
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

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EXCLUSIVE RESTAURANT HIRE

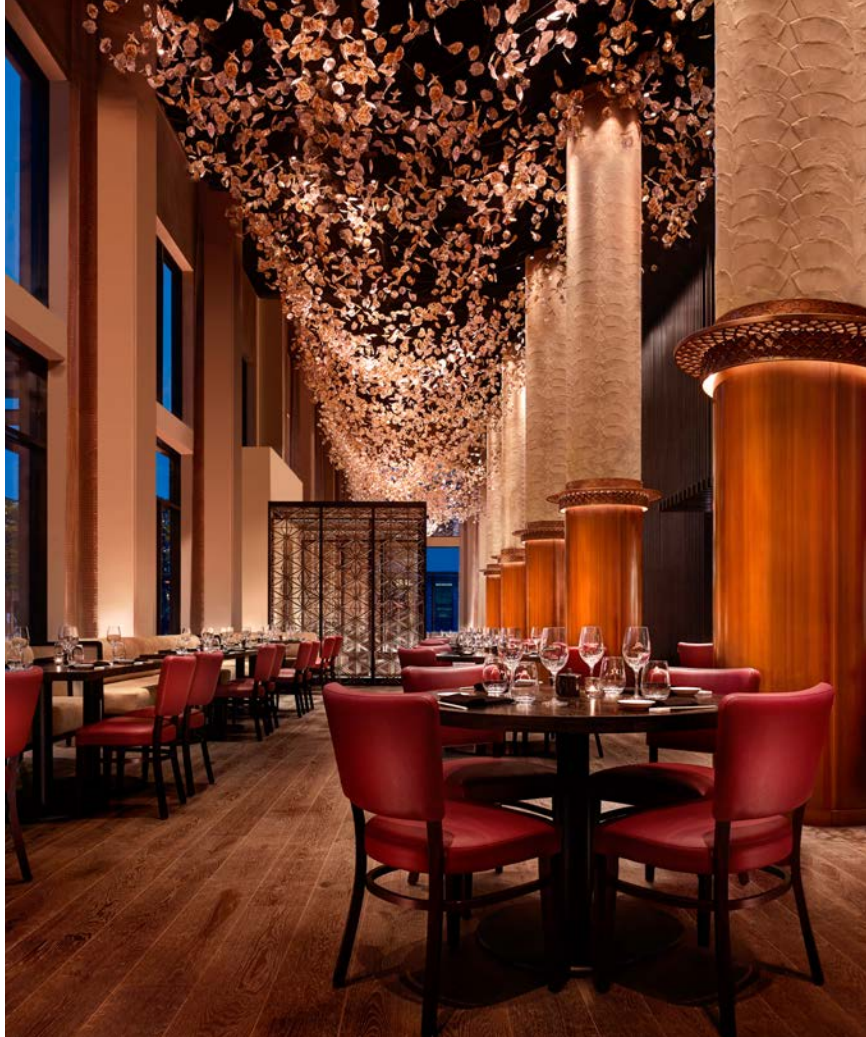
Nobu Chicago is available for exclusive hire for lunch and dinner events. Centrally located in the vibrant West Loop neighborhood, Nobu Chicago is ideal for variety of occasions such as corporate functions and private celebrations. Every detail of the event can be customized to create a truly memorable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

Restaurant Capacity:

120 seated

250 standing

Please inquire for pricing.



MEZZANINE

The restaurant features the Mezzanine, which encompasses a private dining room and a pre-function space overlooking the energetic restaurant below. Entire mezzanine can accommodate up to 80 guests seated or standing.

PRIVATE DINING ROOMS

Each of the two private dining rooms has its own ensuite restroom for added privacy and state of the art audio visual equipment*. The two rooms can be combined as one room.

Private Dining Room Seating Capacity:

Kaze 1: 20 seated at two round tables

Kaze 2: 20 seated at two round tables

Both Rooms: 50 seated at 5 round tables

Please inquire for table configurations for your party. The actual tables differ from the tables in the image shown.

*\$250 fee will apply for AV usage.

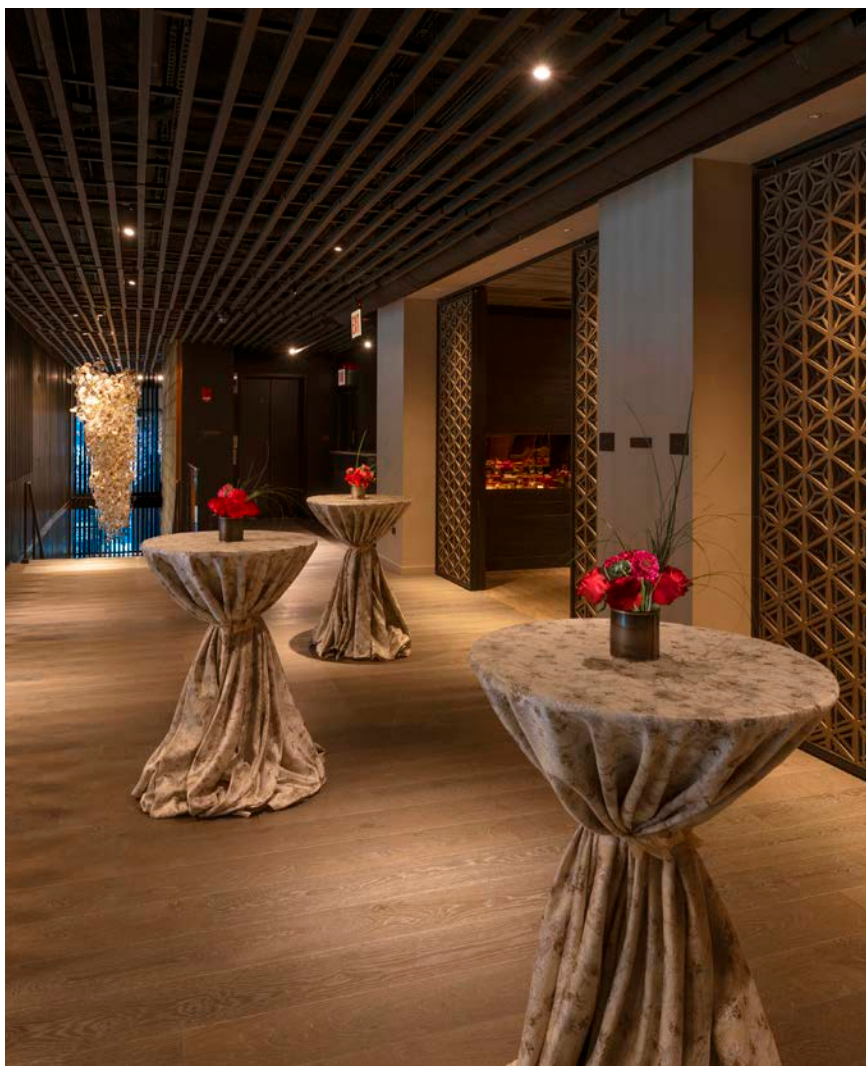
PRE-FUNCTION AREA

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. This space can also be used as a dining room rather than a reception area. It is available only in conjunction with the booking of both Private Dining Room.

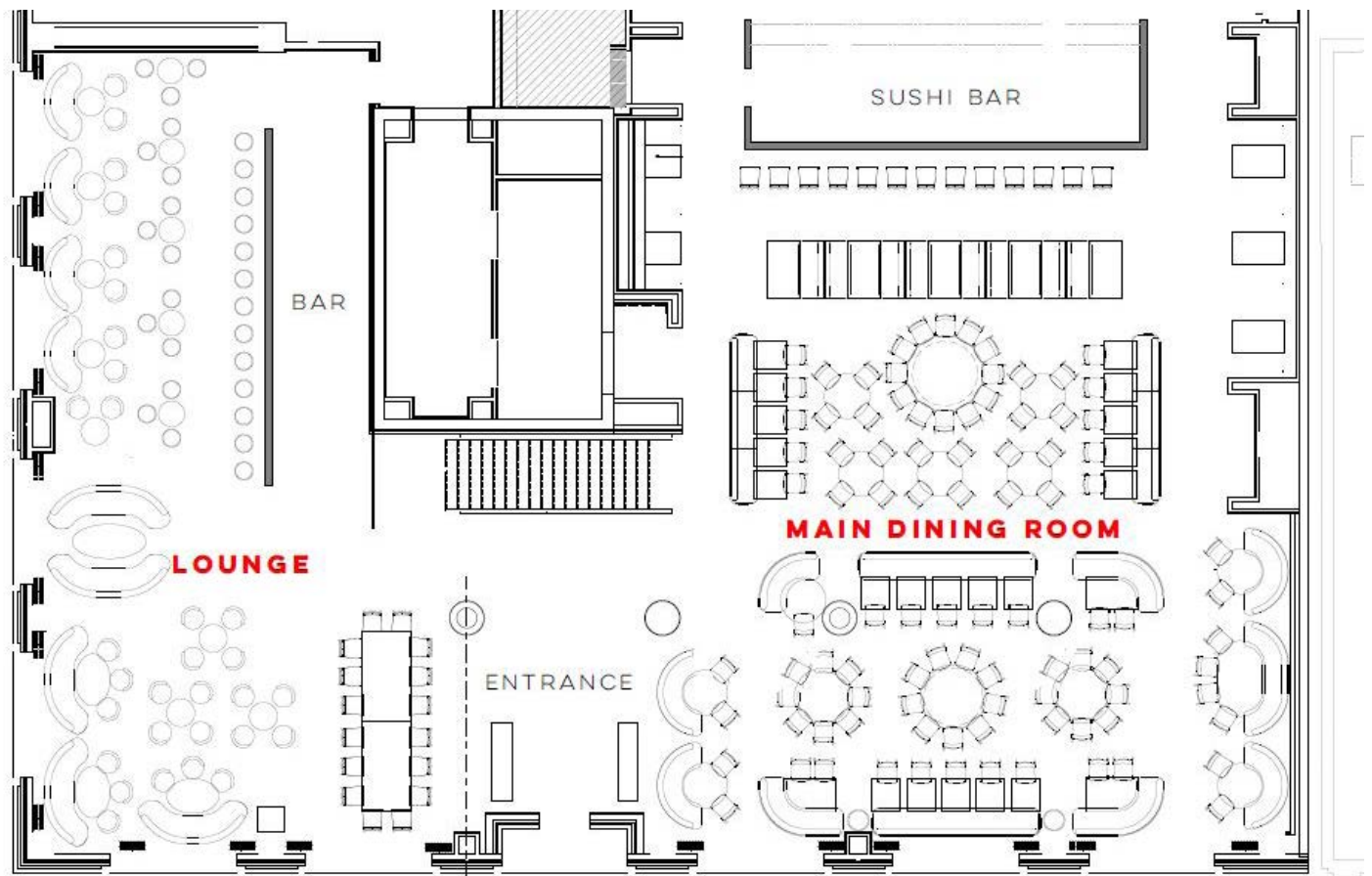
Reception Area Capacity:

30 standing or seated

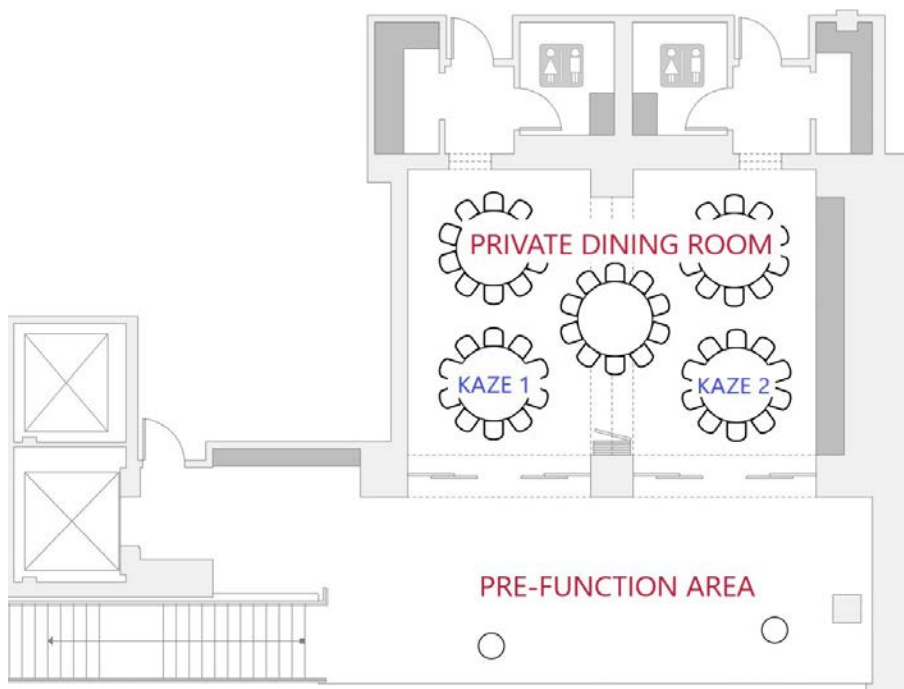
A room fee may apply depending on the setup requirements such as satellite bar, lounge seating, check in desk or coat check.



RESTAURANT FLOOR PLAN



MEZZANINE FLOOR PLAN





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

Charred Edamame & Baby Corn
Scallop & Uni Tiradito
Toro Carpaccio with Fresh Truffle
Whitefish Sashimi Kohlrabi Salad
A5 Golden Wagyu Flambe
Lamb Chop Anticucho
Maitake Mushroom Herb Aioli Yakitori
Baked Alaskan King Crab
Lobster Tempura Creamy Jalapeño
Assorted Premium Sushi
Chef's Selection of Dessert & Petit Fours

Selections based on seasonal availability. Pricings are subject to change. Custom menus available on request.

PRE-DINNER CANAPÈS

Elevate your dinner experience 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
Lobster Taco
Chicken Karaage Spicy Miso

\$37 PACKAGE

Lobster Taco
Oyster Maui Onion
Chicken Skewer
Wagyu Gyoza

\$57 PACKAGE

Crispy Rice Yellowtail Yuzu Kosho
Toro Tartare with Caviar
Wagyu Skewer
King Crab Taco
Matsuhisa Shrimp & Caviar

CANAPÉ ADD-ONS

The following items can be added to the dinner or reception. 10 pcs minimum per selection. Please inquire for the current pricing.

CLASSIC

White Fish Tiradito
Salmon Nashi Pear
Lobster Ceviche
Nobu Tacos
Crispy Rice Spicy Tuna
Black Cod Butter Lettuce
Chicken Kushiya
Beef Kushiya

VEGETARIAN

Cucumber Salad
Baby Corn
Vegan Gyoza
Crispy Rice with Avocado
Vegetable Tacos
Eggplant Spicy Miso Skewer
Tofu Creamy Spicy
Vegetable Kakiage

DESSERTS

Sobacha Brownie Bite
Miso Caramel Crunch Bar
Yuzu Passionfruit Cream Puff
Fruit Sake Gelee with Fresh Fruit
Seasonal Macaron
Mochi Ice Cream

Selections based on seasonal availability. Pricings are subject to change. Custom menus available on request.



CANAPÉ PACKAGES

Designed for standing receptions and lounge gatherings, each canapé package serves 13-18 pieces of canapé items per guest during a 2-hour period. Price per person, 20 guests minimum. Canapes may be served on platters and/or tray-passed based on the space and number of guests.

SUGI \$100

12-13pcs per person

Yellowtail Jalapeño
Tuna Sashimi Tacos
Tai Snapper Sweet Shiso
Black Cod Butter Lettuce
Rock Shrimp Tempura
Ribeye Tacos
Chicken Skewers Anticucho
Assorted Sushi Rolls

MOMIJI \$150

15-16pcs per person

Yellowtail Jalapeño
Salmon Karashi Sumiso
Crispy Rice with Spicy Tuna
Lobster Tacos
Rock Shrimp Tempura
Black Cod Butter Lettuce
Beef Skewers Teriyaki
Ribeye Tacos
Assorted Sushi Rolls

MATSU \$200

17-18pcs per person

Yellowtail Jalapeño
Salmon Nashi Pear
Whitefish Dry Miso
Crispy Rice with Spicy Tuna
Lobster Tacos
Wagyu Tacos
King Crab Tempura Amazu Ponzu
Black Cod Butter Lettuce
Beef Skewers Anticucho
Premium Sushi Rolls

Pricings and selections are subject to change.

*Raw seafood



NOBU SUSHI CLASS

A private lunch or dinner event with Nobu sushi-making class lead by our very own Master Sushi Chef.

Inclusive of keepsake Nobu Chicago Aprons.

Priced per person. 12 guests minimum and 30 guests maximum.

LUNCH SUSHI CLASS \$160

Duration: 2 hours Available: 11:30am- 3pm

4 Nigiri Sushi: Tuna, Yellowtail, Salmon & Japanese Red Snapper

1 Cut Roll: Shrimp Tempura

Edamame*, Miso Soup and Chicken and Beef Skewers*

LUNCH HAND ROLL CLASS \$160

Duration: 1.5 hours Available: 11:30am- 3pm

4 Hand Rolls: Spicy Tuna, Salmon Avocado, California & Shrimp Tempura

Edamame*, Miso Soup and Chicken and Beef Skewers*

DINNER NIGIRI CLASS \$230

Duration: 3 hours Available: 5pm & 6pm

4 Nigiri Sushi made by guests- Tuna, Yellowtail, Salmon & Shrimp

Edamame*

Santen Mori "Trio of Signature Sashimi"

Baby Spinach Salad Dry Miso*

Black Cod with Miso*

Ribeye Steak Wasabi Pepper*

Chef's Selection of Dessert

*Served family style

Please inquire for availability and other information. Prices do not include tax and gratuity.

3 weeks advance booking requested.

SAKE PAIRING ENHANCEMENT

Featuring Hokusetsu sake exclusively imported for Nobu worldwide. \$85 per person

Includes: Nigori, Daiginjo, Ginjo 71, Junmai Daiginjo, YK 35, Fruit Sake

Each pour is approximately 2.5 ounce.



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 & Cucumber Salad
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. Pricings are subject to change. Custom menus available on request.





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 Shiitake 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
Smoked Salmon Salad \$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 \$80

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

Selections based on seasonal availability. Pricings are subject to change. Custom menus available on request.

BAR PACKAGES

Priced 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

PREMIUM BAR

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

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

Excludes: 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 the list of items included and specialty cocktail add-ons.

Satellite bar set-up may be required for large cocktail receptions. \$400 for a set-up, up to 2.5 hours



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.



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.

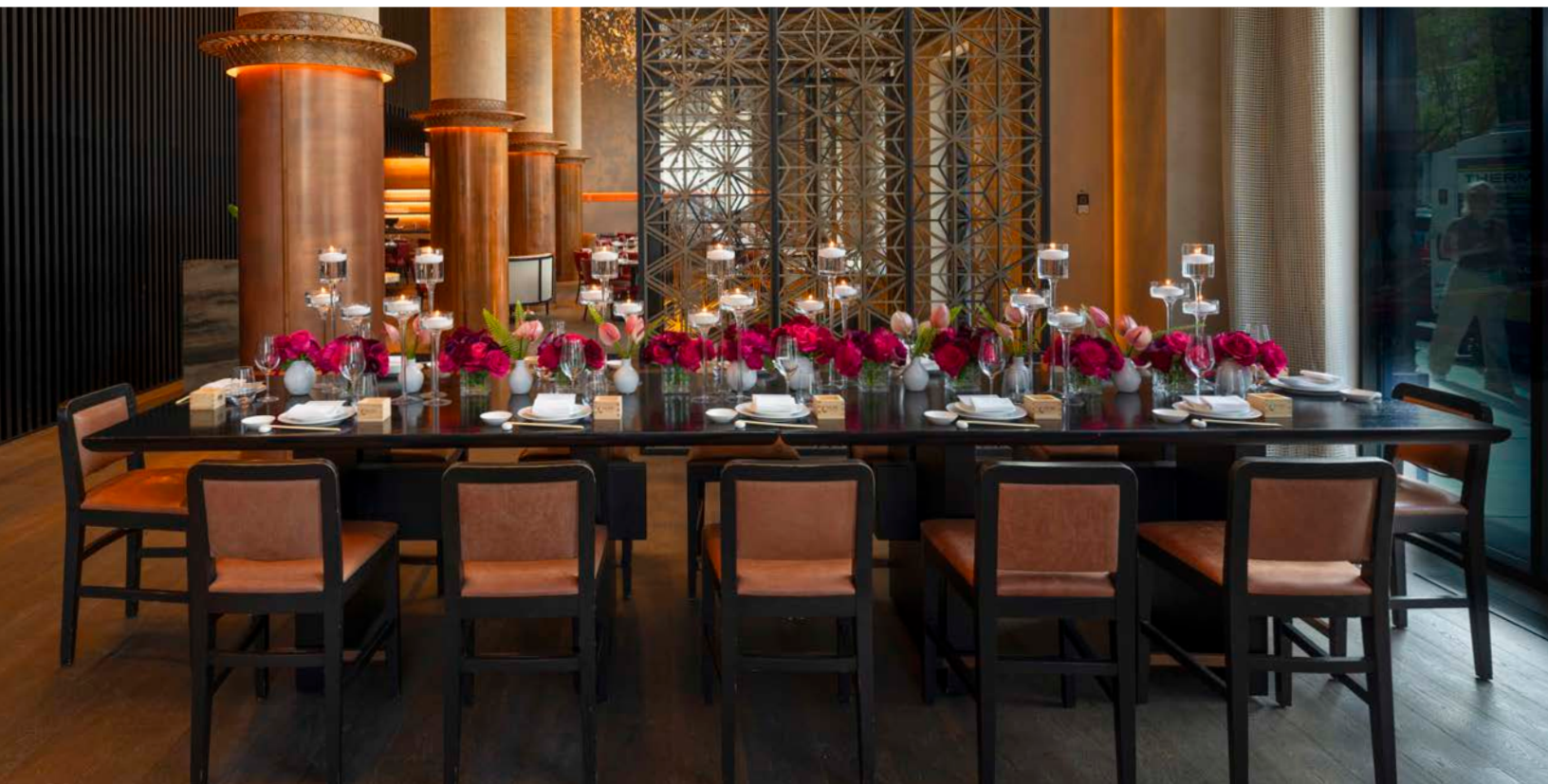
Corkage fee of \$50 per 750ml bottle will apply to wines brought in from outside that are not on our wine list.

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

