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Element Eatery Welcomes Rokaru Ramen, San Jeanetta’s Table and Little Easy as Food Experiences

The Madisonville food hall will open in late September

MADISONVILLE, Ohio (August 30, 2022) – Element Eatery, Cincinnati’s highly anticipated gathering space for foodies, families and friends, announces Rokaru Ramen, San Jeanetta’s Table and Little Easy as their next round of chef partners. Rokaru Ramen serves customizable ramen that brings together elevated Japanese flavors and textures. San Jeanetta’s Table blends the traditional with the trendy in elevated mac and cheese bowls. Little Easy, A Po’ Boy Shop, offers creole flavors straight from New Orleans, brought to you by BrewRiver Creole Kitchen.

“We are excited to welcome these three local restaurants to Element Eatery. Each one brings delicious versions of their own unique cuisines, and perfectly complement an already star-studded lineup. Rokaru Ramen shows us how delicious real, traditional ramen should be. San Jeanetta’s Table is a family-run business that serves soul food fusion with love. Little Easy serves classic creole flavors that aren’t common in our region,” says Tyler Troendle, managing director of AT Hospitality LLC, developer of the food hall.

Enjoy a signature bowl or build your own Japanese noodle soup at Rokaru. The tonkotsu ramen features a creamy pork broth topped with pork belly, nori, egg, mushrooms and more. Rokaru’s team uses the best ingredients they can find to ensure the soup is authentic and delicious.

“Personally, I love ramen, and I’ve been to multiple ramen shops on the west and east coasts. I thought it was a good thing to bring to the area. This is what real ramen should look like,” says Andrew Chan, owner of Rokaru.

San Jeanetta’s Table was named after chef and co-owner Dion Metts’ grandmother and features her classic mac and cheese recipe, elevated with unique flavor combinations. The sweet potato bowl features chicken and sweet potato pieces with a sweet potato glaze, and tastes like Thanksgiving in every bite.

“Being part of a community-based location is important to us. We want to be around families and people who want to enjoy something great. Like San Jeanetta herself, we love the idea of bringing people together,” says Tiffany Metts, co-owner of San Jeanetta’s Table.

Savor authentic creole flavors that can be difficult to find in Cincinnati at Little Easy. The iconic po’ boy bread is brought in from New Orleans, where Chef Michael Shields spent his first years working as a chef and learning the flavors. Their classic shrimp po’ boy begins with that iconic

bread, topped with cornmeal fried gulf shrimp, a white remoulade, house made pickles, lettuce and tomato.

“We’re looking forward to being part of this new and exciting concept where we can continue the BrewRiver philosophy of chef-driven food as we bring our po-boy focused concept to life,” says Joby Bowman, owner of Little Easy.

To learn more about each food experience, visit their individual websites: [Rokaru Ramen](#), [San Jeanetta’s Table](#) and [Little Easy](#), from the BrewRiver team.

Follow along with the dining destination on Instagram, Facebook and Twitter @ElementEatery as the team counts down to opening day, coming in late September 2022. For more information, visit [element-eatery.com](#).

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About Element Eatery

Element Eatery is distinctly Cincinnati while offering new and ever-evolving culinary experiences to all guests. Located in Madisonville, OH, guests will find what they’re looking for, whether that’s a quiet space to meet with a colleague or the next Friday night hangout for the friend group. Element Eatery hosts eight varied food experiences, so guests enjoy incredible food in an inspiring, 34,500 square foot space with seating for more than 400 inside, and 150+ on three outdoor terraces. The eatery is designed by Gresham Smith and built by Skanska USA. Both firms worked on the 5th & Broadway project in Nashville that houses The Assembly, Nashville’s newest food hall. Element Eatery is managed by AT Hospitality LLC.