

KATIE LIU-SUNG

CHEWOLGY

What motivates you? The smiles on staff's and guests' faces and the connections we share. Whether it's dumplings or stories, we're all about sharing. Here, food is the great unifier. The support and love from the community motivates us to continue creating and doing what we believe in, including turning great service into an art form and offering a cultural mashup of Taiwanese flavors and KC pride.

What was your first job, and what do you wish you knew when you started it? I don't really wish I knew anything different then when I started. Going in with a blank canvas allowed me to absorb and paint the picture that it is today.

What's been your career high so far? Personally, the kitchen culture we created within our four walls and watching our crew improve and grow in their professional and personal lives. Professionally, it's being nominated as a James Beard

Foundation Best Chef: Midwest semifinalist in 2024 and 2025.

40 words to anyone: Always be grateful. No one owes you anything. When people do nice things for you, always show your love and gratitude. Keep an open mindset; every day is an opportunity to learn and become the better version of yourself.

Bucket-list item: To give Taiwan a voice and see it become a mainstream Asian cuisine.

What's something about you that might surprise others? After a long day in the kitchen, my guilty pleasure is eating microwaved salmon or cheeseballs and not touching a single pot or pan at home. Even at the dinner table at home with the family, food isn't just about eating; it's about how we celebrate, welcome and remember. Some of my most valuable moments are gathered around the table, talking, laughing and keeping our heritage alive while eating takeout at home.



JIM BARCUS FOR KCBJ