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## Sushi Maki's Abe Ng Named Ultimate CEO By the South Florida Business Journal

**CORAL GABLES, Fla.** [September 2, 2014]— The accolades keep piling up for Sushi Maki and it's not just about the food.

On Thursday, Sept. 11 the South Florida Business Journal will honor Sushi Maki CEO Abe Ng as the Ultimate CEO for the restaurant and hospitality industry. The award recognizes top CEOs in Miami-Dade, Broward and Palm Beach counties for their expertise, leadership and community involvement.

Ng will stand alongside fellow Miami-Dade County honorees and local stalwarts of business and community such as Dr. Paul Ahr, Camillus House; Alberto Dosal, Dosal Capital LLC; Sanford Horowitz, Goldstein Schechter Koch; Edward Joyce, North Trust Bank; Carlos Migoya, Jackson Health System; Alberto Santalo, CareCloud Corp.; and Matthew Whittman Lanzenby, Whitman Family Development.

"It's humbling, and at the same time validating," said Ng, 40. "It's not everyday that you're honored by your peers and placed among a group of people who have achieved so much professionally and personally."

Ng, a Palmetto High and Cornell University grad, is part of a family that opened the Canton chain of Chinese food restaurants locally in the mid-1970s. In 2000, Ng and his family launched Sushi Maki when he was just 27. The company started with one sushi bar and today operates 16 locations including five full-service restaurants and sushi kiosks. The locations include Miami International Airport; Hollywood-Fort Lauderdale International Airport; University of Miami; Florida International University; Sun Life Stadium; American Airlines Arena; and six Whole Foods Markets in Miami-Dade and Broward counties with three more on the way.

"The key to our success started with investing in the community, giving back and being a mentor to other businesses," Ng said. "In Miami, like a lot of cities, word gets around. If you're good person or not, people know and people talk. Treating people with kindness and respect are key drivers to success."

Under Ng's leadership Sushi Maki has garnered almost as much praise for its leadership and management as it has for its cuisine. The chain was named "Minority Business of the Year" in 2011 by the Greater Miami Chamber of Commerce, and recognized as a finalist in 2011 for "Business of the Year" by the South Florida Business Journal. Both the Miami Herald and the South Florida Business Journal honored Ng as a young achiever for their "20 Under 40" and "40 Under 40" awards, respectively.

Yet the successes in the front office haven't overshadowed the company's accomplishments in the kitchen, Ng says. In August, TravelersToday.com ranked Sushi Maki's Miami International Airport

location as #2 in its list of the “5 Best Airport Restaurants In the Country.” The company is also the first and only sushi chain in the United States to earn the coveted Marine Stewardship Council Certification for sustainable seafood.

“What this all comes down to really is how much our customers like our food and our service,” he said. “If they aren’t satisfied, coming back and telling their friends about their positive dining experience, the awards don’t mean anything.”

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### **About Sushi Maki**

Founded in 2000, Sushi Maki is South Florida’s award-winning leader in Japanese cuisine, offering premium-quality fare and relaxed dining atmospheres in South Miami, Coral Gables, Palmetto Bay, Brickell, Kendall, and Miami International Airport, as well as delivery, online ordering, and diverse catering options. Sushi stations, kiosks, and storefronts can be found in Whole Foods Markets, the Univ. of Miami, Florida Int’l Univ. and the Hollywood-Ft. Lauderdale Int’l Airport. Passionate about providing the freshest and finest quality sushi, Sushi Maki maintains uncompromising standards while putting a modern spin on the traditional sushi experience. Always environmentally aware, Sushi Maki is the first sushi chain in the United States to earn Marine Stewardship Council (MSC) certification, sourcing seafood from sustainable fisheries and promoting responsible ecological harvesting habits.

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