

PAPA
SAN

セビーチ

EVENTS

IZAKAYA
PERUANO
NIKKEI STYLE

501 W34th Street
NYC, NY 10001
THE SPIRAL

PRIVATE DINING ROOM

SITTING ON A MEZZANINE OVERLOOKING OUR MAIN DINING ROOM, PAPA SAN'S PRIVATE DINING ROOM CAN SIT UP TO 20 GUESTS FOR SEATED LUNCHEES OR DINNERS. THE SPACE IS FULLY-PRIVATE, YET IN THE MIDDLE OF ALL THE ACTION, AND OFFERS A PRE-FUNCTION AREA WITH A DEDICATED BAR

INFORMATION

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NUMBER OF GUESTS 20 SEATED GUESTS



~ TIMING

LUNCH

RESERVATIONS FOR ARRIVAL CAN BE MADE FROM 11:30 AM – 2:00 PM. THE SPACE IS RESERVED UNTIL 4:00 PM REGARDLESS OF WHAT TIME YOU ARRIVE

DINNER

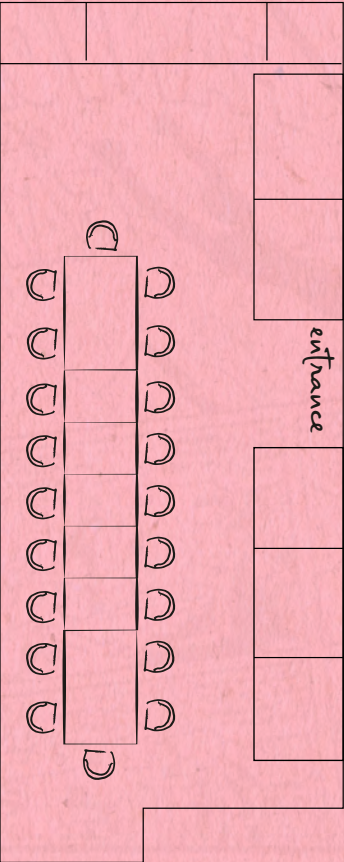
RESERVATIONS FOR ARRIVAL CAN BE MADE FROM 5:00 PM – 6:30 PM AND THEN FROM 8:00 PM – 9:30 PM. THE SPACE IS RESERVED FOR UP TO 3 HOURS, ENDING NO LATER THAN 12:30 AM. SHOULD YOU WISH A DIFFERENT START TIME WE WOULD BE HAPPY TO PROVIDE CUSTOM PRICING

ACCESSIBILITY

LOCATED IN THE MAIN DINING ROOM AND FULLY ACCESSIBLE VIA ELEVATOR

- We do not assess a private dining room reservation fee nor do we have minimum spends

PRIVATE DINING ROOM



THE WEST WING

THE WEST WING OF OUR MAIN DINING ROOM CAN BE BOOKED FOR PRIVATE EVENTS AND SITS UP TO 26 GUESTS FOR SEATED LUNCHES OR DINNERS

INFORMATION

セビーチェにぎり

NUMBER OF GUESTS 30 SEATED GUESTS



~ TIMING

LUNCH

RESERVATIONS FOR ARRIVAL CAN BE MADE FROM 11:30 AM – 2:00 PM. THE SPACE IS RESERVED UNTIL 4:00 PM REGARDLESS OF WHAT TIME YOU ARRIVE

DINNER

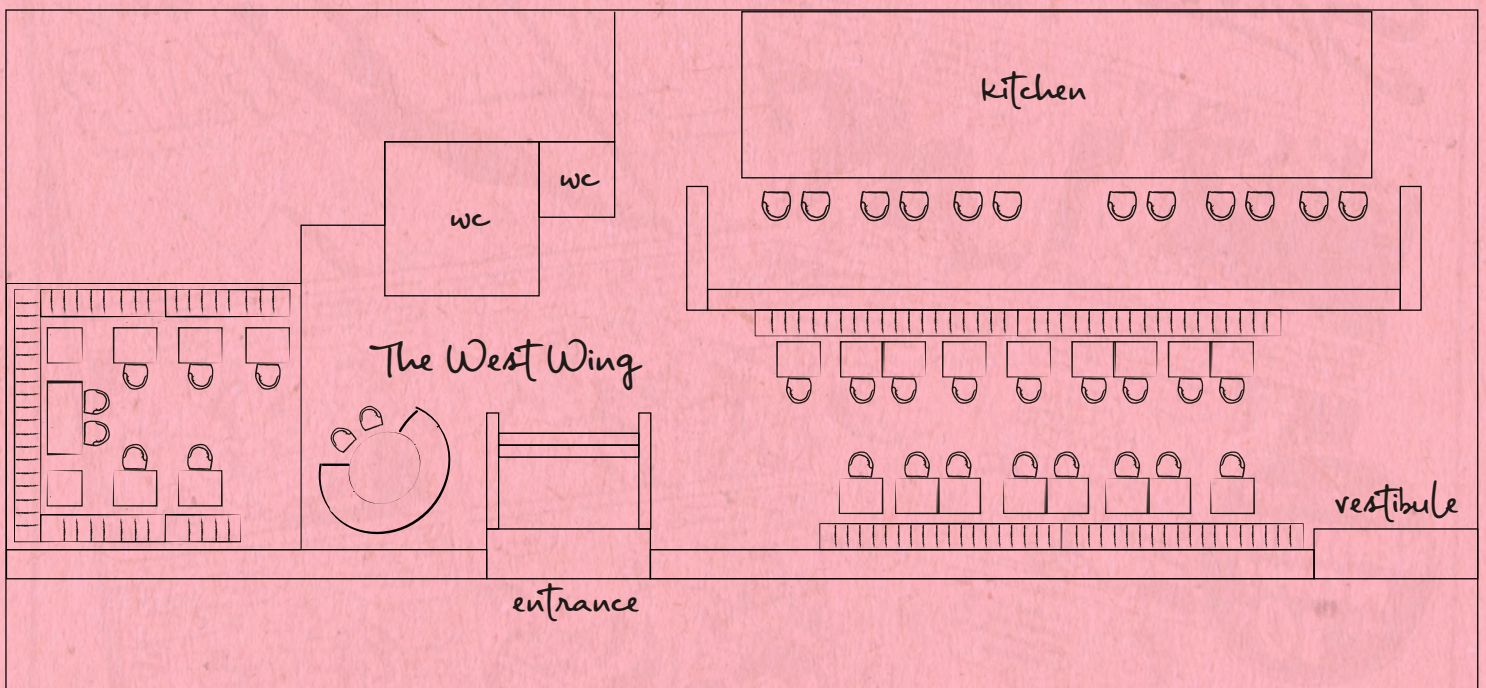
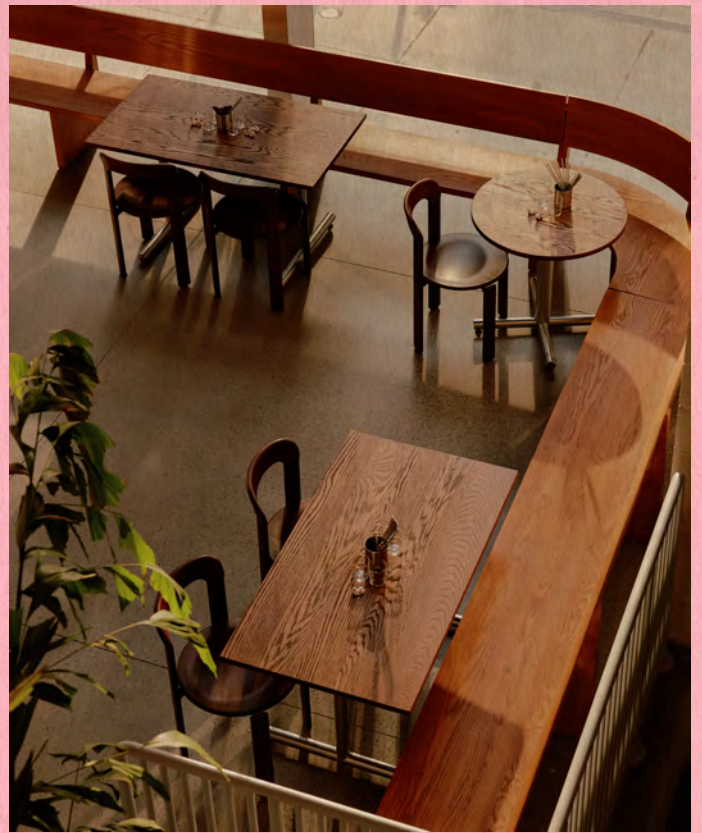
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ACCESSIBILITY

LOCATED IN THE MAIN DINING ROOM AND FULLY ACCESSIBLE

- We do not assess a private dining room reservation fee nor do we have minimum spends

THE WEST WING





FULL BUYOUT

OUR RESTAURANT IS AVAILABLE FOR FULL BUYOUTS, EXCLUSIVELY FOR COCKTAIL PARTIES

INFORMATION

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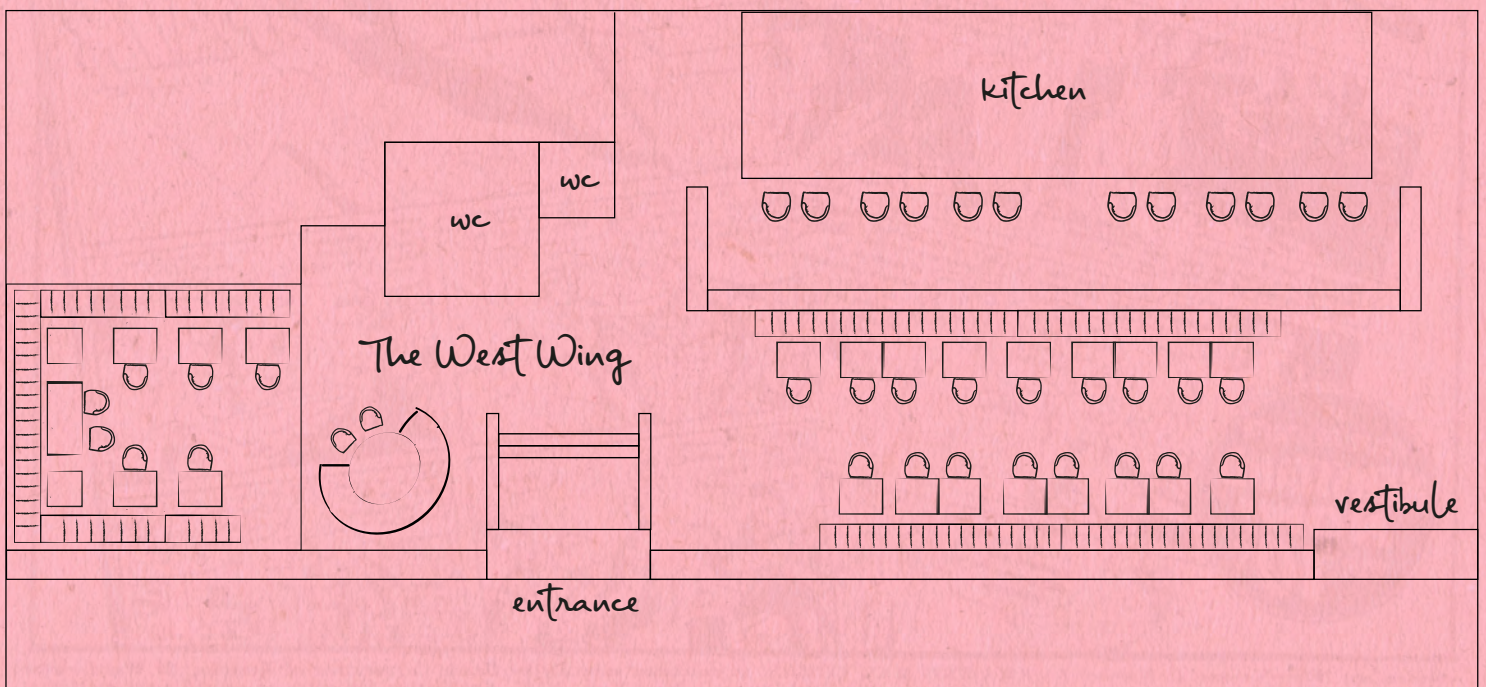
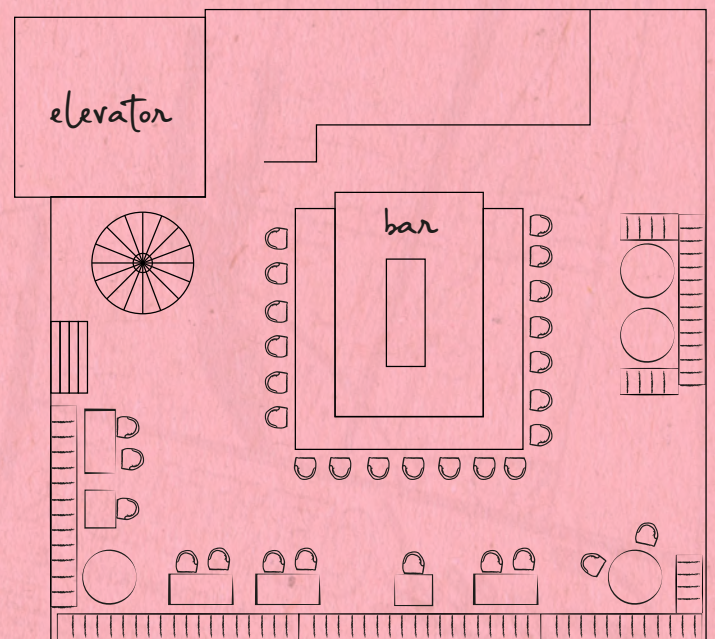
NUMBER OF GUESTS 200 STANDING

For custom experiences and pricing on a full restaurant buyout, please inquire directly with us at

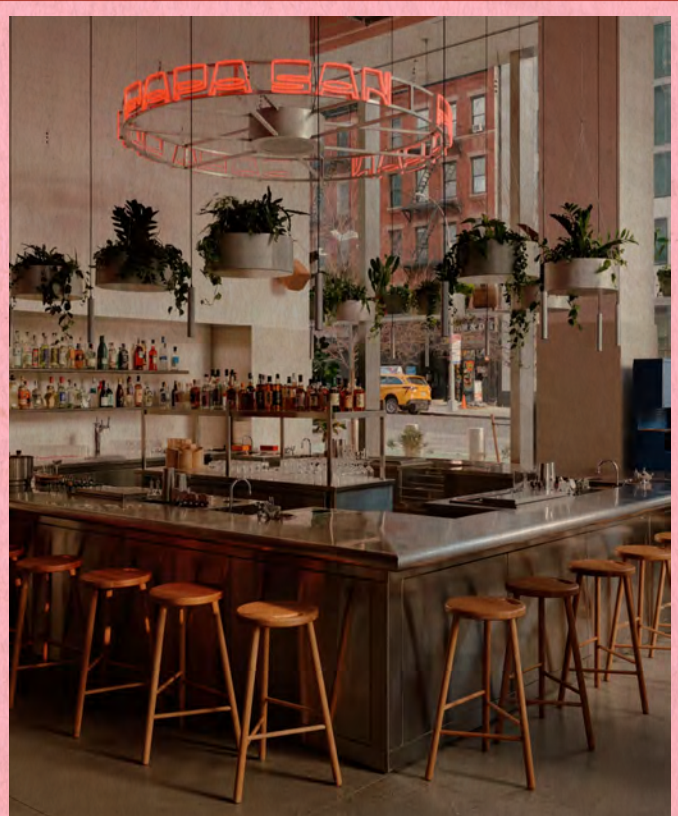
EVENTS@PAPASANNYC.COM

~ TIMING

RESERVATION TIMING IS FLEXIBLE TO ACCOMMODATE YOUR PARTY'S NEEDS

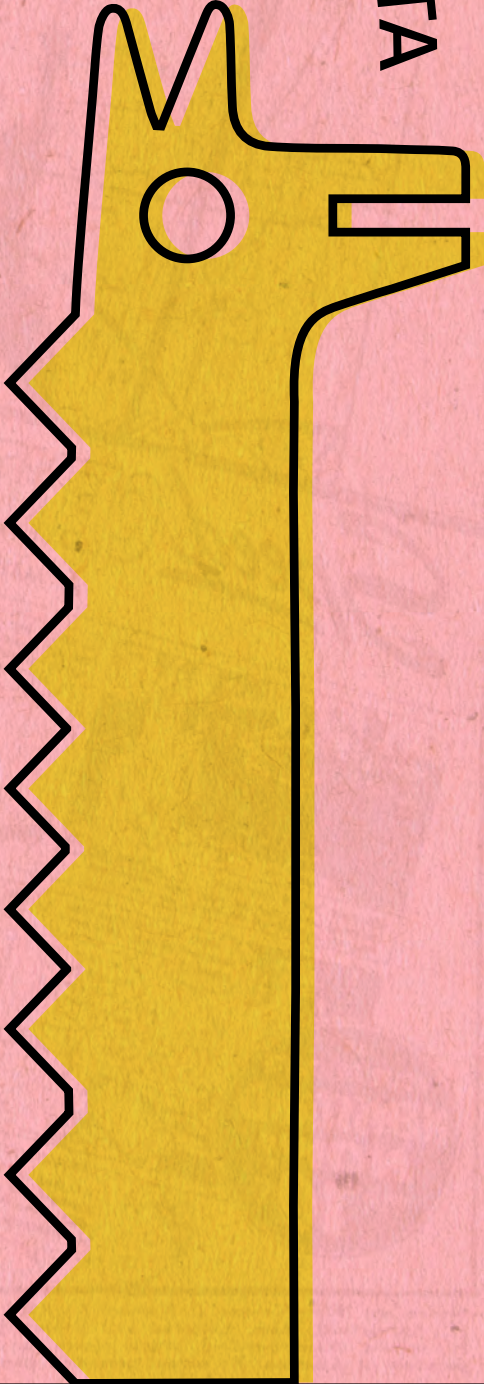


FULL BUYOUT





MOOD FOR FIESTA



FOOD MENU



LUNCH MENU

\$80 PP MAKE IT A BIG PAPA \$120 PP

Selections are subject to seasonal change based on market availability

****ZENZAI (APPETIZER)****

SELECT THREE /
BIG PAPA SELECT FOUR

- _Grilled spanish octopus ceviche, crispy calamari
- _Scallop ceviche, dragon fruit, yuzu kosho, crispy nori
- _Grouper ceviche, avocado, green grapes, sesame
- _Grilled tuna tataki, fava bean, pickled radish
- _Grilled wagyu sushi roll, aji panca bbq sauce, creamy soy sauce
- _Rock shrimp tempura sushi roll, coconut sauce, serrano chillis
- _Blue crab salad sushi roll, togarashi sauce
- _Bok choy salad, kabosu citrus vinaigrette, apples, sesame

****ROBATAYA GRILL****

SELECT TWO /
BIG PAPA SELECT THREE

- _Wagyu tri-tip, yuzu citrus bearnaise
- _Striped bass, pickled shishito peppers
- _Rack of lamb, roasted jalapeno yogurt
- _Crispy pork belly, pickled cucumbers
- _Peruvian style rotisserie chicken

****SIDES****

SELECT TWO /
BIG PAP SELECT THREE

- Sushi rice
- Fermented Swiss chard
- Kimchi
- Pickled shishito peppers
- Potato salad
- Tsukemono cucumbers

****SWEETS****

SELECT ONE FLAVOR

LUCUMA SOFT SERVE, CHOCOLATE & OLIVE OIL

VANILLA SOY MILK SOFT SERVE, MATCHA & PERILLA OIL

Vegan strawberry sundae, strawberries, short bread



DINNER MENU

\$125 PP MAKE IT A BIG PAPA \$175 PP

Selections are subject to seasonal change based on market availability

****NIKKEI RAW / CRUDO BAR****

SELECT THREE /
BIG PAPA SELECT FOUR

- _Grilled spanish octopus ceviche, crispy calamari
- _Scallop ceviche, dragon fruit, yuzu kosho, crispy nori
- _Grouper ceviche, avocado, green grapes, sesame seeds
- _Grilled tuna tataki, fava bean, pickled radish
- _Grilled wagyu sushi roll, aji panca bbq sauce, creamy soy sauce
- _Rock shrimp tempura sushi roll, coconut sauce, serrano chillis
- _Blue crab salad sushi roll, togarashi sauce

****ZENZAI (APPETIZER)****

SELECT THREE /
BIG PAPA SELECT FOUR

- _Cold rice noodles, creamy peanut sauce, shiitake mushroom
- _Cucumber salad, white sesame dressing, soy wood ear mushrooms
- _Grilled root vegetables & rice cakes skewers
- _Bbq eel pizza, shitake mushrooms, mozzarella & pecorino
- _Udon noodles, cacio e pepe, grilled calamari, edamame
- _Bok choy salad, kabosu citrus vinaigrette, sliced apples

****ROBATAYA GRILL****

SELECT TWO /
BIG PAPA SELECT THREE

- _Wagyu tri-tip, yuzu citrus bearnaise
- _Striped bass, pickled shishito peppers
- _Rack of lamb, roasted jalapeno yogurt
- _Crispy pork belly, pickled cucumbers
- _Peruvian style rotisserie chicken

****SIDES****

SELECT TWO /
BIG PAPA SELECT THREE

- Sushi rice
- Fermented Swiss chard
- Kimchi
- Pickled shishito peppers
- Tsukemono cucumbers

****DONBURI BOWL****

SELECT TWO ONLY FOR BIG PAPA

- _Hake Shrimp, clams, spicy parihuela sauce
- _Vegan vegetable stew, confit tomatoes, sushi rice
- _Grilled picanha steak, marinated trout roe, sushi rice, beef bone broth

****SWEETS****

SELECT ONE FLAVOR

- LUCUMA SOFT SERVE, CHOCOLATE & OLIVE OIL
- VANILLA SOY MILK SOFT SERVE, MATCHA & PERILLA OIL
- VEGAN STRAWBERRY SUNDAE, STRAWBERRIES, SHORT BREAD



COCKTAIL RECEPTION

STARTING AT \$100 PP

Select 6 options

tuna tartar gunkan, crispy sushi rice
scallop tartar gunkan, crispy sushi rice
blue crab gunkan, crispy sushi rice
wagyu steak skewer, yuzu citrus bernaïse (GF)
vegetable and rice cake skewer (V / GF)
tuna skewer, ponzu soy glaze
chicken thigh skewer, roasted jalapeno sauce
chicken sausage skewer, sweet soy glaze
crispy pork belly skewer, pickled cucumbers (GF)
grilled spanish octopus ceviche
scallop ceviche (GF)
grouper ceviche
mackerel ceviche
Japanese curry mussels in the shell
eel pizza
oysters in the shell, seasonal dressings (GF)
miso furikake popcorn
rock shrimp tempura bao
crispy pork belly bao
eggplant katsu bao
burger sliders
chicken katsu bao

chefs selection of sweets



BEVERAGE

BEVERAGE

BEVERAGE



BEVERAGE

OPTIONAL BEVERAGE PACKAGE SERVICE FOR SEATED EVENTS IS OFFERED FROM THE CONTRACTED START TIME OF THE EVENT AND CONCLUDES 30 MINUTES AFTER THE LAST COURSE IS SERVED

BEVERAGE PACKAGES

THE BELOW BEVERAGE PACKAGES INCLUDE SELECTIONS MADE BY OUR BEVERAGES TEAM TO INCLUDE AND ARE EXAMPLES OF WHAT TO EXPECT FOR EACH PACKAGE OPTION

**IN WINE WE TRUST

\$50 PP

Juvé & Camps 'Reserva de la Familia' Brut Nature Cava Gran Reserva, Penedès, Spain 2018

Laberinto 'Cenizas' (Sauvignon Blanc), Valle del Maule, Chile 2022

Arbot-Roberts Rosé (Touriga Nacional), Big Valley, California 2022

L'Umami (Pinot Noir), Willamette Valley, Oregon 2023

**FOR GOD'S SAKE

\$50 PP

Sho Chiku Bai 'Mio Crisp', Sparkling Junami

Senkin 'Classic', Junmai Daiginj Modern Muku

Kato Sake Works, Nigori

Shiokawa 'Cowboy', Yamahai Junmai Ginjo Genshu

**WE HAVE SPIRIT, YES WE DO

\$50 PP

PALOMA PORTEÑA- Tequila, Cynar, Watermelon, Grapefruit, Mint, Soda

ORANGE BLOSSOM- Bourbon, Fino Sherry, Plum Sake, Sweet Vermouth,

Fernet Branca

MANGO N.5- Sake, Mango, Black Garlic, Muña, Beer

SHOTS OF 1615 PISCO QUEBRANTA

**TRUST US

\$70 PP

PALOMA PORTEÑA- Tequila, Cynar, Watermelon, Grapefruit, Mint, Soda

JUVÉ & CAMPS 'Reserva de la Familia' Brut Nature Cava Gran Reserva, Penedès, Spain 2018

LABERINTO 'Cenizas' (Sauvignon Blanc), Valle del Maule, Chile 2022

L'UMAMI (Pinot Noir), Willamette Valley, Oregon 2023

YUHO 'Rhythm of the Centuries', Junmai Kimoto

**REALLY TRUST US

\$125 PP

PALOMA PORTEÑA- Tequila, Cynar, Watermelon, Grapefruit, Mint, Soda

ORANGE BLOSSOM- Bourbon, Fino Sherry, Plum Sake, Sweet Vermouth, Fernet Branca

AMEZTOI 'Unicus' Metodo Tradicional Brut Nature, Getariako Txakolina, Spain 2016

GARAGE WINE CO. 'Isidore Vineyard', (Semillon), Maule Valley, Chile 2022

BODEGA CHACRA 'Barda', (Pinot Noir), Patagonia, Argentina 2023

SHO CHIKU BAI 'Mio Crisp', Sparkling Junami

YUHO 'Rhythm of the Centuries', Junmai Kimoto

BEVERAGE

**MONEY GROWS ON TREES IN PERU

\$200 PP

PALOMA PORTEÑA - Tequila, Cynar, Watermelon, Grapefruit, Mint, Soda

ORANGE BLOSSOM - Bourbon, Fino Sherry, Plum Sake, Sweet Vermouth, Fernet Branca

MANGO N.5 - Sake, Mango, Black Garlic, Muña, Beer

Benoit Dehu 'Initiation' Brut Nature, Champagne, France NV

Bodega Chacra 'Estate' (Chardonnay), Patagonia, Argentina 2023

Bergström 'Shea Vineyard' (Pinot Noir), Willamette Valley, Oregon 2017 (Served in Magnum)

Hakkaisan 'Awa Clear' Sparkling Sake

Yuho 'Eternal Embers' Junmai Ginjo

Yuki No Bosha "Cabin In The Snow" Yamahai Junmai, Akita

ADDITION TO PACKAGES

**BEST SPIRITS

\$25 PP

ROKU GIN, HAKU VODKA, PISCO 1615 QUEBRANTA, BANKS 5 ISLAND RUM, TOKI JAPANESE WHISKY,

RUSSELL'S BOURBON, WILD TURKEY RYE, CAZADORES TEQUILA, ILEGAL MEZCAL

**PREMIUM SPIRITS

\$50 PP

KI NO BI GIN, GREY GOOSE VODKA, SUYO NEGRA CRIOLLA PISCO, TSO'OK OAXACAN MOUNTAIN RUM,

NIKKA FROM THE BARREL JAPANESE WHISKY, RUSSELL'S BOURBON, WILD TURKEY RYE,

SIETE LEGUAS BLANCO & REPOSADO TEQUILA, YOLA MEZCAL

**PERUVIAN ROULETTE

\$8 PP/BOUGIE IT UP- \$14 PP

TAKE A CHANCE AT THIS WHITE ELEPHANT STYLE GAME! AN ASSORTMENT OF SHOTS TO GET THE NIGHT STARTED RIGHT. TAKE YOUR TURN AND PICK YOUR POISON- OR STEAL THE SELECTION FROM SOMEONE WHO WENT BEFORE YOU!



GRACIAS

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