



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.

Quinn Leonowicz / Partner and General Manager
10 year 9th Ward Lawrenceville resident / 273 Fisk Street

Quinn has over 15 years arts and higher education management experience. Through his work as an Art Director and Founder of VIA Pittsburgh, LLC, he has fostered relationships and partnerships that include the Office of the Mayor / Pittsburgh City Council, The Sprout Fund, Carnegie Mellon University, The Andy Warhol Museum, Carnegie Museum of Art, Pittsburgh Filmmakers, Kelly Strayhorn Theater, Row House Cinema, Mosites Corporation, and East Liberty Development Inc.

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Ian Kenzo Cochran / Head Chef

Chef Cochran reigns from Austin royalty having worked in kitchens at Uchi (Austin) and Roe (Portland). The young and ambitious Cochran describes his Thai/Asian influenced cooking as ‘super casual and homey’ but ‘technique driven.’

Kellen Fenaughty (EngineHouse) / General Contractor

A consummate maker, designer and craftsperson. Before founding EngineHouse in early 2011, Kellen was a carpenter, woodworker, landscape designer, architecture student and jack of all trades. By designing things to age gracefully as future antiques, he strives to minimize the future need for consumption, and believes that the built environment and its ephemera should be used for hundreds of years. Kellen hopes to use EngineHouse as the catalyst for experimentation and exploration in architecture, art, design and food.

Desmone Architects

Desmone Architects is a full-service architecture and interior design firm with a practice deeply rooted in design excellence and superior client service.

NEIGHBORHOOD/COMMUNITY CHALLENGES

PARKING

The Ballroom will be renting 2+ off-street parking spaces from Dom Branduzzi/Piccolo Forno to satisfy the city of Pittsburgh’s zoning requirement.

NOISE CONTROL

City of Pittsburgh Ordinance 601.04

Daytime: 7:00 a.m. – 10:00 p.m. 65 dB(A)

Nighttime: 10:00 p.m. – 7:00 a.m. 60 dB(A)

The exterior walls of the third floor, where the dining room will be located, are 8" thick brick masonry. Contractors are in the process of building a 2x4, non-load-bearing wood-framed sound and thermal insulating wall covering the entire exterior wall surface.

This new soundproofing wall is fully isolated from the masonry wall, and will be filled with 3.5" thick fiberglass batts. This technique will nearly double the soundproofing qualities of the restaurant walls. All windows are existing 1" double-paned glass windows, and are also effective at limiting noise pollution.

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.



RENDERINGS

