

New York College of Technology, CUNY  
Department of Hospitality Management

Janet Lefler Dining Room

MEMORANDUM

To: Prof Abreu, Director of service

From: Dmitriy Vladimirov, Student

Re: Pete Wells

This week, Pete Wells reviewed Tetsu. The restaurant was apparently highly expected here in New York after it has appeared in Las Vegas, although Pete Wells did not see it as a good sign, because, as he explains, restaurants and food in Las Vegas are too cliché. To his surprise Tetsu hardly resembled its LV relative. Although his views on decor sound negative, it's still better than the "casino-like" interior of the other Tetsu. What also surprised Pete Wells was that knowing the chef Masayoshi Takayama who charges very high prices at his other restaurants BarMasa and Kappo Masa, was very democratic with his prices. The article explains that the reason for that is lack of expensive ingredients like caviar and truffle that Mr. Takayama apparently "hides behind", although he does praise his work nonetheless. The only concerns Pete Wells had was that some food was inconsistent. The "Tetsu fries" were amazing one time and undercooked the other. Same with one of the burgers. Another issue was dinner time. It's very hard to find a private spot at the restaurant but you will also find attention

seeking people flashing expensive bottles of wine around. Other than that Pete Wells gave it 2 stars and by the sound of it a very favorable review.