



UNI

[www.uni-fr.com](http://www.uni-fr.com)

# The Art of Japan, revealed with elegance

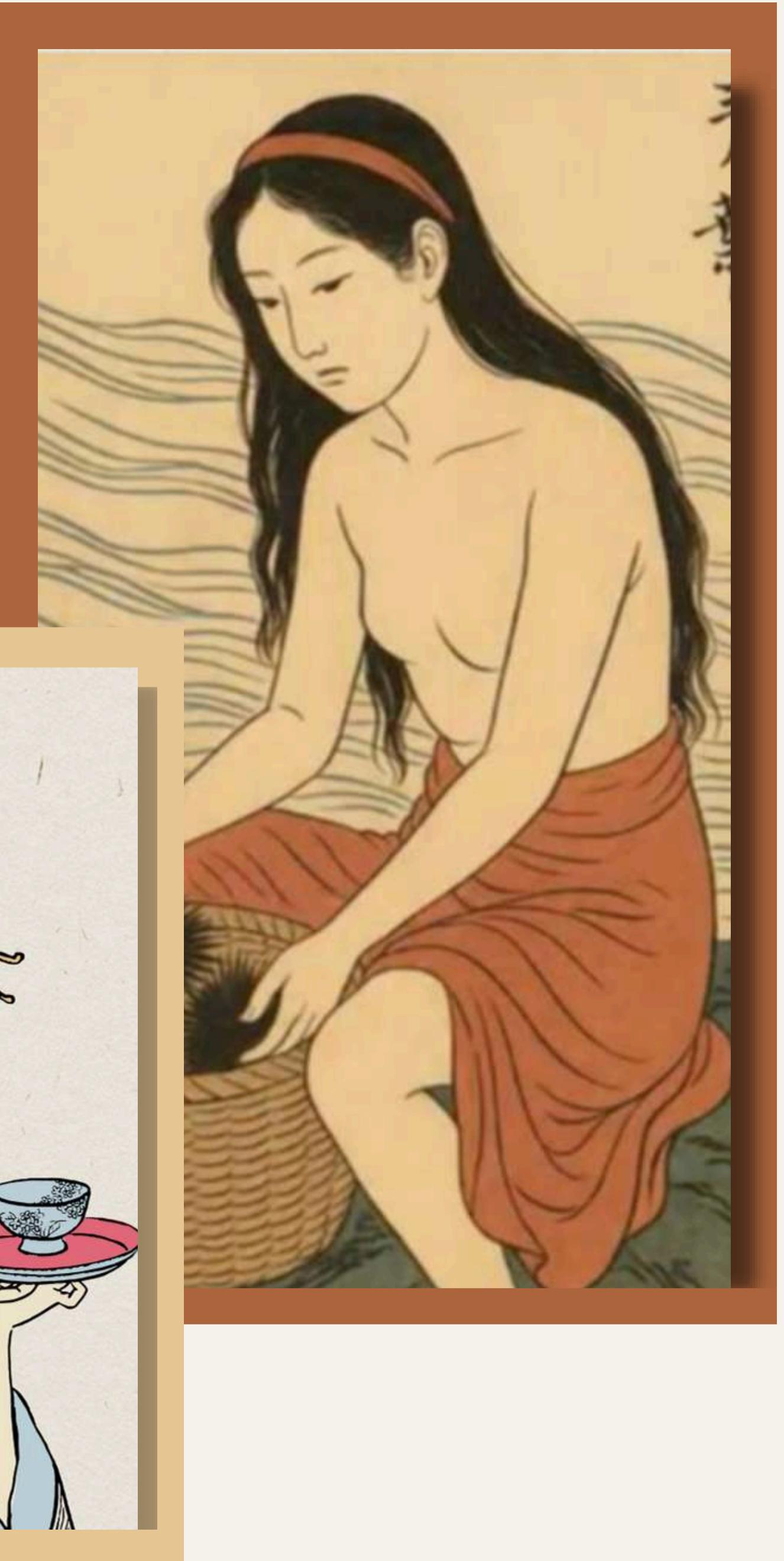
Discover UNI, the sea urchin sanctuary in the heart of Paris' 8th arrondissement.

A true sanctuary of Japanese cuisine in the heart of the Golden Triangle, UNI invites guests on an authentic sensory journey.

Like an *Inrō*, the small box once used in Japan to hold secrets and treasures – the restaurant gradually unveils its wonders with elegance, welcoming diners into an atmosphere where visual enchantment meets gustatory emotion.

Discreet yet bold, UNI embodies both the Japan of yesterday and the Japan of tomorrow, adorned with countless precious details.

# UNI



# Restaurant Spaces

An intimate setting where every space tells its own story



## MAIN ROOM

Offering a refined and welcoming atmosphere, ideal for seated dinners or elegant cocktail gatherings.

### CAPACITY:

Up to **41 guests** for seated dinners  
Up to **50 guests** for standing cocktails reception

## SUSHI BAR

where guests can witness the Itamae's artistry up close in an immersive culinary moment.

### CAPACITY:

Up to **22 guests** for seated dinners  
Up to **15 guests** for standing cocktails reception



## PRIVATE ROOM

Perfect for hosting private dinners in an atmosphere of quiet sophistication.

### CAPACITY:

Up to **14 guests** for seated dinners

A collection of intimate spaces where time slows and every gesture becomes art

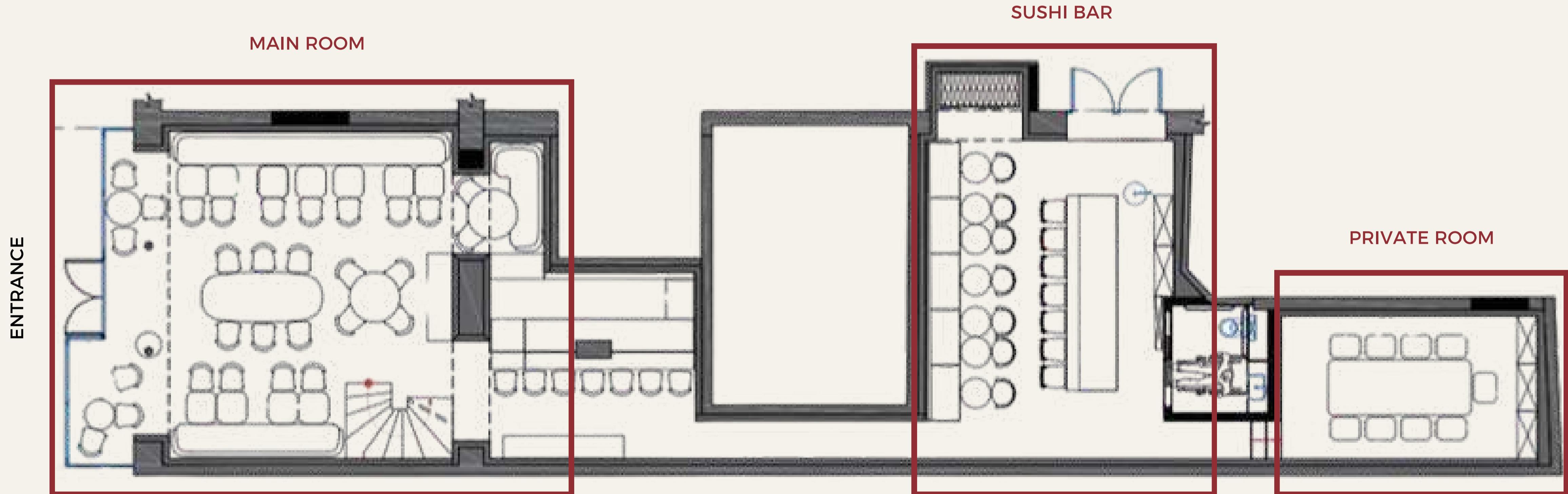
UNI

# Venue Layout

Designed as a continuous space, UNI connects the Main Dining Room, Sushi Bar, and Private Room in a natural flow.

Due to this open layout, group dinners held in the Main Room remain part of the restaurant's shared atmosphere, as guests from the sushi bar circulate through this area.

For a more private setting, the Sushi Bar can be reserved for semi-private experiences, or the entire venue can be fully privatized for complete exclusivity.



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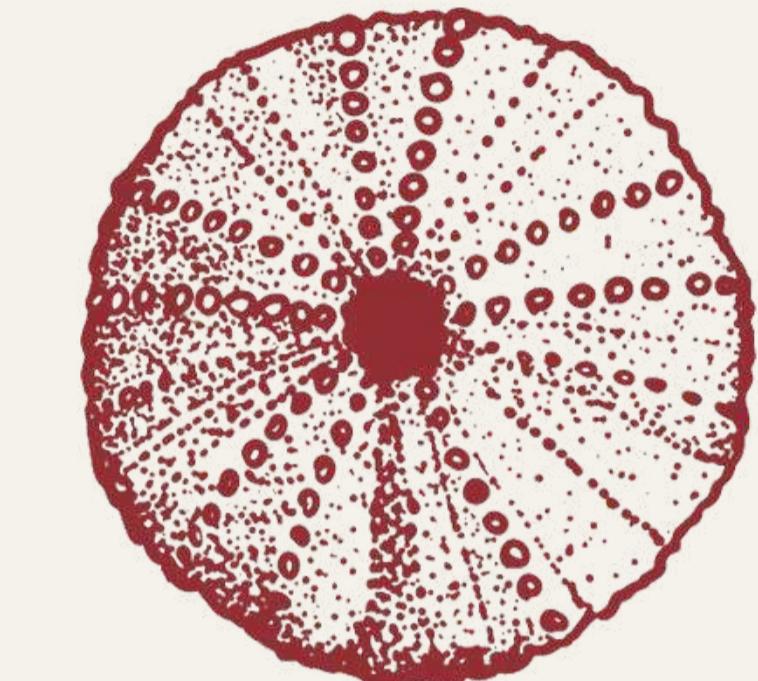


# The Chef

A Culinary Fantasy

Chef Akmal Anuar has crafted a menu where traditional Japanese culinary techniques meet bold contemporary creativity.

Behind the Itamae counter, the sushi master turns each precise movement into a true gastronomic performance.



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# A Japanese Sanctuary in the Heart of the 8th

UNI is not just a meal, but a narrative of time and craft unfolding on your plate.

Each bite at UNI invites you on an evocative journey through Japanese finesse and bold creativity.

Begin your experience at the Omakase counter, where the itamae orchestrates sushi like poetry from uni pearls to seasonal nigiri, each morsel tells its story.

Then wander into the heart of the restaurant: layers of texture, whispers of tradition, moments of discovery.

Here, every dish is composed with intention, the subtle interplay of sea urchin, refined dashi, seasonal garnishes, forming a choreography of flavors.

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## UNI ADDITIONAL ARRANGEMENTS

Any setup or arrangement outside the venue's existing structure is subject to prior agreement between both parties.

Additional elements requested by the clients will incur extra charges related to the specific configuration required.

For events of 40 guests or more, clients are required to cover venue exclusivity fees, which may vary depending on the date and season of the event.

For more information, please contact our Events Department.

### Options proposées

- **DJ Set**
- **Live Music**
- **Photographer / Videographer**
- **Valet Service**
- **Mixology Class**

### Opening Hours:

Open year-round, from 7:00 pm to 2:00 am.

Please check availability with the Events Department.

\*All events and private bookings include a dedicated team of staff. In case of specific requests, and to ensure optimal service, additional staff may be proposed.

## PRIVATIZATION PACKAGES

- **Full Restaurant Privatization (Main Room)**

- Seated capacity: 40 guests
- Standing capacity: 50 guests

- **Semi-privatization of the restaurant (Sushi Bar)**

- Seated capacity: 22 guests
- Standing capacity: 15 guests

- **Private Room**

- Seated capacity: 14 guests

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\*Rates available upon request. Privatization fees may vary depending on the day, month, and overall demand.

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# TERMS & CONDITIONS

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## **CONTRACT TERMS**

Please review the following terms carefully:

## **EXCLUSIVITY**

Please contact our event manager regarding the exclusive privatization of the venue, tailored to your event's needs. One month prior to the event, menus, dietary requirements, guest count, and final details must be confirmed. External food and beverages may be permitted upon request and could incur additional fees.

## **PAYMENT TERMS**

A deposit corresponding to 50% of the total amount including VAT is required upon signature of the quotation to confirm the booking.

The remaining balance must be settled no later than 48 hours before the event.

Any modification concerning the number of guests, spaces, or layout may result in an adjustment of the initial budget.

## **CANCELLATION OF SPACES**

In the event of a full or partial cancellation, the deposit will be retained if the cancellation occurs less than 7 days before the event, and the full amount will be due for any cancellation made within 48 hours of the scheduled date.

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# UNI

UNI capture the spirit of modern Japan in the heart of Paris, a place where refined minimalism meets bold creativity, blending tradition and innovation through every dish and detail.

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