

# SAKE 酒の花 NO HANA

PRIVATE EVENTS AT MOXY LOWER EAST SIDE





## the venue

Occupying a dramatic space beneath the catwalk entry of Moxy Lower East Side, Japanese restaurant Sake no Hana is a unique and distinct venue for any variety of occasions.

The Rockwell-designed space buzzes with alluring energy. As the Moxy Lower East Side arose from the Bowery's shifting landscape, Sake No Hana makes for a jewel-like ornament fusing the spirit of an izakaya with the allure of a modern Japanese dining destination.

Chef Jason Hall and Yoshi Kojima's faithful interpretation of Japanese comfort food are imbued with Western creativity and the energy-driving spirit Tao Group is known for. An extensive bar program driven by sake, shochu and other fine Japanese spirits compliment the offerings.

212.268.1488

[NYMOXYLEVENTS@TAOGROUP.COM](mailto:NYMOXYLEVENTS@TAOGROUP.COM)



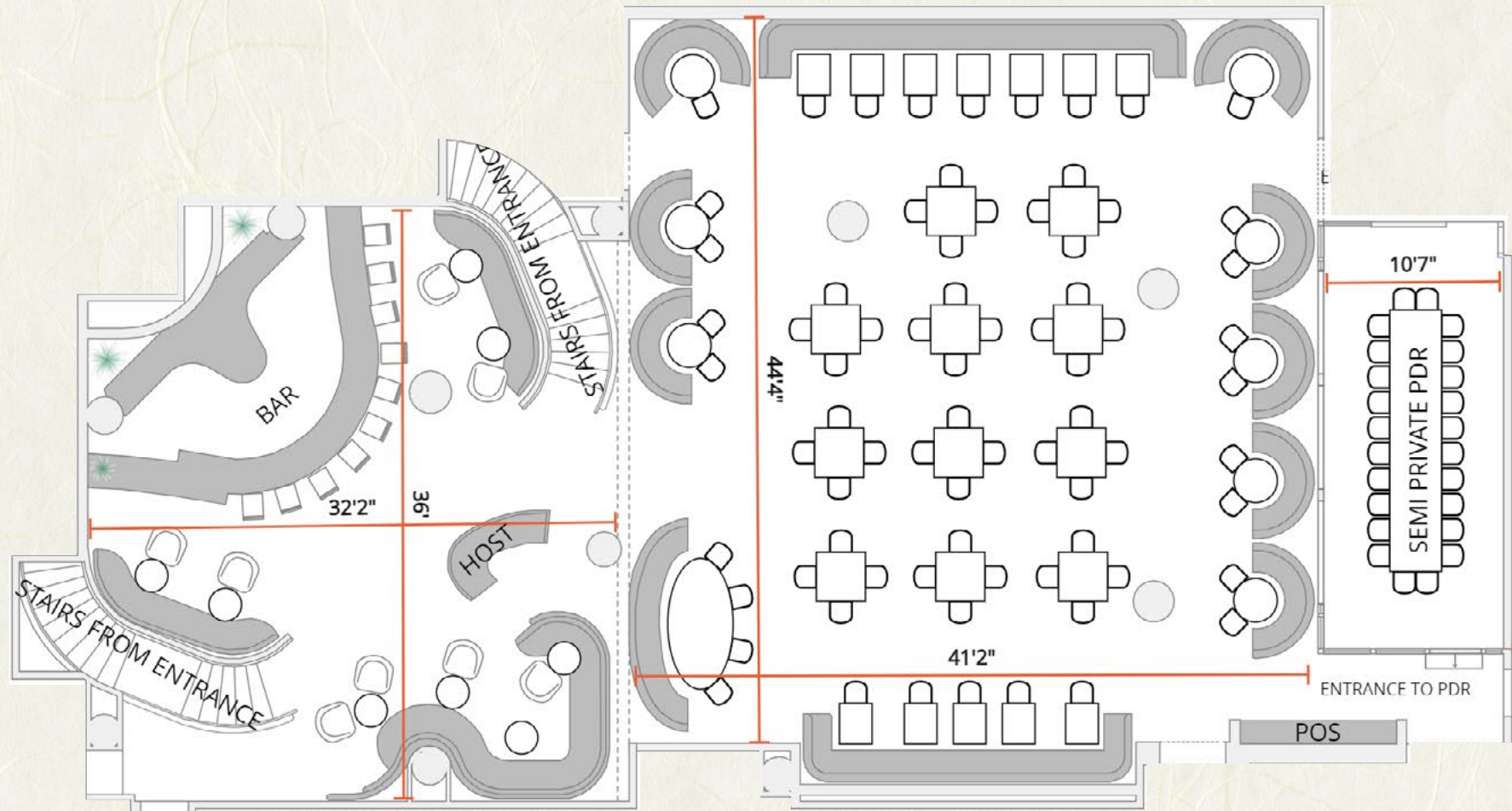


RESTAURANT VENUE



# full venue specifications

— 4,227 Square Feet —



**CAPACITY:** 150 Seated,  
290 Reception Style

**FEATURES:** Reception & Family Style Menus, Full-Service Bar,  
Removable Furniture with Customizable Floorplan, Semi-Private Dining Room Seating 22



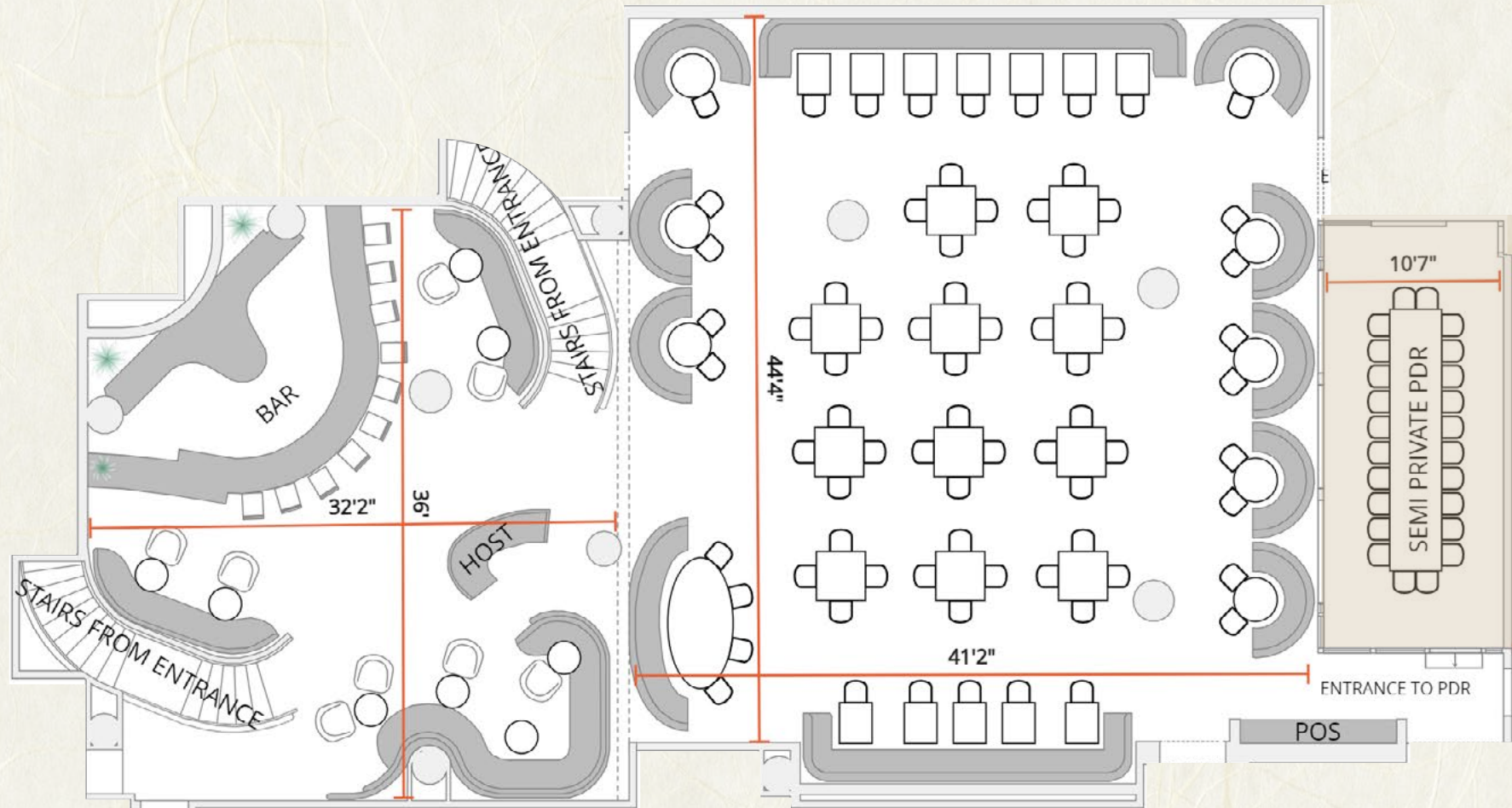


SEMI-PRIVATE ROOM



## semi-private room specifications

— 270 Square Feet —



**CAPACITY:** 22 Seated

**FEATURES:** One Long Table, TV Available for Visual Presentation, Retractable Curtain for Added Privacy or View of the Dining Room





PRIVATE DINING MENUS





## dinner menu

\$125 per person — Served Family Style

### FOR THE TABLE

#### CHILI CRUNCH EDAMAME

lime, black garlic salt (v, gf, df)

#### SHISHITO PEPPERS

sweet soy, bonito, togarashi (df)

### APPETIZERS

*Please Select Three, or Add Additional Appetizers for \$10 Each Per Person*

#### GRILLED MAITAKE MUSHROOMS

citrus kosho, mizuna, mushroom soy (v, df)

#### SMASHED "MITSUKOSHI" CUCUMBER SALAD

kombu, black sesame, young ginger (v, df)

#### SUGAR SNAP PEA SALAD

miso, crème fraîche, sesame-yuzu dressing (veg)

#### SPICY TUNA TARTARE

'the only' caviar, rice crisps

(df, can be made gf upon request)

#### BLACK TRUFFLE STEAK TARTARE

black truffle, milk toast, chive

#### CRISPY TOKYO GYOZA

kurobuta pork, ginger, scallion

#### KARAAGE CHICKEN

cabbage, mirin, tonkatsu mayonnaise (df)

#### PRAWN & ASPARAGUS TEMPURA

madras curry salt, tentsuyu (df)

## sake no hana sushi

chef's selection of specialty rolls,  
nigiri & sashimi served with  
appetizer or entrée course

### ENTRÉES

*Please Select Three, or Add Additional Entrées for \$15 Each Per Person*

#### KOMA CAULIFLOWER

japanese green curry (gf, df, \*contains shellfish)

#### GINZA CHICKEN

chrysanthemum greens, paitan broth

#### GRILLED FAROE ISLAND SALMON

ginger, tokyo negi, wasabi greens (gf)

#### WOOD OVEN ROASTED BRANZINO

daikon, myoga ginger, ponzu vinaigrette (gf, df)

#### LAMB CHOPS

shiso, shishito chimichurri (df)

#### FILET MIGNON

zohni potatoes, black garlic au poivre

#### MAINE LOBSTER

yuzu, tobanjan chili butter (+\$15/pp)

*Menu Continues On Next Page...*

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gf — gluten free | veg — vegetarian | v — vegan | df — dairy free

*Pricing does not include, 5% administrative fee, 8.875% tax, or your selected gratuity. This establishment charges an administrative fee to offset costs associated with the administration of your event. The administrative fee is not a gratuity and is not paid to the employees who provide service during your event. This is a taxable charge.*





## imperial cuts

*American & Japanese Wagyu*

12OZ. IMPERIAL WAGYU RIBEYE \$115  
(serves 2-4 guests)

4OZ. NIGATA SNOW AGED SIRLOIN \$100  
(serves 1-3 guests)

4OZ. A5 MIYAZAKI TENDERLOIN \$85  
(serves 1-3 guests)

## RICE & VEGETABLES

*Please Select Two*

GREEN VEGETABLE FRIED RICE  
edamame, shiso (gf, df, veg)

SHORTRIB FRIED RICE  
kyoto carrots, bone marrow

ROASTED VEGETABLES  
asparagus, shiitake mushrooms,  
tokyo turnip, zucchini, wafu dressing (df, v)

SAUTEED PEA SHOOTS  
sesame oil, chili, lemon (gf, df, v)

## DESSERTS

chef's selection of assorted sweets

gf — gluten free | veg — vegetarian | v — vegan | df — dairy free

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## bar packages

### PLATINUM BAR PACKAGE

*\$105pp For Up to Three Hours*

Includes Premium Cocktails,  
Specialty Martinis, Cordials

Domestic & Imported Beers

House Red, White, Rosé & Sparkling Wines

Assorted Sodas

Bottled Flat & Sparkling Water

#### SAMPLE BRANDS:

Grey Goose, Belvedere, Tito's, Bombay Sapphire,  
Bacardi, Casamigos Blanco, Don Julio Blanco,  
Patron Silver, Johnnie Walker Black, Woodford,  
Macallan 12

### GOLD BAR PACKAGE

*\$95pp For Up to Three Hours*

Includes Standard Cocktails & Martinis, Cordials

Domestic & Imported Beers

House Red, White, Rosé, & Sparkling Wines

Assorted Sodas

Bottled Flat & Sparkling Water.

#### SAMPLE BRANDS:

Tito's, Tanqueray, Bacardi, Cazadores Blanco,  
Jack Daniels, Chivas 12yr, Bulleit

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