



NOBU
EVENTS

DALLAS



dallas.events@noburestaurnts.com | (214) 252-7000

THE NOBU EXPERIENCE

Nobu Dallas is proud to present the very finest of luxury and elegance in private dining experiences.

For nearly two decades, Chef Nobu Matsuhisa has been celebrated for his innovative new style Japanese cuisine and his restaurants have garnered numerous awards and accolades. This has been achieved by harmoniously combining his cutting-edge creativity with exceptional hospitality and glamourous dining scenes. Nowhere is this more evident than with our private dining services.

With our unprecedented foundation of success, our team can create an unique dining experience for you – whether in our private dining room, a select off-site location, or in the privacy of your own home. Nobu Dallas offers a few private dining rooms with flexible floor plans.

For a comprehensive personal consultation, please contact Nobu Dallas Private Dining.

NOBU DALLAS
400 Crescent Court
Dallas, TX 75201 201
T: 214.252.7000
dallas.events@noburestaurants.com



SKYLIGHT ROOM & COURTYARD

Featuring cherry blossom walls and fish basket pendant lights, the Skylight Room offers a very flexible floor plan. The room can be divided into two sections for partial room bookings, whether it is for a sit down dinner, a cocktail reception or both. Overlooking the Courtyard, Skylight Room is adjacent to the main dining room and the entrance to the room has heavy curtains rather than doors. Courtyard will be exclusively for your event with full skylight room booking. Private sushi chef, bartender and a satellite bar are also available as options.

Recommended Capacity for Entire Room:

Seated up to 90

Seated with Presentation up to 80

Cocktail Reception up to 120

Please inquire within for pricing.

Courtyard Capacity: Standing room only for up to 100 guests

Skylight Room must be entirely booked out to reserve Courtyard exclusively.

Recommended Capacity for Partial Room:

Seated up to 44

Seated with Presentation up to 35

Cocktail Reception up to 60

Pricing*:

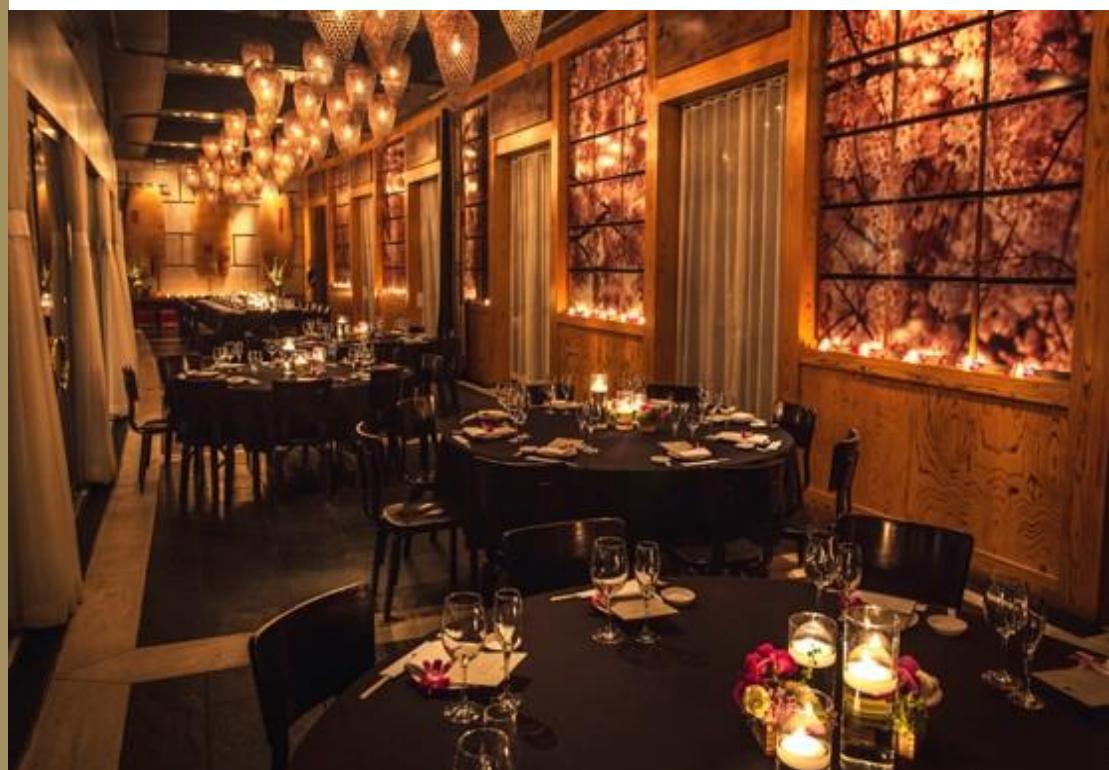
SUNDAY – THURSDAY

\$2,500 Food & Beverage Minimum and \$250 Room Rental Fee

FRIDAY & SATURDAY

\$5,000 Food & Beverage Minimum and \$250 Room Rental Fee

**During peak season, room rates may increase.*



WINE ROOM

The Wine Room is completely private and is located on the lower level of the hotel.

Recommended Capacity:

Seated up to 24

Seated with Presentation up to 16

Pricing*:

SUNDAY – THURSDAY

\$1,750 Food & Beverage Minimum,
no room fee

FRIDAY & SATURDAY

\$2,000 Food & Beverage Minimum
and \$250 Room Rental Fee

**During peak season, room rates
may increase.*



SAKE TABLE

Semi private in the main dining room

Recommended Capacity:

Seated 11-14 guests

Pricing:

SUNDAY – THURSDAY

No F&B minimum, must pre-select
at least 5 different menu items

FRIDAY & SATURDAY*

No F&B minimum, must pre-select at least 5 different menu items .

*1st seating 6pm-830, 2nd seating
8:45-close

Family style dining and max 4
credit card split



EXCLUSIVE RESTAURANT HIRE

Nobu Dallas is available for exclusive hire for lunch and dinner events.

Recommended Capacity:

MAIN DINING AREA

Seated 130

Standing 200

WITH SKYLIGHT ROOM

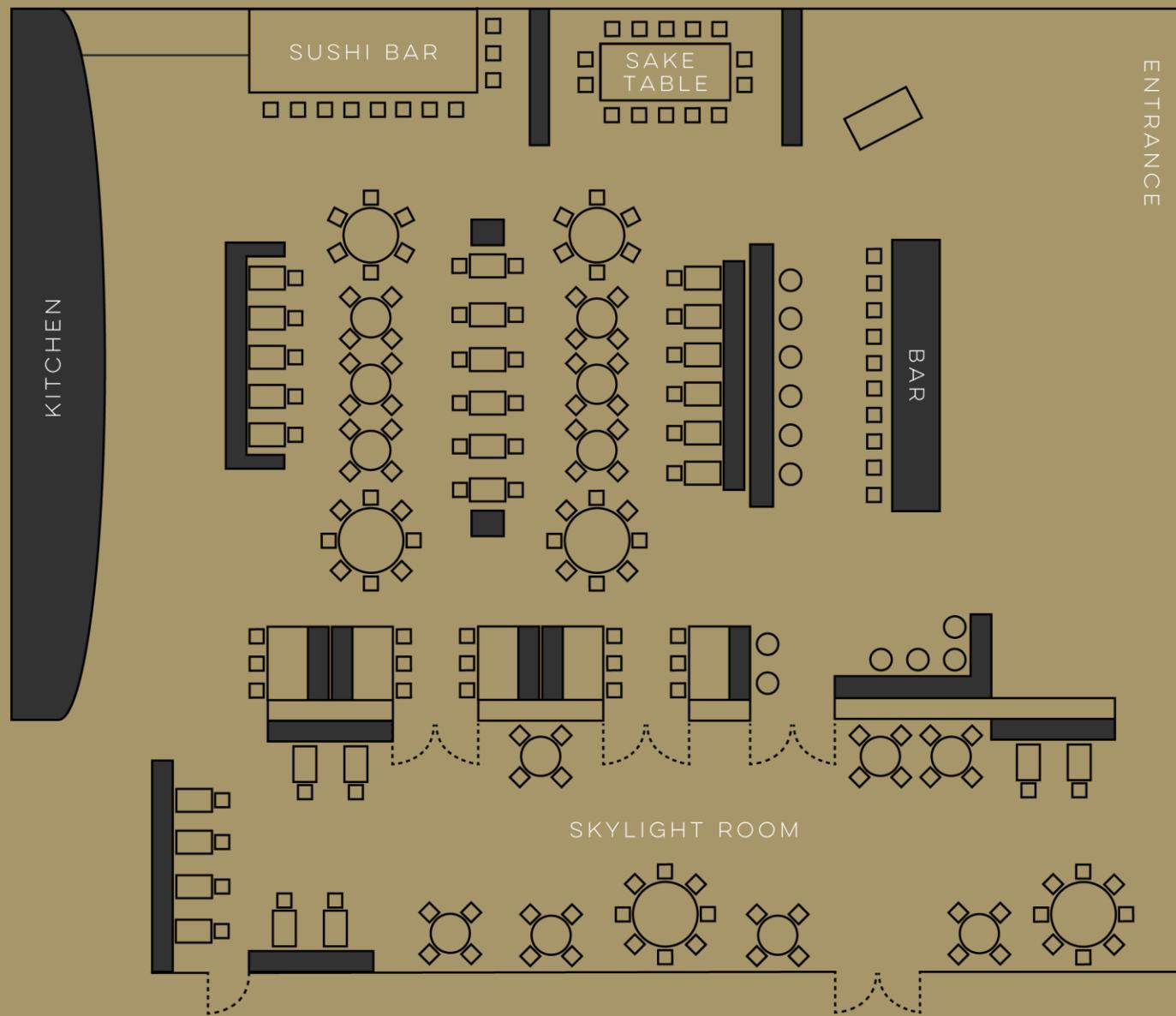
Seated 190

Standing 300



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NOBU DALLAS FLOOR PLAN



FAQ

Our style of service is Family Style, which means all the dishes are placed in the center of the table for sharing.

We have two rooms to meet your private dining needs. The Skylight Room is large and can be separated into a smaller space. The Wine Room is located on the lower level of the hotel and is completely private.

We offer both self-parking and valet. Self-parking is free for 3 hours with a validated stamp. Valet parking is a reduced charge of \$10. We can add valet charges to your bill if you wish.

The deposit is generally a 50% of the total estimated food and beverage spending and sales tax. Cancellations within 72 hours of event will forfeit deposit.

Confirmation is due 24 hours in advance.

You will be agreeing to the minimum number of guests as well as the room food and beverage minimum guarantee.

For a cocktail reception, a satellite bar is required at additional fee.



FAMILY STYLE DINNER MENUS

All menus include edamame to begin.

Nobu Classic

\$90 per person

Course 1: Seared Tuna Tataki with Tosazu

Course 2: Salmon New Style Sashimi

Course 3: Shiitake Mushroom Salad with Spicy Lemon

Course 4: Assorted Sushi Rolls

Course 5: Rock Shrimp Tempura Creamy Spicy

Course 6: Grilled Chicken with Teriyaki Sauce

Course 7: Chef's Choice Dessert

Nobu Premium

\$125 per person

Course 1: Yellowtail Sashimi with Jalapeño

Course 2: Sashimi Salad with Tuna Tataki

Course 3: Assorted Sushi Rolls

Course 4: Rock Shrimp Tempura with Creamy Spicy

Course 5: Black Cod Saikyo Miso

Course 6: Beef Tenderloin with Wasabi Pepper Sauce

Course 7: Chef's Choice Dessert

Nobu Lux

\$150 per person

Course 1: Toro Tartare with Caviar

Course 2: Seared Salmon Karashi su Miso

Course 3: Lobster Shiitake Salad Spicy Lemon Dressing

Course 4: Assorted Nigiri & Sushi Rolls

Course 5: Seabass Tempura Creamy Spicy Sauce

Course 6: Ranchero Ribeye* Honey Yakitori

Course 7: Chef's Choice Dessert

*Upgrade to A5 Japanese Wagyu Beef for \$30 extra per person

These are samples for our style of dining. The above selections are dependent upon seasonal availability. More adventurous and exotic menus are also available upon request. Please inquire within for pharmaceutical dinner menus.



PASSED CANAPE MENUS

PER PERSON PER HOUR

Matsu

\$20 per person

Mixed Seafood Ceviche Butter Lettuce

Chicken Kushiyaki Teriyaki

Beef Kushiyaki Anticucho

Vegetable Kushiyaki Karashi su Miso

Assorted Sushi Rolls

Sugi

\$30 per person

Mixed Seafood Ceviche Butter Lettuce Seared

Sashimi Tuna with Cilantro Dressing

Chicken Kushiyaki Teriyaki

Beef Kushiyaki Anticucho

Vegetable Kushiyaki Karashi su Miso

Nobu Tacos (Salmon or Tuna)

Assorted Sushi Rolls

Momiji

\$45 per person

Mini Yellowtail Tatare

Seared Tuna Sashimi Cilantro Dressing

Chicken Kushiyaki Teriyaki

Beef Kushiyaki Anticucho

Vegetable Kushiyaki Karashi su Miso

Nobu Tacos (Salmon or Tuna)

Yellowtail Sashimi with Jalapeno

Black Cod Butter Lettuce

These are samples of our passed canapes packages. The above selections are dependent upon seasonal availability. Custom menus and more adventurous and exotic items are also available upon request.



BEVERAGE PACKAGES

PER PERSON PER HOUR

STANDARD

\$20 per person per hour

Beer

House Wine

Prosecco

TOP SHELF

\$30 per person per hour

Beer

House Wine

Prosecco

Liquor: JW Black, Crown Royal, Grey Goose,
Bombay Sapphire, Avion, etc.

ELITE SHELF

\$45 per person per hour

Beer

House Wine

Prosecco

Liquor: Macallan 12, Woodford Reserve, Hendricks
Gin, Absolut Elyx, Casamigos Blanco, etc.

\$250 Satellite Bar Fee mandatory for all cocktail events.

Fee optional for sit-down dinner.

All beverage packages include non-alcoholic sodas
and iced tea. Specialty teas, sake and champagne
are charged on a consumption basis only.

Menu subject to change based on availability.



MENU ADDITIONS

Each addition is \$5 per person. Please inquire within for details.



Miso soup with tofu



Oysters on half shell



Sashimi tacos

AUDIO & VISUAL RENTAL

Screen: \$50 | Projector: \$150 | 55" Monitor: \$200



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NOBU AT HOME

Nobu Dallas offers full service catering and event production. Our catering services allow you to bring every aspect of our internationally recognized brand into your home. Enjoy an intimate dinner for two in the comfort of your own dining room or a cocktail and sushi-making party at a choice venue. Nobu Dallas at Home is the most prestigious way to entertain friends, family and colleagues.

Nobu Dallas can undertake every aspect of the event to ensure the very best event is held for you. Our experienced team of highly trained chefs and professional servers are available to work at any event space you desire.



THE NOBU HAND ROLL BOX

Host an at-home dinner party or coordinate a business function with the Nobu Hand Roll Box.

Containing a variety of premium ingredients, the Nobu Hand Roll Box offers a fun and interactive way of entertaining guests.

For more information and pricing, please contact the Events Managers.



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