



The most prosperous BBQ restaurant in Las Vegas. Successfully taking over an old restaurant! The reason is?



(Left Photo) Customers waiting for vacant seats outside the restaurant around 7 p.m. Since there is no waiting area inside, this situation continues until around 9 p.m. Locals account for 70%, while tourists account for 30%. Many people come to dine at the restaurant after finishing activities at the casino. The business hours extend until 12 a.m. (Right Photo) Because it is a buffet, many dishes are ordered at once. When seeing the neatly arranged trays, it arouses one's appetite. The buffet price is \$43.95 per person. There are 19 types of sushi, 18 appetizers, 38 meat dishes, and other abundant options. Such a menu makes ordering enjoyable.

"The key to the success of a BBQ restaurant is to strive for excellence in everything."

Hohyun (Patrick) Jung, born in 1977, began his journey in the hospitality industry by studying food and beverage management at an institution in Switzerland. There, he developed a keen interest in the intricacies of hotel operations and fine dining. During his studies, he gained practical experience by working part-time at a hotel and a fine-dining restaurant, marking the start of his career.

Seeking to further enhance his skillset, Jung enrolled at the University of Nevada, Las Vegas (UNLV) in the United States. Upon completing his education in 2004, he had cultivated a deep passion and understanding of both the hospitality and F&B industries. Leveraging his experience and skills, he opened a small restaurant with just 10 tables. The restaurant quickly became a local favorite, known for its fusion dishes that included sushi, BBQ, and Chinese cuisine.

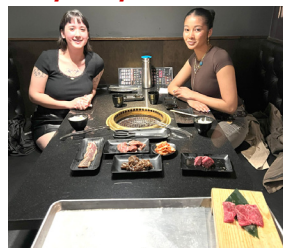
After eight years of long journey, Jung expanded his business by opening a Korean BBQ restaurant. Three years later, he launched his latest venture, '888 Japanese BBQ,' featuring 35 BBQ grills—his biggest venue yet. This establishment swiftly became one of the most highly reviewed Japanese BBQ restaurants in Las Vegas, attracting both locals and tourists.

Jung's hard work, from his studies in Switzerland and UNLV to his hands-on experience in the BBQ restaurant, paid off. He was able to

utilize his comprehensive skillset to its fullest, understanding every aspect of what makes a restaurant successful - not only the food but also the overall dining experiences.

Since its opening three years ago, Jung has expanded his enterprise to multiple restaurants, employing over 150 staff members, many of whom have been with him for over a decade. His philosophy of dedication and excellence resonates deeply with all his employees, contributing to the enduring success of his restaurants.

Why did you choose this restaurant?



Sara Yoshida (21 years old) and her friend Mio Hernander (also 21 years old) visited for the second time. Sara used to live in Chiba City, Japan three years ago. "This restaurant may not be 100% Japanese-style, but it's guaranteed to be the best in Las Vegas for people like me who love Japanese barbecue," she said. "I'm happy that items like dumplings, wontons, and garlic butter have been adjusted to suit American tastes. The only downside is the long waiting time. Last time, we waited for 45 minutes."



Photo 1: A helmet and armor worn by warriors from the era of Japanese civil wars, evoking a Japanese atmosphere of "samurai". Photo 2: The restaurant is fully seated by 6 p.m. Photo 3: They consistently replace the barbecue grill and promptly clear empty dishes. The table service is meticulous. Photo 4: CEO Mr. Patrick oversees the manager. His explanations are specific and easy to understand, owing to his experience in handling all aspects of the business.

