

TsuruTonTan

UDON NOODLE *Brasserie*

MIDTOWN STORE
64W 48th, NEW YORK

PARTY AND EVENT PACKAGE



Tsuru

— The sound of slurping noodles

Ton

— The sound of kneading and shaping udon

Tan

— The sound of cutting udon



These three sounds embody the spirit of our finest, handmade udon.

The taste and the atmosphere we provide elicit forgotten elegance.
Noodle craftsman's hospitality
Tsurutontan

Dedication to noodles

We make a slight change to our Udon recipe every season. We thrive to deliver a real taste of udon in order to reach millions of people's hearts.

Dedication to soup stock

We use various kinds of kombu and bonito from different places to create the best taste and flavor.

Dedication to Udon bowls

Elegance and functionality are the key characteristics of our Udon bowls. Our continuous efforts to improve the bowls keep guests happy and loyal.

Since our first debut in Osaka, Japan in 1989, Tsurutontan has been known as a brand that focuses on quality, service and hospitality. A brand that delivers a variety of authentic Japanese Udon in its refined forms. From the first restaurant opening, there are now a total of 13 locations within Japan (located in its 2 major cities of Tokyo and Osaka.) We now bring you 2 locations in New York; with our most recent located centrally in Midtown Manhattan. We are very fortunate to be able to bring to you our in house made noodles in a proper setting designed by BLANK design. We also offer small plates, sushi, sashimi, and a wide range of beverage offerings to suit your tastes.



New York Times

Restaurant Review from Pete Wells * 1 star

Wall Street Journal

In NYC, Japanese Dining Goes Beyond
Sushi and Ramen

NY POST

This hot new noodle is ready to
kick ramen to the curb

EATER

TsuruTonTan Already Slammed With
Eager Udon Lovers Waiting Hours For Noodles
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HEATMAP September, October, November

Gothamist

Caviar Udon Arrives In Union Square
With Opening Of Tsurutontan

Food & Wine

Osaka' s Noodle-Slinging Powerhouse
Tsurutontan Is Open for Slurping in NYC

Tasting Table

New York's Hottest Fall Restaurant Openings

Nikkei Asia

Japanese group takes udon noodles to the world





ROOM FACTS AND RENTALS

ROOM	SEATED CAPACITY	RECEPTION CAPACITY	ROOM FEE	LUNCH MINIMUMS	DINNER MINIMUMS
Private Tan	18-22	35	100	500	650
Front Tan	44-50	60	200	1200	1550
Tsuru	48-52	75	250	1300	1650
Lounge	N/A	25	75	350	500
Private Ton	6-8	10	N/A	200	300
Ton	40-44	50	150	1050	1400
RESTAURANT BUYOUT	170 - 180	230	650	Available Upon Request	

The room fees, capacity and minimums may fluctuate depending on the time of year and the time of day.
A higher room minimum applies during the holiday season.
Special prices and rates may apply for non-profit organizations or those who must comply with federal regulatory requirements.
Listed prices are for up to 2 hours of seating during lunch, and 3 hours for dinner. Every additional 1/2 hour will be assessed.
Please inquire us for an estimate if you know you may require additional time.
Listed prices will differ when spaces are booked for events and activities that do not include food and alcohol.
Prices are subject to change at any time and are exclusive of tax and gratuity.



RESTAURANT BUYOUT

Designed by BLANK design, this spacious location incorporates subtle elements of Tsuru, Ton, and Tan. Each section- from the high ceilings to the glass enclosed spaces offers a comfortable and memorable experience.

Available Upon Request

SEATED DINNER CAPACITY	RECEPTION CAPACITY	ROOM FEE
170-180	230	650



Once Udon dough has been pressed and aged, the dough is then stretched out into long sheets. Traditionally, they are hand cut using big metallic cutting cleavers. 600 cutting cleavers are replicated onto our walls to represent "Tan"-the sound of cutting.

Front Tan

Lower Level

SEATED CAPACITY	RECEPTION CAPACITY	ROOM FEE	LUNCH MINIMUM	DINNER MINIMUM
44-50	60	200	1200	1550

Private Tan

Lower Level

SEATED CAPACITY	RECEPTION CAPACITY	ROOM FEE	LUNCH MINIMUM	DINNER MINIMUM
18-22	35	100	500	650

Partially hidden, this sexy area incorporates an industrial wavy "cutting" pattern in front of a colorful backsplash.



Street Level

Tsuru

"Tsuru" - the slurping of noodles. Centered with an open view of the kitchen, wooden accents on the walls depict flowing and cut pieces of noodles.



SEATED CAPACITY
48-52

RECEPTION CAPACITY
75

ROOM FEE
250

LUNCH MINIMUM
1300

DINNER MINIMUM
1650

SEATED CAPACITY
N/A

RECEPTION CAPACITY
25

ROOM FEE
75

LUNCH MINIMUM
350

DINNER MINIMUM
500



From receptions, group gathering or some mingling time. This area adjacent to the bar allows for a chance at "valuable interactive social time".

Lounge

Street Level



SEATED CAPACITY	RECEPTION CAPACITY	ROOM FEE	LUNCH MINIMUM	DINNER MINIMUM
6-8	10	N/A	200	300

Private Ton

Mezzanine

As flour is mixed with water and salt, it is then rolled into a huge ball of dough. This ball of dough is then pressed and kneaded into a block of dough. The wooden "loaves" on the wall depict this process.



SEATED CAPACITY	RECEPTION CAPACITY	ROOM FEE	LUNCH MINIMUM	DINNER MINIMUM
40-44	50	150	1050	1400

Ton

Mezzanine

Overlooking the bar and grand entrance, the Mezzanine offers an intimate arrangement. With design elements taken from the idea of the "Kneading" and "Shaping" of the dough; traditional wooden rolling pins partition the space along with a white flowy sheet wall that depict the sheets of dough seen before cutting into Udon.

