



KYU NYC Private Dining & Events Guide
Luxury wood-fired dining for unforgettable gatherings

ABOUT KYU NYC

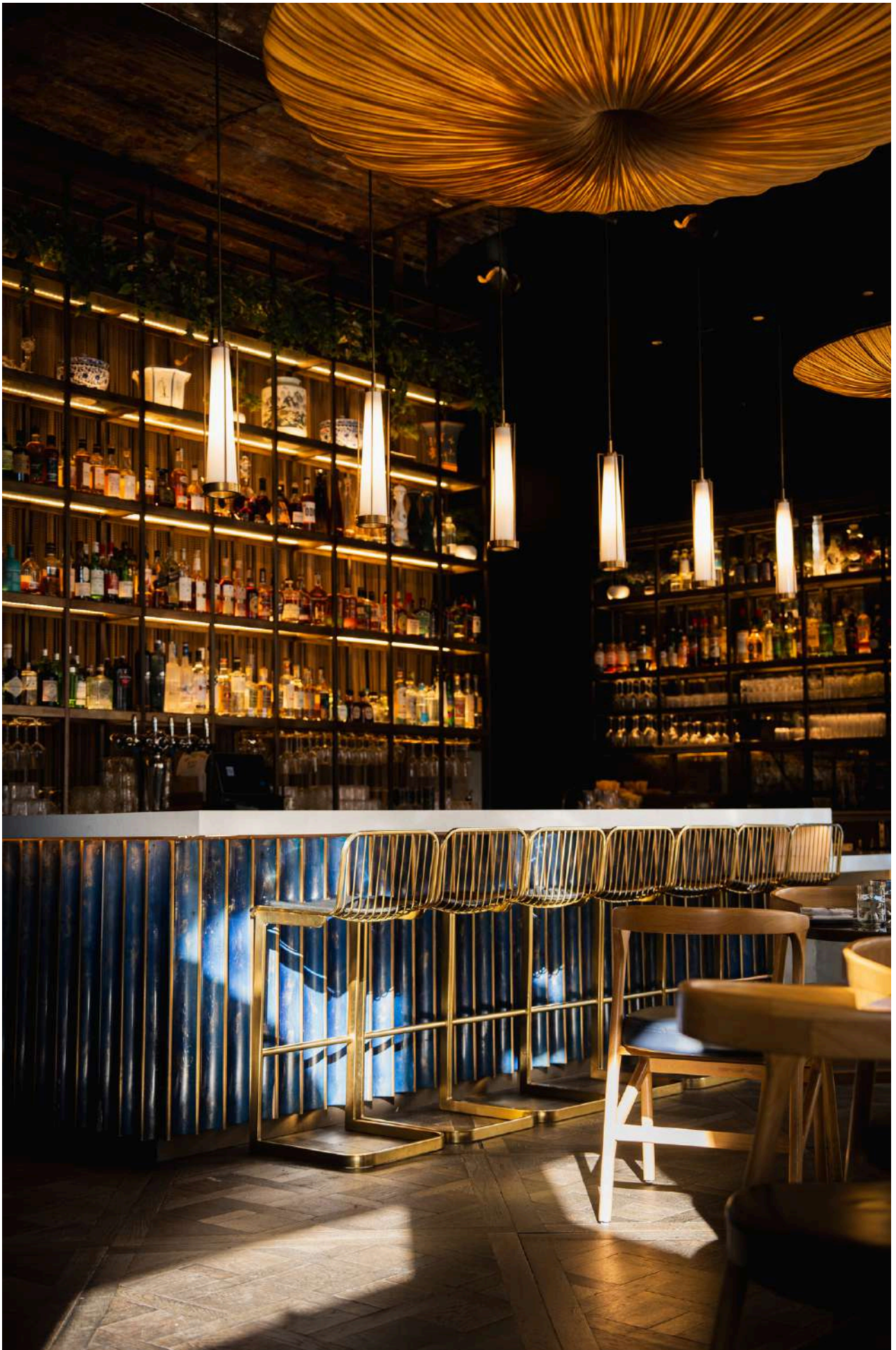
In the heart of NoHo, KYU blends wood-fired cooking with bold Asian-inspired flavors, served up in a space where New York grit meets modern warmth.

Our open-fire kitchen turns the ancient art of yakiniku into a New York experience — smoky, vibrant, and impossible to forget. Every dish is designed for sharing, every bite meant to spark conversation.

This is where tradition gets playful, flavors go big, and nights out turn into stories worth telling.

WHERE FIRE MEETS FLAVOR — AND NOHO SHOWS UP HUNGRY





CAPACITIES & EVENT FORMATIONS

MAIN DINING ROOM

- Seated: Up to 100 guests
- Standing / Reception: Up to 150 guests
- Ideal for: Seated celebrations, large-format dinners, corporate functions

CHEF'S TABLE

- Seated: 12–16 guests
- Ideal for: Intimate tastings, VIP gatherings, culinary showcases

LOUNGE & BAR AREA

- Seated: Up to 25 guests
- Standing: Up to 50 guests
- Ideal for: Cocktail hours, pre-dinner receptions, late-night gatherings

FULL VENUE BUYOUT

- Total Capacity: Up to 200 guests (140 seated)
- Format Options: Seated, buffet, reception-style, chef stations, tray-passed
- Ideal for: Private events, brand activations, weddings, launch parties

From private dinners to large-scale, high-energy activations, we bring the KYU experience to you — on-site or off-premise. Custom proposals available on request.

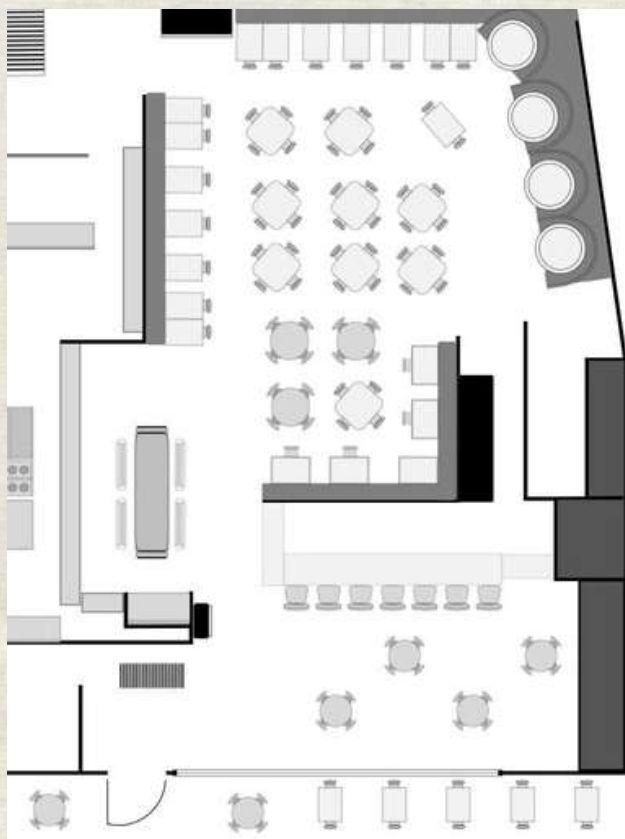


YOUR TABLE, CENTER STAGE

KYU's dining room blends the grit of a historic heritage building with the warmth of modern design. Think exposed brick, soaring ceilings, original columns, and stained antique glass — timeless craftsmanship with a downtown edge.

At the center sits the Chef's Experience Table, a front-row seat to the open-fire kitchen where wood smoke and culinary theater set the mood. Every detail — from the architecture to the energy in the room — is designed to pull guests into the experience.

Our menus shift with the seasons and our chefs' creativity, making each visit one-of-a-kind. This is where culinary tradition meets artistic rebellion. Where Japanese precision meets global soul. Where every plate is a statement, and every event feels like a ritual.







FOOD MENUS

KYU EXPERIENCE MENU

\$125 per person | served family style

Starter (select three)

KRUNCHY KALE – nam prik, togarashi

TUNA – crispy rice, smoked chili

ROASTED CAULIFLOWER – goat cheese, shishito herb vinaigrette

GRILLED SHISHITOS – lime soy

HAMACHI CRUDO – mixed herbs, white ponzu

Main (select two)

KOREAN FRIED CHICKEN – chili butter

BEEF SHORT RIBS – house sauces, lettuce cup

BABY BACK RIBS, sweet soy glaze

CHILEAN SEA BASS – white miso, mixed herbs

Side Dishes (select two)

STONE POT – Thai rice

GRILLED BROCCOLI – ginger-scallion vinaigrette

JAPANESE SWEET POTATO – buttered black sugar, parmesan

BABY BOK CHOY – chili, garlic

Dessert (select one)

MOM'S COCONUT CAKE – coconut ice cream

DARK CHOCOLATE SMORES – banana bourbon ice cream



TRAY PASSED CANAPÉS

\$40 per person, per hour.

Each additional option \$10 per person, per hour.

Select three options.

SAVORY

TUNA – crispy rice, smoked chili

HAMACHI – crispy rice, wasabi

BURRATA CROSTINI – yuzu jam

CAULIFLOWER BITES – goat cheese, shishito herb vinaigrette

TOFU BITES – fermented black bean sauce

STEAK TARTARE – Japanese mustard, parmesan, milk bread

TUNA TARTARE – roasted peppers

BABY BOK CHOY – chili, garlic

OCTOPUS BITES – paprika

GRILLED SHISHITOS – yuzu salt

PORK BELLY BITES – basil dip

FILET BITES – yakitori style

CRISPY SHRIMP – chili, blue cheese

KOREAN FRIED CHICKEN – chili butter

SWEET

DOUGHNUTS – black cardamom sugar

MOM'S COCONUT CUPCAKES – cream cheese frosting

DARK CHOCOLATE SMORES TART – toasted marshmallow

VIETNAMESE COFFEE TIRAMISU – caramel

PANDAN POUND CAKE – coconut glaze

MINI MARSHMALLOW COOKIE – yuzu passion fruit marshmallow, dark chocolate

SEASONAL TART – chef's selection

KYU COOKIE PLATTER (select one)

black sugar

chocolate chip

oatmeal sake raisin

lavender shortbread

Menus change seasonally, driven by chef creativity and market availability.



BEVERAGE PACKAGES

SOFT DRINKS

\$30 per person, per hour

water – soda – juice – coffee – tea

BEER + WINE + SOFT

\$60 per person, per hour

domestic beer – domestic wine – house liquor

soft package included

PREMIUM OPEN BAR

\$90 per person, per hour / \$35 per person each additional hour

2 signature KYU cocktails – full beer, wine + premium liquor selection

soft package included



DESSERT PACKAGES & SWEET STATIONS

Available by request



Let's Create Your Next Unforgettable Event

Doni DiGiovanni
Director of Events, KYU Global
doni@kyurestaurants.com
+1 929 566 7224

Corporate Chef Global
Raheem Sealey

Executive Chef
Nathan Pauley

Location
324 Lafayette St, New York
NY 10012, United States

Social | Web
[@kyurestaurants](#) | kyurestaurants.com



KYU
WOOD-FIRED | ASIAN-INSPIRED