

○ QUICK FACTS

AREAS TARGETED:

Arlington, Tysons Corner, Falls Church,
Fairfax, Reston and Vienna, VA

SIZE REQUIRED:

1,000 - 2,500 SF
2nd generation restaurant

WHAT IS MIAN TASTE?

Named after the Chinese word for “noodle,” MIAN serves authentic Sichuan-style noodles and traditional dishes in four lively locations across Southern California. An homage to the distinctly delicious (and tongue-numbing) cuisine of China’s Sichuan Province, our menu is anchored by the bold, pungent, and spicy flavors for which the region is known and revered.

MIAN is the brainchild of James Beard Award nominated Chef Tony Xu, who rose to culinary fame with the opening of his first restaurant, Chengdu Taste, in the San Gabriel Valley in 2013. After a pivotal review from the late Los Angeles Times restaurant critic Jonathan Gold, Chengdu Taste went from a locally popular eatery to a bustling sensation for destination diners, and Xu became largely credited for popularizing and ushering in a broader understanding of Sichuan-style cuisine in Southern California. He and his team opened the first location of MIAN (a more casual offshoot of Chengdu Taste) in 2016 to much of the same critical acclaim, receiving another glowing review from Gold and earning a Michelin Bib Gourmand.

Five years later, our MIAN family – which includes a team of tight-knit chefs who have been mentored by Xu – continues to offer a gateway to authentic Sichuan-style food for customers across the U.S. We look forward to welcoming you in and introducing you to flavors that you’ll crave for a lifetime.

Learn more: <https://miantaste.com>

○ CONTACT

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SEEKING NEW LOCATIONS

