



944's choice / taneko

BY JULIE STONE PHOTOGRAPHY BY ERIC CASSÉE

Rich Sullivan, one of the concept partners for P.F. Chang's and Pei Wei restaurants, is proud of Taneko's new and different approach to Japanese cuisine. The restaurant, located at the Borgata, looks sophisticated in stone on the outside, while the warm, inviting, wood-beamed interior makes the tavern come alive. Since opening in October 2006, the restaurant's business has been raging. "We've built a great following of local, loyal, regular guests," says Sullivan. The new Japanese tavern serves the devoted diners who come in for lunch or dinner a few times a week, along with newbies just reached by word of mouth. Either way, the response has been favorable as an alternative to the sushi for which Japanese cuisine is so well-known.

Taneko's most popular appetizer is the Kobe Hot Rock, which is a ceramic rock heated to 650 degrees on which customers heat marinated Kobe beef. Also available is the Yellowtail Hot Rock, as well as an American Beef Hot Rock. The variety of wines, sakes and food keeps the restaurant full, so reservations are a smart bet. "Right now we're just working through this restaurant and making it as successful as we can," Sullivan says. "We're still trying to let people know that we're here." The word is spreading like wildfire.

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