Chicago Locations:

Niu Streeterville
332 E Illinois St, Chicago IL 60611
Tel: 312-527-2888   Web: niusushi.com

Niu B Sushi – South Loop
888 S Michigan Ave, Chicago IL 60605
Tel: 312-922-1127   Web: niubchicago.com
OVERVIEW

Located in central Chicago Streeterville walking distance from Magnificent Mile, Navy Pier, and Sheraton Hotel, Niu Japanese Fusion Lounge features Japanese cuisine in an elegant and relaxed setting. Next door to the AMC River East 21 Theaters and filled with freshly modern, yet warm natural décor, Niu Sushi is the perfect place to host your next event.

SPACES & CAPACITIES

- Front Lounge: 25-guest reception
- Front Lounge & Bar: 40-50 guest reception
- Semi-Private Dining: 20-22 seated
- Private Area: 40-50 seated
- Full Restaurant Buyout: 250 reception
BAR PACKAGES

PREMIUM BAR
Includes premium cocktails, selected wines, Local & international craft beer, soft drinks and iced tea

<table>
<thead>
<tr>
<th>Package</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 HOUR PACKAGE</td>
<td>$35 PER PERSON</td>
</tr>
<tr>
<td>3 HOUR PACKAGE</td>
<td>$45 PER PERSON</td>
</tr>
<tr>
<td>4 HOUR PACKAGE</td>
<td>$55 PER PERSON</td>
</tr>
</tbody>
</table>

BEER & WINE
Includes local craft beer, Selected wines, soft drinks and iced tea

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LOCAL CRAFT BEERS
Sapporo, Kirin Ichiban, Kirin Light, Miller Lite, Tsing Tao, Hitachino White Ale, Hitachino Ginger Ale, Hitachino Yuzu Lager

VINEYARDS
Catalonia Spain, Trentino Italy, New South Wales, Frescobaldi Italy, Mendoza, Sonoma County, Willamette Oregon, Columbia Valley, Marlborough New Zealand, Central Coast

Sales tax and 15% service charge will be added to all bar packages
Beers & wines are subject to change
RECEPTION PASSED APPETIZERS
Priced by the 20 pcs

Pan- Fried Chicken or Vegetarian Gyoza
$20

Fried Vegetarian Spring Rolls with Sweet Chili Dipping Sauce
$40

Crispy Rock Shrimp
$20

Spicy Tuna Chips with tuna tartar, avocado, taro shells
$60

Shrimp & Pork Steamed Shumai
$40

Shrimp Wontons in Chili Oil
$40

Sexy Mexican Maki Roll
Shrimp, spicy shredded crab, jalapeno, avocado, sriracha
$24

Mellow Yellow Maki Roll
Fresh salmon, avocado, tempura crunch, mango, ginger sauce
$28

Rainbow Maki Roll
Unagi, tempura crunch, yellowtail, tuan, salmon, avocado
$30

Taro Fries
$40

Japanese Fried Chicken Screws
$80
FAMILY STYLE MENU
$25 per guest / serves 8 guests

STARTERS
(select two for the table to share)

- **Sea Bass Appetizer** with shiitake mushrooms
- **Cherry Blossom** with tuna tartar, avocado
- **Crispy Rock Shrimp**
- **Fried Vegetarian Spring Rolls**
- **Calamari** with sweet soy glaze, taro chips
- **Osaka Takoyaki** baked octopus puffs

ENTREES
(select three for the table to share)

- **Sexy Mexican Maki**
  Shrimp, spicy shredded crab, jalapeno, topped with avocado, sriracha
- **Tuna Poke Maki**
  Spicy Hamachi, jalapeno, scallions, avocado, topped with big eye tuna, super white tuna, poke sauce
- **Mellow Yellow Maki**
  Fresh salmon, tempura crunch, avocado, spicy mayo, topped with mango, ginger sauce, dried red pepper
- **Honey Sesame Chicken**
  Lightly fried and wok tossed with honey sesame sauce, garnished with steamed broccoli and peapod
- **Spicy Kung Pao**
  Mixed bell peppers, onion, leeks, dry red chili, peanuts
  Choice of chicken, beef, tofu, or shrimp
- **General Tsao**
  Mixed bell peppers, dry red chili, spicy soy glaze
  Choice of chicken, beef, tofu, or shrimp
- **Pad Thai**
  Classic noodle dish with crushed peanuts, lime, shredded cabbage
  Choice of chicken, beef, tofu, or shrimp
- **Sichuan Dan Dan Noodle**
  With chili soy, ginger, Sichuan pepper, cucumber, peanuts, choice of minced pork or vegetarian

Dessert / Green Tea Ice Cream for Each Guest
3 COURSE PRE-FIXE MENU
Each guest may choose one from each course
$45 per guest

STARTER

Wild Mushroom Hot & Sour Soup (vegetarian)
Shimeji mushroom, shiitake mushroom, eggs, tofu, scallions

Cherry Blossom
Spicy tuna tartar, jalapeno, cilantro, wrapped in avocado, red tobiko, plum sauce

Crispy Rock Shrimp (Gluten-Free)
Lightly fried rock shrimp, citrus spicy sauce, mixed greens

SUSHI

The Green Paradise
Sweet potato tempura, cream cheese, asparagus, topped with avocado, Hawaiian poke sauce

Sashimi Tasting
Maguro, Hamachi, Salmon, Escolar, spicy tuna maki

Mellow Yellow
Fresh salmon, tempura crunch, avocado, spicy mayo, topped with mango, ginger sauce, red chili flakes

MAIN COURSE

Spicy Kung Pao Chicken, Beef or Shrimp
Mixed bell peppers, onion, leeks, dry red chili, peanuts

Spicy Chili Fish
Crispy fried swaii fillet, peppercorn, onion, red peppers, onion, garlic

General Tsao
Mixed bell peppers, dry red chilli, spicy sweet soy glaze
Choice of chicken, shrimp, beef or tofu

Sales tax and 18% service charge will be added to all dinner menus, menu items are subject to change
# SAMPLE BUFFET MENU FOR 50 GUESTS

**15% OF FINAL BALANCE DUE**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Description</th>
<th>Unit Price</th>
<th>Line Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>SOUP CHAFER - JUMBO SHRIMP WONTON SOUP (WITH 50 WONTONS SERVING)</td>
<td>$98.00</td>
<td>$98.00</td>
</tr>
<tr>
<td>1</td>
<td>FULL TRAY MIXED GREENS GINGER DRESSING</td>
<td>$80.00</td>
<td>$80.00</td>
</tr>
<tr>
<td>1</td>
<td>GENERAL TSAO’S TOFU WITH PEPPERS (SPICY)</td>
<td>$140.00</td>
<td>$140.00</td>
</tr>
</tbody>
</table>

**EACH FULL TRAY SERVES 10-15 GUESTS**

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</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>FULL TRAY PAD THAI BEEF (CONTAINS PEANUT)</td>
<td>$156.00</td>
<td>$156.00</td>
</tr>
<tr>
<td>1</td>
<td>FULL TRAY CHICKEN FRIED RICE</td>
<td>$144.00</td>
<td>$144.00</td>
</tr>
<tr>
<td>1</td>
<td>FULL TRAY HONEY SESAME CHICKEN</td>
<td>$168.00</td>
<td>$168.00</td>
</tr>
<tr>
<td>1</td>
<td>FULL TRAY VEGETABLE DELIGHT WITH TOFU (VEGETARIAN)</td>
<td>$140.00</td>
<td>$140.00</td>
</tr>
<tr>
<td>1</td>
<td>FULL TRAY RED CURRY SHRIMP</td>
<td>$180.00</td>
<td>$180.00</td>
</tr>
<tr>
<td>50</td>
<td>MATCHA TIRAMISU TASTING DESSERT</td>
<td>$1.50</td>
<td>$75.00</td>
</tr>
<tr>
<td>50</td>
<td>UNLIMINTED SOFT DRINK / TEA PACKAGE</td>
<td>$4.00</td>
<td>$200.00</td>
</tr>
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</table>

Subtotal $1,381.00

Sales Tax @ 11.50% $158.82

18% Gratuity Charge $248.58

**TOTAL** $1,788.40

Make all checks payable to Niu Japanese Fusion Lounge

EVENT DEPOSIT IS NON-REFUNDABLE UNLESS A CANCELLATION IS MADE WITHIN 5 BUSINESS DAYS BEFORE YOUR RESERVATION DATE
We require a deposit of 20% of the food and beverage minimum or 15% of the final balance due. In the unfortunate event of cancellation, Niu Sushi requires at least 72 hours advanced notice. For full buyouts/closedowns of the restaurant, we require 15-day notice of cancellation. Cancellations within this time are subject to a forfeit of the deposit.

Credit Card Authorization Form

Name on the Card: ________________________________

Type of Card: Visa ___ MC ___ AmEx ___ Discover ___ Other ___

Account number_______________________________

Expiration Date _____________________________

Security Code _______________________________

Billing Address_______________________________

City, State, Zip______________________________

Phone Number_______________________________

Order/Invoice Number __________________________

Item(s) Purchased____________________________

Amount to be Charged__________________________

By signing this form, you authorize____________________________ to charge your card for the amount listed above.

Signed: ___________________________ Date: __________

Print Name: _____________________________

Contact Phone: _________________________