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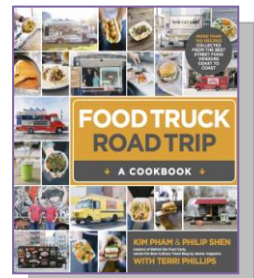
About US: ~Feed Your Curiosity w/ Japanese Comfort~

Tokyo Doggie Style Food Truck has been in operation since the spring of 2013, serving CIA alumnus Chef Keith Yokoyama's tasty creations of **Japanese fusion comfort food** -- a variety of dishes and specialty beverages that are "culturally authentic and culinarily unique." The menu includes from original Japanese fusion hot dogs (MUST TRY!), signature Yakiniku Philly Cheese Steak (most popular!), Rice Bowls, to such homemade craft drinks as Lychee Lemonade and Non-dairy boba milk teas. Special meal options (vegetarian/vegan/gluten-free) are also available.



In June 2014, Tokyo Doggie Style was named in the exclusive CBS Los Angeles' ranking series, "Best of LA", as one of **"The Best Food Trucks in Los Angeles"**. CBS LA recognized TDS for its "delicious and interesting" menu and friendly service*.

In November 2014, Tokyo Doggie Style is featured in travel cookbook, **Food Truck Road Trip--A Cookbook****. The book introduces recipes for two of popular TDS signature hot dogs -- "100% Homie Veggie Dog" (made-from-scratch vegetarian) and "Bacon Wrapped Hawaiian Terrier-ki dog" (a best-seller!).



Tokyo Doggie Style takes pride in quality food, and sincere, Japanese-style hospitality. Our mission is to bring our favorite flavors and friendly service directly to you!

* <http://bit.ly/CBSbest> (Jordan Schlecter, June 11th, 2014)

** [Food Truck Road Trip--A Cookbook: More Than 100 Recipes Collected from the Best Street Food Vendors Coast to Coast](#) by Kim Pham, Philip Shen and Terri Phillips (Massachusetts, Page Street Publishing, November 4, 2014)



About Chef: Chef Keith Yokoyama is a *sansei* (third generation) Japanese-American chef with a passion for casual and tasty Asian fusion street food. He studied hospitality and restaurant management in Los Angeles and completed his education at The Culinary Institute of America (C.I.A.) in Hyde Park, New York. Although formally trained, Chef Keith has a preference for casual comfort food creations over posh French cuisine or the zen of sushi. Throughout his career, Chef Keith has worked almost every position in the restaurant industry, from the back of the house to the front of the house. After graduating from C.I.A., his path took him into restaurant management in well-known corporate operations such as Disney Resorts, The Cheesecake

Factory, and California Pizza Kitchen. However, Chef Keith's enthusiasm forever lies in the kitchen and the food he creates. Tokyo Doggie Style's mobile kitchen has provided opportunities for him to travel his hometown and share his excitement for good Asian comfort food!

Visit us on Yelp: <http://bit.ly/tokyodoggiestyle>

Membership: Socal MFVA (Southern California Mobile Food Vendors Association)

