



Client	Who is who	Location	Website	About
Hospitality Groups				
Alicart	CEO: Jeffrey Bank Executive Chef: Glenn Rolnick		alicart.com	
Carmine's		New York, NY Las Vegas, NV Washington, DC Atlantic City, NJ Bahamas	carminesnyc.com	Family-style Italian circa 1990.
Virgil's		New York, NY Las Vegas, NV Bahamas	virgilsbbq.com	Southern specialties and barbecue circa 1994.
Comma Hospitality	Partners: Samee Ahmed, Saber Ahmed Managing partner: Jeremy Truong		commahospitality.com	
Kira	Chef/Partner: Paolo Justo, Luis Mercado Chef: Mark Wong	Houston, TX	kirahtx.com	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.
Neo	Chef/Partner: Paolo Justo, Luis Mercado	Houston, TX	commahospitality.com	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.
Oru	Chef/Partner: Paolo Justo, Luis Mercado	Houston, TX	commahospitality.com	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.
Kuma Hospitality	Partners: Rahul Saito, Howard Chang, Chef Mitsunobu Nagae		kumahospitalitygroup.nyc	
l'abeille	Chef: Mitsunobu Nagae	New York, NY	labeille.nyc	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.
l'abeille à côté	Chef: Mitsunobu Nagae	New York, NY	labeilleacote.nyc	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.

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Muku	Chef: Manabu Asanuma	New York, NY	restaurantmuku.nyc	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).
LT Hospitality	Chef/Owner: Laurent Tourondel		laurent-tourondel.com	
L'Amico	Chef: Laurent Tourondel	New York, NY	laurent-tourondel.com	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.
Skirt Steak	Chef: Laurent Tourondel	New York, NY	laurent-tourondel.com	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.
Back Bar	Chef: Laurent Tourondel	New York, NY	laurent-tourondel.com	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.
Second.	Chef: Laurent Tourondel	New York, NY	laurent-tourondel.com	World-renowned Chef Laurent Tourondel offers a broad array of delicious food options from passed hors d'oeuvre to plated dinners.
Quality Branded	CEO/Founder: Michael Stillman Executive Chef/Partner: Craig Koketsu Director of Pastry: Lucy Blanche Cocktails/Beverage Director: Bryan Schneider Wine Director: Meng Chiang		qualitybranded.com	Quality Branded was founded by acclaimed father-son restaurateurs Alan and Michael Stillman in 2007 as Fourth Wall Restaurants and rebranded in 2016 to more closely align the group identity with its future growth plans. The Quality brand is based upon a contemporary take on classic American dining, rooted in history, in style of cuisine, service, and décor. Whether referencing turn of the century butcher shops, 1950s Italian-American feasts, or the quotidian diners that dot the American landscape, Quality Branded restaurants reinterpret the quintessential American culinary experience through a modern lens.
Limusina		New York, NY	limusinany.com	Inspired by the various regions of Mexico, along with Cal and Tex-Mex touches, Limusina is a new 225-seat Mexican restaurant located diagonally across from B&H Photo. The menu has all the signature aspects of a Quality Branded restaurant, like cheeky high-low takes on classics, tableside presentations, and creative and colorful cocktails (including a frozen margarita variation, of course). Designed by GRT Architects (Don Angie and San Sabino, Cucina Alba in NYC and LA) the restaurant is bold and transporting.
Quality Bistro		New York, NY	qualitybistro.com	Quality Bistro, a bustling, steak-centric brasserie in midtown Manhattan, offers contemporary takes on bistro classics in a whimsical space.
Twin Tails		New York, NY	twintailsnyc.com	With views of Central Park this mind-altering restaurant is transporting and takes diners on a deep dive offering contemporary interpretations on the cuisines of Vietnam and Thailand. A secret dining room in the kitchen and a speakeasy style bar make Twin Tails all the more alluring.
Quality Italian		New York, NY	qualityitalian.com	Quality Italian presents a menu of modern-day adaptations of traditional Italian American steakhouse fare.

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Quality Meats		New York, NY	qualitymeatsnyc.com	Quality Meats features modern interpretations of familiar dishes and flavor combinations, resulting in unique tastes, innovative presentations, and a distinctive Quality Meats style.
Smith & Wollensky		New York, NY	smithandwollensky.com	Smith & Wollensky is America's premier steakhouse, serving USDA Prime dry-aged steaks, premium seafood and award-winning wines. Wollensky's Grill is a casual spin-off next-door offering steaks, burgers & late-night dining.
Wollensky's Grill		New York, NY	smithandwollensky.com	Smith & Wollensky is America's premier steakhouse, serving USDA Prime dry-aged steaks, premium seafood and award-winning wines. Wollensky's Grill is a casual spin-off next-door offering steaks, burgers & late-night dining.
Zou Zou's		New York, NY	zouzousnyc.com	Zou Zou's is a lively and modern Eastern Mediterranean restaurant. Located above Zou Zou's, Chez Zou is a lush and luxurious space offering playful, inventive cocktails alongside riffs on familiar favorites, and a bar bites menu. There's an expansive outdoor space in the summer months.
Chez Zou		New York, NY	chezzou.com	
Unapologetic Foods	CEO: Roni Mazumdar Chef/Partner: Chintan Pandya		unapologeticfoods.nyc	
Adda	Chef: Neel Kajale	New York, NY	addanyc.com	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.
Biryani Bol		New York, NY	biryaniBol.com	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.
Dhamaka	Chef: Vijay Bhardwaj	New York, NY	dhamaka.nyc	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.
Kebabwala		New York, NY	kebabwala.nyc	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.
Masalawala & Sons		New York, NY	masalawala.com	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.
Rowdy Rooster		New York, NY	rowdyrooster.com	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.
Semma	Chef/Partner: Vijay Kumar	New York, NY	semma.nyc	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.
We All Gotta Eat!	Owners: David Foulquier, Joshua Foulquier		weallgottaeat.group	
Chez Fifi	Chef: Zack Zeidman	New York, NY	chezfifinyc.com	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.

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Sushi Noz	Partner/Chef: Nozomu Abe	New York, NY	sushinoz.com	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.
Noz Market		New York, NY	nozmarket.com	Noz Market, from Sushi Noz, is a handroll bar, and neighborhood sushi counter.
Noz 17	Chef: Junichi Matsuzaki	New York, NY	noz17.com	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

Arvine	Owner: Adrien Falcon Executive Chef/Managing Partner: Joe Anthony	New York, NY	arvine.com	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.
Aquavit	Owner: Håkan Swahn Executive Chef: Emma Bengtsson	New York, NY	aquavit.org	Two Michelin starred restaurant Aquavit located in Park Avenue Tower in Midtown New York offers exquisite seasonal Scandinavian cuisine in an incomparable restaurant setting. With respect to tradition, a penchant for excellence and the conviction to try new techniques and ingredients, Aquavit transforms Nordic cuisine with extraordinary care.
Bar Manje	Chef: Kingsley John	New York, NY	goodenoughtoeat.com	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.
Bhajaan	Owners: Sahil & Neha Sabharwal, Dinesh Sabharwal Chef: Kuwar Pal Singh	Hicksville, NY	bhajaanny.com	Step into Bhajaan, 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.
ilili	Chef/Owner: Philippe Massoud	New York, NY Washington, DC	ililirestaurants.com	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. Ilili 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.
Dougl	Chef/Owner: Andrew Black	Oklahoma City, OK	dougkitchen.com	Located in the heart of OKC, Dougl 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. Dougl 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.

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IndiBar	Chef/Partner: Nigel Lobo Chef de Cuisine: Ajay Negi	Scottsdale, AZ	theindibar.com	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.
Karyu	Owners: Spicy Hospitality	Miami, FL	karyu-mia.com	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.
Koete Omakase	Owners: Ayana Chen, Denise Chung Chef: Jason Lin	New York, NY	koeteomakase.com	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	labastidebyac.com	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.
Cenadou Bistrot	Owners: Chef Andrea Calstier, Elena Oliver	North Salem, NY	labastidebyac.com	
Lex Yard	Chef: Michael Anthony	New York, NY	lexyardnyc.com	At Lex Yard, Waldorf Astoria's newest culinary endeavor, James Beard Award-winning Chef Michael Anthony reimagines an American brasserie through a farm-to-table lens, showcasing exceptional ingredients with a reverence for the local and seasonal. The menu finds its home in a space designed by renowned hospitality studio, AvroKO, where fluted columns and parquet floors nod to the hotel's spectacular Art Deco heritage.
Lungi	Owner/Executive Chef: Albin Vincent Partner: Mervyn Winston Chef: Vasantha Kumar Sous Chef: Andrew Simethy	New York, NY	lungirestaurant.com	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	mamamezze.com	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 Ta'im, 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.
Medium Rare	Owner: Mark Bucher	New York, NY	mediumrarerestaurant.com	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.

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Melba's	Owner: Chef Melba Wilson	New York, NY	melbasrestaurant.com	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.
Moon & Back	Owners: Thana "Tum" Kigprayoon, Angsuwan "Phai" Kigprayoon, Naratip Klinsrisuk, Chompoo Nitmai Chef: Sunisa "Susan" Nitmai	New York, NY	moonandbacknyc.com	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.
Peacock Alley		New York, NY	waldorfasterianewyork.com	Peacock Alley traces its roots to the original promenade that connected the Waldorf and Astoria hotels, a place to see and be seen. Reimagined for today, the cocktail program, developed by Jeff Bell, is inspired by iconic former guests and classic techniques. The menu offers refined takes on American staples with nods to the hotel's heritage.
Rulin	Chef/Owner: Lane Li	New York, NY	rulinnyc.com	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.
Sanjh	Owners: Tivona Group CEO/VP of Sales & Operations: Sanjay Joshi, Prob Arora Corporate Chef: Balpreet Singh Chadha Mixology Director: Yangdup Lama Bartender: Sanwar Mal Khokhar	Irving, TX	sanjhrestaurant.com	Sanjh means evenings in Hindi, and the very word itself is the inspiration behind the concept. The story behind Sanjh follows a curious adventurer who has traveled the country, marveling at the different food, cultures and traditions as they move from city to city. Sanjh invites guests to explore a new expression of spices, seasonal ingredients, and traditional cooking techniques from across India's many regions.
Sushi Koju	Owner: LDV Hospitality Consultant: Hiro Nishida Sushi Chef: Kevin Garrisson	Brooklyn, NY	sushikoju.com	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.
Sushi Ouji	Owner: Emily Li Sushi Chef: Ben Chen	New York, NY	ouji196.com	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.
Tamarind Tribeca	Owner: Avtar Walia	New York, NY	tamarindtribeca.com	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.

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Tasca	Owners: Jay Espinal, Norisa Cordero-Espinal	New York, NY	tasca-nyc.com	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.
Valla Table	Chef/Owner: Chuck Valla	New York, NY	vallatable.com	This sliver of a restaurant in Hell's Kitchen is a sanctuary for Thai cuisine featuring family recipes.
Windmills Craftworks		The Colony, TX	windmills-usa.com	Windmills Craftworks is where global flavors and boundary-pushing music meet. It is a music theater, global Indian inspired restaurant, craft brewery, and cocktail bar all packed into one building which declares itself, accurately, a "Total Environment."
Yasu Omakase	Owners: Spicy Hospitality	Miami, FL	yasu-miami.com	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.
Yoshoku	Chef: Ry Nitzkowski	New York, NY	yoshokunyc.com	Set against the masterful craftsmanship of Louis Regal's 1931 'Wheel of Life' mosaic, Yoshoku's culinary story begins to unfold. Each dish is an experience steeped in history and reimagined for today offering a beautiful balance of taste, texture, color, and memory. Chef Ry Nitzkowski has honed his craft in some of New York's most respected kitchens. He now brings a refined yet creative approach to the helm at Yoshoku, channeling his deep respect for Japanese culinary tradition through a modern lens and embracing the restaurant's playful marriage of Japanese and Western influences.

Hotels

Fufu Tokyo Ginza		Tokyo, JP	fufutokyo.jp	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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Lido House		Newport Beach, CA	lidohousehotel.com	<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 Packaged Goods

Kayanoya			kayanoya.com	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.
Noble Fresh Cart			noblefreshcart.com	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.

Retail

Sweet Graffiti	Pastry Chef: Romina Peixoto	New York, NY	sweetgraffitisweets.com	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.
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Events

Autism Speaks Celebrity Chef Gala			autismspeaks.org	Autism Speaks, the largest autism advocacy organization in the US, will hold the 2025 Celebrity Chef Gala on April 1, 2025, at Cipriani Wall Street in New York City. Each year Culinary Chair Chef Franklin Becker brings together top chefs from around the country to create a one-of-a-kind dining experience. 2025 participants include Daniel Boulud (Daniel), Maneet Chauhan (Chauhan Ale & Masala House), Danny Garcia (Time & Tide), Fariyal Abdullahi (Hav & Mar), Gabriel Kreuther (Gabriel Kreuther), Chintan Pandya (Unapologetic Foods), and Angie Rito and Scott Tacinelli (San Sabino / Don Angie). This year's Gala will celebrate Autism Speaks' two decades of progress in advocating for autism inclusion, research and services that support individuals on the spectrum, as it aims to redefine what's possible and create a world where total acceptance and opportunities for all are guaranteed.
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Client	Who is who	Location	Website	About
Sushi-Con			sushicon.com	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.
Consulting				
Garde			garde-intl.com	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.
Pro Bono				
Queens Together	Executive Director: Jonathan Forgash		queenstogether.org	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.