

*Chiel Bentveld*

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## CONTACT & INFORMATION

The restaurant brings together four culinary Masters and Michelin starred Chefs George Ruan and Wayne S. Cheng and Daniel Boulud, to craft a complete dining experience unlike any other. Just like the well-known sushi destinations in the train halls of Tokyo, Jōji is located below One Vanderbilt, in a secluded alcove of Grand Central Terminal. Offering lunch or dinner as well as a private omakase room for up to 8 guests this sushi sanctuary is truly one of a kind.

[INQUIRE HERE](#)

**MEGAN MCDOWELL**

**EVENTS MANAGER**

[mmcdowell@danielboulud.com](mailto:mmcdowell@danielboulud.com)

646.741.6978 x 238





### EXECUTIVE CHEF GEORGE RUAN

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.

Chef George introduces his namesake Jōji as an homage, a celebration and an interpretation of the cherished omakase experience.



### CHEF & PARTNER WAYNE S. CHENG

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. Chef Wayne brings his fresh perspective and unique culinary style to sushi omakase at Jōji.



## AWARDS & ACCOLADES

**Best Culinary Apprentice in France** (*Age 17*)

**Food & Wine Magazine Best New Chefs** (*1988*)

**James Beard Foundation Awards**

- Best Chef, New York City (*1992*)
- Outstanding Chef of the Year (*1994*)
- Outstanding Restaurateur (*2006*)

**Honors of Merit From the French Government**

- Chevalier de la Légion d'Honneur (*2006*)
- Officier de l'Ordre du Mérite Agricole et Chevalier du Mérite National (*2023*)

**Johnson & Wales Doctor of Culinary Arts** (*2012*)

**City Meals on Wheels Co-President**  
(*2013 – Present*)

**World's 50 Best Restaurants Lifetime Achievement** (*2015*)

**Culinary Institute of America**

- Chef of the Year (*2011*)
- Honoring Daniel Boulud Day (*2017*)

**Bocuse D'Or USA Chairman & Founder**  
(*2009 – Present*)

- Silver Medalist Team (*2015*)
- Gold Medalist Team (*2017*)

**Les Grandes Tables du Monde**

- The World's Best Restaurateur (*2021*)

**La Liste**

- Innovation Award (*2023*)

**Co-Founder of Food1st**  
(*2020 – Present*)

**Co-Founder & Chairman of Ment'or**  
(*2008 – Present*)

## CHEF DANIEL BOULUD

Chef Daniel Boulud is widely celebrated as one of America's leading culinary authorities and restaurateurs. Since arriving in the U.S. in 1982, he has continually evolved his cuisine and expanded his reach from one location (Daniel in 1993) to over a dozen properties across the U.S., as well as Toronto, Montreal, Singapore, Dubai, the Bahamas and Riyadh.

In addition to winning multiple awards for his achievements, including three James Beard awards, he enjoys the stature of a media personality, with very frequent appearances across print, radio and television, and a significant social media following. Chef Daniel was raised on his family's farm in Lyon. At age 17, he became a finalist for Best Culinary Apprentice in France, and by 19, Chef Daniel was working as a chef in the finest restaurants in Copenhagen. Upon moving to the U.S. in 1982, he served as the private chef to the Ambassador of the European Commission in Washington, D.C. Chef Daniel later moved to New York City to serve as head chef of the Polo Lounge and then the Hotel Plaza Athénée. He also served as executive chef at Le Cirque, which became one of the most highly rated restaurants in the country during his tenure. In 1993, Chef Daniel opened the much-celebrated Daniel on Manhattan's Upper East Side.





## OMAKASE

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.

## WINES & SAKE

The Joji beverage program offers an extensive selection of wines from around the world, with a particular focus on Sake, Burgundy, Champagne, and Japanese Whisky. Led by Head Sommelier Matt Lynn, our team is dedicated to curating and recommending exceptional bottles that perfectly complement the ever-evolving Chef's Omakase.

## PRIVATE DINING ROOM

At Michelin-starred Jōji, a chef and sommelier share the culinary stage to create a dining experience unlike any other. Jōji offers an exclusive multi-course private in-room Chef experience. The tranquil ambience of Jōji's interior paired with the curated seasonal menus will provide each guest with a bespoke and refined event they will never forget.

**SEATED:** Up to 8 Guests



## MAIN DINING ROOM

The Japanese-inspired design by Shinichiro Ogata, founder of Simplicity Design, is authentically Japanese and uniquely New York. Best known for its use of the Shitsurai method, Simplicity has designed Jōji with a Japanese feel based on a deep reverence of nature to create a refined and serene dining experience that both inspires and delights.

**SEATED:** Up to 11 Guests (Counter Seating)

**RECEPTION:** Up to 20 Guests



## INQUIRE & CONTACT INFORMATION

Our Events Manager ensures your event is nothing short of extraordinary. From curating bespoke menus and orchestrating seamless service to selecting the perfect entertainment and arranging stunning florals, every detail is meticulously crafted to create a one-of-a-kind experience at Jōji.

[INQUIRE HERE](#)

**MEGAN MCDOWELL**  
**EVENTS MANAGER**

[mmcdowell@danielboulud.com](mailto:mmcdowell@danielboulud.com)  
646.741.6978 x 238





## EVENT DETAILS

### ADDITIONAL EVENT OFFERINGS

*(Pricing Available Upon Request)*

- Tasting Menus
- Wine Tastings
- Custom Cakes
- Audio / Visual Equipment Rental
  - Florals
  - Ice Sculptures
  - To-Go Sweets
- Gift Boxes By Daniel Boulud
- Books By Daniel Boulud

### AMENITY CHARGES

Escort Or Place Cards: \$5 Per Guest.

### PREFERRED VENDORS

A List of Preferred Vendors is Available on Request.

### FINAL GUEST COUNT

Your Final Guaranteed Guest Count is due 3 business days prior to your event. This is the number of guests you are charged for even if fewer attend, should more guests than anticipated attend then we will charge for that actual attendance.

### BILLING DETAILS

All pricing is before 5% administrative fee, 8.875% NYS tax and client chosen gratuity (standard is 20-22%).

All events require 50% non-refundable deposit due upon booking with a signed contract. We require a credit card to be authorized on all contracts and accept payment via major credit cards or wire. Checks are not accepted.

## INQUIRE & CONTACT ALL NYC LOCATIONS

Daniel Boulud offers an array of private and semi-private dining options as well as buyouts across his New York City locations for all your special occasions and corporate events.

To reach all events team members across Daniel Boulud NYC's locations contact us at:

**EVENTSNYC@DANIELBOULUD.COM**

INQUIRE FOR ALL NYC PROPERTIES HERE

Daniel Boulud Gift Boxes are available for corporate shipping orders.



# DELIGHT YOUR GUESTS AT THE END OF ANY EVENT WITH A SIGNATURE GIFT BOX BY CHEF DANIEL BOULUD



## COFFEE LOVER'S BOX

A classic combination for lovers of gourmet coffee and sweet treats. This Box Includes: Lavazza Coffee, a Branded Daniel Boulud or Lavazza Mug, Financiers, Cannelés, a Flourless Raspberry Cake, and a bag of Vanilla Bean Sugar.

\$70



## DANIEL BOULUD'S SMOKED SALMON COLLECTION

A variety of Daniel Boulud's finest smoked salmon. This Box includes: Baja Smoked Salmon (Tequila & Cilantro), Highland Smoked Salmon (Single Malt Whisky & Cardamom Seeds), DB Traditional Smoked Salmon, Trout Roe, Bag of Bagel Chips, and Housemade Salmon Rillette.

\$170

## FRENCH SWEETS BOX

A selection of our classic French delicacies, fresh from our pastry kitchen. This Box includes: Assorted Macarons, Madeleines, Cannelés, a Lemon Poppyseed Loaf, and Pâte de Fruits.

\$140



## FLOURLESS GLUTEN-FREE FRENCH SWEETS

Everything in this collection of Daniel Boulud's homemade sweets is gluten-free. This Box includes: Flourless Chocolate-Hazelnut Cookies, Coconut Macaroons dipped in milk chocolate, twelve-piece seasonal Macaron assortment, Pâte de Fruits, and a handcrafted seasonal Dark Chocolate Bar.

\$140

## CHEF DANIEL'S FRENCH MADELEINE KIT

This bake-at-home kit includes everything you need to make Daniel Boulud's signature French Madeleines at home, including the baking mold and enough batter for up to 100 Madeleines.

\$100



## ÉPICERIE SWEETS TO GO



### MACARONS <sup>GF</sup>

4 for **\$24**

8 for **\$48**

12 for **\$72**



### CANÉLÉ

2 for **\$10**

4 for **\$20**

6 for **\$30**



### TEA CAKE

seasonal loaf

**\$18**



### PÂTE DE FRUITS <sup>GF</sup>

assortment of 18 pcs

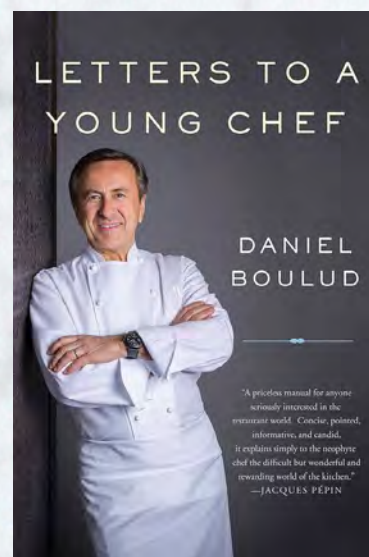
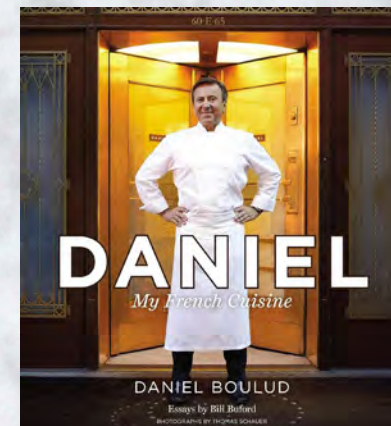
**\$25**

## BOOKS BY CHEF DANIEL BOULUD

### DANIEL: MY FRENCH CUISINE, LIMITED EDITION (2013)

With more than 75 signature recipes, plus an additional 12 recipes Chef Daniel prepares at home for his friends on more casual occasions, this particular cookbook is a definitive, yet personal account of Chef Daniel's love of French food.

**\$60**



### LETTERS TO A YOUNG CHEF (2017)

Part memoir, part advice book, this updated edition celebrating the art of cooking will continue to delight and enlighten all chefs, from passionate amateurs to serious professionals.

**\$20**

### MY BEST: DANIEL BOULUD (2014)

The collection that shows you how to cook like a great chef! Step-by-step illustrated instructions will help you master all the skills and techniques that are an essential part of Daniel's style of cooking. Inside, find eleven detailed and illustrated recipes that show you how to succeed in making his Crispy Duck Egg and Asparagus Salad, Sea Bass "en paupiette," and more.

**\$20**



# NEW YORK CITY Private Dining & Event Spaces

BY *Daniel Boulud*



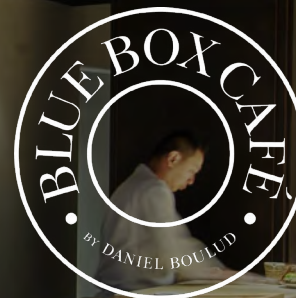


VISIT DANIEL BOULUD'S LOCATIONS THROUGHOUT NEW YORK CITY:

DANIEL

le  
PAVILLON  
DANIEL BOULUD

#  
MAISON BARNES  
CAFÉ BOULUD



THE  
S Q U  
A R E

LA TÊTE D'OR  
ONE MADISON AVENUE

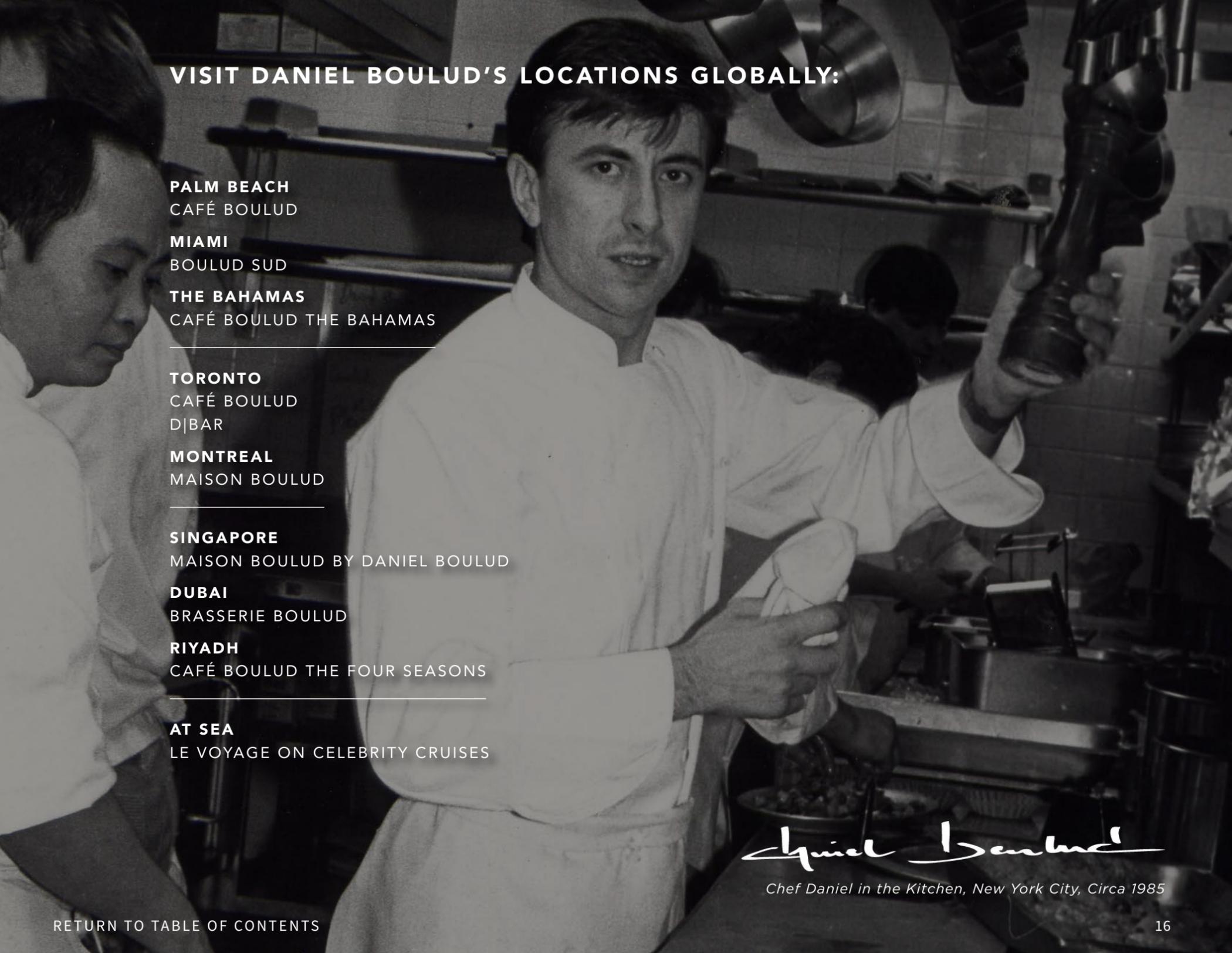
JOJI BOX

LE  
JARDIN  
SUR MADISON

BAR BOULUD  
NEW YORK

BOUCHON LYONNAIS  
DANIEL BOULUD  
*Le Gratin*

ÉPICERIE BOULUD  
NEW YORK CITY



**VISIT DANIEL BOULUD'S LOCATIONS GLOBALLY:**

**PALM BEACH**  
CAFÉ BOULUD

**MIAMI**  
BOULUD SUD

**THE BAHAMAS**  
CAFÉ BOULUD THE BAHAMAS

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**TORONTO**  
CAFÉ BOULUD  
D|BAR

**MONTREAL**  
MAISON BOULUD

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**SINGAPORE**  
MAISON BOULUD BY DANIEL BOULUD

**DUBAI**  
BRASSERIE BOULUD

**RIYADH**  
CAFÉ BOULUD THE FOUR SEASONS

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**AT SEA**  
LE VOYAGE ON CELEBRITY CRUISES

*Daniel Boulud*

*Chef Daniel in the Kitchen, New York City, Circa 1985*