



Client	Who is who	Location	Website	About
<b>Hospitality Groups</b>				
<b>Alicart</b>	CEO: Jeffrey Bank Executive Chef: Glenn Rolnick		<a href="http://alicart.com">alicart.com</a>	
<b>Carmine's</b>		New York, NY Las Vegas, NV Washington, DC Atlantic City, NJ Bahamas	<a href="http://carminesnyc.com">carminesnyc.com</a>	Family-style Italian circa 1990.
<b>Virgil's</b>		New York, NY Las Vegas, NV Bahamas	<a href="http://virgilsbbq.com">virgilsbbq.com</a>	Southern specialties and barbecue circa 1994.
<b>Comma Hospitality</b>	Partners: Samee Ahmed, Saber Ahmed Managing partner: Jeremy Truong		<a href="http://commahospitality.com">commahospitality.com</a>	
<b>Kira</b>	Chef/Partner: Paolo Justo, Luis Mercado Chef: Mark Wong	Houston, TX	<a href="http://kirahtx.com">kirahtx.com</a>	Kira is a 15-seat handroll, cocktail and Japanese vinyl bar designed to offer a sensory blend of taste and sound. This concept prioritizes high-quality ingredients, ensuring each handroll is a masterpiece of flavor and freshness. The ambiance is accentuated by a hi-fidelity sound environment, making Kira not just a place to eat, but also to listen.
<b>Neo</b>	Chef/Partner: Paolo Justo, Luis Mercado	Houston, TX	<a href="http://commahospitality.com">commahospitality.com</a>	Neo is an Omakase experience that includes complimentary beverages. Our menu highlights seasonality and is influenced by a spectrum of cultures and techniques. We center our progression around our dry-aging program. We also source ingredients from around the world, while specializing in working with local purveyors.
<b>Oru</b>	Chef/Partner: Paolo Justo, Luis Mercado	Houston, TX	<a href="http://commahospitality.com">commahospitality.com</a>	Oru redefines Japanese dining in Houston with a focus on crafted sushi, curated tastings, and seasonal dishes that seamlessly blend tradition and innovation. Housed within a striking gable-shaped structure with expansive windows, Oru invites guests into a thoughtfully designed space that begins in a welcoming lounge. The beverage program, featuring Japanese-inspired cocktails, premium sake, and curated wines, complements the menu with harmonious pairings that elevate every course.
<b>Toga</b>	Chef/Partner: Paolo Justo, Luis Mercado	Houston, TX	<a href="http://commahospitality.com/toga">commahospitality.com/toga</a>	<p>A dining concept by Comma Hospitality, Toga is a casual izakaya grounded in seasonality, cooking over binchotan charcoal, and the careful butchering of chickens and other proteins. While the atmosphere is relaxed and convivial, the underlying ethos remains the same, serving ingredients in their best and most honest form.</p> <p>The menu is designed for sharing, built around small plates that pair naturally with a drink in hand. A lively bar anchors the space, offering a focused selection of beer, sake, and cocktails meant to be enjoyed alongside the food. Toga is unpretentious and welcoming an izakaya shaped by Comma Hospitality's sensibility, made for easy nights, shared plates, and coming back often.</p> <p>The design follows a distinct art direction centered around works on paper, creating a textured and intimate setting that evolves from a relaxed daytime café into an energetic izakaya by night. Toga offers a space where food, art, and atmosphere come together in a way that feels both effortless and intentional.</p>
<b>Ippudo</b>			<a href="http://ippudous.com">ippudous.com</a>	

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<b>Gogyo</b>		New York, NY	<a href="http://ippudous.com/gogyo">ippudous.com/gogyo</a>	GOGYO — The Five Elements Theory, originating in ancient Eastern philosophy, explains how the world and all phenomena are formed and sustained through the dynamic interaction of five elements: Wood, Fire, Earth, Metal, and Water. These elements are not merely physical substances, but also represent movements, energies, and processes found in nature, the human body, and the universe. The elements restrain one another as well, maintaining balance.
<b>Ippudo V</b>		New York, NY	<a href="http://ippudous.com/ippudov">ippudous.com/ippudov</a>	Located in DUMBO, Brooklyn, ippudo V is a bold and innovative step forward—offering a plant-based menu, from ramen to gyoza. Embracing plant-based creativity without compromising on flavor, this unique concept store reimagines the IPPUDO experience for a new generation. Set against the artistic backdrop of Brooklyn, it's a fresh take on ramen that's as exciting as it is satisfying!
<b>Kuma Hospitality</b>	Partners: Rahul Saito, Howard Chang, Chef Mitsunobu Nagae		<a href="http://kumahospitalitygroup.nyc">kumahospitalitygroup.nyc</a>	
<b>l'abeille</b>	Chef: Mitsunobu Nagae	New York, NY	<a href="http://labeille.nyc">labeille.nyc</a>	l'abeille is a Michelin starred French restaurant with Japanese influence located on a charming Tribeca cobblestone street corner. The restaurant is centered on seasonal Chef's Tasting Menus with an award-winning wine and cocktail program. l'abeille is the brainchild of Chef Mitsunobu Nagae, a veteran Michelin-starred chef who has worked at multiple legendary restaurants in Tokyo, Paris, and New York.
<b>l'abeille à côté</b>	Chef: Mitsunobu Nagae	New York, NY	<a href="http://labeilleacote.nyc">labeilleacote.nyc</a>	l'abeille à côté is a casual restaurant where Chef Mitsunobu Nagae, and his team serve interpretations of Japanese fare reflecting on Chef Mitsu's heritage.
<b>Muku</b>	Chef: Manabu Asanuma	New York, NY	<a href="http://restaurantmuku.nyc">restaurantmuku.nyc</a>	Muku (“無垢”), meaning “purity” or “innocence,” is a Japanese restaurant devoted to the art of nihonryori - or simply, “Japanese cuisine.” Led by award-winning Chef Manabu Asanuma, whose background includes acclaimed kitchens in New York such as o.d.o., Uchu, and top counters in Japan and Taiwan, Muku is rooted in seasonality, simplicity, and intention. While inspired by the beauty of kaiseki, Muku is not bound by its formal structure. Instead, the restaurant celebrates goho (“五法”) - the five classical techniques of Japanese cooking: raw (nama), grilled (yaki), simmered (ni), steamed (mushi), and fried (age).
<b>LT Hospitality</b>	Chef/Owner: Laurent Tourondel		<a href="http://laurent-tourondel.com">laurent-tourondel.com</a>	
<b>L'Amico</b>	Chef: Laurent Tourondel	New York, NY	<a href="http://laurent-tourondel.com">laurent-tourondel.com</a>	Featuring an American menu with Italian influences, L'Amico honors the food of both Executive Chef Laurent Tourondel's past and present. The kitchen, visible throughout the dining room, brings to life the diverse menu that includes Tourondel's take on American favorites such as pizza, fired in twin copper-clad, wood-burning ovens, freshly extruded pastas, and selections of charcuterie.
<b>Skirt Steak</b>	Chef: Laurent Tourondel	New York, NY	<a href="http://laurent-tourondel.com">laurent-tourondel.com</a>	This modernly rustic restaurant serves up a set-course menu of skirt steak with Béarnaise sauce, field greens, and unlimited fries. Cauliflower steak is available upon request. You'll want to save room for dessert because the signature dessert cart carries an array of delicious pies and cakes.
<b>Back Bar</b>	Chef: Laurent Tourondel	New York, NY	<a href="http://laurent-tourondel.com">laurent-tourondel.com</a>	Nestled behind the Hotel Eventi lobby, Back Bar is a tastefully designed and visually stunning space that captures the essence of modern elegance via mid-century decor, soft lighting, and an inviting ambience. Known for its craft cocktail program, Back Bar takes pride in offering a curated selection of libations that change with each season. With the added charm of live music on select nights, and the occasional cameo from some of New York's best bartenders, Back Bar is a hidden gem for cocktail enthusiasts all around.
<b>Second.</b>	Chef: Laurent Tourondel	New York, NY	<a href="http://laurent-tourondel.com">laurent-tourondel.com</a>	World-renowned Chef Laurent Tourondel offers a broad array of delicious food options from passed hors d'oeuvre to plated dinners.

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<b>Terra Grill</b>	Chef: Laurent Tourondel	Philadelphia, PA	<a href="http://terragrillrestaurant.com">terragrillrestaurant.com</a>	Terra Grill, opening soon in Northern Liberties, Philadelphia, brings an elevated yet approachable take on wood-fired American cuisine. Centered around open-flame grilling, the menu will showcase premium meats, seasonal vegetables, and bold coastal flavors rooted in French and Italian traditions.
<b>Unapologetic Foods</b>	CEO: Roni Mazumdar Chef/Partner: Chintan Pandya		<a href="http://unapologeticfoods.nyc">unapologeticfoods.nyc</a>	
<b>Adda</b>	Chef: Neel Kajale	New York, NY	<a href="http://addanyc.com">addanyc.com</a>	Adda which means "a place where people hang out" holds up to its name as the bright casual atmosphere, with a collage wall of Indian newspaper covers and rustic "unapologetically" authentic Indian street food certainly incites conversation.
<b>Biryani Bol</b>		New York, NY	<a href="http://biryaniBol.com">biryaniBol.com</a>	Roni Mazumdar and Chef Chintan Pandya's Biryani Bol is inspired by the concept of "Halla Bol" meaning to "raise your voice". 16 layers of ingredients are carefully laid in the traditional and ageless earthen pot, sealed with a bread so not even the slightest flavor can escape, then cooked in the original "dum" technique. The pot is sealed with bread and sent out.
<b>Dhamaka</b>	Chef: Vijay Bhardwaj	New York, NY	<a href="http://dhamaka.nyc">dhamaka.nyc</a>	Dhamaka (which means "explosion" in Hindi) is a deep dive into the cuisine that encapsulates the heritage and vibrancy of the subcontinent's rich culinary history by serving Indian provincial food with a rural style of cooking. For his cooking Chef Chintan was awarded the James Beard Best Chef New York State award in 2022 among many other accolades.
<b>Kebabwala</b>		New York, NY	<a href="http://kebabwala.nyc">kebabwala.nyc</a>	India has a long tradition of kebabs which vary across the country. They are all fresh, flavorful, and criminally delicious. Kebabwala is bringing those authentic flavors to NYC.
<b>Masalawala &amp; Sons</b>		New York, NY	<a href="http://masalawala.com">masalawala.com</a>	Restaurateur Roni Mazumdar and Chef Chintan Pandya bring their unapologetic style of cooking to Park Slope with the reimagining of the restaurant Mazumdar first opened in 2011, which was conceived as an homage to Roni's heritage and run by his father Satyen Mazumdar. Masalawala (spice merchant) & Sons is a restaurant celebrating the foods of Kolkata, and other regional food representing Satyan's travels throughout India.
<b>Naks</b>	Chef/Partner: Eric Valdez	New York, NY	<a href="http://naks.nyc">naks.nyc</a>	The group known for putting Unapologetic Indian cuisine on the map opens Naks, a soulful heritage Filipino restaurant headed by long time Dhamaka Chef de Cuisine Eric Valdez who was raised in the Philippines before coming to America at 21 years of age. In Tagalog Naks is slang for an expression of surprise and admiration. The menu, and dining room will be divided into two sections: one serving regional dishes a la carte, and the other a tasting menu known as Kamayan where the food is served family style on a banana leaf and eating with one's hands is encouraged. That menu will include dishes such as Kinilaw na Baka – Angus Beef Tenderloin, Beef Bile, Red Onion from the Luzon Region; Kapis – Scallop, garlic, margarine, eden cheese, from the Visayas Region; and Lechon Liempo – Porcelet Pork Belly, garlic, lemongrass, pork liver dip, from the Mindanao Region. Expect the same Unapologetic approach to the food and beverage experience that the group is known for.
<b>Rowdy Rooster</b>		New York, NY	<a href="http://rowdyrooster.com">rowdyrooster.com</a>	Rowdy Rooster focuses on Indian Spiced Fried Chicken and accompaniments. The fast casual eatery offers take-out and delivery, and has a handful of seats for those who prefer to eat-in.
<b>Semma</b>	Chef/Partner: Vijay Kumar	New York, NY	<a href="http://semma.nyc">semma.nyc</a>	Semma, which in Tamil means striving for excellence, serves heritage Southern Indian fare as seen through the eyes of Tamil Nadu native Chef Vijay Kumar. This menu is deeply personal to Chef Vijay and recounts his food experiences as a child and into his young adult years in India. Semma holds a Michelin star and has received many other accolades.
<b>We All Gotta Eat!</b>	Owners: David Foulquier, Joshua Foulquier		<a href="http://weallgottaeat.group">weallgottaeat.group</a>	

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<b>Chez Fifi</b>	Chef: Zack Zeidman	New York, NY	<a href="http://chezfifinyc.com">chezfifinyc.com</a>	Brothers Joshua and David Foulquier (Sushi Noz) honor their late mother with Chez Fifi, a fantastical French restaurant on the Upper East Side. Nestled within a charming Manhattan townhouse across two floors, and seating 40, Chez Fifi is dedicated to delivering an intimate dining experience. Designed by Joyn Studio, the main dining room boasts rich mahogany paneling, deep blue hues, plush banquet seating, and glistening mirrors.
<b>Sushi Noz</b>	Partner/Chef: Nozomu Abe	New York, NY	<a href="http://sushinoz.com">sushinoz.com</a>	Chef Nozomu Abe's vision to create a superlative dining experience – memorable, intimate, elegant, and a feast for the senses – is inspired by childhood memories of extraordinary fish from his grandfather's seafood company in Hokkaido. Thus, Sushi Noz was born. Conceived like an ancient Kyoto temple, it transports diners to another world, where refinements of time and space are transformative, and every moment can be treasured. It holds two Michelin stars.
<b>Noz Market</b>		New York, NY	<a href="http://nozmarket.com">nozmarket.com</a>	Noz Market, from Sushi Noz, is a handroll bar, and neighborhood sushi counter.
<b>Noz 17</b>	Chef: Junichi Matsuzaki	New York, NY	<a href="http://noz17.com">noz17.com</a>	The ingredient focused Noz 17 introduces an omakase format uncommon in New York, in which Chef Junichi Matsu alternates nigiri and otsumami bites throughout the dinner which has earned them a Michelin star.

## Restaurants + Bars

<b>28 nomad</b>	Partners: Chef Cody Mao, Samuel Park	New York, NY	<a href="http://28nomad.com">28nomad.com</a>	28 nomad is a contemporary Asian restaurant shaped by the experiences of two partners who grew up between cultures. Chef Cody Mao, 26, originally from China, and Director Samuel Park, 27, originally from Korea and responsible for wines and spirits, met while working at Atomix. The restaurant brings together different influences into something that feels distinctly personal rather than being defined by a single cuisine.
<b>Arvine</b>	Owner: Adrien Falcon Executive Chef/Managing Partner: Joe Anthony	New York, NY	<a href="http://arvine.com">arvine.com</a>	Arvine is a modern, urban, casual chic and fine dining restaurant with globally inspired food, innovative cocktails, and an extensive wine list with rare finds and a deep by the glass section.
<b>Bar Manje</b>	Chef: Kingsley John	New York, NY	<a href="http://goodenoughtoeat.com">goodenoughtoeat.com</a>	Bar Manje is a vibrant Caribbean-inspired restaurant & bar by Chef Kingsley John that is occupying the breakfast and lunch restaurant Good Enough to Eat for dinner seven nights a week. The menu blends soul food, Southern cooking, and French influence, paired with great music and creative cocktails. Standout dishes, bold flavors, and a lively atmosphere make this a must-try new dinner destination.
<b>Besharam</b>	Chef/Owner: Heena Patel	San Francisco, CA	<a href="http://besharamrestaurant.com">besharamrestaurant.com</a>	Besharam is a regional Gujarati restaurant in San Francisco's Dogpatch district. Opened in 2018 within the Minnesota Street Project, Besharam reclaims the word "Besharam" — Gujarati for "shameless" — as a celebration of boldness, resilience, and unapologetic self-expression. The restaurant showcases Heena's innovative approach to Indian dining, blending the rich traditions of Gujarati vegetarian cuisine with seasonal California ingredients and a fine-dining lens that challenges expectations. Its ever-evolving menus and spice-driven beverage program create an experience that is playful, layered, and deeply personal.
<b>Bhajiyaan</b>	Owners: Sahil & Neha Sabharwal, Dinesh Sabharwal Chef: Kuwar Pal Singh	Hicksville, NY	<a href="http://bhajiyaanny.com">bhajiyaanny.com</a>	Step into Bhajiyaan, where the soulful aromas of North Indian kitchens meet the bold, bustling spirit of New York. The menu is a love letter to India's smoky tandoors, vibrant street corners, and regal dining traditions—reimagined with flair. From charcoal-grilled kebabs to lost royal recipes, every plate is rooted in authenticity and elevated with innovation. Guests are transported to India's golden era when Bombay pulsed with nightlife. It is moody, large and masculine where people gather, connect, and time travel into the past—celebrating the flavors, stories, and spirit of an unforgettable age. The menu ranges from Chaats, Kebabs & Tikka to Curries, Biryani and Pulao.
<b>Bottino</b>	Owners: Danny Emerman, Chef Jamie Kenyon	New York, NY	<a href="http://bottinonyc.com">bottinonyc.com</a>	Bottino is a popular modern Italian restaurant and art-world staple in West Chelsea, New York City circa 1997 with a spacious year-round garden. It serves authentic Italian food with warmth and style.

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<b>Casasalvo</b>		New York, NY	<a href="http://casasalvonyc.com">casasalvonyc.com</a>	<p>Located in the heart of SoHo, New York City, Casasalvo is an elegant Italian restaurant that celebrates the authenticity and refinement of Mediterranean cuisine.</p> <p>Founded by Chef Salvo Lo Castro, the restaurant was created with a clear vision: to bring the soul of Italian gastronomy to New York through a cuisine that respects tradition while embracing modern refinement.</p> <p>Casasalvo offers a dining experience defined by elegance, precision, and warm Italian hospitality. The atmosphere reflects understated luxury, where attention to detail and quality ingredients create a refined yet welcoming environment.</p> <p>The restaurant has quickly become a destination for guests seeking a sophisticated interpretation of Italian cuisine in downtown Manhattan.</p>
<b>Cenadou Bistrot</b>	Owners: Chef Andrea Calstier, Elena Oliver	North Salem, NY	<a href="http://labastidebyac.com">labastidebyac.com</a> / <a href="http://cenadou">cenadou</a>	Two chic French dining experiences are changing the Westchester dining landscape in North Salem. Cenadou Bistrot, a Provençal word for 'get together' is a casual yet stylish bistro, and the Michelin starred La Bastide by Andrea Calstier, which translates to 'country house', offering a personal fine dining tasting menu in an exquisitely designed intimate dining room below. Both are run by Marseille born husband-and-wife Chef Andrea Calstier and Elena Oliver.
<b>Chama Mama</b>		New York, NY Brooklyn, NY	<a href="http://chamamama.com">chamamama.com</a>	Chama Mama is a place where every meal is a celebration, and every moment is filled with joy. The team is thrilled to share the heart and soul of Sakartvelo (Georgia) with their guests. At Chama Mama, they celebrate more than just food — they celebrate life, love, and the stories that accompany every meal. Inspired by the tradition of the supra, every visit to Chama Mama feels like a special event. Their vibrant dishes, paired with the warmth of Georgian hospitality, create an unforgettable dining experience. Whether it's a family gathering, a romantic dinner, or a casual meetup with friends, they ensure every bite is Chamalicious.
<b>Dougla</b>	Chef/Owner: Andrew Black	Oklahoma City, OK	<a href="http://dougla.kitchen.com">dougla.kitchen.com</a>	Located in the heart of OKC, Dougla is a new restaurant from Chef Andrew Black. The menu weaves West Indian, Indo-Caribbean, and African flavors, telling a personal story through flavor, memory and heritage. Dougla is a tribute to Chef Black's Caribbean and Indo-Caribbean heritage and to his grandmother, Elysabeth Badoo, who taught him how to understand spice, honor ingredients, and find joy in feeding others. This restaurant marks Chef Black's return to the flavors that shaped him.
<b>Iki Sekai</b>	Partners: Chef Gary Ke, Chef Po Shing Ng	New York, NY	<a href="http://ikisekai.com">ikisekai.com</a>	Translating to "refined world," Iki Sekai offers a seasonally driven menu at a remarkable price point. Running 90 minutes, tastings feature sashimi, nigiri, and other specialties sourced both locally and from Japan. Seatings are available from 5 p.m. to 10:30 p.m. with four time slots per night.
<b>ilili</b>	Chef/Owner: Philippe Massoud	New York, NY Washington, DC	<a href="http://ililirestaurants.com">ililirestaurants.com</a>	ilili is where guests celebrate life and share sundry blends of modern and traditional Lebanese cuisine. Executive Chef and Owner Philippe Massoud excellently crafts a melting pot of Lebanese, Levantine, Mediterranean inspired cuisine mixed with New York attitude. Flavorful herbs and spices combine textures to appease broad-based palates. Ilii on lower Fifth Avenue in Manhattan (circa 2007) was one of the first restaurants to open in what is now known as NoMad, the Washington DC location opened in 2021, and the midtown location opened in November 2025.
<b>IndiBar</b>	Chef/Partner: Nigel Lobo  Chef de Cuisine: Ajay Negi	Scottsdale, AZ	<a href="http://theindibar.com">theindibar.com</a>	In March 2025, Lincoln Village welcomed a brand-new dining concept, IndiBar, serving a unique blend of authenticity and modernity and celebrating the culinary traditions of India. In a jaw-droppingly beautiful space, full of jewel tones, gold accents, and warm woods, Masti Hospitality LLC alongside star Chefs Nigel Lobo and Ajay Negi have created a warm, welcoming environment.

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'ino	Owners: Danny Emerman, Brook Payner, Chef Jamie Kenyon	New York, NY	<a href="http://inonyc.com">inonyc.com</a>	'ino is a non-traditional enoteca, located in the heart of the Flatiron District. It subtly incorporates British influences into a seasonal Italian creative menu inspired by chef/owner Jamie Kenyon's English upbringing. 'ino is the sibling to Bottino (in West Chelsea since 1997) from which the name derives and features Italian regional wines and artisan cocktails. The art rotates throughout the year giving diners a feast for their eyes as well as their tastebuds.
Karyu	Owners: Spicy Hospitality	Miami, FL	<a href="http://karyu-mia.com">karyu-mia.com</a>	Michelin-starred Chef Haruka Katayanagi, the Wagyu evangelist behind Tokyo's revered Oniku Karyu, brings his artistry stateside with a 10-seat Miami outpost. This ultra-exclusive fine dining experience spotlights Japan's most prized A4-A5 Kuroge Wagyu, personally selected by Chef Katayanagi and presented through a kaiseki-style progression that elevates each cut to its fullest expression. Merging traditional kappo and kaiseki techniques with a singular devotion to beef, Karyu offers dishes ranging from Wagyu nigiri to chateaubriand, sukiyaki, and delicately prepared shabu-shabu, all performed as a theater of precision and luxury.
Kine Musubi	Chef / Owner: Chi Ian Chan	New York, NY	<a href="http://kinemusubi.com">kinemusubi.com</a>	After working various positions in the food industry, Chi used his passion and talent for cooking, his front-of-house experience, and his operational knowledge of the food industry to create a business that would represent him, his Hawaiian heritage, and the values that community celebrates. In July 2022, Chi made the leap to leave behind his entire life in Hawaii to support this dream. He made his first musubi sale in January 2023 through a local neighborhood Facebook group, and the rest, as they say, is history.
Koete Omakase	Owners: Ayana Chen, Denise Chung Chef: Jason Lin	New York, NY	<a href="http://koeteomakase.com">koeteomakase.com</a>	At Koete Omakase, timeless technique meets modern flair. The intimate sushi counter offers a refined chef's choice experience, where the freshest seasonal ingredients showcase the coastal flavors of Japan.
La Bastide by Andrea Calstier	Owners: Chef Andrea Calstier, Elena Oliver	North Salem, NY	<a href="http://labastidebyac.com">labastidebyac.com</a>	Two chic French dining experiences are changing the Westchester dining landscape in North Salem. Cenadou Bistrot, a Provençal word for 'get together' is a casual yet stylish bistro, and the Michelin starred La Bastide by Andrea Calstier, which translates to 'country house', offering a personal fine dining tasting menu in an exquisitely designed intimate dining room below. Both are run by Marseille born husband-and-wife Chef Andrea Calstier and Elena Oliver.
Leitao	Chef / Owner: Nuno Sousa	New York, NY	<a href="http://leitaonyc.com">leitaonyc.com</a>	Leitao is an authentic Portuguese restaurant in New York's West Village where the warmth and flavors of Portugal come alive. Inspired by the culinary traditions of Northern Portugal, the menu offers a fresh take on classic dishes, perfect for sharing with family and friends. Leitao proudly serves exclusively Portuguese wines and Portuguese-inspired craft cocktails. Inquire about their Fado nights which usually fall on the second Wednesday of each month. Watch for Chef Nuno's second restaurant, Galo, to open summer 2026.
Lungi	Owner/Executive Chef: Albin Vincent Partner: Mervyn Winston Chef: Vasantha Kumar Sous Chef: Andrew Simethy	New York, NY	<a href="http://lungirestaurant.com">lungirestaurant.com</a>	Restaurateur and Chef Albin Vincent grew up in Kanyakumari, with deep roots in Sri Lanka. His culinary journey is rich with stories from his grandmother, an extraordinary cook, who instilled in him a passion for food from a young age, teaching him the art of traditional Sri Lankan dishes. It has always been his dream to serve these two cuisines side by side, which led to the opening of Lungi. Lungi has been awarded Michelin Bib Gourmand status.
Mama Mezze	Owner: Mark Barak	New York, NY	<a href="http://mamamezze.com">mamamezze.com</a>	Mama Mezze is an all-day Eastern Mediterranean restaurant in Manhattan's Nomad/Flatiron neighborhood. The restaurant comes from seasoned restaurateur Mark Barak (La Pecora Bianca) and features a menu created in collaboration with James Beard Award Finalist Einat Admony, founder of Taiim, Balaboosta, and Moondog HiFi. Designed to transport guests to a sun-soaked plaza, Mama Mezze offers what feels like a food tour of the Mediterranean right in the heart of New York, with wood-fired skewers, shareable plates, brunch classics, and a vibrant indoor-outdoor atmosphere just steps from Madison Square Park.
The Mango Yard		Dallas, TX		

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<b>Medium Rare</b>	Owner: Mark Bucher	New York, NY	<a href="http://mediumrarerestaurant.com">mediumrarerestaurant.com</a>	This fun neighborhood Steak Frites experience began in Washington, DC in 2011 and has grown to 10 locations. It serves a prix-fixe menu of only Culotte Steak with salad and French fries and is topped with their homemade secret sauce. Complimentary second helpings of all items are available as well as an array of layer cakes and other homemade desserts. Brunch is boozy with bottomless Bloody Mary's, screwdrivers, mimosas, soft drinks; and egg dishes to accompany the steak. A portobello mushroom option is available for non-meat eaters.
<b>Melba's</b>	Owner: Chef Melba Wilson	New York, NY	<a href="http://melbasrestaurant.com">melbasrestaurant.com</a>	Melba's Restaurant in Harlem opened its doors in 2005 and has come to be regarded as the premier comfort food destination in New York City. The eponymous restaurant was the vision of founder, Melba Wilson. Being born, bred and buttered in Harlem, Melba knew she wanted to stay close to home so she could nurture and provide an exquisite yet comfortable dining experience to the community that raised her. Since then, Melba herself has gone onto becoming a personality advocating for women in business, the hospitality industry, and the importance of cultural recognition. There are now locations of Melba's in the Grand Central Terminal Dining Concourse, The Prudential Center, and Wollman Skating Rink. A large restaurant in Newark NJ is scheduled to open 2026.
<b>Moon &amp; Back</b>	Owners: Thana "Tum" Kigprayoon, Angsuwan "Phai" Kigprayoon, Naratip Klinsrisuk, Chompoo Nitmai  Chef: Sunisa "Susan" Nitmai	New York, NY	<a href="http://moonandbacknyc.com">moonandbacknyc.com</a>	Moon & Back Brings 'Mom-to-Table' Thai to the West Village. Chef Sunisa "Susan" Nitmai and Chompoo Nitmai, the mother and daughter team behind the shuttered Michelin Bib Gourmand Pata Cafe in Queens crossed the river bringing family favorites and new creations to this Thai restaurant whose technicolor décor departs from the nostalgia-driven dining rooms flooding New York City's Thai dining scene. The pair have teamed with another family—Thana "Tum" Kigprayoon and his wife, Angsuwan "Phai" Kigprayoon, restaurateurs who missed Chef Sunisa's cooking—and Naratip Klinsrisuk, who Chompoo met while running the critically acclaimed Pata Bar, an Elmhurst destination.
<b>Nar</b>		New York, NY	<a href="http://narrestaurant.nyc">narrestaurant.nyc</a>	Nar, meaning pomegranate, symbolizes happiness and prosperity in Turkish culture. Their mission is to introduce the vibrant and exquisite flavors of modern Turkish cuisine to New York City. Located in the heart of the Flatiron District, Nar is a collaboration of three passionate investors with deep connections to the culinary world: Pakize Sukan, Erhan Bahceci, and Zeynep Solak.
<b>Nöksu</b>	Owners: Bobby Kwak, Joseph Ko Chef: Dae Kim	New York, NY	<a href="http://noksunyc.com">noksunyc.com</a>	Nöksu, owned by Bobby Kwak and Joseph Ko (Baekjeong Korean BBQ) and headed by 20-something wunderkind of cooking Chef Dae Kim, signifies a deep and clear valley in the mountains, which is quite apropos considering that the restaurant is located down the staircase of the subway station on the NE corner of Broadway and 32 Street. Designed by Claire Soojin Kim the space is mysterious and neat, inspired by Korean ink-and-wash paintings. Chef Dae is Korean-born and found his calling here in the U.S. by reading cookbooks cover to cover. His multi-course tasting menu will serve interpretations of Korean fare, American fare with Korean flair, maybe a little French, a little Japanese, and anywhere else Chef Dae pulls his inspiration from.
<b>One Bryant Park</b>	Owner: KwangHo Lee	New York, NY		One Bryant Park will be a fine dining Japanese culinary destination in the heart of midtown Manhattan conceptualized by KwangHo Lee (Momoya, Happy Tuna). The flagship restaurant will be a 150-seat tasting menu experience by Chef Tadaaki Ishizaki, and within the restaurant will be Kappo Sono, a 10-seat kaiseki restaurant by Chef Chikaro Sono, and Kumiko Room, a 10-seat sushiya by Chef Yoshihiko Kousaka. Corporate Chef Toshihiko Kobayashi will oversee broader culinary operations, Group Beverage Director Leo Lê will curate the wine and sake list, and Pastry Chef Norie Uematsu will oversee desserts.
<b>PST - Pizza Studio Tamaki</b>	Owners: Jeremy Cohn, Jared Rouben, Chef Tsubasa Tamaki	New York, NY	<a href="http://pst-tk2-ad.com">pst-tk2-ad.com</a>	Moody Tongue, which presents a selection of chef-driven beers and beer-centric dining experiences in Chicago, New York City and West Palm Beach, in partnership with Pizza Studio Tamaki, brings Tokyo's famous Tokyo-Neapolitan pizzas to New York, featuring 30-hour fermented dough, proprietary flour, and signature creations like the Tamaki and Bismarck. Helmed by Tamaki's protégé, PST delivers authentic Japanese-style pizzas with bold flavors and a light, chewy crust.

Client	Who is who	Location	Website	About
<b>Rulin</b>	Chef/Owner: Lane Li	New York, NY	<a href="http://rulinnyc.com">rulinnyc.com</a>	Lane Li and Chris Wang, the couple behind Brooklyn's popular Noodle Lane, are crossing the bridge to open Rulin in the Union Square neighborhood specializing in Chinese hand-pulled noodles, including Sichuan style Dan Dan Mian (pork, Sichuan veggies, and scallions), Chicken Noodle Soup with pickled vegetables, and signature Rulin Noodles (home-made mustard greens and chicken broth, choice of chicken or duck). All of Rulin's noodle dishes may also be ordered with dao xiao mian, chewy knife shaved noodles. At the heart of the 40-seat bistro style restaurant are seating zones along the walls, featuring light wood built-in benches, easily movable tables and a red marble bar top.
<b>Scoundrel</b>	Chef/Owner: Joe Cash	Greenville, SC	<a href="http://scoundrelgvl.com">scoundrelgvl.com</a>	Located in the heart of downtown Greenville, Scoundrel is the culinary creation of Chef Joe Cash, an alumni of Eleven Madison Park and Noma, who returned to his hometown in 2022 to open his first solo venture. With a focus on French-inspired cuisine and a commitment to using the finest local and seasonal ingredients, Scoundrel has ignited the Greenville dining scene. The restaurant has earned national recognition, being named one of Esquire's 'Best New Restaurants in America' for 2023.
<b>Sushi Koju</b>	Owner: LDV Hospitality Consultant: Hiro Nishida Sushi Chef: Kevin Garrisson	Brooklyn, NY	<a href="http://sushikoju.com">sushikoju.com</a>	Koju offers a modern, forward-thinking interpretation of omakase—one that honors tradition while pushing creative boundaries. The experience extends beyond the plate: the intimate counter setting is paired with a buzzy Japanese-inspired vinyl music program, played on rare, Silence Please speakers that bring about a sensory fusion between taste and sound.
<b>Sushi Ouji</b>	Owner: Emily Li Sushi Chef: Ben Chen	New York, NY	<a href="http://ouji196.com">ouji196.com</a>	Ouji Sushi, nestled in the heart of SoHo, exudes an aura of charm. At the helm of Ouji (meaning Prince) Sushi is Chef Ben, a master of his craft hailing from Kaohsiung city in southwestern Taiwan. Despite his reserved demeanor, his passion for sushi is unmistakable.
<b>Tamarind Tribeca</b>	Owner: Avtar Walia	New York, NY	<a href="http://tamarindtribeca.com">tamarindtribeca.com</a>	The esteemed Tamarind Tribeca upholds the standards of fine dining, presenting a vast overview of Indian cuisine without compromise. Tamarind has been overseen since its inception in 2001 by maestro Avtar Walia, and features dishes from across India.
<b>Tasca</b>	Owners: Jay Espinal, Norisa Cordero-Espinal	New York, NY	<a href="http://tasca-nyc.com">tasca-nyc.com</a>	Tasca, which is Iberian for "Tavern," brings together the vibrant flavors and culinary traditions of both Spain and the Latin countries of the Caribbean. Offering an elevated and innovative interpretation of Spain, Puerto Rico, the Dominican Republic, and Cuba's shared food histories, Tasca seamlessly ties together the evolution of their cuisines.
<b>Valla Table</b>	Chef/Owner: Chuck Valla	New York, NY	<a href="http://vallatable.com">vallatable.com</a>	This sliver of a restaurant in Hell's Kitchen is a sanctuary for Thai cuisine featuring family recipes.
<b>Yasu Omakase</b>	Owners: Spicy Hospitality	Miami, FL	<a href="http://yasu-miami.com">yasu-miami.com</a>	Michelin-awarded Chef Yasu Tanaka, the sushi chef behind Miami's acclaimed Sushi Yasu Tanaka in the Design District, unveils his next culinary chapter with Yasu Omakase, an ultra-intimate 10-seat counter showcasing his craft at its most refined. In this discrete setting Tanaka and his team present their signature artistry creating a deeply personal dining journey.

## Hotels

<b>Fufu Tokyo Ginza</b>		Tokyo, JP	<a href="http://fufutokyo.jp">fufutokyo.jp</a>	Located at the iconic Ginza 1-chome intersection, FUFU Tokyo Ginza offers a one-of-a-kind stay, with each of the 34 guest rooms featuring a private garden and natural hot spring baths – a rare sanctuary in the center of Tokyo. FUFU Tokyo Ginza is the latest addition to FUFU JAPAN's collection of Small Luxury Resorts (with locations in Atami, Kawaguchiko, Karuizawa, Kyoto, Hakone, Nara, and Nikko). Founded in 2007, each property embodies a refined retreat where traditional Japanese aesthetics meet contemporary sophistication, guided by the concept of being a "place to savor time." FUFU Tokyo Ginza is home to Yusora, the rooftop lounge and tranquil garden retreat featuring natural hot-spring footbaths sourced from Atami; GINZA GAYU, an 86-seat restaurant where the cuisine embodies the essence of Japanese aesthetics and the true spirit of Japanese dining; and SUSHI GINGA, the eight seat intimate omakase counter.
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Client	Who is who	Location	Website	About
Lido House		Newport Beach, CA	<a href="http://lidohousehotel.com">lidohousehotel.com</a>	<p>Designed with an effortless sense of style and a definitive beach-house vibe, Lido House is Newport Beach's favorite guesthouse for locals and visitors. The hotel's design and iconic architecture celebrates Newport Beach's Cape Cod aesthetic with elegant twists on a variety of nautical themes. Sitting on the site of former City Hall, Lido House is the old-new centerpiece of Newport Beach. Featuring 130 rooms, including five unique cottages each curated by a local designer, the rooms at Lido House pay homage to the unique ambiance and coastal lifestyle of our community's surrounding areas.</p> <p>Lido House offers two unique dining experiences: The Mayor's Table is Lido House's signature dining venue. Featuring a focus on seasonal, chef-driven cuisine, including an open action kitchen, Mayor's Table is both a premiere dining destination and neighborhood hot spot. Newport Beach's premier rooftop bar, Topside offers a sophisticated space as special as its champagne pairings and celebration-worthy views.</p> <p>Lido House's Boost Spa is a place where natural botanicals combine with cutting-edge technology to spark vitality. Designed to optimize energy, our diverse range of spa treatments are thoughtfully crafted to enliven the body, mind and spirit. Boost Spa's intimate setting offers a tranquil atmosphere perfect for pre-wedding pampering, unwinding after a long day of meetings or simply for your own wellness.</p>

### Consumer Brands

Biryani Bol	Owners: Unapologetic Foods Chef/Partner: Chintan Pandya	New York, NY	<a href="http://biryaniBol.com">biryaniBol.com</a>	Roni Mazumdar and Chef Chintan Pandya's Biryani Bol is inspired by the concept of "Halla Bol" meaning to "raise your voice". 16 layers of ingredients are carefully laid in the traditional and ageless earthen pot, sealed with a bread so not even the slightest flavor can escape, then cooked in the original "dum" technique. The pot is sealed with bread and sent out.
Carmine's Sauces	Owners: Alicart CEO: Jeffrey Bank	Nationwide	<a href="http://carminesnyc.com/sauce">carminesnyc.com/sauce</a>	Carmine's Family Style Italian Restaurant in New York City has been making delicious sauces from scratch since 1990. After 33 years and much demand, they are now bringing their beloved sauces to your home. Homemade in small batches and made with love, Carmine's want every day to feel like a Sunday afternoon at Grandma's house.
Kayanoya		Nationwide	<a href="http://usa.kayanoya.com">usa.kayanoya.com</a>	Premium Japanese food brand Kayanoya is known for its quality Dashi (Japanese broth) and approx. 1000 Japanese food products available via mail order across the United States. Their mission is to elevate everyday dishes with the exquisite flavors of Japanese condiments.
Let's Chama		New York, NY	<a href="http://letschama.toast.site">letschama.toast.site</a>	Let's Chama is a new artisanal bakery concept from the team behind the popular Georgian restaurant Chama Mama, with dual locations in Bushwick and Chelsea. Under the direction of executive chef Nino Chiokadze, the bakery specializes in traditional and creative Georgian pastries, offering a unique "grab-and-go" experience that features the iconic cheese-filled khachapuri, mushroom pies, and sweet chocolate cigaretti. The expansion includes a massive 6,300-square-foot space at 81 Morgan Avenue in Brooklyn, which combines a full dining room and bar with a 14-seat bakery area, while the Manhattan counterpart operates at 149 West 14th Street. Open weekdays from 8am to 6pm, these outposts aim to further cement Georgian cuisine's growing influence on the New York City food scene through specialty items like fig-vanilla and cinnamon-walnut lattes.
Noble Fresh Cart			<a href="http://noblefreshcart.com">noblefreshcart.com</a>	Noble Fresh Cart is an e-commerce food service delivering restaurant-quality premium seafood, meats, and sushi essentials sourced from True World Foods directly to the doorsteps of New York and New Jersey-based consumers. Noble Fresh Cart features an array of top-tier, ready-to-eat seafood, including bluefin tuna, salmon and uni as well as premium Japanese Wagyu beef and more, allowing customers to enjoy Michelin-quality seafood in their homes.

Client	Who is who	Location	Website	About
<b>The Parcels of Mr. Moto</b>		New York, NY Brooklyn, NY	<a href="http://parcelsofmrmoto.com">parcelsofmrmoto.com</a>	Parcels of Mr. Moto is an extension of the gourmand's world—an invitation to experience his culinary journeys beyond the walls of his office and residence. Each parcel is prepared within the heart of Mr. Moto's kitchens, where his chefs handle every ingredient with the same reverence found at his counter. Rooted in the traditions of Edomae sushi, the offerings honor his fondness for simplicity and craft: intricately layered chirashi bowls, meticulously cut sashimi, and sushi composed with omakase-level precision. Delivered to your door, every parcel is assembled as though it were a personal gift from Mr. Moto's travels, secured within packaging inspired by the parcels he once carried across Japan. Now available in Brooklyn NY.
<b>Sweet Graffiti</b>	Pastry Chef: Romina Peixoto	New York, NY	<a href="http://sweetgraffitisweets.com">sweetgraffitisweets.com</a>	Where Street meets Sweet, Sweet Graffiti is a new bakery concept offering a vibrant and imaginative range of desserts and confections, designed to surprise customers with each visit. With an emphasis on creativity, seasonality, and unexpected flavor combinations, Sweet Graffiti promises to transform classic treats into works of art such as stuffed candy bars, cream filled croissants, and whimsical flavored donuts and cookies.
<b>Tokyo Ginza Kayanoya</b>		Tokyo, JP	<a href="http://kayanoya.com">kayanoya.com</a>	Premium Japanese food brand Kayanoya is known for its quality Dashi (Japanese broth) and approx. 1000 Japanese food products available via mail order across the United States. Their mission is to elevate everyday dishes with the exquisite flavors of Japanese condiments.

## Events + Organizations

<b>Chefs on the Spectrum</b>		Nationwide	<a href="http://autismspeaks.org">autismspeaks.org</a>	Chefs on the Spectrum is an initiative founded by chef Franklin Becker and restaurateur Joseph Valentino to train and place individuals with autism into fine-dining kitchen jobs. It addresses both the high unemployment rate of autistic adults and the shortage of skilled labor in restaurants. The program focuses on utilizing the strengths of neurodiverse individuals for roles in the culinary industry.
<b>Garde</b>			<a href="http://garde-intl.com">garde-intl.com</a>	GARDE is an international branding and interior design company based in Tokyo with offices in Osaka, Hong Kong, Singapore, Milan, Paris, New York and Los Angeles. They offer consulting, creative design and coordination services in the following key sectors: retail, residential, hospitality, F&B, office, entertainment, public and healthcare mixed-use facilities. GARDE currently services clients in Asia and Europe. Steven Hall identifies and secures licensing deals for Garde properties.
<b>Queens Together</b>  Pro bono	Executive Director: Jonathan Forgash		<a href="http://queenstogether.org">queenstogether.org</a>	Queens Together is a non-profit organization to empower, represent and support the Queens restaurant community and a "Plate It Forward" program to feed people facing food and economic insecurity. It is a network of Queens restaurants and community groups working together in NYC's largest borough. Its initiative "Eats in Queens" will support the vibrant Queens culinary scene, raise funds for vital food relief efforts through Queens Together, and offer donors a discount at participating restaurants throughout March 2023.
<b>Sushi-Con</b>			<a href="http://sushicon.com">sushicon.com</a>	The enormous and exciting True World Foods Expo, newly titled SUSHI-CON showcases more than 50 suppliers of True World Foods (TWF) from the United States and around the globe renowned for their premium seafood and Japanese delicacies. Throughout the event, attendees indulge in an unlimited tasting of the freshest seafood, including bluefin tuna, yellowtail, sea bream, salmon, and sea urchin. There's also exclusive wagyu beef along with a curated selection of other Japanese food favorites.