

SPECIAL EVENTS

NIKUX

JAPANESE CONTEMPORARY YAKINIKU

EVENTS@NIKUX.COM

JAPANESE CONTEMPORARY YAKINIKU



Niku X, a contemporary approach to Japanese Yakiniku (BBQ) demonstrates inventive dishes while highlighting global influences and respecting the seasonal tastes of our land. Allow Michelin Star Chef Shin Thomposon and his team to display their masteries in Yakiniku and hospitality to take you on the exploration of wagyu and rare seafood combinations .

Located in the heart of DTLA, we strive to offer the most unique and unforgettable dining experience. Whether you're looking to celebrate a birthday or company event, we have something for every occasion. We offer private dining rooms, partial and full section buyouts.

EVENTS@NIKUX.COM

GENERAL INFORMATION

Contact: events@nikux.com

Address: Niku X 900 Wilshire Blvd Sute 212
Los Angeles CA, 90017

Phone: 323. 920. 0302

Web: nikux.com

Hours of Operation: Sun-Thurs 5pm-11pm | Fri-Sat 5pm- Midnight

Private Dining Rooms 6/7/15/10/20 seats

Non-Private Section 40 seats

Semi-Private Section 54 seats

Entire Venue 150 seats

STONE AXE PRIVATE DINING ROOM

Our most private dining room is perfect for small parties such as business dinners or intimate gatherings.



Seats up
to 6
Guests

ROOM REQUIREMENTS

Minimum Spend (Before Taxes and Gratuity)

Weekday | **\$300** per person

Weekend & Holidays | **\$350** per person

Note: All private dining rooms require an event contract with a 20% deposit of the minimum spend

All Private Dining Rooms are contracted for 3.5 Hours

Additional Hour(s) | \$50 per person



MENU OPTIONS

- Yakiniku Tasting Menu **\$235** / person
- Premium Yakiniku Tasting Menu **\$350** / person
- VIP Tasting Menu **\$300** / person
- A la carte
- Customized Menu starting at **\$300**/ person

TOMAHAWK STEAK ADD-ON

- Fresh Supreme **\$235**/steak
- 45 Day Dryaged Supreme **\$325**/ Steak
- 45 Day Dryaged Fullblood **\$399**/ Steak



GUNMA PRIVATE DINING ROOM



**Seats up
to 8
Guests**

ROOM REQUIREMENT

Minimum Spend (Before Taxes and Gratuity)

Weekday | **\$300** per person

Weekend & Holidays | **\$350** per person

Note: All private dining rooms require an event contract with a 20% deposit of the minimum spend

All Private Dining Rooms are contracted for 3.5 Hours

Additional Hour(s) | \$50 per person

MENU OPTIONS

Yakiniku Tasting Menu **\$235** / person

Premium Yakiniku Tasting Menu **\$350** / person

VIP Tasting Menu **\$300** / person

A la carte

Customized Menu starting at **\$300**/ person

TOMAHAWK STEAK ADD-ON

Fresh Supreme **\$235**/steak

45 Day Dryaged Supreme **\$325**/ Steak

45 Day Dryaged Fullblood **\$399**/ Steak

MIYAZAKI PRIVATE DINING ROOM

Our second-to-largest private dining room is great for family gatherings and celebrations. This room features one of our in-house dry-agers.



Seats up to 15 Guests

ROOM REQUIREMENTS

Minimum Spend (Before Taxes and Gratuity)

Weekday | \$300 per person

Weekend & Holidays | \$350 per person

Note: All private dining rooms require an event contract with a 20% deposit of the minimum spend

All Private Dining Rooms are contracted for 3.5 Hours

Additional Hour(s) | \$50 per person



MENU OPTIONS

- Yakiniku Tasting Menu **\$235** / person
- Premium Yakiniku Tasting Menu **\$350** / person
- VIP Tasting Menu **\$300** / person
- Customized Menu starting at **\$300**/ person

TOMAHAWK STEAK ADD-ON

- Fresh Supreme **\$235**/steak
- 45 Day Dryaged Supreme **\$325**/ Steak
- 45 Day Dryaged Fullblood **\$399**/ Steak

MISUJI PRIVATE DINING ROOM

ROOM REQUIREMENTS

Minimum Spend (Before Taxes and Gratuity)

- Weekday | **\$300** per person
- Weekend & Holidays | **\$350** per person

Note: All private dining rooms require an event contract with a 20% deposit of the minimum spend

All Private Dining Rooms are contracted for 3.5 Hours

Additional Hour(s) | \$50 per person

MENU OPTIONS

- Yakiniku Tasting Menu **\$235** / person
- Premium Yakiniku Tasting Menu **\$350** / person
- VIP Tasting Menu **\$300** / person
- A la carte
- Customized Menu starting at **\$300**/ person

TOMAHAWK STEAK ADD-ON

- Fresh Supreme **\$235**/steak
- 45 Day Dryaged Supreme **\$325**/ Steak
- 45 Day Dryaged Fullblood **\$399**/ Steak



Seats up
to 10
Guests



KOBE PRIVATE DINING ROOM

Our largest private dining room offers endless possibilities. Whether you're looking to celebrate a special celebration or host a company event, this versatile room can match any occasion.

ROOM REQUIREMENTS

Minimum Spend (Before Taxes and Gratuity)

- Weekday | **\$300** per person
- Weekend & Holidays | **\$350** per person

Note: All private dining rooms require an event contract with a 20% deposit of the minimum spend

All Private Dining Rooms are contracted for 3.5 Hours

Additional Hour(s) | \$50 per person

MENU OPTIONS

- Yakiniku Tasting Menu **\$235** / person
- Premium Yakiniku Tasting Menu **\$350** / person
- VIP Tasting Menu **\$300** / person
- A la carte
- Customized Menu starting at **\$300/** person

TOMAHAWK STEAK ADD-ON

- Fresh Supreme **\$235/steak**
- 45 Day Dryaged Supreme **\$325/ Steak**
- 45 Day Dryaged Fullblood **\$399/ Steak**



**Seats up
to 20
Guests**



MASAMI ROOM

NON-PRIVATE

Our dining room features an open, fun, and lively atmosphere with views of DTLA. This section is great for seated dinners and standing receptions.

SECTION REQUIREMENTS

Minimum Spend (Before Taxes and Gratuity)

Weekday | **\$200** per person

Weekend & Holidays | **\$300** per person

Note: All private dining rooms require an event contract with a 20% deposit of the minimum spend

All Private Dining Rooms are contracted for 3.5 Hours

Additional Hour(s) | \$50 per person

MENU OPTIONS

Yakiniku Tasting Menu **\$235** / person

Premium Yakiniku Tasting Menu **\$350** / person

VIP Tasting Menu **\$300** / person

Customized Menu starting at **\$300**/ person

TOMAHAWK STEAK ADD-ON

Fresh Supreme **\$235**/steak

45 Day Dryaged Supreme **\$325**/ Steak

45 Day Dryaged Fullblood **\$399**/ Steak



Seats up
to 40
Guests



Standing
Reception
60



KOBE AND OSAKA

SEMI-PRIVATE

Combine both the Kobe and Osaka section for a full section takeover.



Seats up
to 54
Guests

SECTION REQUIREMENTS

Minimum Spend (Before Taxes and Gratuity)

Weekday | **\$300** per person

Weekend & Holidays | **\$350** per person

Note: All private dining rooms require an event contract with a 20% deposit of the minimum spend

All Private Dining Rooms are contracted for 3.5 Hours

Additional Hour(s) | \$50 per person

MENU OPTIONS

Yakiniku Tasting Menu **\$235** / person

Premium Yakiniku Tasting Menu **\$350** / person

VIP Tasting Menu **\$300** / person

A la carte

Customized Menu starting at **\$300**/ person

TOMAHAWK STEAK ADD-ON

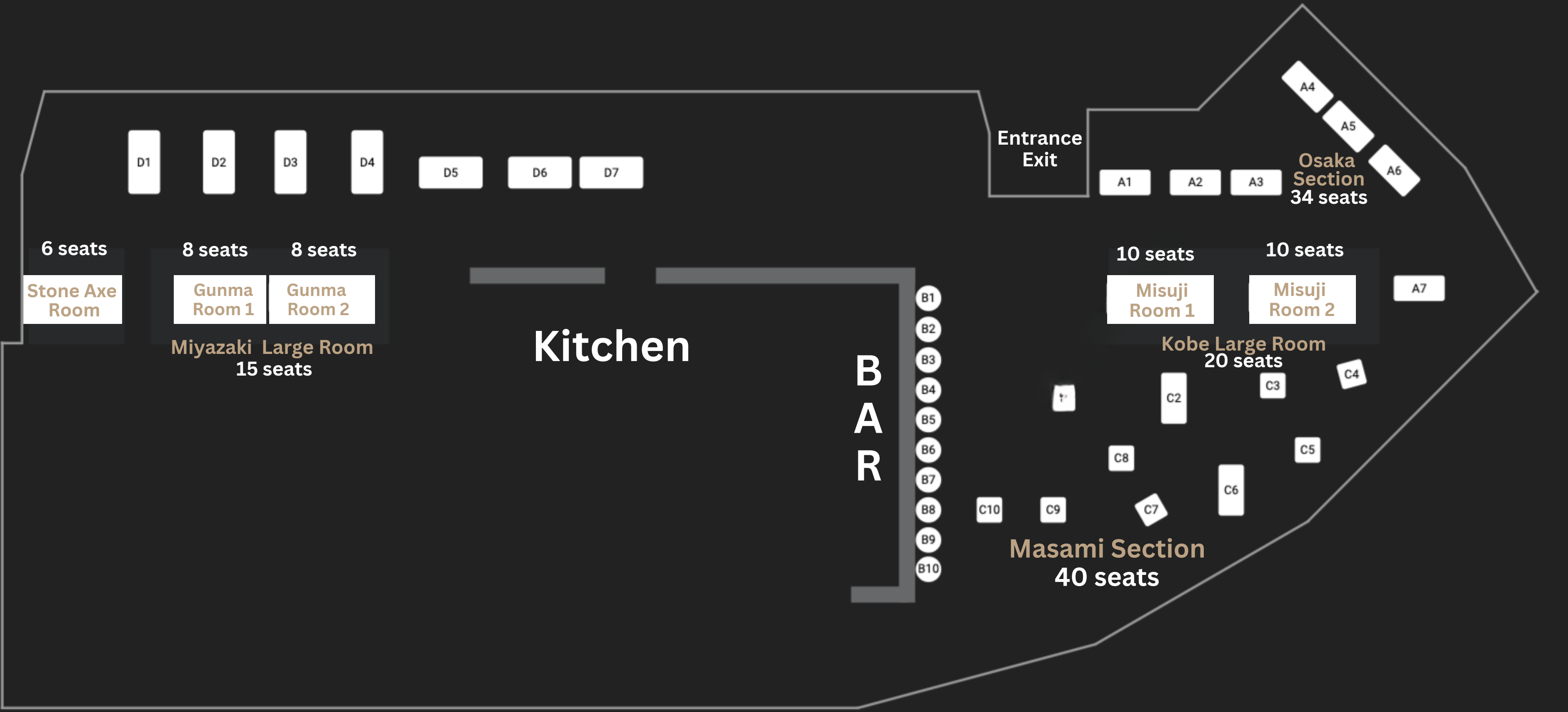
Fresh Supreme **\$235**/steak

45 Day Dryaged Supreme **\$325**/ Steak

45 Day Dryaged Fullblood **\$399**/ Steak



FLOOR PLAN



DECOR AND SPECIAL ADD ONS

FLORALS & LIGHTING

Floral Arrangement Base Packages (3 Days in Advance Notice Required)

Love Me | 6 Red or Pink Roses with Minimal Filler **\$60**

Love Me More | 6 Red or Pink Roses with Minimal Blooms **\$100**

Love Me Most | 6 Red or Pink Roses with an Array of Seasonal Blooms
seasonal Blooms **\$150**

Custom Floral Arrangements | **Pricing Varies**

Lighting

Tea Candles | **\$0**

Uplights with assorted colors | **\$150 for 2 | \$300 for 4**

Cakes (3 Days in Advance Notice Required)

Base Flavors | Chocolate or Vanilla

8 inch cake | **\$150**

10 inch cake | **\$200**

Custom Menus

Custom Title Menu | **\$0**

Custom Name Cards | **\$50**





B E V E R A G E P A C K A G E S

\$75 PER PERSON (3 HOURS)

Signature Cocktails

Kanro Martini, Ume Raba, M&M

White Wines

*All by the Glass *Excludes Flowers, Kosu*

Red Wines

*All by the Glass *Excludes Faust, Belle Gloss, Leviathan*

Well Spirits

Gin

Tenjaku Gin

Vodka

Kettle One Botanicals, Tito's

Tequila

Arrete Reposado, Milagro Reposado

Nonalcoholic Beverages

H2O

Saratoga Spring or Sparkling Water

Soda

Coke, Diet Coke, Sprite, Orange Soda, Ice Tea, Ginger Beer,

Energy

Redbull, Redbull Sugar Free

Spirit Free Cocktails

Yuzu Sparkler, Matcha Matcha

Sake

by the Glass *Excludes Winters Arrival, Moon Bloom, Kakkasan Chubo

Beers

Heineken, Coors Lite, Sapporo, Asahi, Hitachino (Red or White Ale), Ginjo 7 Nova Brewing

Mezcal

Amaras Verde Mezcal

Whiskey

Tulamore Dew Whiskey

Bourbon

Fist Full of Bourbon

Rum

Plantation White & Pina Rum

Tea

120yr Smoked Black Tea, Honey Orchid Oolong, Charcoal Roasted Oolong

Juice

Orange, Pineapple, Pomegranate, Apple, Cranberry, Grapefruit, Lemonade

Cafe

Espresso DBL, Americano, Latte, Cappuccino, Macchiato



BEVERAGE PACKAGES

\$150 PER PERSON (3 HOURS)

White Wines

*All by the Glass *Excludes Reserves*

Red Wines

*All by the Glass *Excludes Reserves*

Signature Cocktails

Kanro Martini, Espresso Martini, Ume Raba, M&M, Matcha Colada

Well Spirits

Includes all in Package 1

Call Spirits

Gin

Bombay Sapphire, Mulholland

Vodka

Mulholland

Tequila

Lalo Blanco, Fortaleza Blanco, El Tesoro Reposado,

Mezcal

Amaras Verde, Siete Mistero Doba-Yej, El Silencio

Nonalcoholic Beverages

Includes all in Package 1

Bubbles

*All by the Glass *Excludes Reserves*

Sake

All by the Glass

Spirit Free Cocktails

Yuzu Sparkler, Matcha Matcha, Mocko Polo

Beers

Includes all in Package 1

Whiskey

Tulamore Dew

American

Fist Full of Bourbon, Mitcher's Rye, Mitcher's Sour Mash, Whistle Pig 6 year

Rum

Plantation 5yr, Plantation Pineapple

Scotch

Balvenie 14 Year, Compass Box Spaniard, Compass Box Pete Monster

Japanese

Akashi Blended, Akashi Ume, Tenjaku Blended, Kaiyo Thue Kuri

SPECIAL EVENTS

THANK YOU FOR INQUIRING

EVENTS@NIKUX.COM