

A Design Enthusiast's Guide to Metro Phoenix



Great design and delicious food go hand in hand. We combine the best contemporary cuisine with the hottest contemporary design and designers in the quintessential guide for metro Phoenix. This guide featuring, innovators in design and the best places in town to find furniture and accessories for your home or office, also includes the slow-food movement and its impact on the Metro Phoenix restaurant scene. See which aesthetically-pleasing eateries have responded to this environmental trend in both design and cuisine.

From the team that brought you kontakt and ignite magazine, the design and restaurant/nightlife world collide.

**5 x 7 “Pocket-size” guide is a proven format
which users will reference year round.**

Editorial Features

- Neighborhood profiles and maps
- Profiles on designers, restaurants and retail stores
- Broken down by region
- Listings of restaurants, nightlife, galleries, designers and showrooms
- Coverage of cultural venues and hotels
- PCDF Preview, exhibitor list, map and schedule of events

Why the Design & Dine Guide?

The Design & Dine guide is a comprehensive advertising option promoted through free distribution, event participation, a dedicated web site and social media interaction (including Yelp integration).

Each advertiser will receive:

- Advertisement in Design & Dine Guide
- Listing in reference section with description
- Extended description and photo gallery on web site
- Full banner and 125 block ad on web site
- Indexed listing with link to your site

Sample story from guide.



Ipppei Japanese Bistro

To most Americans, Japanese fare consists of edamame, sushi and sashimi. The haute cuisine style called robatayaki is teaching people Japan also has a venerable tradition of grilling.

Roka Akor brings the combination of thoughtful design and contemporary robatayaki cuisine to Scottsdale. Designed by Noriyoshi Muramatsu in collaboration with Tokyo based firm Super Potato, the robata grill is the centerpiece of the restaurant. Diners can sit around the open charcoal grill in the robatayaki tradition of preparing meals in full view.

The restaurant's interior features wooden slats lining the walls and windows beginning at the floor and extending over the ceiling like a canopy, while mud accent walls molded in an organic pattern give the illusion of being carved from the ground. The combination of the mud walls and reclaimed elm tables contribute a warm, rustic quality to the contemporary atmosphere.

Listed in award-winning counterpart in London, Roka Akor features the Shochu Lounge and Bar. If the robata grill is the restaurant's centerpiece, the Shochu Lounge is the crown jewel. Much like robatayaki, shochu is a Japanese tradition catching on in the US. It is a vodka-like distilled spirit dating back to the 14th century. The Shochu Lounge offers a myriad of shochu tonics. The signature detail is the crystal clear ice made from purified water and carved from blocks into miniature icebergs chilling every drink without excessive dilution.

A friendly staff serves the exceptionally prepared food with as much attention to presentation as mouth-watering flavor. Some of the menu's highlights include the Butanifish Tanki, Black Cod and the spectacularly large Madagascar Prawns. In addition to the grilled delights, the selection of sushi and sashimi is unique with inventive combinations like the Age Wabai Gani roll featuring soft-shell crab, cucumber, lemons and chili mayonnaise.

Roka Akor takes the bar for Japanese haunts in the Valley. It looks like we're all turning Japanese and we love it.

Expanded Distribution

45,000 guides are distributed

- All current *kontakt* locations
- Borders Bookstores
- Scottsdale Culinary Festival
- PCDF show for 2000+ attendees
- AIA Home Tour
- Top Architectural & Design Firms
- AIA, IIDA, IFDA and ASID members
- Design Centers in Phoenix, Las Vegas and Los Angeles
- Advertiser showrooms

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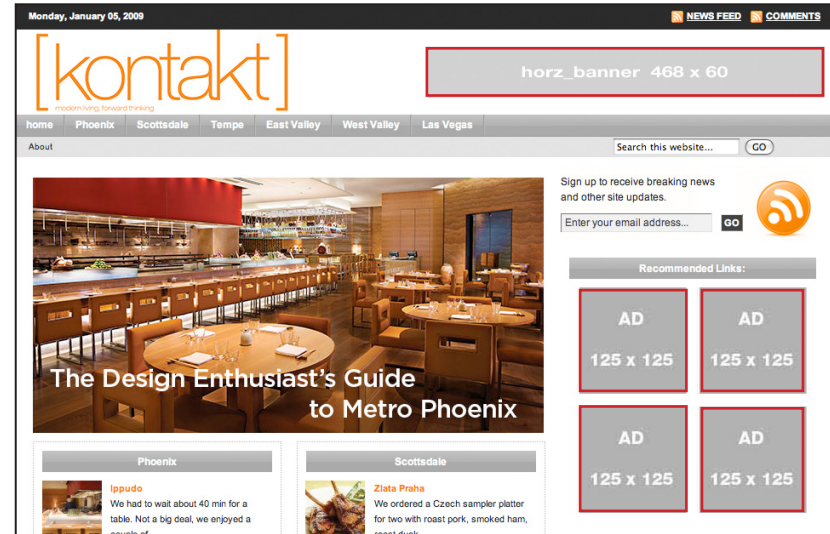
Full-page ad: \$1200

Two-page spread: \$2000

Ad close: March 25, 2009

Space Close: March 31, 2009

Reserve your space today. Contact Don Crossland at don@kontaktmag.com or 602-770-7399.



Monday, January 05, 2009

NEWS FEED COMMENTS

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Recommended Links:

AD 125 x 125 AD 125 x 125

AD 125 x 125 AD 125 x 125

The Design Enthusiast's Guide to Metro Phoenix

Phoenix

Ippudo We had to wait about 40 min for a table. Not a big deal, we enjoyed a couple of...

Subtle Tea Very cool spot for us non-coffee drinkers that still like the coffee shop vibe. There...

Lola Tapas One of the few Spanish tapas restaurants in metro Phoenix. The seating is bend-style...

More Phoenix Locations

Scottsdale

Zlata Praha We ordered a Czech sampler platter for two with roast pork, smoked ham, roast duck...

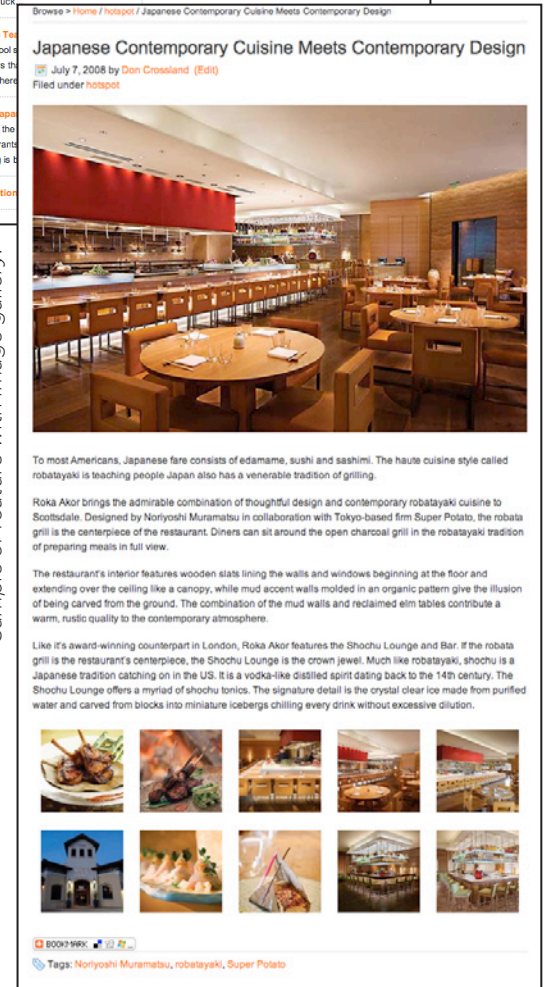
Subtle Tea Very cool s... drinkers th... vibe. There...

Lola Tapas One of the restaurants seating is t...

More Scottsdale Location

Home page with banner and block ads highlighted.

Sample of feature with image gallery.



Browse > Home / hotspot / Japanese Contemporary Cuisine Meets Contemporary Design

Japanese Contemporary Cuisine Meets Contemporary Design

July 7, 2008 by Don Crossland (Edit)


Filed under hotspot

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BOOK? PRESS? TAGS? 

Tags: Noriyoshi Muramatsu, robatayaki, Super Potato

Demographics

Male	47%
Female	53%
Single	33%
Married or living together	67%
21-29	26%
30-39	30%
40-49	18%
50 and over	25%
Median Age	35
College or higher	78%
Post-Graduate Degree	32%
Average Household Income	\$182K
Percentage Above 85K	61%
Homeowners	67%
Average House Value	\$460K
Above 300K	43%

***kontakt* readers take action**

Visited an advertiser's website?	82%
Visited a store/showroom?	52%
Cut out an ad?	37%

Dining out

Dine out at least once a week.	95%
Dine out three or more times a week.	61%

Travel

Travel domestically over three times a year.	89%
Travel internationally at least once a year.	45%
Stay seven or more nights in a hotel annually.	77%

Source: kontaktmag reader survey completed August 2008.

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