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**ASIAN-OWNED RESTAURANTS IN GREATER PHILADELPHIA**  
*Asian American Entrepreneurs Are Behind Some Of The Region's Excellent Destinations  
For Fine Dining, Fine Wine & Fine Donuts*

**PHILADELPHIA, May 11, 2021** – Philadelphia's diverse neighborhoods and fantastic restaurants top the list of reasons the city is a must-visit travel destination. To experience both, visitors can dine at the city's Asian-owned restaurants, where family-operated businesses serve incredible food, preserve cultures and support communities.

From South Philly, through Center City and all the way north, these establishments satisfy hungry customers with traditional and innovative dishes that offer tastes of China, Vietnam, Japan, Korea, Burma, Sumatra, Taiwan and more. Beyond flavors of Asian origin, too, Asian American entrepreneurs are behind some of the region's most excellent destinations for fine dining, fine wine and fine donuts.

Because Philly's Asian and Asian American communities are so varied and diverse, Visit Philly created a [restaurant guide focused solely on Chinatown](#), one of the city's most dynamic neighborhoods.

Of course, dining out (or in) in Philadelphia is a bit different these days. Many restaurants are take-out only, while some offer delivery and others have limited indoor or outdoor seating. It's best to call ahead to determine how restaurants are operating on a given day.

Check out this guide to Asian-owned restaurants, compiled with help from [SEAMAAC](#), [VietLead](#), [Modero](#), [North 5th Street Revitalization Project](#) and the [Cambodian Association of Greater Philadelphia](#).

1. **Baology:** Owner Judy Ni and husband Andy showcase Taiwanese cuisine at their Logan Square spot (pronounced BOW-low-gee), which gets its name from the Chinese word bao and translates to "bun," "package" or "bag." Two menu items for the must-try list: gwa baos, a Taiwanese street food typically consisting of slow-braised pork belly; and pot stickers, dumplings filled with meat or vegetables that are steamed on top and crispy on the bottom.
2. **Bleu Sushi:** Bleu Sushi became buzzy in 2020 when owner Hendra Yong introduced Bleu Bot, the contactless pickup robot, but the Midtown Village restaurant has long been delighting customers with its Japanese fare and casual, friendly service. In addition to traditional sushi offerings, Bleu Sushi gets creative with Philly-themed menu items like the shrimp tempura-based Broad Street Roll and the rice-less Ten Street Roll made with deep-fried tuna, salmon, yellowtail and white fish. Bonus: Bleu Sushi is a bring-your-own-bottle (BYOB) spot.

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3. **Cafe Square One, Eggcellent and Kopi Latte:** Daniel Anggrianto has made a business out of brunch. The pancakes, omelets, skillet, wraps and bowls at Eggcellent and Cafe Square One in Old City can fuel diners up for the rest of the day. Be sure to save room for drinks though. Both spots, and Anggrianto's Kopi Latte in Fishtown, serve up smoothies, coffees, cappuccinos and specialty drinks that will have patrons rearranging the table for that just-right Instagram photo.
4. **Da-Wa:** There's nothing pretentious about this tiny Fishtown spot under the El. Owner/Chef Joseph Kim and his wife Ellie run the show at the 16-seat sushi and ramen restaurant and keep the vibe casual. The food is anything but. Bao buns, tuna guac and miso soup lead to carefully crafted sushi, sashimi and maki alongside a handful of ramen bowls and dishes from the kitchen. The reservation-only omakase is the real standout, with 22 courses for \$125.
5. **D'Jakarta Cafe and Martabak OK:** Indonesian street food is the highlight at D'Jakarta and Martabak OK, owned by husband and wife team Beddy Sonnie and Alfitri Ho. Southeast Asian flavors star in familiar dishes like the meatball soup and egg noodle bowls at D'Jakarta, and the top menu item is easy to remember at Martabak — the restaurant is named after the wildly popular pancake-like fare that comes stuffed with sweet or savory fillings like cream cheese, peanut butter or spicy geprek (fried chicken).
6. **Hardena:** This unassuming Indonesian restaurant in South Philly earned Ena, Maylia and Diana Widjojo a James Beard Award semifinalist nod and national attention in 2018. But their family-run spot, now led by Ena's daughters Maylia and Diana, has been a local favorite for Indonesian food since it opened in 2001. The family has made it a point to introduce Americans to their culture through flavors of Sumatra, Java and Bali. The tempe, a soybean-based dish in a cake-like structure, is an Indonesian staple.
7. **High Street Hospitality:** Accomplished restaurateur and multi-year James Beard Award nominee Ellen Yin opened Fork in Old City more than 20 years ago, and it's still going strong today. Her High Street Hospitality group includes [a.kitchen + a.bar](#) at AKA Rittenhouse hotel and **High Street** restaurants in both Philadelphia and New York.
8. **Hiroki:** Chef Hiroki Fujiyama opened his namesake Fishtown restaurant in 2019, bringing his Kyoto roots and skills honed at Washington Square's Morimoto to a tucked-away location that offers an exclusive menu. The ever-changing offerings come in the form of a 20-course omakase dinner priced at \$145, with sake and French wines for those who have room left.
9. **Jembatan Lima:** Flavors of the West Java region take center stage at Jembatan Lima, which owner Nadia Laksana and her chef/mother-in-law Jun have been operating since May 2019 in Bella Vista. The menu includes dumplings, satay and a dessert of drunken ice (mixed fruit with shaved ice, condensed milk and syrup), but Laksana recommends the beef rendang, which delivers that familiar coconut milk taste found in many Indonesian dishes.
10. **Kalaya:** What started out as chef-owner Chutatip "Nok" Suntaranon's search for a catering kitchen quickly morphed into a critically acclaimed BYOB sensation in Bella Vista. A 2020 James Beard Award semifinalist for Best New Restaurant and *Esquire's* 2020 Restaurant of the Year, Kalaya showcases the authentic southern Thai recipes Suntaranon learned from her mother, for whom the restaurant is named.
11. **Lil Pop Shop:** West Philly's popsicle hub has been serving all-natural frozen treats since 2012. Customers can choose from gourmet popsicles like blackberry vanilla, Vietnamese iced coffee and chocolate salted caramel brownie. Owner Jeanne Change also satisfies sweet teeth with pies.

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12. **Mikado Thai Pepper, Teikoku, Azie, Azie on Main and The Blue Elephant:** Restaurant power couple Win and Sutida Somboonsong have served Asian and Asian-fusion dishes to suburban Philadelphians since the early 1990s, starting with Mikado Thai Pepper in Ardmore. Since then, WIN Signature Restaurants has opened Azie in Media, Azie on Main in Villanova, Teikoku in Newtown Square and, most recently, The Blue Elephant in Pottstown.
13. **Morgantown Coffee House, Bloom Southern Kitchen and oori:** David Backhus' Chester County culinary portfolio runs the gamut. What started as an espresso bar at Morgantown Coffee House has grown to include a group of roasters working on the Collective Coffee Project, two restaurant concepts and more in the works. Backhus opened Korean barbecue spot oori in 2020 with chef Michael Falcone and introduced Bloom Southern Kitchen with chef Tim Cone in 2021.
14. **Okie Dokie Donuts:** Carol Ha's donut business was a side project for seven years before going full-time in 2019, much to the delight of customers around the city. Okie Dokie's retail store in South Philly serves up seasonal varieties like cherry lemonade, mango chili and Vietnamese coffee suitable for gluten-free and vegan donut lovers. Plus, Ha's wholesale operation means her donuts are available at select restaurants and pop-up events throughout Philly.
15. **Perla and Sarvida:** Modern Filipino food satisfies guests at Lou Boquila's restaurants in East Passyunk and Fishtown. The former is home to Perla, named after Bolquila's mom and opened in 2016. Sarvida followed in 2018, and both BYOBs stay true to flavors Boquila recalls from his childhood in the Philippines. Look for lumpia, sigsig fried rice, pinakbet and kamayan platters.
16. **Royal Sushi and Izakaya:** The exterior of Royal is unassuming, though the food is anything but. Jesse Ito's delicious Japanese menu made him a James Beard Award Rising Star Chef of the Year semifinalist four years in a row (2017-2020) and even earned him a coveted spot on the nominee list in 2019. The extensive menu has been hailed by local critics for its inventiveness, offering rarely served fish, traditional sushi rolls and numerous hot-food options. Guests can opt for the reservations-only, 18-piece \$130 omakase menu at Royal Sushi or the more casual first-come-first-served a-la-carte experience at Royal Izakaya.
17. **Saté Kampar:** Malaysian street food shines at Saté Kampar, known for grilling skewered meats in both classic and Hainanese styles. Herbaceous salads, stir-fried noodles and braised coconut chicken, as well as tea, canned Milo and fresh Malaysian coconuts helped this East Passyunk spot get on the James Beard Awards semifinalist list for Best New Restaurant in 2017. Owner Ange Branca made big changes in mid-2020 by shifting from a restaurant model to a pop-up concept (follow the [Instagram account](#) for details) and starting **Kampar Kitchen**, a community culinary space where chefs can work on new and favorite dishes.
18. **Seorabol:** One of Center City's top Korean restaurants got its start in North Philadelphia. Owner Chris Cho still operates both Seroabol locations, serving sushi, sashimi, bibimbap and Korean barbecue daily. Both locations serve the signature SRB Galbi, though the original spot in Olney delivers it via tabletop barbecue and the Old City restaurant offers it on a sizzling stone plate.
19. **Seulanga Cafe:** Authentic dishes from Sumatra, Indonesia have been on the menu since Mutia Aji opened Seulanga in 2011, but don't be surprised to also find street food like basko (meatball soup). This centrally located South Philly restaurant is a short walk from the bustling Synder and Passyunk avenue corridors and though the nondescript spot is easy to miss, the food is unforgettable. One must-try dish is nasi campur — a mixed rice that customers can order with chicken, rendang, fish or vegetables in coconut milk and sambal.

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20. **Sky Cafe:** Gado gado (salad), pempek (fishcake), coconut rice-based dishes and other Indonesian plates occupy the extensive menu at Sky Cafe, which has called South Philly home since day one, though owner Betty Yu relocated to the current spot after a fire in 2015. The beloved restaurant serves customers indoors and out (with takeout available) six days a week.
21. **Sophie's Kitchen:** Sophie's Kitchen is a family affair through and through. Husband and wife Danny Duk and chef Sophia Neth run the show with their four adult sons. On the menu: all-things Cambodian. Dishes like lemongrass beef stew and coconut curried mussels delight customers and food critics alike, and the family recently added outdoor seating to accommodate more customers and prioritize safety.
22. **Thang Long and Pho House:** Phan and Dung Tran have been serving delicious Vietnamese foods to Philadelphians since the 1980s — first from a Center City lunch truck and then a Kensington karaoke bar before opening the noodle-centric operations customers enjoy today. Their fresh ingredients and slow-cooked broth elevate the signature pho and banh mi dishes diners love.
23. **Tuna Bar:** The menu at Chef Kenneth Sze's Old City raw bar is fresh, locally sourced and family-influenced. Sze has described his Japanese dishes as a timeline of his life, and that's especially true of the Mai fried rice made with Asian sausage, shrimp, onion and peas like the recipe Sze's dad used to make for him.
24. **Vietnam Café and Vietnam Restaurant:** Chef Benny Lai continues the legacy his family established at Vietnam Cafe — opened in 2008 as a companion to Fu Wah Market next door and Vietnam Restaurant in Chinatown. The Lai family came to Philadelphia after escaping Stalinist Vietnam and spending time in a refugee camp. They first opened the market in the 1980s to serve fellow Vietnamese families craving familiar flavors, then came the restaurant and the cafe. The “shaking beef” dish has been passed down through the family.

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*Note to Editors: For high-resolution photos and high-definition B-roll of Greater Philadelphia, visit the Photos & Video section of [visitphilly.com/mediacenter](http://visitphilly.com/mediacenter).*