GROUP DINING EVENT

JAPANESE CONTEMPORARY YAKINIKU

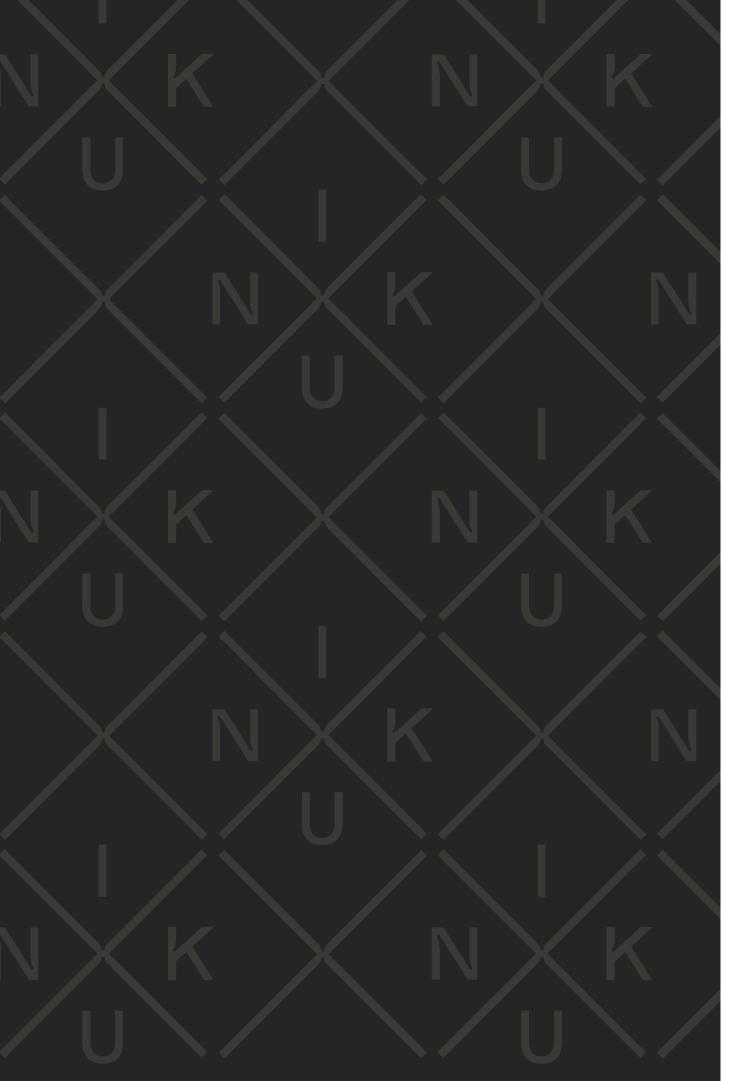
EVENTS@NIKUX.COM

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 Thompson 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.



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

Main Dining Room 100 seats
Private Dining Rooms 4/6/8/12/16/18 seats
Bar & Lounge Section 50 seats
Entire Venue 150 seats

Customized Decoration: Please call or email us for inquiry

OUR SPACE

BAR & LOUNGE SECTION





OUR SPACE

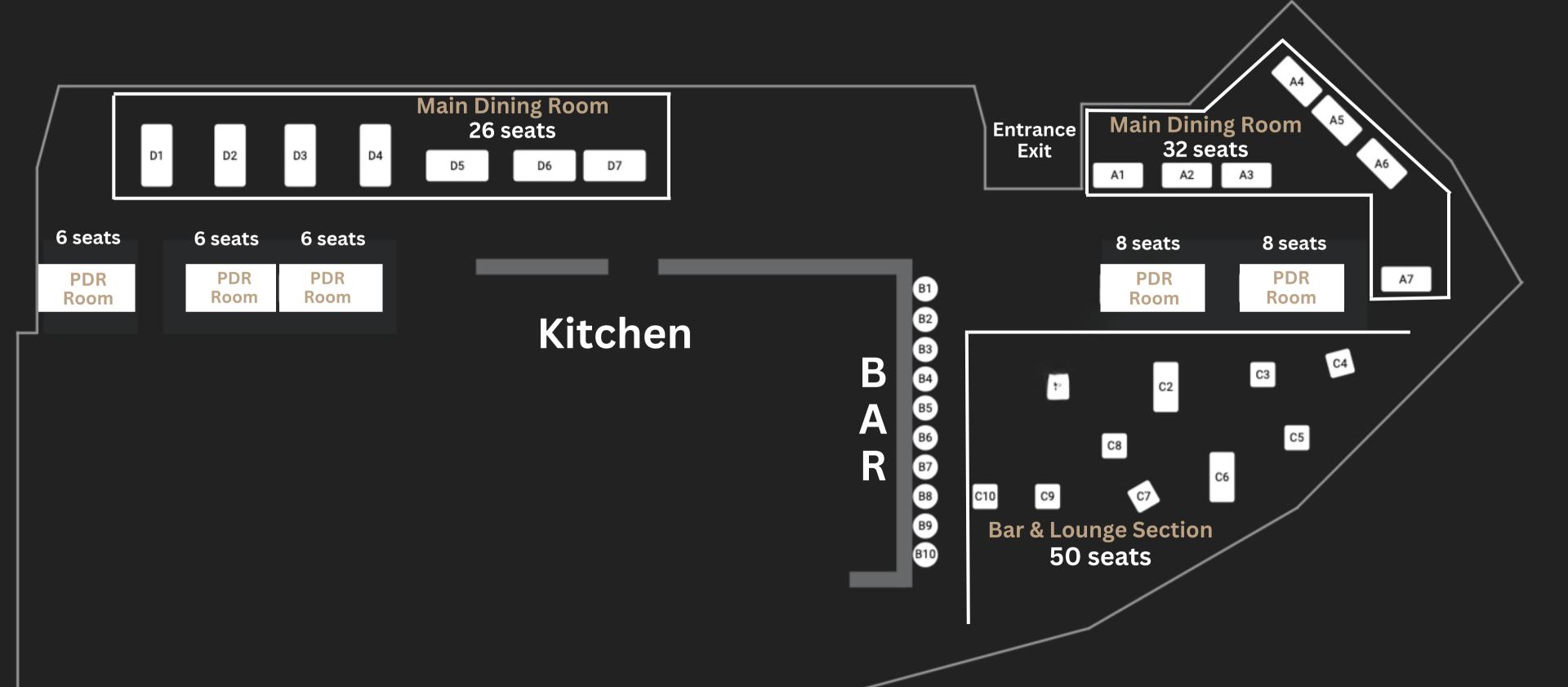
PRIVATE DINING ROOM



MAIN DINING ROOM



FLOOR PLAN





PRIVATE DINING ROOM

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



WEEKDAY

Minimum Spend (Before Taxes and Gratuity)

\$300 per person (Food & Beverage)

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

WEEKEND

Minimum Spend (Before Taxes and Gratuity)

\$350 per person (Food & Beverage)

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

Please contact events@nikux.com for details.



MAIN DINING ROOM

We offer Section or Full buy out option

SECTION BUYOUT

Weekday

Minimum Spend (Before Taxes and Gratuity)

Starts from \$7,800

Per Party (Food & Beverage)

Weekend

Minimum Spend (Before Taxes and Gratuity)

Starts from \$9,100

Per Party (Food & Beverage)

FULL BUYOUT

Weekday

Minimum Spend (Before Taxes and Gratuity)

Starts from \$27,000

Per Party (Food & Beverage)

Weekend

Minimum Spend (Before Taxes and Gratuity)

Starts from \$32,000

Per Party (Food & Beverage)

MENU

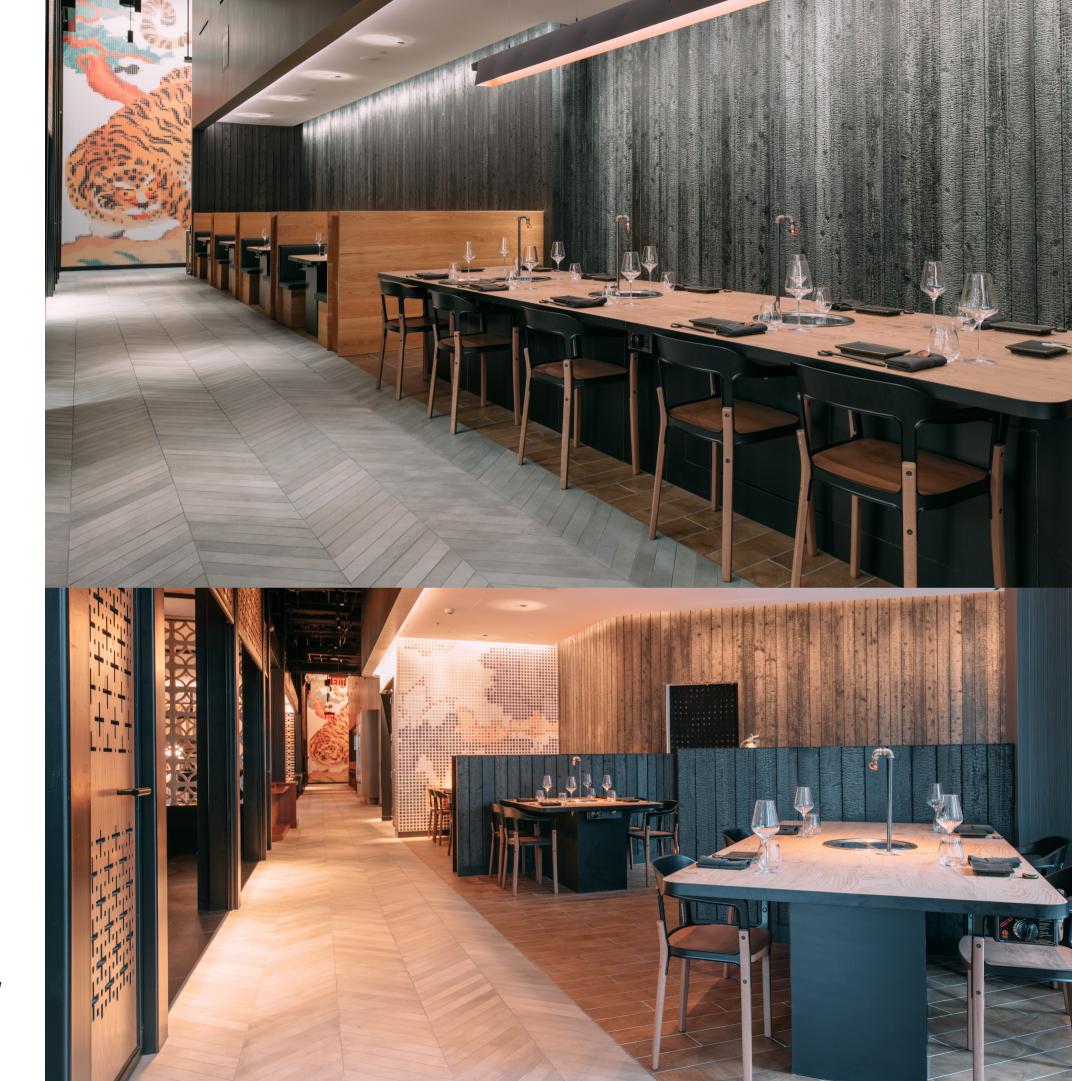
Please contact events@nikux.com for details.

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

All Group dining is contracted for 3 Hours

Additional Hour(s) | \$50 per person







BAR & LOUNGE GROUP DINING

We offer reception style or seated dinner in Bar & Lounge Area.

RECEPTION STYLE

Weekday

Minimum Spend (Before Taxes and Gratuity) \$7,000 Per Party (Food & Beverage)

Weekend

Minimum Spend (Before Taxes and Gratuity) \$7,500 Per Party (Food & Beverage)



SEATED DINNER

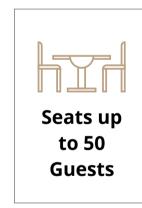
Weekday

Minimum Spend (Before Taxes and Gratuity) \$9,500 Per Party (Food & Beverage)

Weekend

Minimum Spend (Before Taxes and Gratuity)

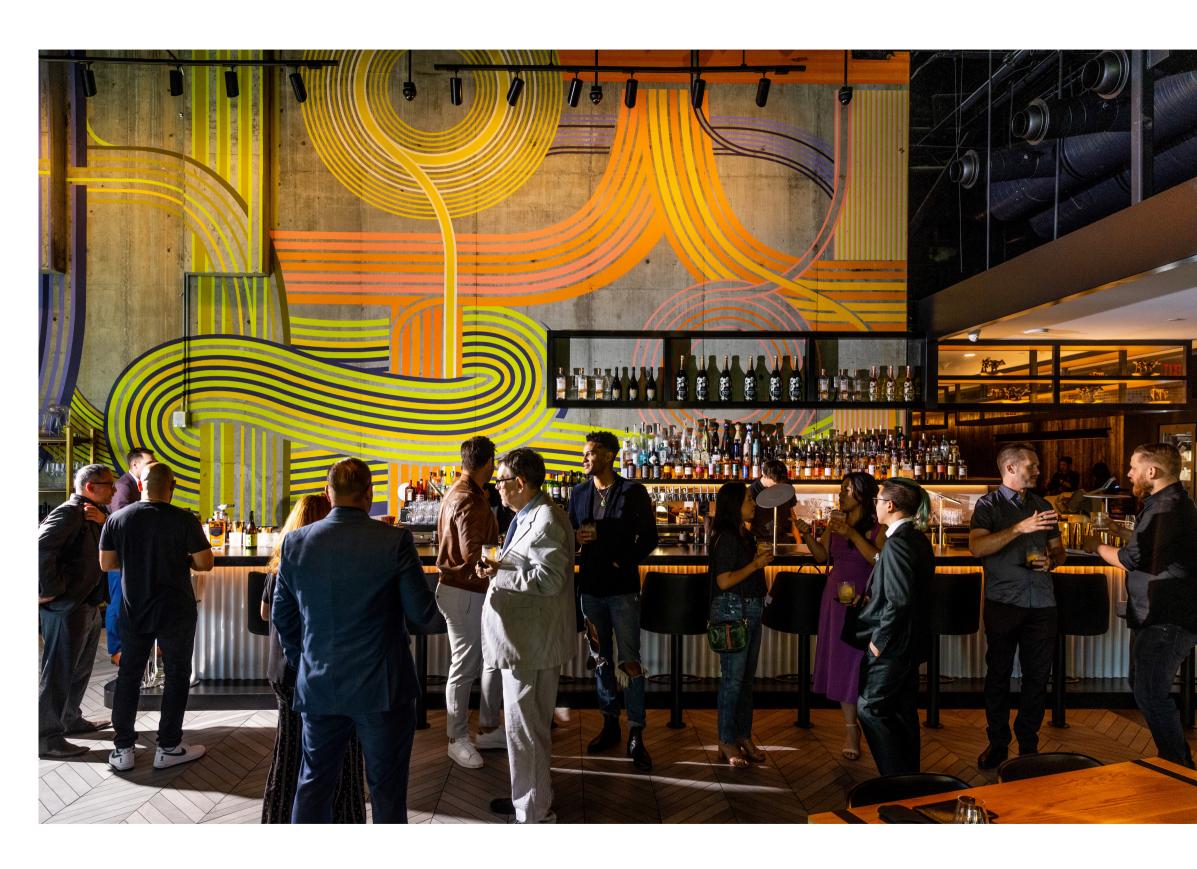
\$10,000 Per Party (Food & Beverage)



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

All Group dining is contracted for 3 Hours

Additional Hour(s) | \$50 per person





BAR & LOUNGE

- RECEPTION STYLE -

60 PER GUEST

Potato Pave

Sweet Shoyu Crème Fraîche

Wagyu Meatball Yakiniku Sauce | Jidori Egg Yolk

Oxtail & Tokyo Negi Potstickers Karashi Mustard Sauce | Orange

Tuna Tartare Bite

Sanbei | Astra Caviar

Mushroom Duxelles Tartlet Tart Shell | Quail Egg

Wagyu Roast Beef Slider Mustard Seed | Garlic | Herbs

- SEATED DINNER -

160 PER GUEST

ZENSAI | APPETIZER

Grilled Oyster

Seasonal Soup & Salad

ENTRÉE | MAIN COURSE

6oz Per Guest

A5 Hyogo Coulotte Steak Umeboshi Chimichurri

A5 Hyogo Filet Mignon

Caramelized Miso Hollandaise

Fresh Supre Bone-in Tomahawk Steak Masami Ranch

Grilled Vegetable





TOMAHAWK STEAK ADD ON

Fresh Supreme Wagyu 235 **45 Day Dry Aged Supreme Wagyu** 325 **45 Day Dry Aged Full Blood Wagyu** 399

Reserved only

Fresh Supreme, which is a combination of 50% Angus and 50% Masami
Ranch Wagyu; 45 Day Dry-Aged Fresh Supreme, also a combination of
50% Angus and 50% Masami Ranch Wagyu that is dry aged in house; and
45 Day Dry-Aged Full Blood, which is 100% Masami Ranch Full Blood
Wagyu, also dry aged in house

SHORTLOIN STEAK ADD ON

30 Day Dry Aged Bone-in Striploin 30 Day Dry Aged T-Bone **30 Day Dry Aged Porterhouse**

Price Based on availability A combination of 50% Angus and 50% Masami Ranch Wagyu

SPOIL YOUR TEAM

*Astrea Oscietra Grand Reserve Caviar \$65 / 10g | \$325 / 50g, Two Months Aged

> *Premium Hokkaido Uni \$30 / 10g

Half Moon Bay Wasabi Root \$9 / 2g

Umbrian Summer Truffle \$30 / 10g





BEVERAGE PACKAGES

\$45 PER PERSON (3 HOURS)

Signature Cocktails

Kanro Martini, Sunomono Margaritas, Cherry Blossom, L.I.T

Sake

by the Glass *Excludes Winters Arrival, Moon Bloom, hakkasan Chubo, HeavenSake JD

Spirit Free Cocktails

Yuzu Sparkler, Matcha Matcha

Red Wines

All by the Glass *Excludes Faust, Belle Gloss, Leviathan, Chantenac Brio, Corison

Beers

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

White Wines

All by the Glass *Excludes Flowers, Koshus

Well Spirits

Gin Whiskey Rum

Mulholland Michter's Plantation Pineapple Rum

Vodka Mezcal Tequila

Pelotón de la Muerte Arrete Blanco, Reposado Tito's

Nonalcoholic Beverages

H20

Saratoga

Soda

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

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

White Wines

All by the Glass *Excludes Magrez-Aruga Koshu

Red Wines

All by the Glass *Excludes Corrosion

Sake

All *Excludes Moon Bloom & Heavesake JD

Spirit Free Cocktails

Yuzu Sparkler, Matcha Matcha, Mocko Polo

Bubbles

All by the Glass

Well Spirits

Includes all in Package 1

Signature Cocktails

All

Beers

All

Call Spirits

Gin

All

Vodka

Tequila

All

All *Excludes any pour over \$45

Mezcal

All *Excludes any pour over \$45

Whisk(e)y

All *Excludes any pour over \$35

Rum

All

Nonalcoholic Beverages

Includes all in Package 1

\$75 PER PERSON (3 HOURS)





SPECIAL ADD ONS FLORALS & LIGHTING

Floral Arrangement (3 Days in Advance Notice Required)
Contact events@nikux.com for detail | **Price based on request**

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 | Free of charge Custom Name Cards | \$50

For other special add ons request

Please contact events@nikux.com



GROUP DINING EVENT

THANK YOU FOR INQURING

EVENTS@NIKUX.COM