SAKE A GOGO

PRIVATE EVENTS

TOKYO LIGHTS. LOUISVILLE ENERGY. UNFORGETTABLE EVENTS.

Nestled in the heart of Louisville's vibrant NuLu district, Sake a Gogo offers a private event experience unlike anything else in the city.

Bold, cinematic, and undeniably energetic, Sake a Gogo blends world-class Japanese cuisine, immersive design, exceptional hospitality, and a vibrant social atmosphere to create unforgettable celebrations.

Whether you are planning an intimate omakase dinner, a lively birthday celebration, a corporate dinner, cocktail reception, rehearsal dinner, or a full restaurant buyout, our team will work with you to create an experience tailored to your guests and your vision.

From pristine seafood sourced from the world's finest purveyors to expertly crafted cocktails, curated wines, premium sake, and elevated service, every detail is designed to impress.

Within this packet, you'll find everything needed to begin planning your event, including our private event spaces, curated menu options, customizable beverage experiences, event enhancements, personalized touches, and important reservation and payment details.

Our private dining **MENUS** are thoughtfully designed to accommodate a range of event styles, from immersive chef-driven celebrations to approachable plated dining experiences:

• **The Signature Izakaya Experience** — Our most abundant and highly recommended shared dining experience, featuring a chef-curated family-style feast designed to showcase the very best of Sake a Gogo in a dynamic, social format.

• **The Kaiseki Experience** — A refined multi-course tasting inspired by the art of Japanese dining, offering guests individual choice throughout each course for a more elevated plated experience.

• **The Tokyo Social Experience** — A streamlined and approachable plated dining experience ideal for casual entertaining, social celebrations, and business dinners, allowing guests to personalize their meal with curated course selections.

• **The Omakase Experience** — An intimate bespoke chef's tasting, personally curated by Executive Chef Oliver Guan, offering a truly extraordinary culinary journey tailored to your guests and the finest seasonal ingredients available.

Hokkaido

$95 PER GUEST

The Midnight Izakaya Feast is Sake a Gogo's ultimate shared dining experience, beginning with your guests' personal choice of soup or salad followed by a chef-curated family-style feast. Each shared course is thoughtfully portioned so every guest enjoys a taste of Sake a Gogo's most celebrated dishes.

COURSE ONE: Soup or Salad
Choice of One (Selected Night-Of)

White Miso Soup | Tofu – Wakame – Scallion
Mizuna Ginger Salad | Japanese Spring Mix – Cherry Tomato – Shaved Red Onion – Pine Nuts – Sweet Ginger Dressing
Tsukemono | Cucumber – Daidon– Wakame – Shibazuke – yamagobo

COURSE TWO: Cold
Served Family Style

Salmon Nigiri | High Quality Salmon, Rich
Tuna Nigiri | Highly Prized Lean Tuna
Butter Poached Lobster Roll | Shrimp Tenpura – Prosecco & St. Germain Gelée – Shiso – Cucumber – Spicy Mayo – Eel Sauce
Ora King Salmon Crudo | Dehydrated Egg – Crispy Shallots – White Ponzu – Micro Cilantro
Kanpachi Crudo | Sudachi Vinaigrette – Cilantro Oil – Chili Oil – Frisée – Chili Threads

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COURSE THREE: Hot
Served Family Style

Spicy Tuna Crispy Rice | Nakaochi Tuna – Red Tobiko – Pressed Rice
Wagyu Pot Stickers | Wagyu Beef – Dumpling – Sōsu
Wagyu Croquette | Tonkatsu Sōsu – Remoulade – Micro Greens – Scallion

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COURSE FOUR: Entrées
Served Family Style

Mero Seabass | Saikyo Yaki – Hajikami – Takuan
Prime Rib Negima | Ribeye – Bourbon Teriyaki Sōsu – Scallion

COURSE FIVE: Dessert

Chef's Selection
Chef's curated dessert selection, served family style.

Kyoto

$85 PER GUEST

Plated / Guest Choice Format
Guests choose one item per course, night-of.

A refined multi-course dining experience inspired by the art of Japanese tasting menus, allowing guests to personalize each course while enjoying a chef-curated journey through Sake a Gogo's signature offerings.

COURSE ONE: Soup or Salad
Choice of One

White Miso Soup | Tofu – Wakame – Scallion
Mizuna Ginger Salad | Japanese Spring Mix – Cherry Tomato – Shaved Red Onion – Pine Nuts – Sweet Ginger Dressing
Tsukemono | Cucumber – Daidon– Wakame – Shibazuke – yamagobo

COURSE TWO: Cold
Choice of One

3-Piece Chef's Nigiri Selection | Chef's selection of three premium seasonal nigiri
Ora King Salmon Crudo | Dehydrated Egg – Crispy Shallots – White Ponzu – Micro Cilantro
Hamachi Tiradito | Onion Salad – Chives – Chogochujang Sōsu

COURSE THREE: Hot
Choice of One

Spicy Tuna Crispy Rice | Nakaochi Tuna – Red Tobiko – Pressed Rice
Wagyu Pot Stickers*)* | Wagyu Beef – Dumpling – Sōsu
Wagyu Croquette | Tonkatsu Sōsu – Remoulade – Micro Greens – Scallion

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COURSE FOUR: Main
Choice of One

5-Piece Chef's Nigiri Selection | Chef's selection of five premium seasonal nigiri
Mero Seabass | Saikyo Yaki – Hajikami – Takuan
Tonkotsu Ramen | Soft-Boiled Egg – Chashu Pork – Beni Shoga – Fish Cakes – Bamboo Shoots
Prime Rib Negima Rice Bowl | Ribeye – Bourbon Teriyaki Sōsu – Scallion – Steamed Short Grain Rice

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COURSE FIVE: Dessert

Chef's Selection

Chef's curated dessert selection served family style.

the Tokyo social

$70 PER GUEST

Plated / Guest Choice Format
Guests choose one item per course, night-of.

A more approachable private dining experience designed for social celebrations, business dinners, and effortless entertaining. This streamlined menu allows guests to personalize their meal while enjoying a curated selection of Sake a Gogo favorites.

COURSE ONE: Soup or Salad
Choice of One

White Miso Soup | Tofu – Wakame – Scallion
Mizuna Ginger Salad | Japanese Spring Mix – Cherry Tomato – Shaved Red Onion – Pine Nuts – Sweet Ginger Dressing
Tsukemono | Cucumber – Daidon– Wakame – Shibazuke – yamagobo

COURSE TWO: Appetizer
Choice of One

3-Piece Chef's Nigiri Selection | Chef's selection of three premium seasonal nigiri
Ora King Salmon Crudo | Ikura – Soy-Cured Egg Sōsu
Kanpachi Crudo | Sudachi Vinaigrette – Cilantro Oil – Chili Oil – Frisée – Chili Threads
Spicy Tuna Crispy Rice | Nakaochi Tuna – Red Tobiko – Pressed Rice
Wagyu Pot Stickers | Wagyu Beef – Dumpling – Sōsu
Wagyu Croquette | Tonkatsu Sōsu – Remoulade – Micro Greens – Scallion

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COURSE THREE: Entrée
Choice of One

5-Piece Chef's Nigiri Selection | Chef's selection of five premium seasonal nigiri
Mero Seabass | Saikyo Yaki – Hajikami – Takuan
Tonkotsu Ramen | Soft-Boiled Egg – Chashu Pork – Beni Shoga – Fish Cakes – Bamboo Shoots
Prime Rib Negima Rice Bowl | Ribeye – Bourbon Teriyaki Sōsu – Scallion – Steamed Short Grain Rice

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COURSE FOUR: Dessert

Chef's Selection
Chef's curated dessert selection, served family style.

omakase

STARTING AT $175 PER GUEST

Available exclusively in our Omakase Room | Up to 8 Guests

Entrust your evening to Executive Chef Oliver Guan for a truly one-of-a-kind culinary experience.

This bespoke chef's tasting menu is crafted exclusively for your group based on your preferences, occasion, and the availability of the finest seasonal ingredients sourced directly from Japan.

No two omakase experiences are ever the same.

Ideal for intimate celebrations, executive hosting, VIP experiences, and guests seeking the highest expression of Japanese cuisine.

PRIVATE DINING ROOM
Intimate. Elevated. Flexible.

Perfect for birthdays, business dinners, rehearsal dinners, and social celebrations, our Private Dining Room offers an exclusive setting tucked within the energy of Sake a Gogo while maintaining a sense of privacy and intimacy for your guests.

Ideal for seated dinners, tasting experiences, executive entertaining, and hosted celebrations, this space offers the perfect setting for gatherings that call for a more personal touch.

TOKYO WALL & SUSHI BAR EXPERIENCE
Immersive. Energetic. Unforgettable.

For guests looking to experience the vibrant energy that defines Sake a Gogo, our Tokyo Wall & Sushi Bar Experience offers a dynamic semi-private event setting in the heart of the restaurant.

Surrounded by our dramatic Tokyo-inspired video wall, the artistry of the sushi bar, and the unmistakable pulse of the space, this setting delivers a uniquely immersive backdrop for entertaining.

Ideal for larger celebrations, client dinners, cocktail-style receptions, networking events, and social gatherings, this experience combines exclusivity with atmosphere—giving your guests the excitement of being part of Sake a Gogo's signature energy while enjoying a dedicated event environment.

OMAKASE ROOM
Private. Personal. Extraordinary.
Up to 8 Guests

Our most exclusive private dining experience, the Omakase Room offers an intimate chef-led culinary journey designed for guests seeking something truly exceptional.

Perfect for executive dinners, milestone celebrations, VIP hosting, or intimate gatherings, this private setting allows Executive Chef Oliver Guan to create a highly personalized dining experience inspired by your preferences and the finest seasonal ingredients available. For those who appreciate culinary artistry at its highest level, there is simply no better seat in the house.

FULL RESTAURANT BUYOUT
Your Event. Your Restaurant.

For truly unforgettable celebrations, Sake a Gogo is available for full restaurant buyouts, offering exclusive access to the entire venue and the ability to fully transform the experience around your event.

Ideal for large-scale corporate gatherings, luxury celebrations, wedding events, product launches, private parties, and milestone occasions, a full buyout allows your guests to experience every element of Sake a Gogo—from immersive design and exceptional cuisine to curated cocktails and unmatched atmosphere. Please inquire for availability, guest capacities, and food & beverage minimums.

BEVERAGE EXPERIENCES

Sake a Gogo features a full-service bar program and offers flexible beverage arrangements tailored to your event style and budget. Guests may enjoy beverages on consumption through an open hosted tab, allowing them to order freely throughout the event, or, if you prefer to set parameters, we are happy to customize service to your preferences. Whether you'd like to offer beer and wine only, select wines, sake service, limited spirits, a curated cocktail list, or another custom format, our team is happy to accommodate.

To further elevate the experience, Sake a Gogo is proud to have an on-staff sommelier who can thoughtfully curate wine or sake selections to pair beautifully with your chosen menu. Looking for something even more personalized? Our bar team would be delighted to create a signature cocktail designed specifically for your celebration.

PERSONALIZED TOUCHES

We believe the details make the experience unforgettable. For seated private dining events, Sake a Gogo is pleased to provide personalized printed menu cards at each guest's place setting featuring your selected menu, event date, and a custom inscription. Whether you'd like to include a welcome message, celebratory note, company logo, monogram, or meaningful passage, our team is happy to incorporate personal touches that make your event uniquely yours.

EVENT ENHANCEMENTS

Looking to create something truly unforgettable? Our team is happy to help elevate your event beyond the dining experience. Through our trusted preferred partners, we can assist with floral design, balloon installations, specialty décor, entertainment, and other custom celebration enhancements to bring your vision to life. For a seamless planning experience, Sake a Gogo is also happy to coordinate vendor billing directly through the restaurant with a 10% handling fee.

RESERVATION GUARANTEE

We do not require a deposit to secure private event reservations; however, a valid credit card is required to confirm all bookings. Cancellations made within 48 hours of the event, reductions that materially impact the contracted commitment, or failure to honor the reservation will result in the full contracted food and beverage commitment being charged to the card on file.

PAYMENT

A 20% gratuity will be added to all private event bookings. Final payment may be charged to the credit card provided to secure the reservation, or an alternate form of payment may be presented at the conclusion of the event.