



121 Biltmore Avenue, Asheville, NC 28801  
(828) 470-7480

Thanks for reaching out with interest in booking your large party with us!

Let us tell you a little bit more about what we offer...



## LET'S GET TO THE DEETS

- All parties over 16 people require the full rental of our North Dining Room, giving your guests a perfect semi-private experience for your event.
- We can host **17-36** comfortably in this room. You will have your own dedicated service team to make sure your event goes perfectly.
- The seating in the room is a mixture of large, small and booths, so please be aware that any more than 16 guests will have **multiple tables** for your group.
- Our team can send you a recommended floor plan for your party size that will ensure smooth service and perfect coursing for your group, or you can visit us and meet with a manager (if you can!) for a quick tour.

- Events may start between **5 and 6pm**.



## PRICING

- We are happy to host your party but do require a **minimum buyout** and a **\$500 deposit**.
- In lieu of charging a rental fee we request you meet a **food & beverage minimum**. *This varies by date and time of year. Please note there are no events booked on Friday and Saturday nights in October.*
- Events require a tasting menu at either \$65 or \$85. This does not include beverages, sales tax (7%) and service charge (20%).
- The final bill will be presented as **one check** at the close of your event. Tax and gratuity do not count towards the minimum, minus the required \$500 deposit.

Minimum room buyout amounts. *Minimum does not include tax + service charge.*

- Sunday-Thursday Night - \$2,000 total food + beverage
- Friday-Saturday Night - Please inquire

## THE MENUS

Here are the general descriptions of the tasting menus for you to choose from. **You can get a more in-depth description on the "Large Party Booking" page, by clicking the "View Menus" button.**

### The Ukiah \$65

If we had a "Best Of" category, this would be it. The favorites of Ukiah brought together in harmony. We make sure that we touch on all the crowd pleasers, different cooking techniques and textures to create a menu that all your guests will love.

### The Ginza \$85

Named after the upmarket shopping region in Tokyo, filled with ritzy cocktail and sushi bars, this menu is designed with one thing in mind, luxury. Think oysters, wagyu + ribs to take your celebration one step further.

**\*\*Please note the tasting menus are subject to change, however, they give you a great idea of what's in store!**

**\*\*There is also a vegetarian Tasting Menu if you have vegetarians in your group.**



## THE DRINKS

**The Beverage Pairing Menu takes the hard work away from your guests! Here is what it includes:**

If you want an inclusive dining package, we can offer a **Beverage Pairing Menu** at an additional \$30 per person, plus tax and gratuity. It includes:

A draft Sapporo beer, followed by a Japanese highball with Roku Japanese Gin, 4 oz of Bushido sake, and a dessert cocktail that pairs with your final dessert course.



**\*\*If you would just like to order your beverages a la carte or speak to a manager about preselecting Wine or Sake for the table, we will be happy to assist!**



## THE BORING STUFF

- Unlike a standard reservation, we are able to book large party reservations up to 60 days in advance. If you must cancel, **we do require 2 weeks notice** depending on your group size; otherwise, there will be a \$25 charge per person.
- **To reserve, simply fill out the form on the Large Party Booking page.**
  - The reservationist will send you an invoice through our POS provider, Toast, for the \$500 deposit. Please pay securely through Toast to secure your room buyout reservation.
- Please note, as this is a **semiprivate room** in a restaurant, and there will be guests in the rest of the restaurant, we always ask that your guests keep the noise level to an acceptable level. If a manager believes a guest to be intoxicated, service will be stopped. Please understand North Carolina law allows one alcoholic beverage on the table at one time per guest.

**Please let us know if you have any further questions. We look forward to hearing from you soon!**