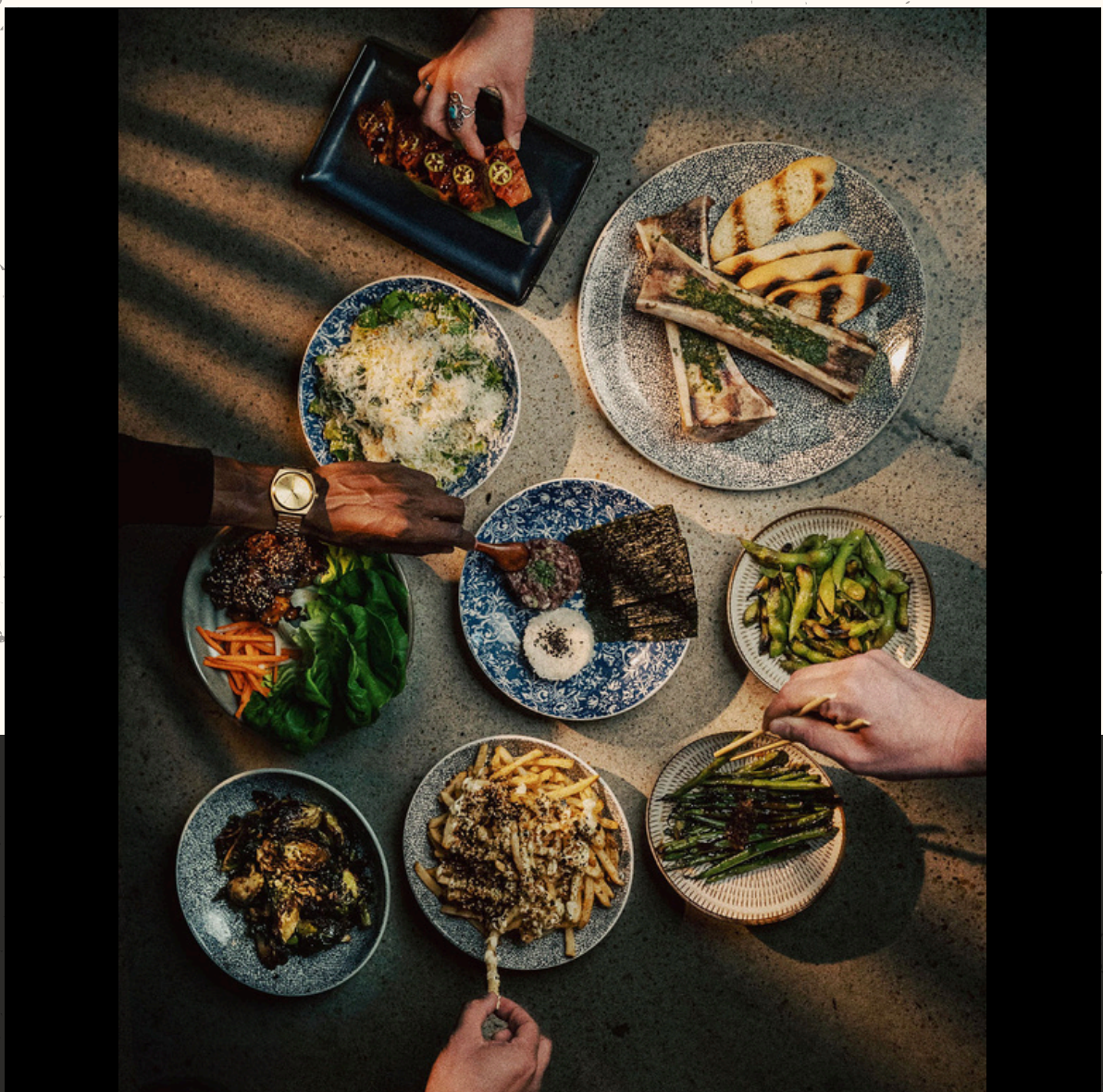




**GROUP
&
PRIVATE
DINING**

Non-Private Dinner

- Group sizes ranging from 11-14 guests
- Required signed event contract
- Contracted pre-selected family style menu required
 - All items brought to the table, passed around, and shared amongst your guests
- No private room fee or deposit
- No food and beverage minimum
- Other diners and large parties can be in close proximity
- Enclosed patio includes:
 - Lively environment
 - Climate controlled with outdoor AC + heaters
 - Outdoor bistro lighting
 - Fully enclosed, all weather garage doors

Private Dinner

- Available for private events of up to 40 guests
- Required signed event contract
- Contracted pre-selected family style menu required
 - All items brought to the table, passed around, and shared amongst your guests
- No private room fee or deposit
- Food and beverage minimum*
- Enclosed patio includes:
 - Private environment, ideal for toasts and speeches
 - Climate controlled with outdoor AC + heaters
 - Outdoor bistro lighting
 - Fully enclosed, all weather garage doors

*Minimums are subject to change seasonally and can vary between days

Premier Menu

\$ 6 0 P E R P E R S O N

Welcome

Wood Fired Edamame truffle oil, sea salt

Caesar Salad kimchi dressing, panko breadcrumbs, parmesan

Small Plates:

Choose 4

Salmon Carpaccio ponzu, sweet drop peppers, pickled wasabi

Hamachi Crudo leche de tigre, serrano, cilantro, herb oil, sesame

Burrata wood-fired peaches, burnt honey, thai basil, sourdough

Korean Hot Wings gochujang bbq, citrus pepper rub, yuzu ranch

Tuna Crispy Rice spicy tuna, serrano, sweet soy, spicy aioli

East Side Shrimp mixed greens, gochujang aioli

Dumplings beef, den dashi, chili oil

Charred Shishitos yuzu romesco, parmesan, panko

Wagyu Tartare sesame aioli, kizami, toasted nori, rice

Large Plates:

Choose 3

Smoked Half Chicken ginger slaw, peach mustard, white bbq sauce

Crab Fried Rice wagyu fat, egg, scallions

L.A. Galbi bone-in flanken short rib, pickled onions, garlic soy

“Burnt Ends” Lettuce Wraps beef belly, spiced honey glaze, carrots, bibb lettuce

Sides:

Choose 2

Brussels crispy onions, sesame dressing

Szechuan Green Beans wok charred, soy, chili

Crispy Potatoes hot honey butter

Hurricane Fries furikake, truffle aioli

Charred Scallion Noodles stir-fry ramen noodles, charred scallion relish, onsen egg, sesame

Dessert:

“Brookie” by HiFi Cookies

chocolate brownie, black sesame cookie, miso caramel, vanilla gelato

Coconut Cake

wood charred pineapple, toasted coconut, caramel, lime

Dole Whip

pineapple soft serve, lime zest

Grand Menu

\$ 8 0 P E R P E R S O N

Welcome

Wood Fired Edamame truffle oil, sea salt

Caesar Salad kimchi dressing, panko breadcrumbs, parmesan

Small Plates:

Choose 5

Salmon Carpaccio ponzu, sweet drop peppers, pickled wasabi

Hamachi Crudo leche de tigre, serrano, cilantro, herb oil, sesame

Charred Shishitos yuzu romesco, parmesan, panko

Dumplings beef, den dashi, chili oil

Tuna Crispy Rice spicy tuna, serrano, sweet soy, spicy aioli

East Side Shrimp mixed greens, gochujang aioli

Korean Hot Wings gochujang bbq, citrus pepper rub, yuzu ranch

Burrata wood-fired peaches, burnt honey, thai basil, sourdough

Wagyu Tartare lemon vinaigrette, feta, mint

Bluefin Crudo chef's cut, wakame, truffle mustard soy, pickled wasabi, crispy onions

Large Plates:

Choose 3

Smoked Half Chicken ginger slaw, peach mustard, white bbq sauce

Wagyu Brisket pickles, togarashi, noko bbq sauce

Crab Fried Rice wagyu fat, egg, scallions

L.A. Galbi bone-in flanken short rib, pickled onions, garlic soy

“Burnt Ends” Lettuce Wraps beef belly, spiced honey glaze, carrots, bibb lettuce

Sides:

Choose 3

Brussels crispy onions, sesame dressing

Szechuan Green Beans wok charred, soy, chili

Crispy Potatoes hot honey butter

Hurricane Fries furikake, truffle aioli

District Sando prosciutto, truffle aioli, white cheddar cheese, togarashi

Charred Scallion Noodles stir-fry ramen noodles, charred scallion relish, onsen egg, sesame

Dessert:

“Brookie” by HiFi Cookies

chocolate brownie, black sesame cookie, miso caramel, vanilla gelato

Coconut Cake

wood charred pineapple, toasted coconut, caramel, lime

Dole Whip

pineapple soft serve, lime zest

Non-Private Dinner

Guidelines and Policies

Guarantees:

- For all contracted menus, NOKO requires notification of the guaranteed number of guests attending your event three (3) days prior to your event/reservation.
- You will be charged for the guaranteed number of guests or the number of guests served, whichever is greater.

Pricing:

- Liquor is subject to a 15% sales tax. An 11.25% sales tax will be added to all food and non-alcoholic beverage charges.
- 20% gratuity and a 3% service charge will be added to the final bill.

Payment:

- Full payment is charged at the conclusion of your event, unless otherwise arranged.
- NOKO does not offer individual checks. The final bill can be split evenly with up to six (6) cards.
- NOKO requires a credit card on file to guarantee the date.

Food Menu Selection:

- Parties of 11 or more are required to dine family style.
- Noko requires all menu selections to be submitted no later than two (2) weeks prior to the scheduled event.
- Please inform NOKO of any dietary restrictions or food allergies during the menu selection process.

Beverage Menu Selection:

- ALL beverages are charged on consumption only.
- Our Beverage Managers are happy to assist you with any beverage questions or needs you may have.
- A corkage fee of \$40 per bottle will be applied to any outside wine brought in with a maximum of five (5) bottles allowed per event.

Cancellation:

- Any cancellations made with less than 48 hours' notice will be subject to a \$25 per person cancellation fee.

Private Dinner

Guidelines and Policies

Guarantees:

- For all contracted menus, NOKO requires notification of the guaranteed number of guests attending your event one week prior to your event.
- You will be charged for the guaranteed number of guests or the number of guests served, whichever is greater.

Pricing:

- Food and Beverage minimum
- Liquor is subject to a 15% sales tax. An 11.25% sales tax will be added to all food and non-alcoholic beverage charges.
- 20% gratuity and a 3% service charge will be added to the final bill.

Payment:

- Full payment is charged at the conclusion of your event, unless otherwise arranged.
- NOKO does not offer split checks.
- NOKO requires a credit card on file to guarantee the date.

Food Menu Selection:

- All private events are required to dine family style.
- Noko requires all menu selections to be submitted no later than two (2) weeks prior to the scheduled event.
- Please inform NOKO of any dietary restrictions or food allergies during the menu selection process.

Beverage Menu Selection:

- Beverage Selection:
- ALL beverages are charged on consumption only.
- Our Beverage Managers are happy to assist you with any beverage questions or needs you may have.

Cancellation:

- Cancellations made with less than 7 days' notice, but more than 48 hours' notice will be subject to a fee of 50% of the food and beverage minimum; cancellations made with less than 48 hours' notice will be subject to a fee of 100% of the food and beverage minimum.