



BUCKHEAD



Nationally-acclaimed MF Buckhead offers a variety of private dining options suited perfectly for parties of six – 200 people. The exquisite design and ambiance of the restaurant combined with sumptuous Japanese cuisine will ensure an unforgettable event.

MF Buckhead is available for private events, including the entire restaurant space of over 8,000 square feet.

Seated Capacity: 200 | Standing Capacity: 450

Introduction



BUCKHEAD



Alex & Chris Kinjo

In 2003, the Kinjo brothers opened their first concept: MF Sushi. The bar located on Midtown's Ponce generated acclaim from both sushi veterans and adventuring diners alike. Their success was equal in nature to a milestone novel spread through the word of mouth.

Constantly asked of what brilliant sequel the brothers would conjure up next, they pursued a different execution of concept without betraying MF's vital essence. In 2008, MF Buckhead was born, the epitome of the MF Brand implemented on a grand scale, which differed from MF Sushi's intimate and contemporary ambience and opted for a more pioneering approach that fused together modern aesthetics with the stark and beauty of Japanese heritage.

Located on the ground floor of the new Terminus building, MF Buckhead serves as a visual masterpiece: from the dramatic Italian hardwood floors to the polished black walnut countertops, from obi, traditional Japanese fabric accents, to the stunning lighting and traditional Japanese imported porcelain and earthenware, MF Buckhead offers an elite escape.

It's not just about a dining experience, it's about the same intimacies of life: of making connections—to art, to luxury, to each other. Wanting a more traditional approach to cuisine, every menu item is a la carte, encouraging diners to reveal together in the various facets of Japanese culinary culture.

PRESS



BUCKHEAD



Top 10 Sushi Spots

More and more sushi restaurants around the country are taking freshness, creativity, and Japanese culinary tradition to delicious new heights. Here are our latest picks.

By Andrew Knowlton
 Photograph by Nils Juul-Hansen
 April 2009



Overall rating:



"MF Buckhead has done something that no other restaurant in Atlanta has ever done on such a grand scale. Its 8,000 square feet of jaw-dropping space has finally — and successfully — combined the big, bold Buckhead look that Atlanta loves with an absolutely incomparable dining experience."

"After experiencing MF, it will be hard to eat sushi anywhere else"

MF Buckhead

At this Japanese sister restaurant to Midtown's MF Sushibar, servers shave fresh wasabi with a shark-skin grater and sommelier brothers Toshi and Kiyo Kojima pour sake. The menu from Chris "Magic Fingers" Kinjo features fish flown in from Tokyo's Tsukiji market, such as mirugai (giant clam), as well as Japanese black cod cooked on MF's robata grill. The long-awaited omakase room opens this month; once a week, Kinjo will prepare as many as 16 courses tableside for a few diners for up to \$250 per person.



Fishing for Compliments
 By Danny Bonvissuto

MF Buckhead's coveted omakase invite is a front-row seat for the hottest one-man show in town.

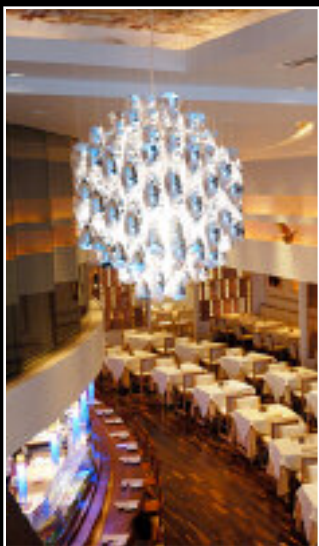
"It's like watching a beautiful ballet," one says. "Each dish is a work of art," says another. Meanwhile, Kinjo keeps emphasizing how much things in the omakase room cost, how rare the fish he's serving is, and how he is unmatched in talent in Atlanta and beyond.

The Atlanta Journal-Constitution

By Meredith Ford



BUCKHEAD



IN TOKYO, the marvel of fresh fish at Tsukiji Fish Market is one of the biggest tourist attractions in Japan, and the largest fish market in the world. Tons of fish stream through the market every morning; by noon, tuna, sardines and swordfish have been auctioned to wholesalers, retailers and restaurants.

One of those restaurants is MF Buckhead, where fish is flown in daily. It's a newly opened gem nestled quietly into the Terminus Building amid a lot of loudly decked out neighbors – Bricktops and Aquaknox are next door; Lola is directly across the pavilion.

By contrast, MF Buckhead is easy to walk past without realizing it's there. It doesn't need to be brash – proof is in the pudding, or in MF's case, fish. Before the restaurant opened six weeks ago, its sister in Midtown, owned and operated by brothers Chris and Alex Kinjo, was the best sushi restaurant in the area – a small, quiet, stylish spot more like what might be found in Japan.

But MF Buckhead has done something that no other restaurant in Atlanta has ever done on such a grand scale. Its 8,000 square feet of jaw-dropping space has finally – and successfully – combined the big, bold Buckhead look that Atlanta loves with an absolutely incomparable dining experience. No detail – from the perfect thickness of the wooden chopsticks to the amazing sake list – has been ignored. From the earthy, exotic stoneware (imported from Japan) at the table to the stacked walnut flooring, the restaurant exudes elegance and grace. Movable silk panels separate tables; the sushi bar spans the length of the main dining room and dons 12 to 15 sushi chefs during busy hours. An omakase room (which won't be open until spring 2008) is sequestered upstairs near a quiet lounge. Sake labels are amassed in glass in the bar for a textured, colorful, exotic effect, and Ikebana masters Hiroshi and Elaine Jo's floral masterpieces add even more elegance.

Toward the end of the sushi bar is a robata grill – the first in Atlanta – where specialties like King Atlantic prawns and succulent Japanese black cod marinated in a sweet miso sauce until translucent and caramelized are prepared.

And it is the sushi bar that is the beating heart of this restaurant. Tucked away at a quiet table is a calming, even romantic, way to wile away an afternoon – but the bar is where the action is. If you're lucky, you'll find a spot near Fuyuhiko Ito, the restaurant's robatayaki master, who worked at the famed Toriyoshi in Tokyo before coming to the United States. Working with Chris Kinjo, the two have created a mesmerizing robatayaki list, from miso-marinated duck breast (miso yaki), full of sweet and salty flavors over a green shiso leaf, to grilled eel served with avocado and cucumber, to the granddaddy of all – thin slices of kobe beef, variegated so beautifully that it looks like Italian marble. It's served over a stone konro (think grill), set before you with a small piece of fat from the beef. Ito will instruct you to rub the fat over the stone's surface, then place a slice of the perfectly sliced beef over the heat to cook – no more than three seconds per side. Each slice has an even thinner slice of garlic, and dipped into accompanying ponzu, it is a mesmerizing treat of textures and flavors, a little like eating beef-flavored velvet.

For colder options, snow crab wrapped in a slightly seared, smoky salmon with asparagus brought an ecstatic rolling of eyes around the entire group. Fresh yellowtail is brightened with lemon and cilantro, a gorgeous fish sliced with thin slivers of jalapeno. If Ito gets the impression that you like something he might make a special, off-the-menu treat (but then, that is always the advantage of a sitting at the sushi bar). One evening whitefish was served nigiri style with thin slices of tiny yuzu and a drop of a salty, peppery paste he called kanzari, sprinkled with Himalayan salt. The Japanese have garnered a rep for Western, French-inspired desserts and pastries, and MF is the flagship for them in the area. Pastry chef Lisa Matsuoka, a CIA grad who trained under fab Frenchman François Payard at Le Bernadin in New York, creates beautifully crafted plates of coffee-laced tiramisu with an Eastern twist of yuzu, graced with tiny, crystallized slices of the Japanese citrus. Sesame ice cream is rich and luxurious and tiny rectangles of a green tea frangipane-like cake are sandwiched with a red bean paste doused with head-dizzying booze.

But it is the fish that reigns here, just as it does in Midtown. The rice for the nigiri is always the perfect temperature, and the fish, whether otoro (which is like eating the perfect kiss), kampachi or something as simple as Japanese red snapper, is the absolute best.

After experiencing MF, it will be hard to eat sushi anywhere else.

Overall rating:



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"After experiencing MF, it will be hard to eat sushi anywhere else"

Atlanta Peach Magazine

By Jonathan Lerner



“So understated that you can barely find the entrance, it is a perfect showcase for the exquisite food, and one of the best meals I’ve ever eaten.”

In The Kitchen

Chris and Alex Kinjo of MF Buckhead

The Brothers’ Third Venture Shows Off Their Fierce Pride and Big Dreams

The brothers Chris and Alex Kinjo are dapper and intense. They have fabulous haircuts and wear architectural eyeglasses that imply a concern—if not an obsession—for aesthetics and precision. The Kinjos came to Atlanta from San Francisco eight years ago, to be close to their parents who had retired here, and to pursue their dream of having a sushi restaurant. That was MF Sushibar, opened in 2002, a modestly scaled operation in an iffy location on the edge of Midtown. Its cool look and strikingly distinctive food quickly made it a success. Two years later they opened Nam, the first Vietnamese restaurant in this area to go upmarket. Also housed in a modest Midtown storefront, and also seductive in food and decor, it was another hit. Now the brothers have opened a third, much grander shop. This venture, in the new Terminus complex, is called MF Buckhead. “Never mind whether you can afford it. It’s about really getting the food.”

CHRIS AND ALEX KINJO OF MF BUCKHEAD The Brothers’ Third Venture Shows Off Their Fierce Pride and Big Dreams MF, as every Atlanta diner-out should know, stands for “Magic Fingers,” a nickname of Chris Kinjo, who is the chef. Alex handles the design side, and at MF Buckhead he has created a sweeping, civilized, beautifully lit environment. So understated that you can barely find the entrance, it is a perfect showcase for the exquisite food. Alas, with such an expanded operation to oversee, Chris himself rarely dons chef’s whites any more. But that will change when he inaugurates his omikase, or chef’s table, in an upstairs space overlooking the restaurant. “That is my baby,” he says. “It will seat just eight people. They’ll be chosen by me. And never mind whether you can afford it. It’s about really getting the food.” The Kinjos are determined perfectionists—as we discovered when we sat them down for a chat. Intensely private, they would not even reveal their ages. We did learn that Chris is married and has two kids, while Alex is single. Chris says, “Alex is single and he’s available,” but Alex says, “I’m married to my work. I live for this, for the creative pressure of new ideas.”

ATLANTA PEACH: Where did you each study?

CHRIS KINJO: When I was about 16, my first job was kitchen helper. I just needed a job. While I was working there, my sensei—going into that kitchen and seeing what he was doing, it was badass. I just literally fell in love with it. I said, I want to do that. Sensei is master, your mentor. He didn’t teach me much. He just taught me how to sharpen my knife, how to go fetch him a drink. The hard way, the way you are supposed to learn. I spent the first year just forming rice balls. Then, 33 restaurants later—MF Midtown. I said, ‘I have to go venture out and learn as much as I can from as many people as I can.’ [I went to] California, Texas, Florida, New York, Chicago, just to work in different restaurants. ALEX KINJO: I was into fine arts all my life. I graduated from Cleveland Institute of Art, where I got my bachelor of arts. My first job, I worked at an architecture firm, so I’m familiar with architecture terms. And I did graphic design, worked for an ad agency, web design, mixed media, animation—for 15 years. How is it, working as brothers? AK: You have to compromise and recognize each other’s skills and talent. We bring the best of us two together. CK: Every time there’s a decision to be made, we discuss it and come to a conclusion and that’s it. Every detail in this entire place has been discussed. Well,, the place looks like a million bucks. CK: When we first did Midtown, we didn’t have the money. We didn’t have the money for this. But we believe in what we do and we do not let anything hold us back. Financially, we gamble big time. What we want, we’re going to get it. It’s the same way when I work as a chef. My menu? What I want, I’m going to give it to you. You can’t make me change my menu. These people, they want a California roll, a crunch? I’m not going to give it to them. I’m firm in the traditional ways of the cuisine. And I’m not going to let a trend change that. Even Alex, when we opened in Midtown, said, ‘Are you sure? Just sushi? And no to-go?’ I stuck with it, and I introduced Atlantans to [exotic fish that are] the real deal. If you’ve eaten my food you can tell the difference. My way is 100 percent pure traditional Japanese sushi, without disguising it. And if you don’t get it, don’t understand, that’s not my fault. ‘Cause I know from the bottom of my heart that I am giving you the best. AK: Everything we do, we have to have that high-end quality. We don’t settle for less. The price might be expensive, but what you pay for, you get. And what can we expect from the Kinjo Brothers in the future? AK: We have many plans. [But the tightlipped Kinjos would divulge only that they plan to keep all their ventures local, and to reinvent their Midtown establishment. CK: We want to represent Atlanta and take it to that level of respect—we want to be nationally recognized as one of the best Japanese restaurants in America. People will say, ‘If you go to Atlanta, you gotta go to MF.’ people will say, ‘If you go to Atlanta, you gotta go to MF.’ our backyard. We’re not planning to spread ourselves thin. CK: We have pride. We made this place ourselves. No investors. We designed it and built it from the floor up. This is our blood, heart, hard work, tears—we cried over this place. And you know what? We’re not going to do what we don’t want to do in our own house. It’s Japanese pride.

By Carolyn O'Neil



BUCKHEAD



MFA: Masters of Fine Art

Authentic Japanese is found inside MF Buckhead

One creates the cuisine; the other defines the décor. The combined talents of the innovative Kinjo brothers, Chris (the chef) and Alex (the artist), have resulted in MF Buckhead—a restaurant that speaks to all the senses. Located on the ground floor of the Terminus building, this chic eatery quietly welcomes guests. “We wanted mystique and elements of surprise,” Alex explains. “The door is small with a simple MF logo etched on the glass. When you first walk in, you don’t realize you’re about to enter an 8,000-square-foot restaurant.” Four years in the making, MF Buckhead is a modern yet welcoming space, a suitable example of which is a dramatic bar: Long and topped with 4-inch thick black walnut, it leads toward a 24-seat sushi bar and into the main dining room that includes a vaulted ceiling and tables in view of the restaurant’s open kitchen, where more than a dozen chefs efficiently turn out jewel-like presentations of Japanese cuisine.

No California Rolls Here

Chris emphatically insists that MF Buckhead is not just another location for their MF (Magic Fingers) Sushibar in Midtown. “I’m serving only hard-core, traditional sushi and Japanese foods at MF Buckhead, so don’t ask for new sushi inventions like a yummy-yummy roll or super-crunchy roll,” he says. “I challenge Atlanta to step it up.” True to form, there is no tempura battered shrimp on MF’s menu either. What is, however, is a traditional Japanese robata grill supervised by Fuyuhiko Ito, an expert robata chef from Tokyo who knows how to control heat that reaches more than 1,000 degrees with washi paper fans. “With one flip of the fan, I can extinguish a flame to prevent charring, and with another flip I bring the flames back,” he says. Binchotan charcoal—imported from Japan—is made from hard oak wood and burns with almost no smoke or ash as it seals in juices and flavors of seafood, vegetables and meats such as Kobe beef, duck and quail. In the dining room, guests also have the opportunity to try their hands at grilling on tiny tabletop konro grills (also imported from Japan), which arrive upon ordering selected items such as delicate strips of heavily marbled Kobe beef or an assortment of Japanese mushrooms. Paper-thin slices of garlic and a sprinkling of Himalayan rock salt are provided to help season grilled creations.

Direct from Japan, It’s MF Buckhead

The Kinjo brothers’ obsession to create a restaurant that is authentically Japanese meant that just about everything you see or touch inside it is also hails from Japan. Fresh, seasonal seafood is, of course, the centerpiece of MF’s menu. “We are lucky in Atlanta because this is a Delta hub, and we fly in all our fish directly from Tokyo’s Tsukiji Market,” says Chris, who proudly adds that almost all of the ingredients in MF’s kitchen are imported directly from Japan, including small green peppers and tiny sour citrus fruit called yuzu. He personally chose each piece of porcelain china and glazed earthenware to complement his cuisine. The king crab mousse topped with uni and caviar is served in a large white bowl with imaginative flared edges for dramatic appeal, but the real beauty of its design is a circle at the bottom that captures a pool of truffle-infused sauce. Elements of interior design are also Japanese. Alex collected scores of embroidered silk obi sashes to create an artistic display on the ceiling in the large dining room. “Placing each of the silk obi rectangles in that design on the ceiling felt like working on the Sistine Chapel,” he says. “It was painstaking, but it adds warmth and luxury to the room.”

Meet Me

in the Omakase Room

MF Buckhead offers three areas for private dining, including the option to close off the large dining room facing Peachtree Street to privately entertain up to 100 guests. Upstairs on the mezzanine level, Chris invites eight people per week to experience a specially prepared multi-course dinner featuring exquisite dishes and exotic ingredients in the Omakase Room. It is, by all accounts, a coveted invite. “Omakase means to entrust, and guests [must] be the kind of [people] that really appreciate fine food,” Chris says. There is also a lounge area on the mezzanine level for cocktails and a full bar on the main level. But Chris cautions, there’ll be no eating at the bar. Do expect, however, plenty of help choosing from more than 200 sakes, a full selection of spirits, inventive cocktails (try the Sayonara) and an eclectic wine list compiled with the help of noted Master Sommelier Herve Pennequin. Need a suggestion of what to enjoy with the grilled quail? Chris insists on a glass of Japan’s time-honored spirit Shochu over ice, which, by the way, is hand-carved into ball shapes to keep drinks colder longer. “This restaurant is a gift to Atlanta,” he adds. “There’s nothing like [it].”

“One creates the cuisine; the other defines the décor. The combined talents of the innovative Kinjo brothers, Chris (the chef) and Alex (the artist), have resulted in MF Buckhead—a restaurant that speaks to all the senses”.

Creative Loafing

By Cliff Bostock



BUCKHEAD



MF Buckhead: Sushi sequel

Magic costs money at MF's new outpost

"You're determined to ruin this meal, aren't you?" I asked Wayne.

We were sitting at the sushi counter of the new MF Buckhead (3280 Peachtree Road, 404-841-1192). It's located in the Terminus building, where we'd had a very mediocre meal the week before at Lola.

Wayne's irritation was provoked by the sake menu. There were no prices on it, so he asked the server, who said all small sake servings cost \$15 to \$25. This followed something of a gasp after noting the high prices on the general menu. He was ranting.

"You're acting like a Philistine," I told him.

"Well, precisely," he snapped back. "They want me to feel like a hillbilly – that if I have to ask the price, I can't afford it and shouldn't be here."

By meal's end, though, Mr. Philistine was bowing and smiling and shouting Japanese words at the chefs and servers, clutching two yuzu seeds he'd extracted from a sample of the fruit one of the chefs gave him. We already have a dozen calmondin bushes on the patio Wayne grew from seed. What's a couple of yuzus?

The transformation in Wayne's 'tude is a testament to the brilliant style and hospitality of Alex and Chris Kinjo, who have opened the restaurant after scoring hits with MF Sushi and Nam in Midtown. Like those restaurants, Alex designed this one's interior, and it is at once glamorous and serene.

The beauty is all the more impressive because the restaurant has no conspicuous signs – just a speakeasylike glass door with frosted lettering. But as soon as you enter, you're in another world. First you step through a white filament curtain and then, bam, you're in a room that looks gold with firelight. Italian hardwoods, black walnut countertops, Japanese porcelain, flowers arranged ikebana-style, unexpected blue chandeliers along the curved sushi counter – everything adds up.

There are four dining areas in the 8,000-square-foot restaurant, including a private mezzanine where twice-weekly special dinners will be prepared tableside. That sounds like fun, but apart from that I don't understand eating sushi anywhere but at the counter. MF's counter seats 24, and there are 12 chefs assisting Chris Kinjo behind the counter. This is somewhat of a shock to see when you recall fabulous Soto, the closed sushi spot across the road. Interminable waits were part of the experience there, because chef Soto made virtually every piece of sushi himself, with just one or two assistants.

The servers at MF Buckhead are all gorgeous, stylin' women, as they are at Nam and, believe me, you won't have any trouble getting an explanation of any dish on the menu. They can riff for three or four minutes on a single item.

(Continued Next Page)

"The Kinjo brothers are flying in fish from the Tsukiji Market in Tokyo, and nothing demonstrated the high quality and freshness as much as simple nigiri – kampachi, very young yellowtail, and kinmedai, golden-eye red snapper."

Creative Loafing (Continued)

By Cliff Bostock



BUCKHEAD



The entirely à la carte menu is raw fish along with a good many grilled items. Our server explained that the oak-wood charcoal grill, a Robata from Japan, reaches 1,000 degrees, instantly searing in flavors. The temperature is controlled with handheld paper fans. It's the first such grill in Atlanta.

Although the menu is not as kinky as Soto's was, the restaurant undoubtedly aims to pick up the high-end slack from that restaurant's closing. We didn't eat anything that wasn't beautifully presented and delectable (or pricey).

Our first dish was king crab compressed into a round form and topped with uni mousse, the best I've ever tasted. There was also some avocado and a bit of caviar, which we fought over. We ordered grilled eel that was equally amazing. It was in the standard sauce but far more tender than I've usually experienced. On the other hand, broiled, rather rubbery octopus with shichimi pepper was a bit disappointing. I'd probably look to something else on the menu, but octopus does seem to be a dish whose quality ranges widely wherever you order it.

The Kinjo brothers are flying in fish from the Tsukiji Market in Tokyo, and nothing demonstrated the high quality and freshness as much as simple nigiri – kampachi, very young yellowtail, and kinmedai, golden-eye red snapper. Creamy, al dente, not a note of "fishiness," but a minor explosion of the sea's flavors in the mouth. We also sampled a maki roll featuring toro (fatty tuna). It was yummy but, honestly, I'd stick with the nigiri. The quality of the fish is so high that the other ingredients in a roll seem almost like a distraction. And be sure you ask for the freshly grated wasabi. It is about 10 times more flavorful than the livid green paste.

Desserts, made by pastry chef Lisa Matsuoka, are fusion-style. Wayne chose a three-parter of crème brûlée accompanied by candied cranberries and green tea cake: sweet, creamy, crunchy, tart, earthy. I had chocolate cake surrounded by toasted hazelnuts and layered with green-tea-and hazelnut-flavored mousse.

As I said, carry plenty of money to MF Buckhead, but you'll end up feeling like it was worth every penny. "Clean plates – my favorite thing to see," our server said as she took away our dessert plates.

"Who could leave any of this food behind?" Wayne asked. "I can't believe how radically my mood has changed."

Here and there

I've mentioned it here before, but if you haven't visited the Standard on Memorial Drive in Grant Park on a Monday night, you're missing one of the city's great bargains – a big plate of Indian-style curry for less than \$10. I recently discovered an addictive item on the regular menu, too: honey-drizzled plantains. Eat 'em with your burger or eat 'em with your wings. Whatever, they're like eating dessert along with your entree. ...

Please visit our food blog, OmnivoreATL.com, for lots of commentary you won't find in the paper. We try to look at food in a larger context than just restaurant dining. Check it out and leave a comment.

The Sunday Paper

By Carly Felton



BUCKHEAD



More from Magic Fingers Brothers Chris and Alex Kinjo bring fresh catch to Buckhead

When Ohio-born and Los Angeles–bred Chris Kinjo was 16 years old, he needed a job. The one he happened to find was in a small, 30-seat sushi bar. For more than a year, all he did there was scrub floors, sharpen knives and serve drinks; but gradually, he picked up on the fundamentals of sushi rolling. This skill would grow, eventually leading to a career-forming path.

All in all, Chris worked in 33 restaurants, taking what he saw as the best skills and tips from the best chefs and purposely forgetting the rest. In San Francisco, he earned the nickname Magic Fingers, or MF, because he “worked so quickly, it was like I was in fast-forward mode, while everyone else was going normal speed.” In 2002, Chris and his brother Alex Kinjo opened MF Sushibar in Midtown Atlanta. The city’s first Japanese restaurant to exclusively serve sushi, it quickly became known for the some of the best sushi in Atlanta. With the Sushibar’s wild popularity, Chris wanted to open another, perhaps in New York City or Los Angeles (the Kinjo brothers also own Nam, a Vietnamese restaurant in Midtown), but the presence of his newborn child convinced him he was needed in Atlanta. Hence, the November 2007 opening of MF Buckhead.

Although the two MF restaurants are related, neither the food nor the decor is the same. Located in the new Terminus building on the corner of Peachtree and Piedmont in Buckhead, MF Buckhead is the more sophisticated version of its sister. The restaurant features Atlanta’s first robata yaki, which roughly translates to “open flame,” the highest form of grilling in Japan. The technique, which is thousands of years old, uses binchotan—a type of charcoal made from petrified oak that burns at 1,000 degree F for six to eight hours—and paper fans to control the heat. Unlike other forms of grilling, cooking on the robata does not produce fumes or smoke, and it sears in the juices and flavors while keeping the fish or meat moist and tender.

So, MF Buckhead’s menu is divided into sections for soups, salads, sushi appetizers, makimono (traditional rolls), nigiri, sashimi and robata grill. Easily the most expensive section, the robata features items like Chilean sea bass, marinated Japanese black cod in a house special miso sauce, miso-marinated duck breast miso yaki served with scallions on a hoba leaf, assorted Japanese mushrooms, and Kobe beef tongue served with asparagus and foie gras. A few of the items, including the mushrooms and duck, are cooked on the robata, then re-heated at the table on a small portable grill called a konro. Customers may balk at the \$75 price tag on the 100-percent certified Japanese Wagyu Kokushu beef, but Chris insists the restaurant makes only a mere \$5 off the dish. (The cows from which the beef originates are fed a special diet, including grains and beer, and are massaged frequently to procure the meat’s tender and fatty taste.)

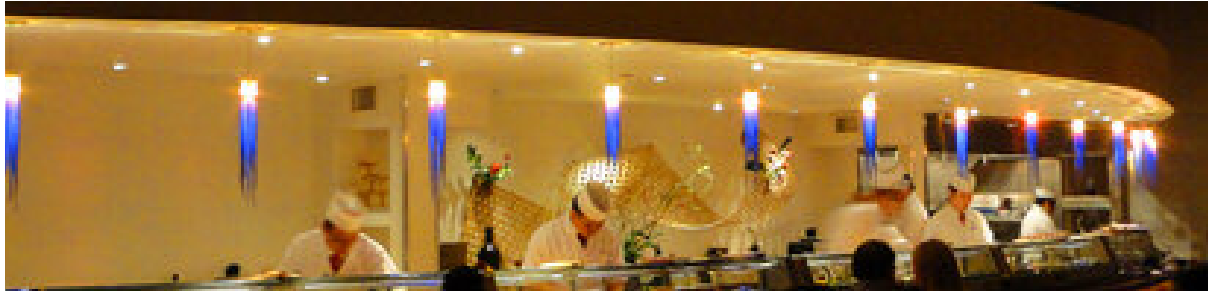
The sushi is designed to be uncomplicated. “Sushi is a simple art that should not be messed with,” Chris says. Standout selections include the flounder appetizer (thinly sliced with Himalayan salt, yuzu and extra virgin olive oil), yellowtail appetizer (served raw with a zest of lemon, cilantro, jalapeno pepper and grated wasabi), saki maki (salmon roll), and the Kobe beef nigiri (slightly seared with ponzu, jalapeno and cilantro). The fish are flown in fresh daily, and there are no California rolls in the restaurant. “Here, we’ve taken sushi to a whole new level,” Chris says. “We’re catering to the serious sushi-eater.”

They’re also catering to the serious diner. The servers wear custom-made suits, and customers are expected to dress well, too. There’s no sign announcing the restaurant’s presence; only a small MF insignia on the glass doors guide customers inside. A large marble hostess stand greets guests, and high ceilings give the rooms a spacious feel. Rows of red, orange and green Japanese bottles sit above the bar, beaded colorful lights hang from the lengthy sushi bar, and pillows—covered with authentic handmade silk from the obi (the part of a kimono that goes around the waist)—adorn soft off-white banquettes. This same fabric is also embedded in three curvatures of the ceiling and on the dividers in the dining rooms. Everything in the restaurant, bar and lounge upstairs—from the floor plan to the abstract art on the walls—was designed and created by the Kinjo brothers. The result is a clean, sleek, chic look so unlike any other, you’ll have to check it out for yourself.

And, if you get hooked, you might just want to sign up for Chris’ ultra-special, uber-selective four-hour-long, 60-plate dinners, held once a week for eight chosen ones. These dinners are held upstairs in the Omakase room (omakase means “to entrust”). Chris makes the sushi directly in front of his guests on a very intimate bar, as live Japanese music plays in the background. The selected guests must undergo an interview process of sorts, so Chris can ensure that their sushi palates are up to the level of sophistication of his food. The menu is different each week, and the price varies according to ingredients used; this is no casual dinner.

“The sushi is designed to be uncomplicated. “Sushi is a simple art that should not be messed with,” Chris says”.

The Kinjo Brothers



Alex Kinjo Co-Owner/Creator

Alex, brother of Executive Chef Chris Kinjo, is the visionary behind the interior designs and operations of MF Buckhead, MF Sushibar and Nam Restaurant. As an artist and designer, Alex lent his vision to create atmospheres that are both sensual and contemporary at MF Buckhead, MF Sushibar and Nam. Alex also capitalized on his extensive background in advertising and design to boost sales and exposure for MF Buckhead, MF Sushibar and Nam Restaurant. After graduating from The Cleveland Institute of Art in May of 1991, Alex has covered the wide spectrum of advertising serving as Production Manager at Vivid Design, Senior Designer for US Web, and Senior Web Designer at Interactive Planet.

His client list includes, but is not limited to, major companies like Coca-Cola, Bellsouth, UPS, Eastman Kodak, Bank of America and Publix Supermarkets.

Alex's experience and love for the restaurant business is certain to keep MF Buckhead, MF Sushibar and Nam Restaurant on the lips of all who enjoy amazing cuisine!

Alex and Chris, founders of MF Buckhead MF Sushibar, invites you to NAM, an upscale restaurant offering traditional Vietnamese Cuisine.



Chris Kinjo Co-Owner/Executive Chef

Chris Kinjo, Executive Chef for MF Buckhead, MF Sushibar and co-owner of Nam Restaurant, has worked all across the United States sharing his creativity in the art of sushi making. Chris brings a wealth of knowledge and talent to MF Buckhead and MF Sushibar as a veteran sushi chef with over a decade of experience. His unique style and amazing use of his hands when creating his renowned dishes earned him the nickname "Magic Fingers" from his peers. Chris' respect, passion, and dedication for the art of sushi have made him one of the most creative and innovative sushi chefs in the country. Now with his own restaurant, Chris looks forward to the opportunity of sharing and expanding his art of sushi making.

Alex Kinjo



BUCKHEAD



*Alex Kinjo:
Co-Owner/Creator*

Natural woods and rice paper painting are intertwined with contemporary styles to form an atmosphere that is both unique and intimate at MF Buckhead. Cool and "lounge like" are words often used to describe the interior of MFBuckhead, yet the restaurant exudes the traditional of Japan.



Chris Kinjo



BUCKHEAD



*Chris Kinjo
Co-Owner/Executive Chef*

"Magic Fingers" from his peers. Chris' respect, passion, and dedication for the art of sushi have made him one of the most creative and innovative sushi chefs in the country.





A CREATION FROM THE KINJO BROS...

www.mfbuckhead.com
www.mfsushibar.com
www.mfomakase.com
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