CLOAK & PETAL

LITTLE ITALY

PRESS KIT

1953 INDIA STREET
San Diego, CA 92101
(619) 501-5505

HOURS
MONDAY - THURSDAY 4pm - 11pm
FRIDAY 4pm - 1am
SATURDAY 2pm - 1am
SUNDAY 2pm - 11pm
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FAQ/
FACT SHEET

OPENING DATE: December 2017
SQ. FOOTAGE: 7,500 sq. ft.
MAX CAPACITY: 340
PATIO SPACE: No

Journey into a place of both intimacy and companionship at Cloak & Petal. Namely indicative of the restaurant's aesthetic, "cloak" implies secrecy, inspiring a social sphere humming beneath the levels of ordinary life. "Petal" alludes to the Japanese tradition of "hanami," when family and friends gather under blooming cherry blossoms to savor food, drinks and fellowship.

Enter a space and travel underground to décor reminiscent of an abandoned Tokyo subway, a stratum of society all its own, an artist's dream. Cross the threshold into a mystically transformed Japanese dining lounge which appears to be an outdoor seating area, similar to a waiting platform. Sit beneath a trellis of draping vines and teardrop lights in the intimate space that's been thoughtfully curated, and feast on authentic Japanese sushi, appetizers, small plates and drinks with family and friends.

ABOUT CLOAK & PETAL

Travel deeper into Cloak & Petal and find Shibuya Nights, an extension of the restaurant heavily decorated with glazed brick and subway tiles, graffiti art and Japanese subway etiquette posters that will transport you to an underworld reminiscent of a place once forgotten, for an experience you're sure to remember.

Journey down to Cloak + Petal… and come unwind your soul.
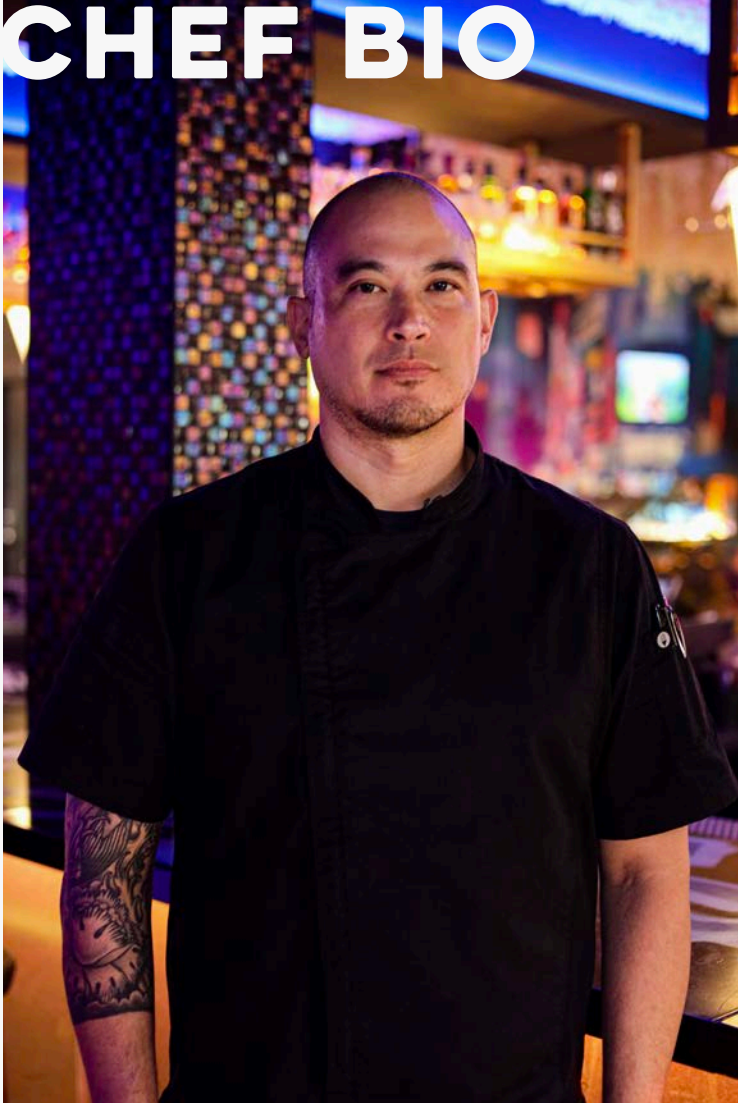
PARTNERS

CESAR VALLIN

San Diego native and seasoned expert in the restaurant realm, Cesar Vallin, has earned his stripes through his years spent working front of house positions at multiple San Diego-based Verant Group establishments. He deems that his time with Verant Group has undoubtedly developed his longstanding passion and aptitude for the industry, yielding a trove of knowledge and expertise to pull from in his latest Cloak & Petal venture.

ISAMU (SAM) MORIKIZONO

Born and raised in Amagasaki, Japan before making his way to Illinois and eventually to San Diego in 1995, Isamu Morikizono is whole-heartedly invested in the success of his culinary ventures, including his first endeavor, Tajima, which has now grown to encompass seven locations. With the success of Tajima under his belt, Morikizono has now partnered with Vallin to yield yet another Japanese hotspot brimming with creative zeal, Cloak & Petal.

CHEF BIO

ROBERT CASSIDY

As a seasoned sushi chef with over two decades of experience, Robert Cassidy has had the privilege of being inspired by both personal and professional influences throughout his travels. His personal inspiration stems from fond memories of sitting around the table with family and friends, igniting a desire to recreate those moments through the food he prepares.

On a professional level, Owner/Chef at Sushi on the Rock Paul Johnson has been a constant source of inspiration for Chef Robert. His dedication to pushing boundaries with new ingredients and preparations has been a driving force in his culinary journey. Chef Robert has spent over 20 years honing his craft at Sushi on the Rock, where he played a key role in opening several successful restaurants.

In addition, he has had the opportunity to cater for various major league baseball teams such as the Padres, Dodgers and Angels for more than 15 years. He also had the honor of working at Lumi by Michelin chef Akira Back which has further broadened my culinary horizons.

One of the biggest lessons Chef Robert attributes to his continued success is that food is always evolving, not just the ingredients themselves but also the methods of preparation and the experiences they create. Cassidy believes that even the most familiar comfort foods can be elevated to new heights with the right approach. Upon joining forces with Cloak & Petal, Chef Robert is excited to be able to pair his passion for food with the beautiful dining experience that is Cloak & Petal and Shibuya Nights.

MEDIA CONTACT
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