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 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



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**.



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.



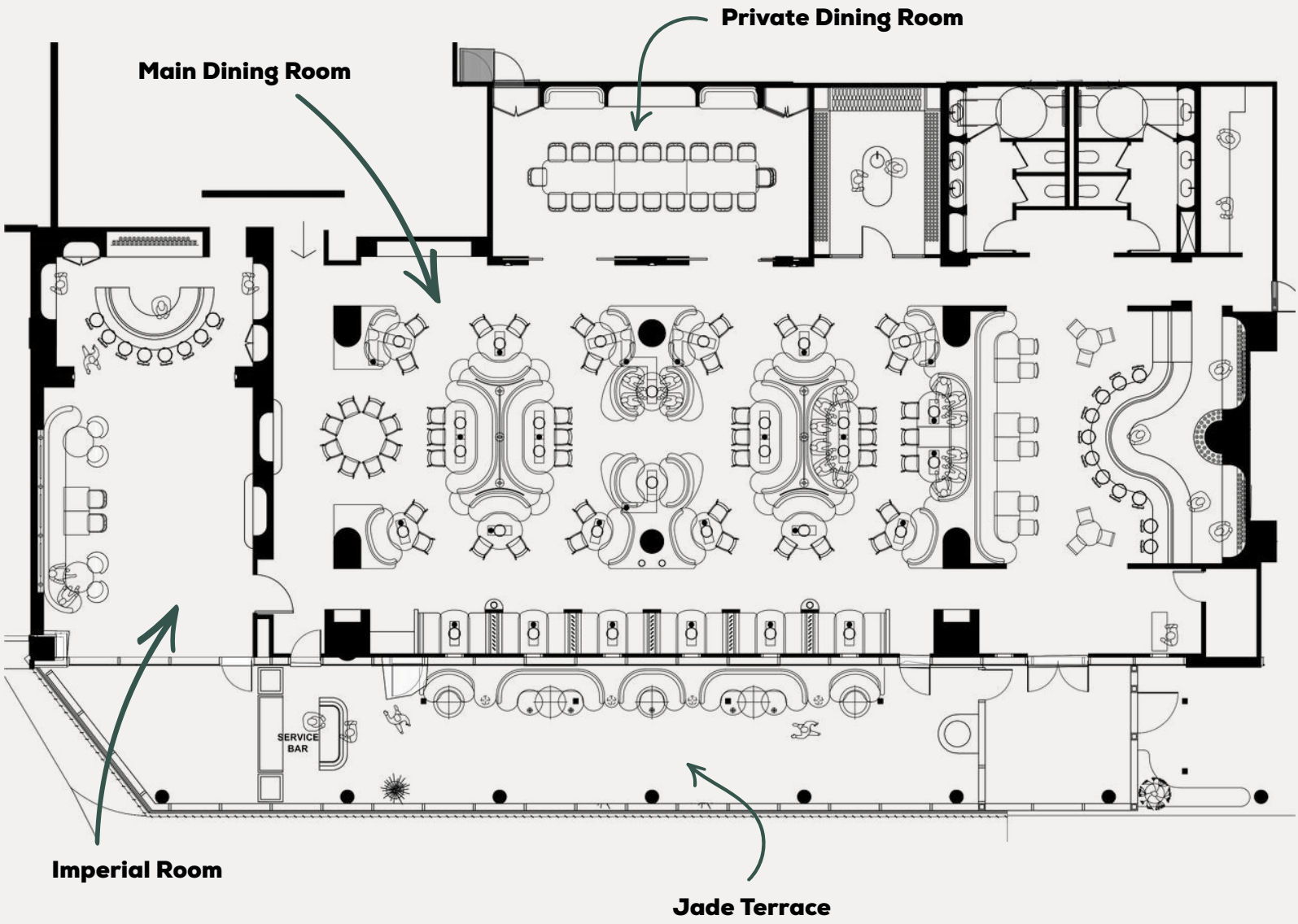
FULL RESTAURANT BUYOUT



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


Private Dining Room
Main Dining Room
SERVICE BAR
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

Vegetable Bibimbap (V)
Tofu, Soy Butter Rice, Gochujang

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

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

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

Vegetable Bibimbap (V)
Tofu, Soy Butter Rice, Gochujang

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 **individually served**
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
48 Hour Aged Soy Sauce, White Radish, Bok Choy

Crispy Soy Chicken
Iceberg Lettuce, Tamari, Rice Vinegar

Vegetable Bibimbap (V)
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

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

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



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
51014	The Hartford Court	Pinot Noir	$ 75.00
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.

PREFERED VENDOR LIST

PHOTOGRAPHERS

Allen Tsai	info@allentsaiphotography.com
Robert Underwood	NoFilterRob@gmail.com
Chase Hall	chasehallphotography@gmail.com

FLORIST

The Graze Experience	thegrazeexperience.com
The Blossom Design	www.theblossomdesign.com