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## Landmark restaurant Katana up for sale in Wilkes-Barre



WARREN RUDA / THE CITIZENS' VOICE PMJ of Clarks Summit is asking \$400,000 for Katana in Wilkes-Barre, which includes the equipment, liquor license and all the assets associated with the business.

WILKES-BARRE — Katana, a landmark Japanese restaurant in downtown Wilkes-Barre for more than 24 years, is for sale as the owners approach retirement age.

PMJ of Clarks Summit is asking \$400,000 for the restaurant.

That includes the equipment, liquor license and all the assets associated with the business, said Daniel Haggerty, president of PMJ.

Haggerty emphasized that Katana is not closing and the restaurant has been successful and profitable.

Since the restaurant opened in 1992, it has expanded twice to accommodate increased volume and has a number of loyal customers. The owners are now exploring some options as they approach retirement age, he said.

“They’re exploring a potential sale,” Haggerty said. “It’s definitely business as usual until they find the right buyer.”

Katana is owned by three partners, husband and wife Takeshi and Teresa Ei and their partner Naoto Suzuki.

Takeshi Ei, a chef with more than 45 years of experience with Japanese cuisine, is 69 and Teresa Ei said she will turn 62 next week.

Teresa Ei said they wanted to put the restaurant up for sale to get a feeling what their options are going forward.

They formerly leased the space at 41 S. Main St. in Midtown Village from Humford Equities. They have been leasing from Insalaco Development Group since it acquired Midtown Village from Humford Equities in 2014.

“It’s going to continue to be business as usual,” Ei said. “Nothing is going to change as far as the hours of operation or anything like that.”

Ei said they would only sell if the right buyer comes along. She added it’s sad because they have been located downtown for so long.

The restaurant has 24 employees and is known for its five separate dining areas with hibachi tables and sushi bars.

When the restaurant first opened in June 1992, customers liked the idea of having a chef theatrically cook a meal in front of them and eating sushi, tofu, seaweed and other Japanese food. Since then, the restaurant has built up a loyal clientele and has received many awards as one of the area’s favorite ethnic restaurants.

“We have so many loyal customers. We’re devastated, but we would sell if we get the right person,” Ei said, adding the price would include the recipes. “We are grateful to all our loyal customers over the years, enabling us to have a great business there. It has been a pleasure serving them.”