



The Ballroom

JAPANESE RESTAURANT

202 38th Street Pittsburgh PA 15201 / ballroom-pgh.com

MISSION

Featuring a bold, experimental take on traditional Japanese cuisine, the Ballroom strives to fulfill the promise of unique dining experiences in Lawrenceville.

The Ballroom will maintain a friendly, fair, and creative work environment, which respects diversity, new ideas, and hard work.

As Lawrenceville residents, the Ballroom partners are dedicated to integrating not only into the Pittsburgh landscape, but into the immediate community.

The Ballroom plans to hire 20-30 employees, have approximately 15 tables and 20 bar seats, and operate Wednesday through Sunday from 12pm to 2am, serving lunch, dinner, and brunch.

PRINCIPLES

Derek Burnell / President

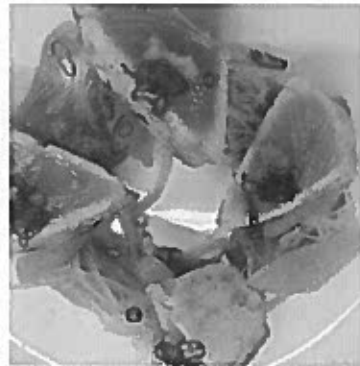
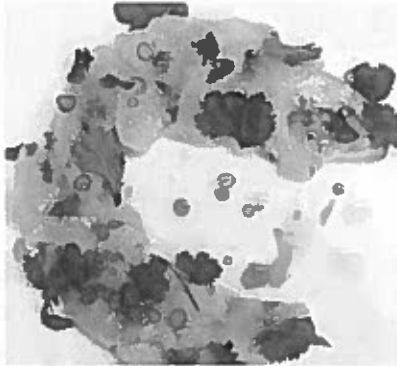
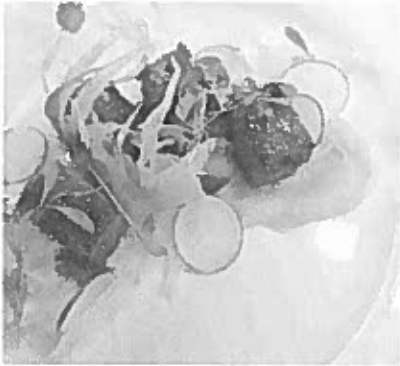
8 year 9th Ward Lawrenceville resident / 139 41st Street

While working 8 years as manager and mentor in the Southern California real estate & mortgage industry, Derek gained knowledge in neighborhood improvement, analytics and development - required fundamentals of operating responsibly in the most chaotic real estate environments.

In 2009, Derek opened the doors to the remodeled Round Corner Cantina at 38th & Butler St., alongside Dominic Branduzzi and Piccolo Forno, adding to the growing landscape of Lawrenceville,

El Burro, on Federal St in the Northside was Derek's second restaurant. Business reach has expanded to catering events for the Mattress Factory Museum, Lionsgate Films and Miramax Pictures. The Ballroom will be Derek's third and most ambitious Pittsburgh restaurant, including a complete interior and structural renovation of over 3000 square feet of previously unusable, decrepit space.

SAMPLE MENU ITEMS



ONIGIRI

Pork Belly - carrot, cucumber pickles, cilantro, sweet chili
Mushroom - gomashio, green onion, soy reduction

SKEWERS

Hanger Steak with Ponzu
Shrimp with Yuzu Kosho
Mushroom & Onion with Sake, Soy and Mirin
Tofu with Sake, Soy, and Mirin

GYOZA

Pork with Scallion and Ponzu
Sweet Potato with Scallion and Ponzu

CHICKEN KARAAGE

Kewpie, Togarashi, and Lemon

OKONOMIYAKI

Shiitake, Bonito, Nori, Soy Reduction

TSUKEMONO

Cauliflower, Carrot, Cucumber, Green Onion

The bar program will focus on sake, champagne, Japanese whiskeys, rare rum, and a small specialized cocktail menu using those key ingredients.

