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TOP STORY EDITOR'S PICK

These 19 new restaurants are coming to the Tulsa area soon

Sep 16, 2024

By James D. Watts Jr.
Tulsa World Scene Writer

Daigoro, Rizzo's

The name that Philip and Danielle Phillips chose for their new restaurant on Riverside Drive is one that is freighted with meaning that might escape most people.





Daigoro is a new pan-Asian fusion restaurant that is projected to open in mid-December at 1924 Riverside Drive.

Daniel Shular, Tulsa World

“I’ve always been a huge fan of the (Japanese manga) series ‘Lone Wolf and Cub,’” Philip Phillips said. “It’s about this warrior named Ogami Itto, who has to care for his infant son as he goes about trying to avenge his family.”

Lone Wolf is the name the Phillipses selected for the food truck they started in 2012, serving what became known as their signature banh mi sandwiches and kimchi fries. Lone Wolf Banh Mi later opened a brick-and-mortar location in the Tulsa Arts District, while a second concept, Chicken and the Wolf, operates out of the Mother Road Market and a standalone restaurant on 11th Street, across from the University of Tulsa campus.

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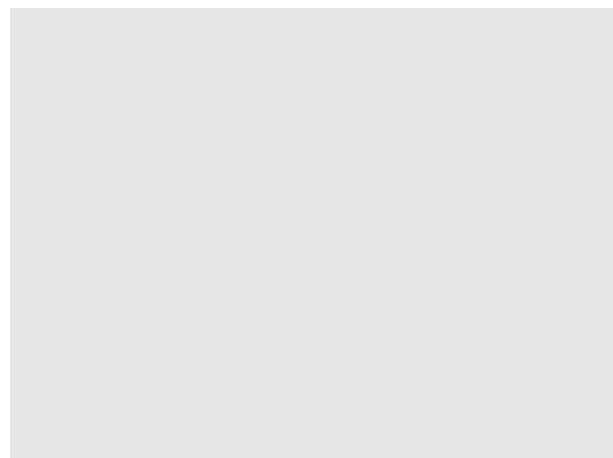
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The “Cub” in “Lone Wolf and Cub” is named Daigoro. “It means ‘the fifth son,’” Phillips said, “and as this is our fifth operation, we thought it was the perfect name.”

Daigoro is currently under construction in what was once home to The Blue Rose and later Sand Bar, at 1924 S. Riverside Drive.

Phillips said the new restaurant will feature “pan-Asian fusion” that will also draw influences from some of the cutting-edge Asian restaurants throughout the country, along classic American steakhouses and Texas barbecue.

“What we’re focusing on is more about different techniques than a specific style of cuisine,” he said. “We’re going to be using traditional woks, as well as a charcoal grill, lots of vegetable dishes, all to bring flavor profiles



Danielle and Philip Phillips are the owners of Chicken and the Wolf, as well as Lone Wolf Banh Mi and the soon-to-open Daigoro.

Stephen Pingry, Tulsa World Archive

we've experienced around the country that we haven't found in Tulsa."

Daigoro will also feature a bar program that focuses on Japanese-made whiskeys, and a wine list heavy on French vintages.

It will also be the first concept by the Phillipses that will be a full-service restaurant.

"Everything we've done up to now has been counter-service," Phillips said. "I've worked in fine dining restaurants around town, but I've always been in the kitchen. So getting into the customer service aspect is pushing us out of our comfort zone a bit. But we know how we like to be treated when we go out to dinner, and we're going to work to make sure that our customers get the sort of service we would want to have."

Phillips cited acclaimed restaurants such as Nobu, where chef Nobu Matsuhisa's combines Peruvian and Japanese flavors; Uchi, the sushi-based concept by James Beard Award-winning chef Tyson Cole that started in Austin, Texas; and Kumiko, the Chicago "dining bar" that combines unique craft cocktails using Japanese spirits with innovative tasting menus, as some of the inspirations for Daigoro.

The restaurant is projected to open in mid-December, along with another concept, Rizzo's, which will take over the old Yard Bar area adjacent to the Daigoro location. This will offer St. Louis-style pizzas, with their cracker-like crusts.

However, one of the distinctive ingredients of St. Louis-style pizza will not be on the pizzas that will come out of the Rizzo's ovens.

"We aren't going to be using Provel," Phillips said, laughing. Provel is a processed cheese product that is unique to St. Louis and its vibrant Italian community. "We love the crispy thin crust, but no one in our family likes Provel. So we'll be using a blend of mozzarella and Provolone."

He added that the menu will include a lot of classic pies, along with a few that will allow Phillips to experiment with less traditional toppings.

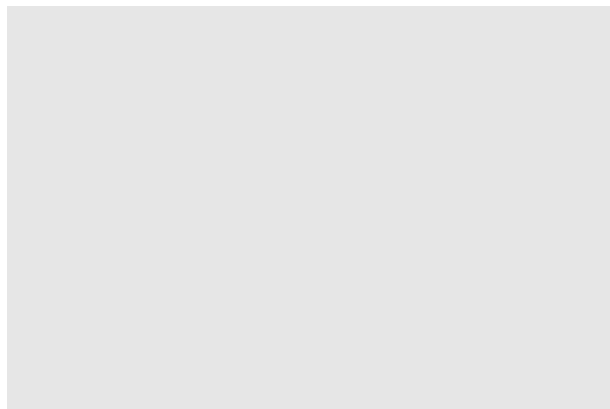
Other restaurants that are scheduled to open in the coming weeks and months:

Tucker's Onion Burgers, coming to 7392 S. Olympia Ave., in the Tulsa Hills Shopping Center

Tucker's is one of the concepts developed by the Oklahoma City-based Good Egg Dining group, serving up its version of the famed Oklahoma onion burger that was born in El Reno during a strike by railroad workers, flourished during the Great Depression and recently has come to national prominence thanks to hamburger advocate George Motz.

Tucker's currently has four Oklahoma City locations, one in Norman and plans to open its first Tulsa restaurant in December. The menu has onion burgers with one, two or three beef patties, as well as turkey and Impossible onion burgers, a chicken sandwich called the Tucker's Clucker, a single salad, milkshakes and lemonades.

tuckersonionburgers.com



Cheever's Cafe, coming to 1345 E. 15th St.

Cheever's Cafe is the flagship restaurant of the Good Egg Dining Group, offering a menu of "comfort food classics," such as chicken-fried steak, shrimp and grits, molasses-roasted chicken breast and Italian sausage rigatoni.

The Tulsa location, which is also expected to open in December, will feature the same menu as the Oklahoma City restaurant, which offers brunch, lunch and dinner, along with full bar service.

Rise, coming to 2052 Utica Square

The Dallas-based Rise, which specializes in savory and sweet souffles, has been touted as coming to Utica Square for more than a year. Chris Florczak, CEO of the Risen Restaurant Group, said the restaurant should open before the end of September. Hours for the restaurant will be 11 a.m.-9 p.m. Sunday-Thursday and 11 a.m.-10 p.m. Friday-Saturday. risesouffle.com

City Hall Steakhouse, coming to 123 Main St., Jenks

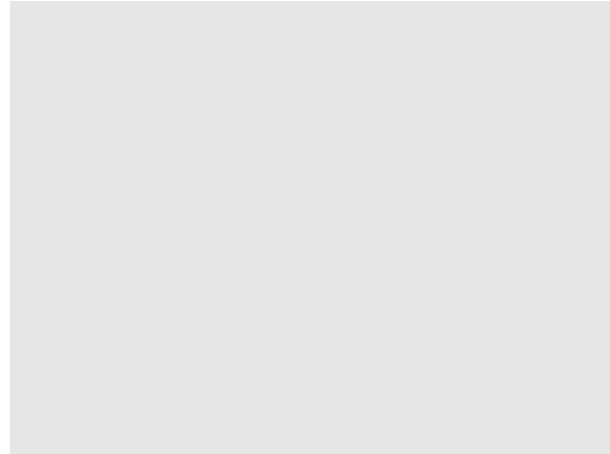
This McNellie's Group concept will occupy the building that served as Jenks' city hall during the 1960s, hence the name. The menu created by the company's executive chef, Ben Alexander, pays homage to traditional American steakhouse fare, as well as offering seafood, chicken and pasta dishes.

City Hall's wine list features prominent California and European producers, plus a curated selection from smaller vineyards.

The cocktail program puts a spin on classics, including a smoked Old Fashioned and a freezer martini, as well as such country club cocktails such as the whiskey sour and the Long Island iced tea.

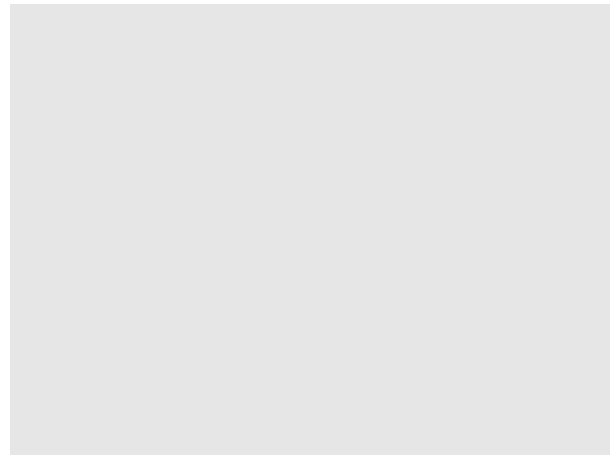
A double meat onion burger with cheese, grilled jalapeños and pickles added is seen at Tucker's Onion Burgers in Oklahoma City. A location is planned to go in the Tulsa Hills Shopping Center.

PAUL B. SOUTHERLAND, The Oklahoman



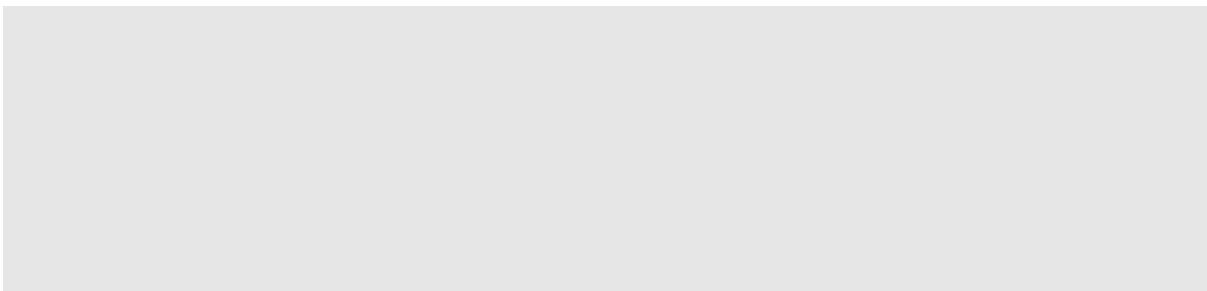
Cheever's chicken fried steak, topped with jalapeño cream gravy and served with garlic red-skinned mashed potatoes, is one of the signature dishes at Cheever's Cafe. The restaurant, which opened in Oklahoma City in 2000, will come to Tulsa's Cherry Street in December.

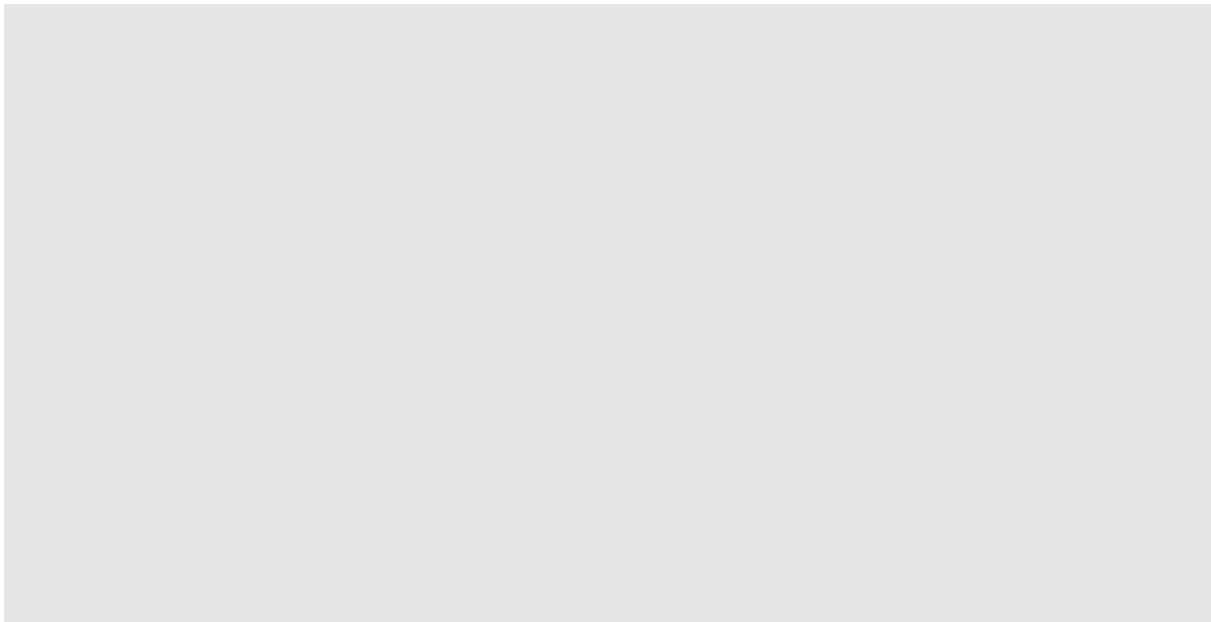
Courtesy, Choate House



Rise, a new soufflé restaurant at Utica Square, is expected to open by the end of the month.

Daniel Shular, Tulsa World





A chocolate souffle is one of the dessert offerings from Rise. The Dallas-based restaurant will open its first Oklahoma location later this month in Utica Square.

Courtesy, Courtney Perry

Designer Duvall Atelier created a casual, yet sophisticated atmosphere ideal for business dinners, anniversaries, celebrations and family gatherings. A private dining room, which can accommodate up to 15 guests, has been made out of an old bank vault.

City Hall Steakhouse is projected to open by mid-October. cityhallsteak.com

First Watch, coming to the Shops @ St. James, 81st Street and Highway 169

First Watch, a national chain of breakfast and lunch eateries, first showed up in Tulsa in 2004 with locations at 81st Street and Lewis Avenue and 68th Street and Memorial Drive. Both locations shuttered without notice in 2021, although some former employees tried to keep the First Watch spirit alive by rebranding the Lewis location as DayBreak Cafe, although it closed in 2023.

The First Watch coming to the Shops @ St. James will actually be the second revived First Watch in the area; a Broken Arrow location opened a while ago. The Tulsa restaurant is scheduled to start serving breakfast and brunch Sept. 23.

Hatch Early Mood Food, coming to 1503 E. 15th St.

Another outlet of an Oklahoma City company (Provision Concepts), Hatch Early Mood Food is still scheduled to open some time in early 2025. A new building is being constructed to house both Hatch and another of the group's concepts, Riserva Bar + Tapas, a family-style concept focusing on Mediterranean flavors, with a wine list featuring more than 100 labels.

Sapori, just opened at 1344 E. 15th St.

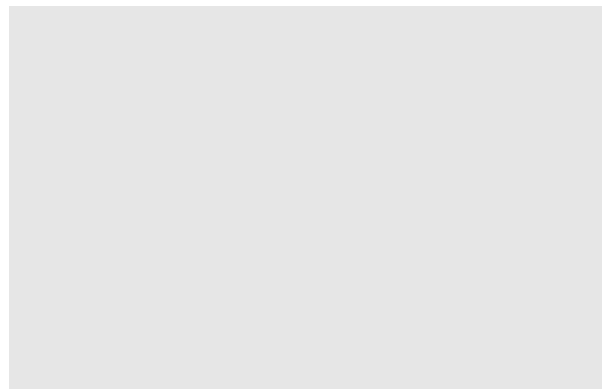
Longtime Tulsa restaurateur Al Hashemi has taken over the former Tucci's Italian Restaurant and remade it into Sapori, the Italian word for "flavors." It will feature Italian cuisine but will draw from a broader spectrum of flavors of the Mediterranean, with items such as a lamb ragout, and arancini (fried balls of risotto) served with saffron cream.

Sapori officially opened Sept. 13-14, offering

lunch and dinner service, as well as brunch on Sundays. [facebook.com/saporitulsa](https://www.facebook.com/saporitulsa)

Ava June, coming to 1501 E. 15th St.

Pastis Hospitality, a division of GB Provisions, purchased both of James Shrader's restaurants at the corner of 15th Street and Peoria Avenue, and earlier this year transformed the old Prairie Fire Pie into LoFi, the wine bar and lounge that happens to serve exceptional pizzas and a number of other intriguing and tasty dishes.



Saponi, a new Italian restaurant at 1344 E. 15th St., has officially opened.
Daniel Shular, Tulsa World

The group's plans for what had been The Palace Cafe is to turn the space into a modern brasserie called Ava June. "The goal is to have something just like what you would find in a neighborhood brasserie in France — not an Americanized caricature playing Edith Piaf all day," said Trevor Tack, executive chef for GB Provisions. "Think elevated coffee and breakfast service in the morning, moving seamlessly into lunch, and then dinner (in an atmosphere that is) not stuffy, but fun and energetic with class."

Ava June will have a menu featuring influences from Alsatian cuisine, from a raw bar and seafood towers, to a robust pastry and dessert program. It will also have a wine list curated by Noah Bush, and a private dining for special pried chef's tasting menus. Ava June is projected to open in spring 2025.

Don't Stress Meowt, coming to 5203 S. Sheridan Road, in the Farm Shopping Center

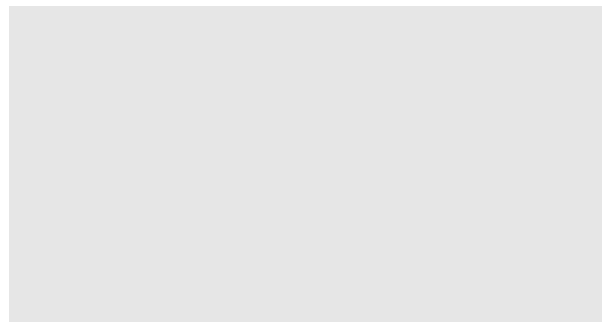
While the chance to spend time amongst a clowder of companionable kitties is the primary attraction here, the cat cafe Don't Stress Meowt pays equal attention to the "cafe" part of its descriptor. The original Oklahoma City location, which was the first cat cafe in the state, won an award for Best Coffee Shop in the city for its coffee creations and snacks.

Grand opening for Don't Stress Meowt is Nov. 16 and will be a reservation-only event. Tickets for the opening event are available through a Kickstarter campaign that can be accessed on the cafe's website. Regular hours for the cafe will be 7 a.m. to 8 p.m. daily. dontstressmeowt-catcafe.com/tulsa

Meddy's, coming to 4820 E. 61st St.

The Wichita, Kansas-based Meddy's, which currently has nine locations in the Wichita and Kansas City areas, will be making its first foray into Oklahoma when it opens in the space that formerly housed Ichitori Ramen.

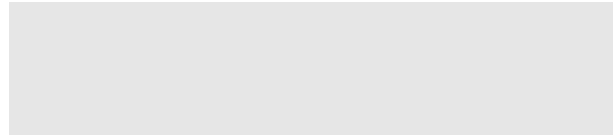
The restaurant serves Mediterranean-inspired fare, such as shawarma, falafel, roast chicken, hummus, baklava and more, with vegetarian, gluten-free and dairy-free options available. The restaurant is scheduled to open in early November.



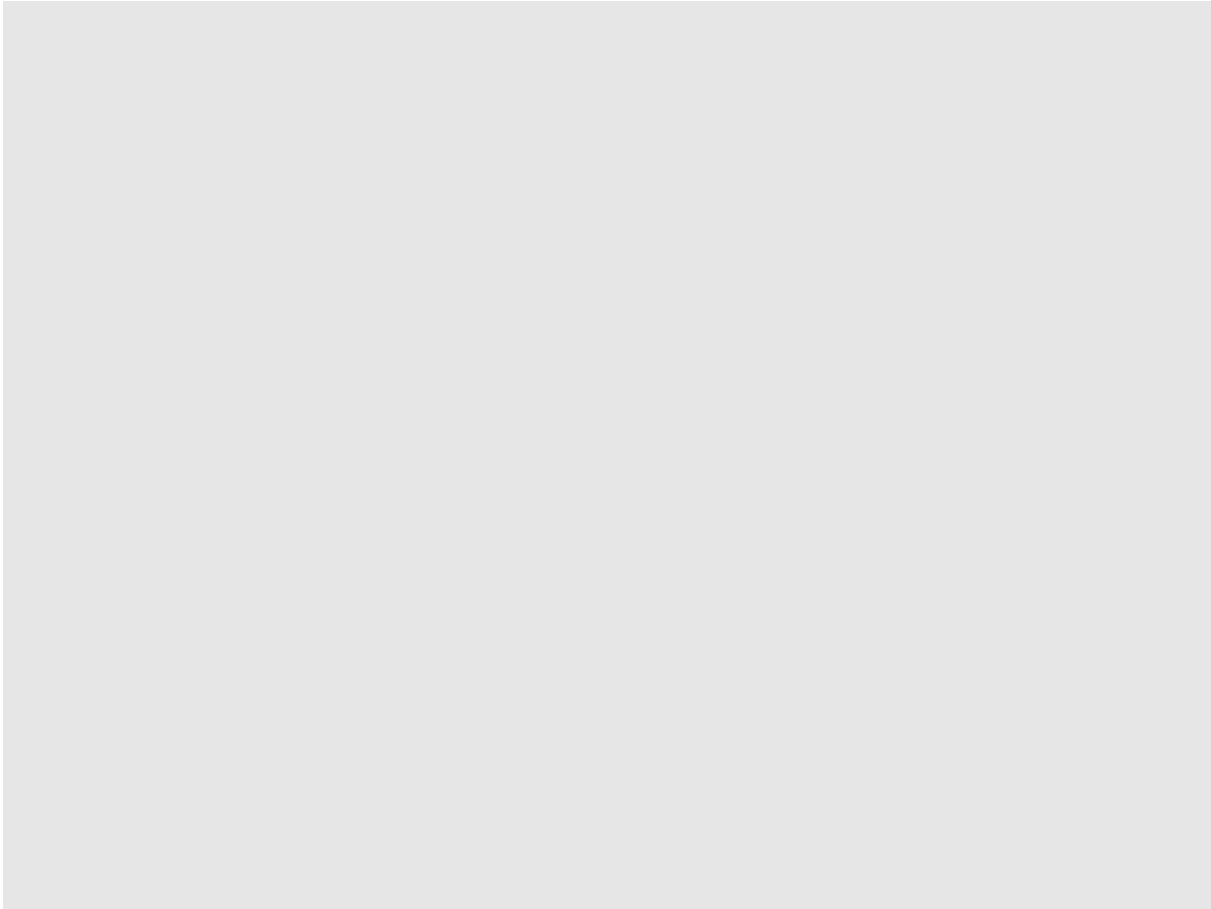
Jamil's, coming to 5225 S.

Sheridan Road, in the Farm Shopping Center

Tulsa's last remaining Lebanese steak house is moving a couple of miles to the east to the former Billy Sims Barbecue location. Owner Jennifer Alcott says the hope is for the restaurant to open at its new location in early November.



The future site of Meddy's, a new Mediterranean restaurant at 4820 E. 61st St., will occupy the space that formerly housed Ichitori Ramen.
Daniel Shular, Tulsa World



New signage sits on the new Tulsa Clark Crew BBQ location.
Daniel Shular, Tulsa World

Restaurants with no opening date set:

Banyan Asian Kitchen & Bar, 403 S. Cheyenne Ave., has a place-holding website, banyantulsa.com, and the Salt Food Group is involved in creating the space.

Kraken Killer Seafood, 7857 E. 51st St. in the Fontana Shopping Center, Tulsa location of an Arkansas restaurant known for seafood boils.

El Patron, third location of local Mexican chain, 3837 E. 51st St.

Clark Crew Barbecue, first Tulsa location for popular OKC restaurant, at 10825 E. 71st St. Opened Sept. 15.

Freeway Cafe, fourth location of popular locally owned diner, 4401 E. 31st St.

Smalls Sliders, an Atlanta-based chain that offers cooked-to-order small-sized burgers, locations yet to be announced.