

To: Lesley Groff [REDACTED]
Cc: [REDACTED]
From: Huang, May
Sent: Mon 11/24/2014 5:45:43 PM
Subject: Fwd: Dinner Nov. 30th From Yoki

hi Lesley:

Martin also has a keycard.
unfortunately Harvard University administrative employees don't work on weekends.
Martin's students and postdocs are always hanging around
so maybe Martin could ask one of them to set up tables.
the tables are on wheels
thus can be rolled into our seminar room
which has an dry erase board on one wall
and chalk boards on another wall
and a powerpoint projector.

here in our kitchen we have some plates, glasses, silverware
that are used daily by the students/postdocs
but they're likely to be dirty
so i recommend bringing plates, glasses, silverware, wine bottle opener, everything.

Begin forwarded message:

From: Lesley Groff <[REDACTED]>
Subject: Re: Dinner Nov. 30th From Yoki
Date: November 24, 2014 at 12:19:54 PM EST
To: Martin Nowak <[REDACTED]>
Cc: [REDACTED] <[REDACTED]>, [REDACTED] <[REDACTED]>
<[REDACTED]>

Thank you for the below! [REDACTED] and [REDACTED], you should call Yoki before Thanksgiving! Give them the heads up again for this dinner.

[REDACTED], [REDACTED], you also must order a birthday cake for Larry Summers from Finale...Place the order on WEd. Nov. 26th! Order the Gluten Free Dark Chocolate cake! Have them write Happy Birthday Larry (or you can ask Jeffrey if he would like it to say something different)
One of you will have to pick up the cake on sunday Nov. 30th as they do not deliver!!

May, who will be the contact for this dinner party on Martin's end? Who will set up tables? Are plates, glasses and silverware provided by the school or is it something [REDACTED] and [REDACTED] need to have brought in?

[REDACTED], [REDACTED]...what does Jeffrey want served beverage wise? Will he be offering wine? You two need to have a discussion with Jeffrey on this.

We have a key card to Martin's office... [REDACTED], can you take it with you when you go to the island?

On Nov 24, 2014, at 12:01 PM, Huang, May <[REDACTED]> wrote:

hi Lesley:
sorry i'll be out of town that weekend.
will one of Jeffrey's assistants be available to let caterers and guests in/out of the building?
(we're in commercial space which is always locked after business hours with access via proximity card only.)

when i called Yoki last month they said:
sushi, rolls, sashimi can be arranged on large buffet platters if requested.
can choose a la carte and/or "chef's choice" of sushi, rolls, sashimi.
for George (vegan) can request a separate plate without animal products (eggs, milk, cheese) and gluten free soy sauce.
they suggested to order everything several days in advance then call/confirm day before.

birthday cake?
Finale bakery
<http://www.finaledesserts.com/bakery/menu.php>
has interesting flavors.
i like Ultimate Chocolate and Tiramisu and Key Lime & Coconut.

the Harvard Square location
(30 Dunster Street Cambridge)
which is within walking distance to Martin's institute
is open on Sundays 12:00pm-11:00pm
such that one of Jeffrey's assistants could walk-in to pick-up whatever round cake(s) are in stock.

larger (rectangular) sheet cakes
in more traditional flavors
(for example chocolate or white cake with chocolate or white frosting)
must be ordered in advance from the Pastry Kitchen location (9 Travis Street Boston)

<http://www.finaledesserts.com/bakery/contact.php>

with request to pick up Sunday
at the Harvard Square location.
can also (in advance) request "happy birthday" message
to be written with icing on the cake.

Begin forwarded message:

From: [REDACTED] <[REDACTED]@[REDACTED]>
Subject: Re: Dinner Nov. 30th From Yoki
Date: November 24, 2014 at 11:12:17 AM EST
To: Lesley Groff <[REDACTED]@[REDACTED]>
Cc: [REDACTED] <[REDACTED]>, Martin Nowak
<[REDACTED]>

Understood, thank you Lesley!

Sent from my iPhone

On Nov 24, 2014, at 10:56 AM, Lesley Groff <[REDACTED]> wrote:

Hi [REDACTED] and [REDACTED]...Dinner on Nov. 30th will be held at Martin Nowak's Institute. You need to order the food for the dinner from Yoki. Jeffrey asked that Joi Ito provide the list of what should be ordered...below is Joi's suggestions. I have also given you suggestions from Martin's assistant, May Huang. I have already called the restaurant and confirmed they will be open and available to deliver on Nov. 30th. I think you should call and discuss this large order with them on Sat. Nov. 29th so they are VERY aware that you will be placing an order and need it all delivered, set up, plates, silver ware, etc on Sun. May 30th... I have included May on this email in case you need to discuss anything with her. May, will you be the contact for this event? Dinner is to begin at 8pm. The Insitute's address is below.
[REDACTED] and May, please confirm receipt of this email.:

May: [REDACTED]

Martin Nowak's Institute
1 Brattle Square, Suite 6

<http://yokirestaurant.com/Menus.html>

Joi Ito's Suggestions

Yoki Mountain x 2
Tuna Tataki x 2
Nama-Harumaki x 4

Sushi Sashimi Combination Deluxe x 4
Fried Chicken Wings x 2
Edamame x 2
Yakitori x 4
steamed Shumai x 4
Chicken Pad Thai x 2
Shrimp Fried Rice x 2

May's Suggestions:

their sashimi is really fresh. large thick slices. with bowls of rice on the side. (but i think many people prefer nigiri over sashimi.) from the sushi a la carte page i usually get tuna, yellowtail, salmon, mackerel. all of the raw maki rolls are good. when i called the restaurant they said they can put everything on large platters. the seaweed salad is also good. yakitori (appetizer page) is good - bbq chicken on skewers.