

Client: Kye's

Outlet: Eater LA

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Unique visitors per month: 149,122



Superfood Holistic Kye's Is Devouring Santa Monica

Thursday, September 4, 2014, by [Susan Stapleton](#)



[Photos: Kye's]

Get your one-of-a-kind holistic dining experience this fall when **Kye's** opens in Santa Monica. Owner **Jeanne Cheng**, who holds degrees in both traditional and holistic medicine, teams up with executive chef **Kevin Kathman**, a **French Laundry** alum, for this culinary flavor explosion.

Expect to find "wholesome, flavor-forward cuisine" touching on a number of diets, covering vegan to Paleo and everything in between.



The menu here features "global influences," highlighting Kye's **KyeRito**, a combination of a wrap and a roll. Look for locally-sourced ingredients such as grass-fed beef and house-smoked wild salmon as well as Chinese yam, farm fresh

vegetables and goji berries. Kye has a patent-pending "slip wrap" technique that keeps each nutrient-rich KyeRito fresh and crisp.

The menu doesn't stop there. Superfood-inspired salads, desserts, smoothies, and house-made beverages blended with herbs, spices, and sauces also keep the vegetarian, vegan, gluten-free, Paleo, macrobiotic, and raw options dieters in mind.

This 1,200-square-foot restaurant will be more of a grab-and-go concept with room for 20 to sit. Plan on it opening for breakfast, lunch and dinner from 7 a.m. to 9 p.m. daily with free parking at the rear.