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the Ceda Springs Road, Suite 120 "Nuri" in Korean, stands out as a symbol of our deep connection to family, friends, and the vibrant city of Dallas. This fine dining destination is the culmination of my journey from South Korea through New Orleans and now to Dallas. At Nuri, we have fostered a culture that embodies our commitment to excellence and a warm, humble spirit. Every aspect of your experience has been meticulously crafted to provide an atmosphere of sophistication and personal attention, ensuring a truly luxurious and unforgettable dining journey. As I reflect on my experiences, I am reminded of the significance of Nuri's "Care Right" philosophy. This approach reflects our dedication to delivering exceptional service and a focus on every detail. Our team's warmth and gracious nature are evident in every interaction, making you feel valued and appreciated. However, little do many know that there is another Nuri, one located in modern Sudan. The ancient city of Napata was the first capital of the Nubian Kingdom of Kush, and its royal necropolis at Nuri is a testament to the region's rich history. More than 20 pyramids belonging to Nubian kings and queens still stand today, serving as a royal cemetery for over three centuries. The pyramids at Nuri are notable not only for their grandeur but also for their unique characteristics. The earliest pyramid, built around 670 BCE, belonged to King Taharqa. This impressive structure was designed so that the sun would rise directly over its point during Egyptian New Year's Day, a remarkable feat of engineering. Throughout history, Nuri has played a significant role in the region's cultural heritage. The pyramids were built using local materials and were often reused for other purposes, such as constructing a church during the Christian era. In 2018, an archaeological expedition began work at the site, uncovering new insights into the region's past. Today, the pyramids of Nuri have been recognized by UNESCO as part of the World Heritage Sites list. These ancient structures are a testament to the ingenuity and craftsmanship of the Kushite people, who built them over three centuries ago. As I sit down to enjoy a meal at Nuri, I am reminded of the connection between our fine dining destination and this ancient city in Sudan. It is a connection that fills me with pride and appreciation for the rich history and culture that surrounds us. The history of King Senkamanisken and Queen Napatayee Nuri 9 - A Royal Lineage of Meroitic Kings ----- King Aramatle-qa,[11] son of Aspelta Nuri 10 - King Amaninataklebte[11] Nuri 11 - King Malewiebamani[12] Nuri 12 - King Amaninetyerike, son of King Malewiebamani Nuri 13 - King Harsiotef[12] Nuri 14 - King Akhraten[12] Nuri 15 - King Nastasen[12] Nuri 16 - King Talakhamani[12] Nuri 17 - King Baskakeren,[12] son of King Malewiebamani Nuri 18 - King Analmaye[11] Nuri 19 - King Nasakhma[12] Nuri 20 - King Atlanersa,[11] Son of Taharqa Nuri 21 - Possibly Takahatenamun, Queen. Wife of Taharqa Nuri 22 - Possibly Amanimalel, Queen. Wife of King Senkamanisken Nuri 23 - Masalaye, Queen? Probably wife of King Senkamanisken Nuri 24 - Nasalsa, Queen. Daughter of Atlanersa, wife of King Senkamanisken Nuri 25 - Maletaral II, Queen?. Time of King Amaninataklebte Nuri 26 - Amanitakaye, Queen. Daughter of Aspelta, sister-wife of Aramatle-qa, mother of Malonaqen Nuri 27 - Madiqen, Queen. Wife of Anlamani Nuri 28 - Henuttakhebit, Queen. Wife of Aspelta Nuri 29 - P'ankhew-qa Queen? Possibly wife of King Siaspiga Nuri 31 - Saka'aye, Queen. Probably mother of King Malewiebamani Nuri 32 - Akhrasan, Queen. Temp. King Malewiebamani Nuri 34 - Henutirdis, Queen. From the time of King Harsiotef Nuri 35 - Possibly Queen Abar, wife of Piye, Mother of Taharqa Nuri 36 - Atakhebasken Queen. Wife of Taharqa Nuri 38 - Akheqa, Queen. Daughter of Aspelta and wife of Aramatle-qa Nuri 39 - Maletasen, Queen. Wife of Aramatle-qa Nuri 40 - Meqemale, Queen. Possibly wife of Aspelta Nuri 41 - Maletaral(?) I, Queen. Wife of Atlanersa Nuri 42 - Asata, Queen. Wife of Aspelta Nuri 44 - Batahalye, Queen. Wife of Harsiotef Nuri 45 - Tagtal (?), Queen. Wife of King Malonaqen Nuri 53 - Yeturow, Queen. Sister-Wife of Atlanersa Nuri 55 - Amataka, Queen. Wife of Aramatle-qa Nuri 56 - Possibly Sekhmakh, Queen. Wife of Nastasen Nuri 57 - Pankher (?), Queen. Possible wife of Aramatle-qa Nuri 58 - Artaha, Queen. Possible wife of Aspelta Nuri 59 - Malaqayee, Queen. Possibly a wife of King Tantamani Nuri 61 - Atasamale, Queen. The Kingdom of Kush: A Global Dining Experience ===== Gebel Barkal and the Sites of the Napatan Region are now available to explore at UNESCO.org ^ Dows Dunham and M. F. Laming Macadam, "Names and Relationships of the Royal Family of Napata", The Journal of Egyptian Archaeology, Vol. 35 (December 1949), pp. 139-149 ^ Angelika Lohwasser, "Queenship in Kush: Status, Role and Ideology of Royal Women", Journal of the American Research Center in Egypt, Vol. 38 (2001), pp. 61-76 ^ Dows Dunham. The Royal Cemeteries at Kush, II. Nuri. Boston (Mass.): Museum of Fine Arts, 1955. Pyramids of Nuri can be seen on flickr ^ National Geographic "Dive beneath the pyramids of Sudan's black pharaohs". Nuri Steakhouse, a new upscale Korean-inspired steakhouse in Uptown Dallas, is now open for business. The restaurant was designed by award-winning interior design firm AvroKO and boasts an incredible build-out cost of around \$20 million. The bar at Nuri Steakhouse is a destination on its own, featuring chrome light fixtures repurposed from a milk tank. Jamie Bengel, the general manager, expresses his pride in every detail of the restaurant's design, which was guided by three pillars: romantic deco, the textures of Asia, and the futuristic feel of cyberpunk culture. The menu blends Wan Kim's roots in South Korea, his time spent living in New Orleans, and nods to his recent move to Dallas. Chef Minji Kim, a Michelin-recognized chef from South Korea, has crafted a menu that takes you to two different continents. Our dinner experience at Nuri Steakhouse was truly spectacular, where creativity reigns supreme. The chef's vision is evident as we merged our ideas to create a menu that left us utterly delighted. Standout dishes included the delectable steak tartare, featuring two versions - one inspired by the West, with capers and anchovies, while the other takes cues from the East, boasting fried noodles, yuzu ponzo, and quail egg. This harmonious blend of Eastern and Western flavors exemplifies Nuri's innovative approach to cuisine. We also enjoyed the Korean gumbo, which contrasted with a traditional Louisiana-style chicken & andouille gumbo, highlighting the chef's versatility. Other notable favorites included Wagyu dumplings in a herb cream sauce, crab cake with saffron rouille, and Ora king salmon. However, true showstoppers emerged in the form of Texas Akaushi Hearbrand Reserve steaks and Korean-style lobster - both commanding attention with their bold flavors. Sides like grilled okra with sweet soy sauce and bonito flakes added a delightful touch, as did the K-Mac, featuring fried spam and dehydrated kimchi. Even the sea salt baked potato, elevated to new heights by its generous caviar topping, left us in awe. For those seeking an omnivorous experience, Nuri's Tasting Board offers a sampling of the chef's finest creations. No dessert would be complete without indulging in their strawberry shortcake and earl grey crème brûlée - both surprisingly light yet satisfying sweet treats. And when paired with the Hot For Peaches cocktail, which masterfully balances tequila, Texas peach, gochujang, yuzu curacao, and citrus, the experience truly feels complete. =====