



FOR IMMEDIATE RELEASE

**LA'S FIRST VEGAN RAMEN SHOP FROM AWARD-WINNING CHEF OF THE GORBALS NOW OPEN AT GRAND CENTRAL MARKET**

**Top Chef Winner Ilan Hall's Ramen Hood Offers A Fun, Inventive Take On Plant-based Cuisine**

LOS ANGELES (November 6, 2015) - Grand Central Market continues the wave of exciting new restaurant openings with Chef Ilan Hall's Ramen Hood, LA's first vegan ramen eatery that celebrates the versatility and flavor of the plant-based lifestyle, opening today.

The winner of Season 2 of Bravo's "Top Chef," Hall made a name for himself in the culinary world with The Gorbals, a restaurant with audacious, unexpected Scottish and Jewish-inspired dishes in Downtown Los Angeles. Ramen Hood marks a drastic departure from the meat-centric menu at The Gorbals, where bacon-wrapped matzo balls rose to fame.

Ramen Hood's menu reads like a love letter to vegetables, with ramen made up of sunflower seed broth, king oyster mushroom, nori, bean sprouts, scallions, chili threads and a vegan egg alongside appetizers including broccoli with soy chili glaze, banh mi poutine and tofu al pastor. They'll be open from 11am to 3:30pm every day, with extended evening hours to follow.

"Our food isn't only for vegans. We plan to showcase the versatility of fruits and vegetables in both traditional and non-traditional ways. Our underlying goal is to be creative, have fun with our food and make it healthy and appealing to everyone. People should stop by and have a meal to find out what it's like to eat vegetables like meat," said Hall.

Rahul Khopkar, who formerly worked at The Gorbals, will helm the kitchen. A graduate of The Culinary Institute of America at Greystone, Khopkar developed a deep appreciation of farm-to-table practices while working at Archetype in Napa Valley. A subsequent internship at highly acclaimed Noma in Copenhagen broadened his horizons to the richness and versatility of vegetables, as well as non-traditional cooking techniques. Eating his way through Germany, Italy, India, and Australia, Khopkar picked up further inspiration for Ramen Hood's menu.

The Market is also preparing for the opening of Courage & Craft, a boutique wine, beer and spirits store, in addition to a beer and food counter from Golden Road Brewery, Knead & Co. Pasta + Market by Chef Bruce Kalman and a Spanish wine bar called Bar Moruno. The ongoing revitalization of the iconic food arcade has garnered numerous media accolades including being named of the "Hot 10" restaurants nationwide by Bon Appetit magazine in September 2014.

*Celebrating the cuisines and cultures of Los Angeles since 1917, the historic Grand Central Market food arcade (between Broadway and Hill Street at the base of Angels Flight) is an unparalleled eating and shopping experience showcasing the best local chefs, culinary purveyors and entrepreneurs. For more information visit [www.grandcentralmarket.com](http://www.grandcentralmarket.com) and connect with us @GrandCentralMarketLA or <https://www.facebook.com/GrandCentralMarket>.*

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