PRIVATE DINING SPACE

EVENTS I PARTIES I CORPORATE



UNBEATABLE VALUE | ULTIMATE QUALITY

OPEN BAR I CANAPÉS CHEF'S COUNTER

21 W 35th Street New York, NY 11354 newyork@nikux.com nikux.com



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UNLIMITED PREMIUM WAGYU & SEAFOOD, ULTIMATE BAR SELECTIONS, UNBEATABLE VALUE.



At NIKU X, we redefine elevated dining with our exclusive UNLIMITED A5 Wagyu steak experience—the only one of its kind in the U.S. Located in the heart of Midtown Manhattan at 21 W 35th St, our restaurant blends modern luxury with culinary excellence.

Enjoy a luxurious journey of fresh A5 Wagyu, king crab, and caviar in a setting that celebrates innovation. Sharing the same passion for quality as our sister brand, The XPot, NIKU X is where food lovers indulge in the finest flavors under one roof.

NewYork@NikuX.com

PRIVATE EVENT CHEF COUNTER SPACE

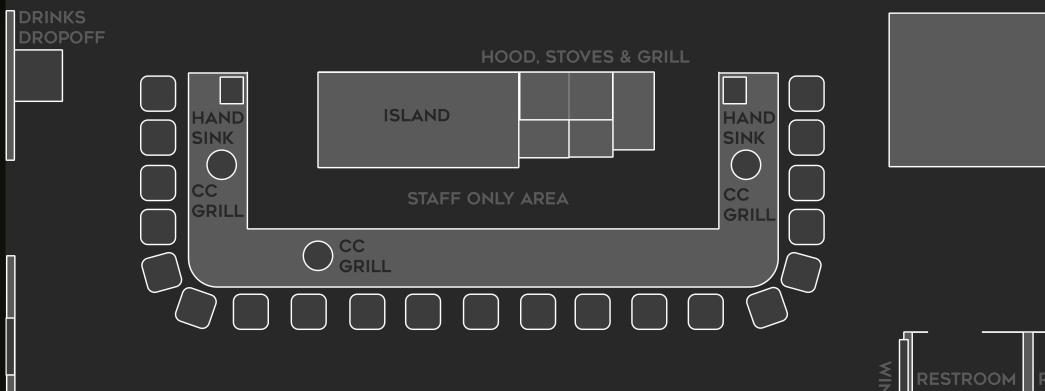




Experience tradition and innovation as we take you on a journey of flavor and immersive dining. Located in the heart of Manhattan, our Lounge at Niku X is designed to fulfill all your group event needs. Whether it's a Corporate Gathering, Product Launch, Wedding Celebration, Birthday Party, Bachelor/Bachelorette Event, or Holiday Reception — we can host it all in style.

EVENT SPACE FLOOR PLAN







PREMIUM WAGYU & SEAFOOD









PREMIUM BAR SELECTIONS & CRAFT







PREMIUM WAGYU & SEAFOOD













PRIVATE EVENT PRICING



MONDAYS to THURSDAYS

3 Hour Minimum

5:00PM - 7:00PM:

\$980 or 500 per hour minimum spend

7:00PM - 10:00PM:

\$800 per hour minimum spend

FRIDAYS to SUNDAYS

3 Hour Minimum

5:00PM - 7:00PM:

\$1,000 per hour minimum spend

7:00PM - 11:00PM:

\$1,500 per hour minimum spend



FOOD MENU OPTIONS

CANAPÉS: \$60 PER PERSON

COCKTAIL SHRIMP

MA-LA CHICKEN KARA-AGE

WAGYU TARTARE

MISO CHILEAN SEABASS

SEAFOOD TARTARE

POTATO TERRINE

MASAMI WAGYU SKEWERS

YUZU/MATCHA CAKE



Unlimited Wagyu Private Experience 95

LIMITED SPECIALTY 名物料理

JAPANESE A5 WAGYU
TENDERLOIN W. UNI & CAVIAR

JAPANESE AS WAGYU RIB EYE YAKISUIKI
FURIKAKE RICE | JIDORI EGG YOLK | SUKIYAKI SAUCE

WAGYU NIGIRI W. FOIE GRAS WAGYU SANDO

STARTERS 前菜

WAGYU TARTARE TORO W. IKURA OXTAIL POTSTICKERS

UNLIMITED WAGYU & SEAFOOD 極牛鑑賞 海産

JAPANESE A5 WAGYU **SKIRT STEAK**AUSTRALIAN WAGYU PURE BRED **ZABUTON**

JAPANESE A5 WAGYU TOP ROUND

MISO CHILEAN SEABASS GRILLED

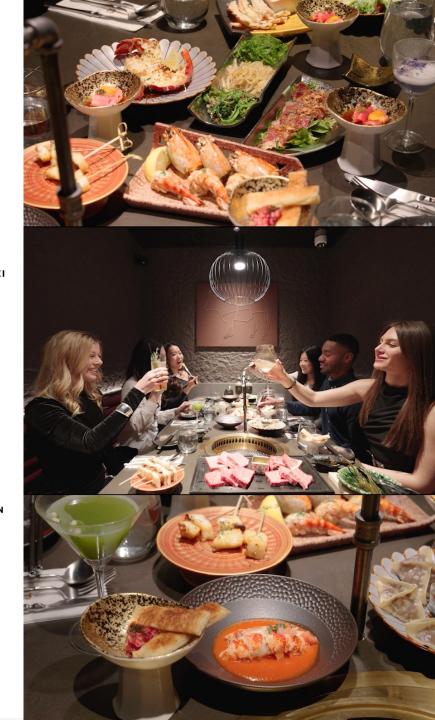
Yakiniku Style

LOBSTER TAIL GRILLED

SIDES 惣菜

POTATO TERRINE
WAGYU TALLOW SHISHITO PEPPER
GOMASHIO SALAD

DESSERT OF THE DAY デザート



OPEN BAR PACKAGES



TIER 1: \$60 PER PERSON

BEER: SAPPORO

WINE: HOUSE RED & WHITE

WELLS & MIXERS:

WHISKEY, VODKA, GIN,

RUM, TEQUILA

COCKTAILS:

WHISKEY SOUR, VODKA

SODA, MARGARITA

SAKE: HOUSE SAKE 1.8L

TIER 2: \$90 PER PERSON

TIER 1

WELLS & MIXERS:

+PREMIUM SELECTIONS

COCKTAILS:

OLD FASHIONED, MOSCOW

MULE, YUZU MARGARITA

SAKE: + PREMIUM 1.8L

TIER 3: \$120 PER PERSON

TIER 3

WELLS & MIXERS:

+1 BOTTLE YAMAZAKI 12

COCKTAILS:

3 PREMIUM COCKTAIL

SELECTIONS

SAKE: + KUBOTA SAKE

TASTING