New York City College of Technology, CUNY

Department of Hospitality Management

Janet Lefler Dining Room

MEMORANDUM

To: Prof. Abreu, Director of Service

From: Alex Hernandez, Student

Date: 2/28/18

Re: New York Time Restaurant Review

 In this week's New York time restaurant review our great Critic Pete Wells visits a Japanese American Fusion, pseudo sushi bar. This Restaurant is located in Tribeca at 78 Leonard Street. This restaurant is operated by an elite Chef named Masayoshi Takayama. He has gained notoriety from his Las Vegas restaurant Tetsu. So this move to the opposite coast was going to prove challenging. With a complete redesign of the interior, the restaurant loses its Las Vegas appeal and gains some New York chic. “The roomy, half-empty white-and-beige interior of the casino Tetsu looks nothing like the shadowy and thickly settled Leonard Street Tetsu. Iron columns, steel seats, brick walls and wood floorboards give the place the look of an after-hours downtown lounge”. (Pete Wells). The restaurant also changed method of cooking from using flat top steel grills to robata grill. All these changes are not as surprising as the changes to the menu price. Coming from a chef who collected $595 a person before tax at Masa to now having “. Only a handful of items on the two-page dinner menu cost more than $20”. (Pete Wells). This major price difference comes from the fact that “Mr. Takayama isn’t hiding behind truffles and caviar”.(Pete Wells). So the prices don't reflect these luxurious ingredients. With that being said this elite chef comes down to earth and uses common ingredients to make all his dishes. Pete Wells even goes on to say that He can, in fact, make less expensive seafood taste as precious as sturgeon roe. Pete Wells from there went on to give this restaurant two stars for all its impressive dishes.

Overall the experience at this restaurant seems to be very positive. With it still having some consistency issues from its growing pains. The restaurant seems to be fairly priced and offer a huge array of food for only having two many pages. I would most likely recommend this restaurant to anyone interested in Japanese food. I could see myself visiting this restaurant and ordering some sake from its extensive menu.

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