



Momofuku

The Cosmopolitan of Las Vegas

Momofuku at The Cosmopolitan of Las Vegas is the latest opening for the 13-strong group of restaurants founded by Chef David Chang. The Las Vegas outpost is designed by the Toronto-based DesignAgency, in collaboration with Momofuku, and draws inspiration from Las Vegas while still being rooted in the design tradition of the Momofuku restaurants in New York City, Sydney, Toronto, and Washington, DC. Custom neon signs greet guests on arrival to the Peach Bar, whilst the main dining room features an industrial mix of glass, white oak, raw oiled steel, and concrete – elements mirrored at the group’s other locations. Artist David Choe, a friend of Chef Momofuku, created a five-panel mural for the dining room, representing both Chang and Choe’s love of dogs. A raised private dining room, lined with custom carpet that includes the Momofuku peach logo, overlooks the Las Vegas strip.

Chang and Opening Executive Chef Michael Chen collaborated on a menu that draws upon multiple international cuisines, including American, Korean, and Japanese. Constantly evolving, the menu features steamed buns, noodles, and meat and seafood intended for sharing. There are also riffs on classics, from prime rib to surf and turf – interpreted with fried chicken and caviar.

“Our arrival in Las Vegas has been a long time coming,” says Chang, “and we’re stoked to have landed at The Cosmopolitan of Las Vegas. The restaurant is a fun, celebratory spot, where there’s something for everyone, from splurging to having a quiet mid-week dinner.”

www.vegas.momofuku.com

IN A BITE Covers: 200 • Executive Chef: Shaun King • Interior Design: DesignAgency • Architecture: Marnell Architecture • Tableware: Rosenthal Sambonet, Kwan Ju Yo • Glassware: Ravenscroft, Zalto • Cutlery: Arthur Krupp • Barware: Cocktail Kingdom, Koriko, Korin