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BOKA INVIGORATES DOWNTOWN DINING SCENE

Sleek, contemporary, yet approachable, new restaurant aims to draw in urban neighbors and visitors

SEATTLE—(June 26, 2006)—The corner of Madison and First is now abuzz with an innovative restaurant that puts urban American cuisine on the map. **BOKA KITCHEN + BAR**, adjacent to the new Hotel 1000, combines sleek, contemporary design, a menu of **urban American food, handcrafted cocktails** and **new and old world wines**. The restaurant also serves as a culinary refuge for nearby condominium neighbors, local businesses and adventurous diners looking for a new favorite.

Chef Seis Kamimura, owner of Les Cadeaux Gourmets (now an e-commerce operation), and former chef-partner at Belltown's bada lounge, has devised an **urban American menu**. With a West Coast centric focus, it includes a selection of urban bites for sharing, and a choice of entrees for an extensive dining experience. Kamimura, who developed his expertise at restaurants like Spago Beverly Hills, focuses on combining pure ingredients to create unusual yet approachable results. BOKA's urban American cuisine comprises reinvented American favorites using honest, straightforward food concepts.

Urban bites – sized to encourage tasting and experimentation – include baby bite-size **Warm Dungeness Crab Cupcakes** with *crème fraiche frosting and saffron salt sprinkles*; **Duck & Waffles**, *confit of liberty duck atop pistachio mini-waffles, glazed cherries and black pepper*; and **Thai-Spiced Chicken Lollipops** with *green papaya salad and peanut sauce*.

Guests can transition into a main course with **Mission Fig Terrine** with *arugula salad, Gorgonzola dolce, walnuts and lavender honey* or **Sweet Corn Soup** with *eggplant caponata and chili oil*.

Entrees such as a **Fresh Wild Salmon S.P.O.V.** – *slow roasted with salt, pepper, olive oil and vinegar served over beluga lentils* – demonstrate Kamimura's ability to synchronize simple ingredients in perfect harmony. **Grilled Pork Chop & Apple Sauce** with *sweet and sour cabbage, white corn polenta and apple currant compote* stylishly satisfy the comfort food crowd while **Maine Lobster Primavera**, *a clever combination of fettuccine, summer squash, cherry tomato, fennel and pea nage* offers a delicious showcase of inspired seasonal ingredients. Those who crave a sweet finish can safely indulge in **Rocky Road Rage**, *molten chocolate cake, fluff cream, toasted marshmallow and marcona almonds*.

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Handcrafted cocktails and beverages, all chef-inspired, tantalize. From the classic to the clever, fresh flavors run the juicy gamut: experience an herbaceous **White Peach Cosmo** or an elegant, **Classic Manhattan**. For wine lovers, find new and old world selections, exceptional blends and varietals, and off-the-beaten-path offerings at BOKA.

Not to be missed is the **happy hour**, with drink and food specials. “Urban bites” and “urban eats” from the bar menu are 50 percent off. The “bites,” for example, bring two **Maine Lobster Croquettes with truffle aoli and Yukon potato** (\$5), or two **Pigs in a Blanket (BBQ pulled pork sliders, \$4)**, or **pine nut-accented Watermelon Gazpacho** (\$3). “Urban eats” deliver bigger servings, such as the **American Wagyu Burger with truffle fries** (\$12), and the **herb panko-crust and fontina-rich Mac ‘n Cheese** (\$5). Making “the hour” even happier, **well drinks are just \$4.75**, selected **draft beers, \$3**, and select red and white **wines by the glass are each \$5**. Hours are Monday to Friday from 3-6 p.m., followed by a late night happy hour from 10 p.m. – midnight.

BOKA is an acronym for “Bold Original Kitchen Artistry” said Kamimura. It offers guests the ultimate food and beverage destination with expert culinary staff and sincere, knowledgeable servers. Service includes lunch, dinner, late night, weekend brunch and seasonal patio dining.

Atmospherics at BOKA evoke verve and sophistication with the use of sensuous textures, organic and vibrant colors, and fluid shapes and spaces that include color backlighting in motion. Thoughtfully current, chic-sleek, and inviting, BOKA is proximal to everything downtown. Better yet, **“wired to serve” valet parking** makes it easy to come and go; the restaurant’s intelligent design creates a seamless guest experience.

With seating for 100, BOKA’s **interior presents many contrasts**. Reclaimed wooden barn board floors anchor a dining room with a compelling mix of materials and palette of black, grey and orange hues. This vibrant palette is punctuated by black granite tabletops in front-of-the-room while soft yellow brass tabletops soothe in the back of the room. All eyes gravitate to sculptures throughout the space, including artful handblown wineglasses inside wall-mounted shadowboxes and a showcase, lighted, sculpted glass bamboo feature created by **local glass artist J.P. Canlis of Canlis Glass**, capturing the restaurant’s modern but natural essence.

A cushy, curved corner of three booths partitioned by mesh curtains invites lingering with its upholstered mod, black patterned fabric and plush orange toss pillows. The curved bar’s zinc countertop is accented with brass rail work and black crocodile leather bumper. Dark wood cabinetry showcases bottles of wine, many of which are Washington and Oregon producers. Spectacular, everchanging multi-colored backlit walls of glass capture the attention of passersby. Seasonal patio dining facing First Avenue will be a coveted destination at BOKA, a prime people-watching spot. This heated, rail-partitioned patio accommodates 18.

Discover BOKA’s urban American cuisine at Madison and First in Downtown Seattle. Hours of operation are Monday – Friday, 11 a.m. to midnight; Saturday, 10 a.m. to 10:30 p.m.; Sunday, 10 a.m. to 10 p.m.; and weekend brunch 10 a.m. to 2:30 p.m. BOKA is open for lunch, dinner, happy hour, late night dining, and weekend brunch. Call 206-357-9000 or visit www.bokaseattle.com for more information.

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