Momoya SoHo Chelsea Now, Downtown Express, Manhattan Express, The Villager Newspapers: Momoya opens in SoHo 04 01 2022



FOOD, DRINK & NIC New brew

Lower Manha #StandWithU



Signal repairs

has a third location at 829 Elev-enth Ave. As a welcoming space providing a southing atmosphere, it is only fitting that White Noise Coffee opens a shop in the heart of the loud and fast-paced city. Led by owner, barista and en-trepreneur Vanesa Kim, White Noise Coffee Co. offers impec-pale craft coffee and a group. cable craft coffee and a grow-ing menu of breakfast and lunch options highlighting homemade and organic offerings, with light Asian influences. From the sounds of cups clinking, steam wands blasting, espresso beans grinding and every little con-versation in the store, the en-vironment of the shop is as the

name suggests.

BY MYRIAN GARCIA

in Hell's Kitchen. White Noise Coffee Co. has a third location at 829 Elev-

ith two successful loca-

an New Yorkers showed their support at a ceremony in bowling gro

mindful space that appeals to the senses in every form. A perfect oasis in the bustle of the city. The white two successful loca-tions in Brooklyn and Queens, White Noise Coffee Co. is celebrating the open-ing of its first Manhattan location white noise of a coffee shop is at the center of the founder, Vanessa Kim's vision for her business.

in town

White Noise Coffee Co. opens

cafe in Hell's Kitchen

Kim s vision for her business. Kim always dreamed of owning her own cafe after falling in love with the art of coffee making. In 2018, Kim convinced her parents to transform their Korean bodega in Flushing, Queens into a coffee shop. Thus, making this the first location of White Noise Coffee. Inspired by her father's values and Korean uberineine. Kim op-

and Korean upbringing, Kim op-erated White Noise with perfec-tion and quality. Staff and baristas are carefully trained to provide top-notch service to every order and customer. Additionally, White Noise roasts their own beans to ensure maximum flavor, freshness

and quality. White Noise's second location in Downtown Brooklyn also upholds such outstanding values to ensure the best coffee and other menu items for their guests. For more information, visit

whitenoisecoffeeco.com.





that showcases picture perfect ni-

giri and sublime foods highlight-ing the beauty of the vast array of dishes that make this cuisine

'Slices for **Devices'** comes to LES

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BY ESTHER WICKHAM

azzy's Pizza will join Back Market to host Slices for Devices on April 9. This event will allow custom-ers to exchange their old technology for pizza and cash, located at Zazzy's Pizza Lower East Side, from 12 to 6 p.m. This event is the perfect opportunity to reor-ganize your used tech in addition to getting some pizza and more.

"When I got the call asking if I wanted to do a 'slices for de-vices' event, I loved the concept and was immediately in. Now we're hoping to make it an annual event ahead of Earth Day.' Zazzy's Pizza co-owner Richie Romero said.

"We love working with brands like Back Market that believe in doing things that are great for doing things that are great for communities with the authentic players in the space. Between Zazzy's, New York Nico, Cugine and Lil Mo, it's a true New York event that helps the environment and brings value to consumers. What's not to be excited about?" said Mirrorball founder & CEO, Michael Blatter.

Back Market is partnering with Lower East Side Ecology Center for recycling options, and participants can get pizza and limited edition merch. More can be found by visiting slicesfordevices.com.

Momoya opens in SoHo New Japanese eatery offers traditional fare

BY ESTHER WICKHAM

apanese restaurant Momoya, by owner KwangHo Lee, opened a brand new location

Upon entering, guests are wel-comed into a soothing, zen and

in SoHo Wednesday, March 30. With Momoya from the original locations of the Upper West Side and Chelsea, this new loca-tion in SoHo offers a 12-seat pinewood sushi and cocktail bar on the first floor and velvet-covered banquettes on the second floor, banque

along with a window view of New York's most historic churches.

The menu will include an ar-ray of traditional Japanese cui-sine, as Chef Tetsuya Okuda creates special meals out of the kitchen. There will also be a sushi omakase menu exclusively at the sushi bar. One can have the Chef's Kai-

seki Tasting Menu (\$150), which incorporates seasonal hassun for appetizers; sashimi; owanmono

soup; takimono; Agemono, fried dish; Okuchi Naoshi; Sushi; and

Mizugashi for dessert! Japanese culture is prevalent throughout New York City, and Momoya SoHo allows guests to dine and eat in a contemporary, stylish and artistic setting. The two-level restaurant is surround-ed by windows, offering an unencumbered view of the bustle of the corner where Momoya sits. Inside is a serene scene of Japanese fare



so special. Momoya is located at 47 Prince St. To make a reservation, visit momoyanyc.com.

