake





## THE GRAND MENU

\$169 PER PERSON

### SHARED STARTERS

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

**Seared Beef Carpaccio (GF)**  
Onions, Kumquat, Pickled Jalapeño, Yuzu Dashi

**Caesar Salad (V) (GF)**  
Anchovy, Parmigiano-Reggiano, Cream Cheese, Balsamic Drizzle, Dijon Mustard, Lime

### ENTREE

CHOICE OF

**8oz Filet (GF)**

**16oz Prime Ribeye (GF)**  
*additional \$15*

**Crispy Soy Chicken | Yuringi (GF)**  
Chicken Thigh, Iceberg Lettuce, Tamari, Rice Vinegar

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

**Bibimmyeon (V)**  
Cold Noodles, Seasonal Vegetables, Tamari, Tahini Sauce, Chili and Scallion Oil

### FOR THE TABLE

**Yukon Gold Buttermilk Mashed (V) (GF)**  
Butter and Julienne Cut Scallions

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

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

### DESSERT BOARD

**Seasonal Cheesecake**

**Hummingbird Cake**

**Bourbon Pecan Pie**

(V) = Vegetarian | (GF) = Can Be Gluten Free





# NURI EXPERIENCE MENU

\$199 PER PERSON

## FIRST COURSE

SHARED | SELECT TWO

|                              |                                                                                   |
|------------------------------|-----------------------------------------------------------------------------------|
| Hamachi & Korean Melon Crudo | Snow Crab, Cucumber, Korean Pear, Gooseberry, Chardonnay Cucumber Vinaigrette     |
| Caesar Salad                 | Anchovy, Parmigiano-Reggiano, Cream Cheese, Balsamic Drizzle, Dijon Mustard, Lime |
| Seared Beef Carpaccio        | Onions, Kumquat, Pickled Jalapeños, Yuzu Dashi                                    |
| Wagyu Steak Tartare Two Ways | Capers, Anchovies, Bone Marrow, Egg, Sesame Oil, Garlic +5                        |

## SECOND COURSE

SHARED | SELECT TWO

|                         |                                                              |
|-------------------------|--------------------------------------------------------------|
| Truffle Wagyu Dumplings | Texas Wagyu, Pork, Truffle Cream Sauce                       |
| Corn Croquettes         | Ricotta Cheese, Corn Puree, Truffle Popcorn                  |
| Korean Gumbo            | Akaushi Beef, Pork, Kimchi <i>*individually served*</i>      |
| Crab Cake               | Stuffed Peppers, Puff Potato Pancake, Piquillo, Avocado +\$5 |

## ENHANCEMENTS

**Seafood Tower**  
Clams, Oyster, Shrimp, Lobster, Chawanmushi  
MP

**Raw Oysters**  
Served by the dozen  
MP

**Shrimp Cocktail**  
Served by the half dozen  
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 Strip**

**16oz Prime Ribeye +\$9**

**Lamb Rack**  
Parsley Panko Crust, White Wine Dijon Mustard, Mint Yogurt

**Salmon Maltaise**  
Ora King Salmon, Maltaise Sauce, Carrots, Blood Orange

**Japanese Miso Sea Bass +\$9**  
48 Hour Aged Soy Sauce, White Radish, Bok Choy

**Crispy Soy Chicken**  
Iceberg Lettuce, Tamari, Rice Vinegar

**Bibimmyeon (V)**  
Cold Noodles, Seasonal Vegetables, Tamari, Tahini Sauce, Chili and Scallion Oil

## 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

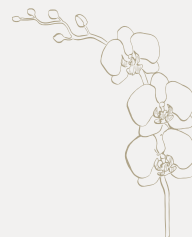
**Broccolini**  
Button Mushroom Duxelles, Onion, Whipped Cream, Ginger, Chili Oil

**Wagyu Ragu**  
Kimchi Tomato Sauce, Grana Padano, Szechuan Peppercorn Oil

## DESSERT BOARD

**Seasonal Cheesecake**  
Hummingbird Cake

**Bourbon Pecan Pie**  
Miso Dark Chocolate Tart





# PASSED HORS D'OEUVRES

MINIMUM 12 PIECES

## Hamachi and Korean Melon Crudo (GF)

Snow Crab, Cucumber, Korean Pear, Gooseberry,  
Chardonnay Cucumber Vinaigrette  
\$72/dozen

## East Steak Tartare

Plum Soy, Korean Pear, Quail Egg  
\$84/dozen

## West Steak Tartare

Caper-Anchovy Sauce, Egg Yolk, Bone Marrow  
\$84/dozen

## Cauliflower (V) (GF)

Sweet Chili Sauce, Greek Yogurt, Grapes, Yuzu Olive Oil, Yuzu Vinegar  
\$48/dozen

## Wild Mushroom Dumplings (V)

Cremini, Garlic, Ginger  
\$48/dozen

## Truffle Wagyu Dumplings

Texas Wagyu, Pork, Truffle, Herb Cream Sauce  
\$54/dozen

## Seared Beef Carpaccio (GF)

Onions, Kumquat, Pickled Jalapeño, Yuzu Dashi  
\$60/dozen

## Beef Tataki

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

## Crispy Soy Chicken

Iceburg Lettuce, Tamari, Rice Vinegar  
\$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

|       |                                        |           |           |
|-------|----------------------------------------|-----------|-----------|
| 17018 | Bisol Prosecco                         | Prosecco  | \$ 64.00  |
| 10025 | Charles Heidsieck Brut Réserve         | Champagne | \$ 120.00 |
| 14000 | 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  |
| 38500 | Maison Saint Aix "AIX"       | Rose            | \$ 60.00  |
| 35004 | Sidewood Estate              | Pinot Gris      | \$ 45.00  |
| 33001 | Domaine de la Solitude Blanc | Cotes-du-Rhone  | \$ 40.00  |

### REDS

|       |                                         |                        |           |
|-------|-----------------------------------------|------------------------|-----------|
| 40086 | Trefethen Family Vineyards              | Cabernet Sauvignon     | \$ 100.00 |
| 40001 | Adaptation by Odette                    | Cabernet Sauvignon     | \$ 150.00 |
| 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 |
| 70008 | Oddero Convento                         | Barolo                 | \$ 100.00 |
| 51002 | Merry Edwards                           | Pinot Noir             | \$ 155.00 |
| 51033 | Hardford "Land's Edge"                  | Pinot Noir             | \$ 90.00  |
| 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 60 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 244 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 50% 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 \$20 fee applies for each outside dessert. .

## 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.





# PREFERRED VENDOR LIST

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## PHOTOGRAPHERS

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Allen Tsai

info@allentsaiphotography.com

Robert Underwood

NoFilterRob@gmail.com

Chase Hall

chasehallphotography@gmail.com

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## FLORIST

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The Graze Experience

[thegrazeexperience.com](http://thegrazeexperience.com)

The Blossom Design

[www.theblossomdesign.com](http://www.theblossomdesign.com)

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