



uzuki

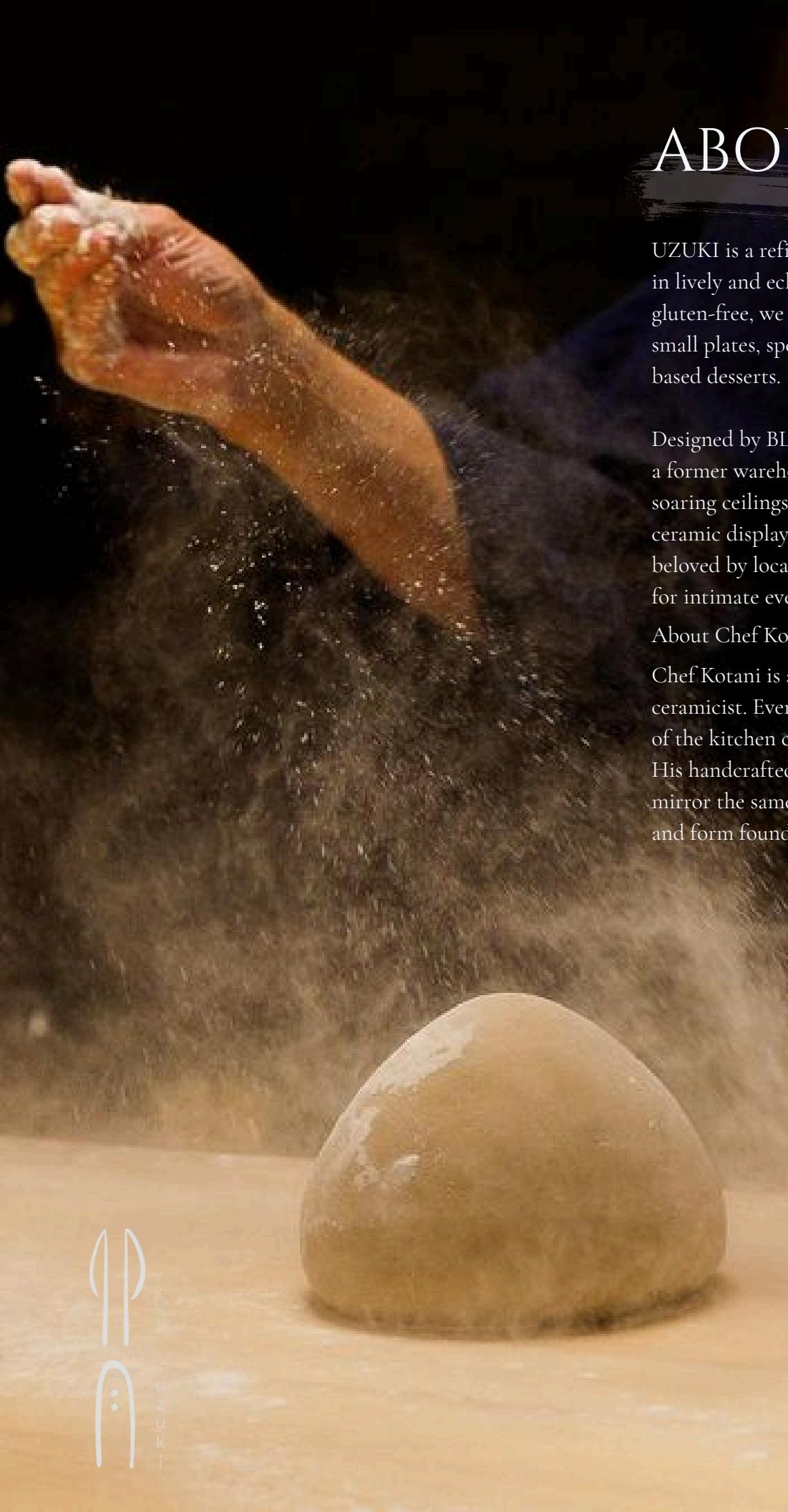
UZUKI EVENTS 2025

CONTACT US

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LOCATION

95 GUERNSEY ST, BROOKLYN, NY 11222



ABOUT US

UZUKI is a refined Japanese soba restaurant nestled in lively and eclectic Greenpoint, Brooklyn. Entirely gluten-free, we serve handcrafted soba, exquisite small plates, specialty cocktails, and buckwheat-based desserts.

Designed by BLANK DESIGN, our space transforms a former warehouse into an artful haven featuring soaring ceilings, angular skylights, ikebana, and ceramic displays. Michelin-recommended and beloved by locals and visitors alike, Uzuki is perfect for intimate events full of style and soul.

About Chef Kotani

Chef Kotani is a renowned soba artisan and ceramicist. Every dish, every plate, even the rhythm of the kitchen carries his precise yet soulful touch. His handcrafted ceramics—used daily in service—mirror the same reverence for texture, imperfection, and form found in his soba.



HOURS

MON-SAT

LUNCH 12PM-4PM

DINNER 5PM-10PM

SUN

LUNCH 12PM-4PM

DINNER 5PM-8:30PM



EVENT SPACES

FRONTIER
DINING AREA
PATIO
CERAMIC GALLERY
VIP ROOM

FOOD &
BEVERAGE

MENU
BEVERAGE PACKAGE



FRONTIER

CAPACITY: 20
Cocktail lounge with vintage elegance

A cozy entrance lounge featuring vintage sofas, a piano, chandeliers, and a moody bar counter. Japanese umbrellas and ikebana arrangements set the tone for a quiet yet eclectic welcome.





DINING AREA

CAPACITY: 40

Soba in the spotlight — where light, craft, and conversation meet.

A bright and open space where natural light filters through wooden lattice ceilings. Guests can witness the kitchen in action and enjoy their meal in a perfect blend of tradition and transparency.





PATIO

CAPACITY: 30

Under the tree, among treasures —
perfect for lively gathering.

A tranquil, tree-centered garden space
ideal for large gatherings. Antique
cabinets, flags, and curated posters
blend East and West in a thoughtful
cultural harmony.



CERAMIC GALLERY

A quiet gallery of clay and time — where form holds memory.

The back of the restaurant reveals a meditative gallery of Chef Kotani's ceramic works, both completed and in progress. Adjacent is a small studio, where clay, dust, and silence reside.



VIP ROOM

CAPACITY: 5

A private, meditative room with handcrafted bamboo tatami, Noguchi washi-paper lanterns, and traditional chadō (tea) utensils. Ceramic works and Japanese calligraphy surround the space, inviting quiet reflection. For a deeper experience, a special Soba Spa treatment is available upon request.



UZUKI SPECIAL EVENT MENU

Prix-Fixe \$150/person (for groups of 4–100 guests)

APPETIZERS

BAR SNACKS

Edamame with Ganen Salt (Vegan)

Soba Chips with Grilled Miso (Vegan)

“Monk Sticky” Mountain Vegetables (Vegan)

SMALL PLATES

Housemade Soba Tofu

Kinpura Root Vegetables (Vegan)

Seaweed & Yuzu Salad

MAIN COURSE (choose one)

Warm Duck Shio Soba

Uzuki Soba Salad (Vegan, Cold)

SOBA SUSHI

Uni Sushi

Tuna Sushi

Salmon Sushi

Scallop Sushi

Unagi Sushi

DESSERT

Buckwheat Kanten Jelly

Soba Ice Cream

Matcha Madeleine

Soba Chocolate Cake



Optional Add-ons:

All-you-can-drink package — \$35/person (3 hours)

Vegetarian options available



BEVERAGE PACKAGE

COCKTAILS

KYOTO
NOGUCHI

WINE

WHITE WINE
RED WINE
SPARKLING

BEER

GLUTEN-FREE BEER

SOFT DRINKS

LYCHEE JUICE
YUZU SODA
SOBA TEA





BOOKING INFO

Reservation Policy

- A 50% deposit is required to confirm all event bookings.
- Free cancellation is available up to 14 days prior to the event date.
- Reservations are available for groups of 4 or more.
- For groups under 30, events will be held in designated semi-private areas.
- For groups of 80 to 100, full restaurant buyout is available upon request.

For all inquiries and bookings

 uzuki.ny@gmail.com

 (917) 563-3888







uzuki



UZUKI — more than a meal, it's a moment.