

# MEET CHEF ADAM DULLE

## YouYu Executive Chef



While growing up in Cincinnati, Chef Adam Dulle spent his childhood summers running lemonade and hot dog stands. His entrepreneurial spirit and love of food led to a career that has taken him to top kitchens across the country - and now it has brought him back to Cincinnati.

Chef Dulle has always been driven by a passion for hard work, creativity – and food, thanks in part to his mother's prowess in the kitchen. This inspiration led Chef Dulle to start his culinary career at just 15 years old as a dishwasher at Mio's. Chef Dulle then moved to Pizzelli Pizzeria, where he quickly advanced through the ranks to General Manager. Next was a move to Portland, Oregon, where he learned skills as a pasta maker at Pastini Pastaria and Sizzle Pie. An opportunity to open a new restaurant led him to Reno, NV. This entrepreneurial experience deepened his understanding of what it takes to launch a successful eatery, but the kitchen kept calling him back. Working with Chef Mark Estee at Liberty Food and Wine Exchange, he created high-quality, locally sourced products for the Reno and Lake Tahoe area.

Chef Dulle moved back to Cincinnati and took over as the Executive Chef at Boca Restaurant Group owned restaurant Nada. There he learned the ins and outs of Latin cuisine in an up-scale dining environment. Chef Dulle always had a passion for Asian cuisine working with rice at a young age as it was a staple in his household. Crab Rangoon still is one of his favorite dishes to make and eat. His love for Asian cuisine pulled him from Nada and brought him to YouYu. Working closely with his staff and learning much about the different variations of Asian cuisine. Chef Dulle is a patron to many of the local Asian Restaurants in Cincinnati and has used what he's learned from frequent dining to create this exciting new menu.



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