



PRIVATE EVENTS MENUS

naoki
なほき
sushi

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なほき

GROUP DINNER MENUS



KOZARA japanese small plates
served family style
(host to select 2)

edamame "guac" dip rice crisps
cucumber salad garlic dressing
seaweed salad ginger soy, sesame, nori chip
tuna tacos sambal, napa cabbage

SOUP OR SALAD

+ \$3 per person
(served individually)

miso soup shiitake mushrooms
seasonal greens ginger dressing

NAOKI-STYLE SASHIMI raw plates
served family style – 2 bites per guest
(host to select 1)

tuna, salmon or yellowtail

SUSHI

served family style – 2 bites of each, per guest
(host to select 1)

nigiri or maki

OHZARA japanese hot plates
served individually
(guests to select from 3)

vegetable fried rice asparagus, garlic butter
roasted salmon soy-ginger vinaigrette
udon noodle pork belly, farm egg

DESSERT

individually plated

seasonal sorbet

CHEF NAOKI'S SIGNATURE MENU

an 8-course tasting menu, curated by chef naoki

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AMUSE-BOUCHE

yellowtail spoon

STARTER

served family style

chef selection sushi bouquet

SALAD

cucumber salad

TRADITIONAL

truffle chawanmushi egg custard, dashi broth

NAOKI-STYLE TATAKI

served individually

tuna

salmon

NAOKI ROLLS

served family style

spicy shrimp & salmon lemon

hamachi scallion, cucumber, yuzu

unagi avocado, omelet, cucumber, truffle

CLEANSE

ginger sorbet

DELIGHT

naoki cheesecake

ROLLIN' WITH NAOKI

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A ONE HOUR, INTERACTIVE SUSHI-ROLLING EXPERIENCE

In an interactive class like no other, Chef Naoki will provide a detailed, hands-on sushi rolling class.

For the duration of your event, enjoy house-selected beer and wine.



Born and raised in Fukuoka, Japan, Naoki's interest in the culinary arts began early. By age 16, he had his first job, working in a noodle shop. At 19, he was working in a local fish market, laying the groundwork for a life-long love of seafood. At 21, he traveled to America through an overseas study program, landing in California at a busy Japanese restaurant. Starting as a dishwasher, he worked his way up through the ranks to the sushi counter. His teacher there, Mr. Masa, soon left to open his own sushi restaurant and took Naoki along with him. His work with Masa-san taught him that classic proportion and attention to detail are crucial to elegant sushi presentations.

When Naoki was 25, a Malaysian friend from America returned home to Kuala Lumpur to find that Japanese cuisine was all the rage there. Opening a restaurant, he coaxed Naoki to join him as chef. One-and-a-half years later, Naoki moved to Hong Kong to open a Japanese Izakaya with another friend. There he executed the sushi menu as well as traditional Japanese small plates, similar to tapas.

Eventually, the allure of American life called him back to our shores, where he eventually landed in Chicago, at NoMI in the Park Hyatt. There his sushi maintained its classical roots, but the rest of the menu opened his imagination to American and European ingredients. Three years later, Naoki was discovered by Lettuce Entertain You's CEO Kevin Brown, who asked him to join the Shaw's Crab House family. He has since elevated Shaw's sushi program with solid execution and innovative flavor combinations.

In addition to making his mark with Shaw's, Naoki has also developed sushi programs at several other Lettuce restaurants, including Schaumburg's Tokio Pub, and now at Naoki, his namesake sushi den in The Belden-Stratford in Lincoln Park.

FREQUENTLY ASKED QUESTIONS



THE SPACE

Naoki is an intimate, speakeasy-style restaurant that accommodates seated groups of 40 guests or standing cocktail receptions of 65 guests. We offer full buyouts or large group seating for up to 12 guests. Naoki is available to cater our private events venue, Stratford on the Park, for events up to 200 guests.

WHAT IS A FOOD & BEVERAGE MINIMUM?

A food & beverage minimum is the monetary amount that must be achieved within the space reserved, the night of the event. If the minimum is not met, the remainder will be placed on the final bill as a room fee. Food & beverage minimums can not be reached by gift certificates, carry out food or bottles of wine and only pertain to food & beverage consumed during the time of the event. The food & beverage minimum does not include tax, 3% administrative fee or staff gratuity.

IS A DEPOSIT REQUIRED AND IS IT REFUNDABLE IF I NEED TO CANCEL?

A deposit of 50% is required if the restaurant is booked for a buyout, with final payment due when the guaranteed guest count is submitted (3 days prior to the event). In the unfortunate event of cancellation, Naoki requires at least 60 days advanced notice. If cancellation occurs less than 60 prior to your event, the deposit is non-refundable.

AM I REQUIRED TO GUARANTEE A CERTAIN NUMBER OF GUESTS?

All contracted groups are required to provide a guaranteed number of attendance three (3) days prior to the events. In the event of guest cancellations after the guarantee has been submitted, the host will be charged for the guaranteed number.

DO I NEED TO LEAVE A TIP?

Gratuity for your service staff is at your discretion. In addition, a 3% planner fee will be added to the total bill at the conclusion of your event.