



# MOMOFUKU NISHI

232 8th Avenue between 21st and 22nd Streets

Momofuku Nishi opened in January 2016 and is Momofuku's first restaurant on the west side. Located in New York City's Chelsea neighborhood, guests can choose from à la carte offerings for lunch, dinner, and weekend brunch. Nishi's Smoked Bo Ssäm, Lobster Chow Mein, and Fried Chicken large format meals are meant for sharing and served during dinner.

## **EVENT SPACES**

private dining – cocktail receptions

## **Nishi Main Dining Room**

up to 60 seated, 60 standing



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## SAMPLE MENUS

### CANAPES

\$30 per person per hour for 3

\$48 per person per hour for 5

Beef Tartare  
oat chip, cured yolk

Avocado Toast  
togarashi, uni

Crudite  
walnut-tamarind dip

Scallop Roll  
daikon, cucumber

Fried Cauliflower  
anchovy

Steamed Lobster Bun  
avocado, lotus root chips

### FOOD STATIONS

priced à la carte

Smoked Bo Ssäm  
whole roasted pork shoulder, sticky rice,  
romaine lettuce, kimchi, sauces

Fried Chicken  
country-style fried chicken, green onion  
biscuits, coleslaw, romaine lettuce,  
sauces

Lobster Chow Mein  
lobster, clams, fried baby shrimp,  
toasted noodles, cabbage, sauces

### PRIX FIXE LUNCH + DINNER MENUS

\$70 per person for 3 courses

\$85 per person for 4 courses

#### Course 1

Red Snapper  
grapefruit, pink peppercorn

Tomato Salad  
tomato, basil oil

#### Course 2

Butter Noodle  
chickpea hozon, black pepper

Spicy Lamb Shells  
mint, crispy shallot

#### Course 3

Bo Ssäm  
whole roasted pork shoulder, sticky rice,  
romaine lettuce, kimchi, sauces

#### Course 4

Pistachio Bundt Cake

Strawberry Rhubarb Panna Cotta

### BEVERAGE PACKAGES

Pricing based on a 4 hour event

**Package A:** wine, beer, soda \$45pp

**Package B:** expanded selection of wine,  
beer, soda \$65pp

**Package C:** cocktails, expanded selection  
of wine, beer, soda \$85pp

*Custom beverage pairings are available on request.*

