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## NOBU PRIVATE DINING

Nobu Chicago offers our guests renowned signature dishes and unparalleled service. The Nobu team will create a one of a kind event for you, whether it's a private celebration or a business occasion.



### NOBU CHICAGO

854 W. Randolph Street  
Chicago, IL 60607  
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[chicago.events@noburestaurants.com](mailto:chicago.events@noburestaurants.com)





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## EXCLUSIVE RESTAURANT HIRE

Nobu Chicago is available for exclusive hire for lunch and dinner events. Centrally located in the vibrant West Loop neighborhood, Nobu Chicago is ideal for variety of occasions such as corporate functions and private celebrations. Every detail of the event can be customized to create a truly memorable experience for you and your guests.

Restaurant Capacity:

120 seated

250 standing

Please inquire for pricing.





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## MEZZANINE

The restaurant features the Mezzanine, which encompasses a private dining room and a pre-function space overlooking the energetic restaurant below.

## PRIVATE DINING ROOM

The private dining room has two en-suite restrooms for added privacy and state of the art audio visual equipment\*.

Seating Capacity:

Private Dining Room: 28\*\*

Inclusive of Pre-Function Area: 60

Please inquire for pricing.

\*\$250 fee will apply for AV usage.

\*\*The existing tables are stationary and cannot be moved. The entryway doors are perforated and are not sound-proof.

## PRE-FUNCTION AREA

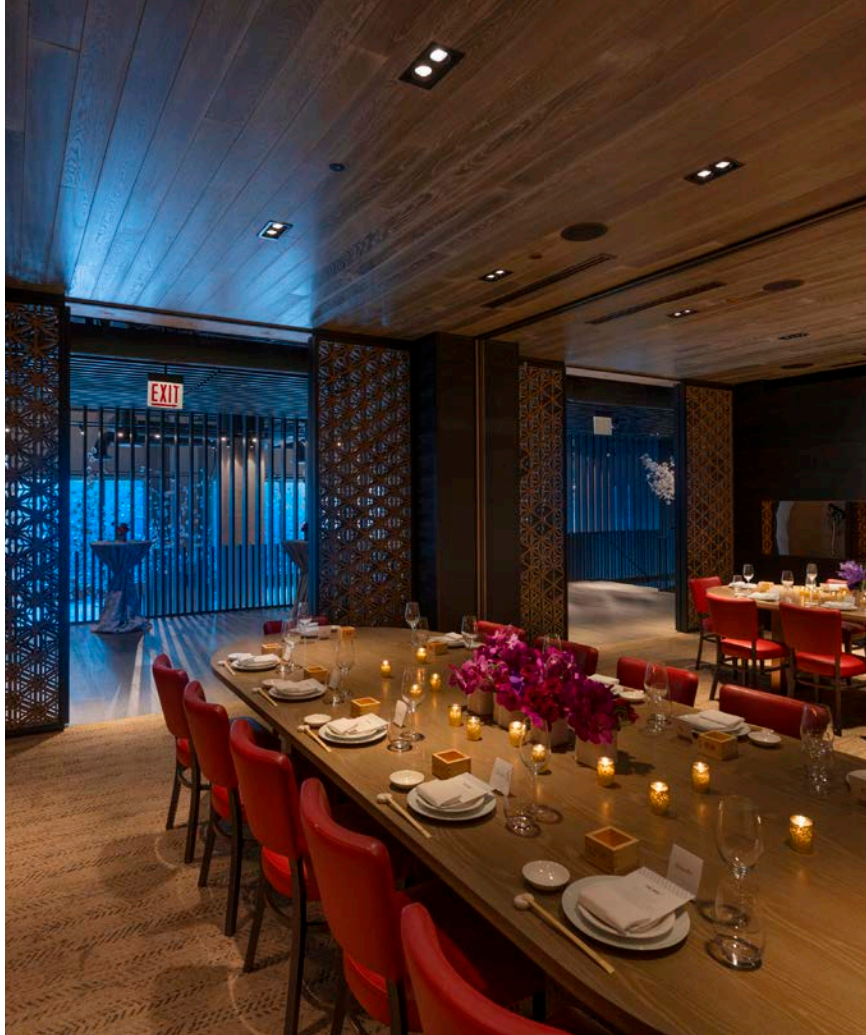
The reception area offers views of the dining room below, making it ideal as a pre-function space where guests will feel the vibrant energy of the restaurant. It is available, only in conjunction with the booking of both Private Dining Room.

Reception Area Capacity:

28 standing

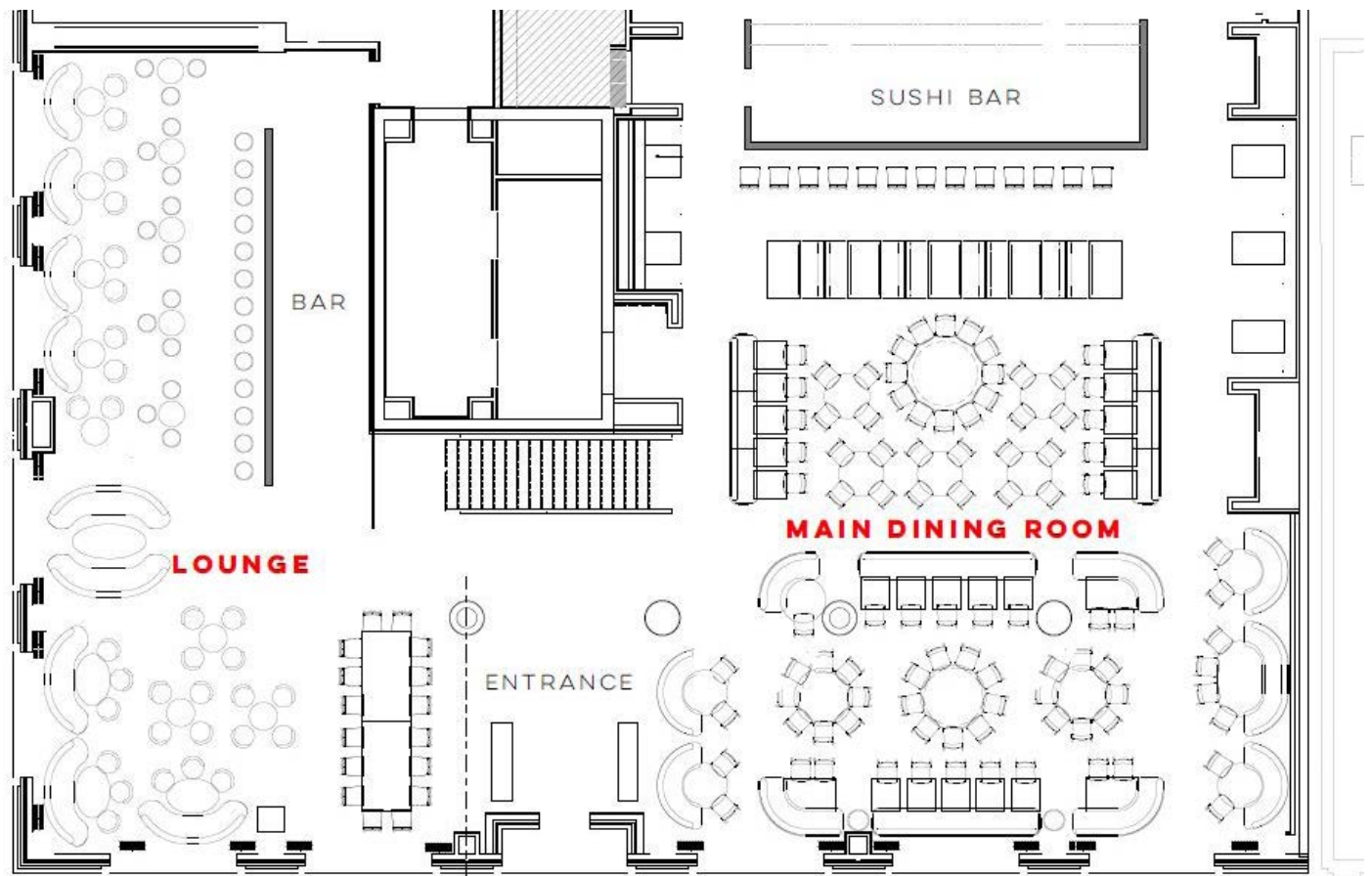
Room Fee: \$500

A satellite bar set up may be required for a fee, based on the timing and the party size.



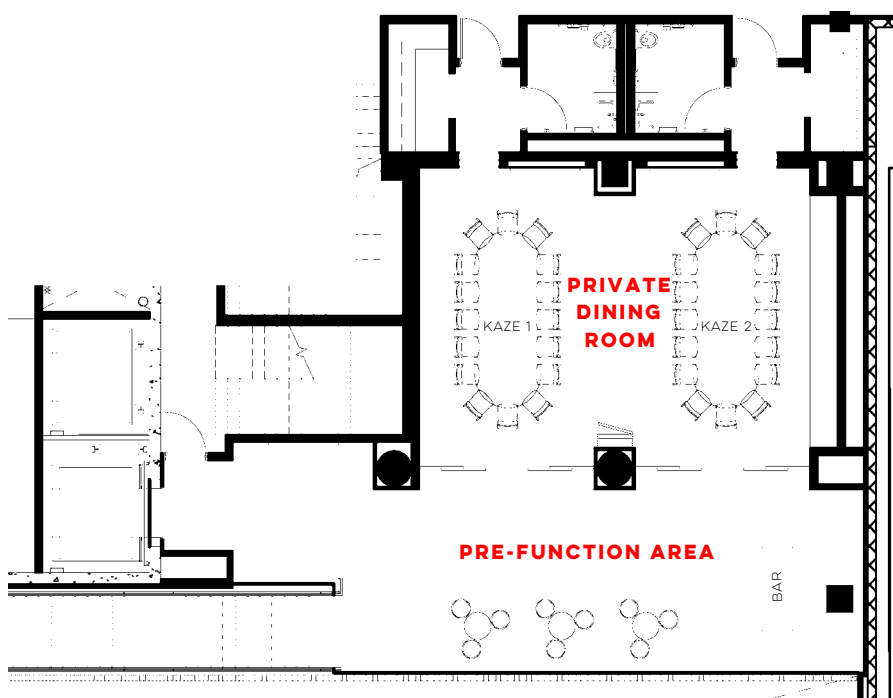
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## RESTAURANT FLOOR PLAN



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## MEZZANINE FLOOR PLAN







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## DINNER MENU

Served family style, price per person

### CLASSIC \$130

Edamame  
White Fish Tiradito  
Tuna Tataki Sashimi Salad  
Rock Shrimp Tempura Creamy Spicy  
Grilled Chicken Teriyaki  
Assorted Sushi Rolls  
Chef's Selection of Dessert

### PREMIUM \$225

Edamame & Shishito Peppers  
White Fish Dry Miso  
Salmon New Style with Fresh Truffle  
Tuna Ginger Tosazu  
Lobster Salad with Spicy Lemon Dressing  
Glacier 51 Sea Bass with Jalapeño Aioli  
Dry Aged Ribeye Steak Truffle Teriyaki  
Premium Assorted Sushi  
Chef's Selection of Dessert

### SIGNATURE \$160

Edamame & Shishito Peppers  
Yellowtail Jalapeño  
Tuna Tataki Sashimi Salad  
Rock Shrimp Tempura Creamy Spicy  
Glacier 51 Sea Bass Umami  
Ribeye Steak Wasabi Pepper  
Assorted Sushi  
Chef's Selection of Dessert

### LUXE \$350

Edamame & Crispy Okra  
Scallop & Uni Tiradito  
Toro Carpaccio with Fresh Truffle  
Whitefish Sashimi Kohlrabi Salad  
A5 Golden Wagyu Flambe  
Lamb Chop Anticucho  
Seasonal Mushroom Toban Yaki  
Baked Alaskan King Crab  
Lobster Tempura Creamy Jalapeño  
Premium Assorted Sushi  
Chef's Selection of Dessert & Petit Fours

Selections based on seasonal availability. Pricing is subject to change. Custom menus available on request.

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## PRE-DINNER CANAPÈS

Elevate your event by adding Nobu canapes and your favorite dishes. Includes one piece of each item per guest. Available for groups having pre-selected dinner menus.

### \$27 PACKAGE

Crispy Rice with Spicy Tuna  
Salmon Sashimi Taco  
Chicken Wing Aji Lima

### \$37 PACKAGE

Lobster Taco  
Oyster Maui Onion  
Chicken Skewer  
Wagyu Gyoza

Selections based on seasonal availability. Pricing is subject to change. Custom menus available on request.





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## LUNCH MENU

Served family style, price per person. Group dinner menus are also available during lunch bookings.

### SAKURA \$85

Edamame  
Tuna Sashimi Salad  
Black Cod with Miso  
Seasonal Vegetables  
Assorted Sushi  
Mochi Ice Cream

### SUMIRE \$105

Edamame  
Tuna Sashimi Salad  
Rock Shrimp Tempura Creamy Spicy  
Chicken Anticucho with Vegetables  
Assorted Sushi  
Mochi Ice Cream

### YURI \$130

Edamame  
Yellowtail Jalapeño  
Baby Spinach Salad with Dry Miso  
Rock Shrimp Tempura Creamy Spicy  
Prime Tenderloin Wasabi Pepper  
Assorted Premium Sushi  
Mochi Ice Cream

Selections based on seasonal availability. Pricing is subject to change. Custom menus available on request.





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## BREAKFAST MENU

### FAMILY STYLE

For groups of 19 guests or less, Price per person.  
Includes Regular or Decaf Coffee

#### CONTINENTAL \$35

Organic Yogurt  
Homemade Sesame Granola  
Toast, Butter & Jam  
Fresh Fruit

#### AMERICAN \$50

Soft Scrambled Farmhouse Eggs  
Applewood Smoked Bacon  
Kurobuta Sausage  
Grilled Portobello Mushroom  
Marbled Potatoes

#### ADD-ONS

Price per person

Banana Bread Waffle \$10  
3 oz Prime Tenderloin \$30  
Za'atar Avocado Toast \$8  
Honey Toast \$12  
Fresh Fruit \$10  
Pastrami Smoked Salmon \$12  
Crispy Rice "Bagel" & Lox \$12

### BUFFETS

For groups of 20 or more, Price per person, for up to 1.5 hours of service. Includes Regular and Decaf Coffee, Assorted Hot Teas & Orange Juice.

#### OHAYO \$45

Organic Yogurt & Homemade Sesame Granola  
Toast, Butter & Jam  
Fresh Fruit

#### HINODE \$60

Fresh Fruit  
Organic Yogurt & Homemade Sesame Granola  
Soft Scrambled Farmhouse Eggs  
Applewood Smoked Bacon  
Kurobuta Sausage  
Marbled Potatoes with Caramelized Onions

#### ASAHI \$70

Fresh Fruit  
Assorted Pastries  
Organic Yogurt & Homemade Sesame Granola  
Smoked Salmon Salad  
Soft Scrambled Farmhouse Eggs  
Applewood Smoked Bacon  
Kurobuta Sausage  
Marbled Potatoes with Caramelized Onions  
Grilled Portobello Mushroom

Selections based on seasonal availability. Pricing is subject to change. Custom menus available on request.



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## BAR PACKAGES

Price per person, available for parties of 20 guests or more.

### BEER & WINE

Beer, house wines & non-alcoholic beverages

Includes 2 house white wines, 2 house red wines, a sparkling wine and 2 beers

Non-alcoholic beverages include: soft drinks, juices, iced tea, coffee, decaf coffee.

Excludes: bottled water, espresso drinks, premium teas & all spirits

Two Hours | \$55

Each Additional Hour | \$20

### ELITE BEER & WINE

Beer, elevated white and red wines & non-alcoholic beverages

Includes Nobu Matsuhisa white and red wines, a champagne and 2 beers

Non-alcoholic beverages include: bottled water, soft drinks, juices, iced tea, coffee, decaf coffee.

Excludes: espresso drinks, premium teas & all spirits

Two Hours | \$75

Each Additional Hour | \$25

### PREMIUM BAR

Well spirits, house wines, beer, selection of 2 specialty cocktails\* & non-alcoholic beverages

Non-alcoholic beverages include: soft drinks, juices, iced tea, coffee, decaf coffee.

Excludes: bottled water, espresso drinks, premium teas & top shelf spirits

Two Hours | \$75

Each Additional Hour | \$30

### LUXE BAR

Top shelf spirits, house wines, beer, selection of 3 specialty cocktails\* & non-alcoholic beverages

Non-alcoholic beverages include: bottled water, soft drinks, juices, iced tea, coffee, decaf coffee.

Excludes: espresso drinks, premium teas & ultra-premium spirits

Two Hours | \$95

Each Additional Hour | \$40

\*Please inquire for specialty cocktail add-ons.

Please inquire for the list of items included. A setup and bartender fees will apply for cocktail receptions. Pricing and the contents are subject to change.



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## HOUSE-MADE CAKES

### ENTREMET

French style mousse cakes that are shorter in height, with a sleek exterior finish and sophisticated chocolate décor.

#### PRICING

6" – serves 4 to 8 guests | \$65

8" – serves 8 to 15 guests | \$100

10" – serves 15 to 20 guests | \$150

#### FLAVORS

Triple Chocolate Caramel

Berries and Cream

Vanilla Bean Mango Cheesecake

#### PLEASE NOTE:

- All cakes contain nuts. Please inform us of any allergies or dietary restrictions before confirming the order.
- Please inquire if a larger size cake is desired.
- All cake order must be signed by the customer and prepaid in full with a credit card 48 hours prior to the reservation date.
- Cancellation must be received 48 hours prior to the reservation, or no refund will be issued.





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## F.A.Q.

We are located in the Nobu Hotel Chicago in West Loop on W. Randolph Street.

We can accommodate dietary restrictions and allergies. An advance notice is strongly recommended. Any supplemental dishes will be charged accordingly.

All menu items and pricing are subject to change according to seasonality and availability. Menu selections are due 1 week prior to the start of the event for parties of 16 or less. Larger parties have due date set further than 1 week.

The deposit is a 50% of the total estimated cost. Cancellation policy varies depending on the date and the type of the event.

There is a 5% administration fee and 11.75% sales tax added to the final bill, in addition to optional gratuity.

Final guarantees are due a minimum of three (3) business days before the event for parties of 16 or less. Guarantees may be increased (based on availability) after this date but may not be reduced. If there is a decrease in the guest count, the guaranteed number will apply to the final bill.

Function areas are assigned based on the anticipated number of guests and setup. Nobu Restaurant reserves the right to change area assignments if there are any adjustments in the guaranteed number of guests or setup requirements.

Custom printed menus are available for \$5 per guest.

For a cocktail reception, a satellite bar may be required at an additional fee.

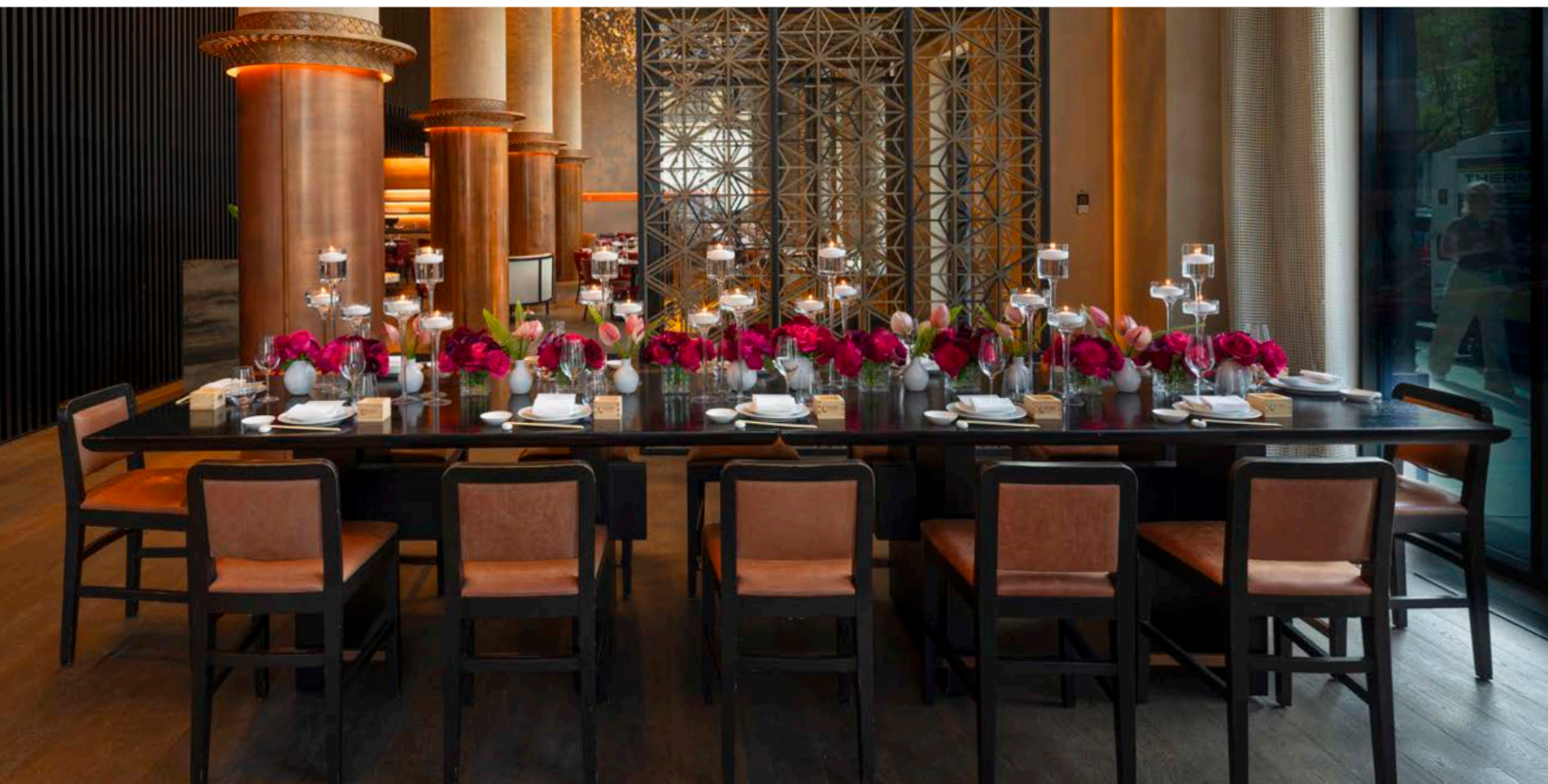
Corkage fee of \$50 per 750ml bottle will apply to wines brought in from outside that are not on our wine list.

Dessert fee will apply to desserts brought in from outside.

A \$250 fee will apply for a TV usage in the Private Dining Room.

Decorations, party favors, and display materials must be approved by Nobu Restaurant prior to the event. No confetti, glitter, rice, flower petals, bubbles, etc., are allowed on restaurant premises.

Smoking and other conducts that are not permitted in public are also prohibited in your event area.



*Making sushi is an art,  
and experience is everything.*

CHEF NOBU MATSUHISA

