



Brenda Mora – Executive Chef

Chef Brenda Mora started her career in Sitka, Alaska where she fished for her own ingredients and ate moose for the first time. After being spoiled by nature's bounty chef Mora moved back to Los Angeles, CA, her home town, to begin her career at square one. Her first step was SBE's Katsuya where she became adept at the art of sushi. After her time there she took part in the opening of locations under the SBE brand including "The Abbey" and "Hyde Mammoth". Later chef Mora took a year off to travel to El Salvador, Mexico, and Japan. This opportunity afforded her the chance to study traditional cuisine and pastries across the world. Upon her return chef Brenda decided to go into fine dining where she would go on to learn about fine meats and to master butchering. Brenda Mora started in Mastro's Beverly Hills, CA where she was eventually selected to run her own restaurant located Malibu California as the executive chef.

Having mastered southern California chef Brenda moved up to the North Bay where she was married to her adoring husband. Having moved placed Chef Mora back at square one again; However, She refused to become discouraged. Chef Mora was contacted by local restaurants and eventually chose to assist in the reopening of Original Joe's Westlake. Having accomplished that Chef Mora moved to LB Steak in Santana Row as executive chef, where she unleashed her creativity and exotic style. She claims her goal is to be a well-rounded chef with a global perspective. "I love making any type of cuisine at home. I spoil my husband with foods from around the world. It feels like traveling abroad over a candle lit dinner together."

With that in mind Chef Brenda Mora has decided to not only take on Persian cuisine but to partner with Fera Hashemi, and chef Mike Hashemi to bring Redwood city, CA their first luxury brand, **ARYA Steakhouse** with a Persian flair showcasing a fine selection of meats, seafood, kabobs, spices, and an exquisite selection of wine.