



Jōji



At Michelin-starred Jōji, a chef and sommelier share the culinary stage to create a dining experience unlike any other. Nestled within a serene refuge in the heart of Midtown's iconic One Vanderbilt, the intimate dining room is infused with authentic Japanese character, designed with a deep reverence of nature to create a refined and serene dining experience that both inspires and delights.



*Jōji entrance (top left) and sushi bar (top right)
along with samples of Jōji's culinary creations*

The traditional multi-course omakase experience, led by Chef-partners George Ruan and Wayne S. Cheng, is uniquely designed for each guest using only the finest seasonally available ingredients, paired with premium sake and fine wine. With dining operations overseen by Michelin-starred Chef Daniel Boulud's The Dinex Group, Jōji delivers a sophisticated, elegant culinary journey for every guest. Jōji has been awarded a prestigious Michelin star.



Chef George's innate appreciation for fish and love of food would become a foundation for his rise as a sushi chef. In 2004, Chef George took on an opportunity to work for world-renowned Chef Masa, initially hired as a server. Recognized for his dedication and work ethic, he was

soon training in the kitchen and at the grill station. When his potential as a sushi chef was revealed, he spent nearly 2 decades honing his craft at Masa. This incredible opportunity to train in both front and back of the house in three Michelin-starred Masa developed Chef George's keen understanding of Japanese cuisine and commitment to fine dining. Chef George introduces his namesake Jōji as an homage, a celebration and an interpretation of the cherished omakase experience.

Born and raised in Hong Kong, Chef Wayne's culinary journey began at the age of 17, inspired by his upbringing surrounded by the uni farms of his father and the Cantonese cuisine of his grandfather. Since moving to New York City in 2009 to work at three Michelin-starred restaurants Masa and Eleven Madison Park, he has continued to evolve his cuisine, inspired by his Cantonese, Japanese, and European culinary training background. After successfully developing the kitchen menu at NYC's hottest new cocktail bar, Martiny's, Chef Wayne now brings his fresh perspective and unique culinary style to sushi omakase at Jōji. ●

