

# ZEN

We started as a fine-dining Japanese restaurant in 2014. Our business goal is to offer high quality ingredients in an innovative and sustainable way. In years, we've been scouting freshest ingredients, especially sustainably farm-raised fish, through our global and local suppliers (JFC, Nishimoto, Martinez, etc.). Dishes we created are inspired by our extensive experience with cross culinary Asian cuisines including: Japanese, Chinese (Szechuan & Cantonese), and Korean.

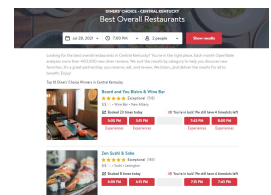
Our hard work got the recognition. Customers rated us as one of the best overall restaurants and the best Japanese restaurant in Central Kentucky.

Vigg has been enjoying our food for years and would like to share with his folks. So far, we've launched Sushi, Poke, Chinese Wok, and bubble tea across campuses in Kentucky and Indiana. We thrived to introduce our fine-dining culinary skills and spirit to students and faculties. Here is a portfolio of cuisines we currently offer:

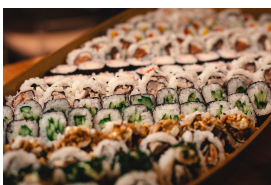
## Japanese

### Sushi

#### [Zen Sushi & Sake](#)



[Zen Sushi @ UK Dining](#): Serving high quality sushi and handmade dumpling & ramen



Zen Sushi @ Eastern Kentucky University

Zen Sushi @ University of Louisville

## Poke

[Zen Poke @ Purdue University](#)

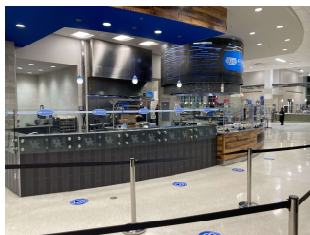


## Chinese

[Panda Cuisine](#) : an authentic Chinese Sichuan cuisine



Zen Wok @ UK Dining



## Korean

[Bonchon Korean Fried Chicken:](#)

We partner with Bonchon Korean Fried Chicken



## Bubble Tea Drinks

[Tsaocaa Tea](#)

