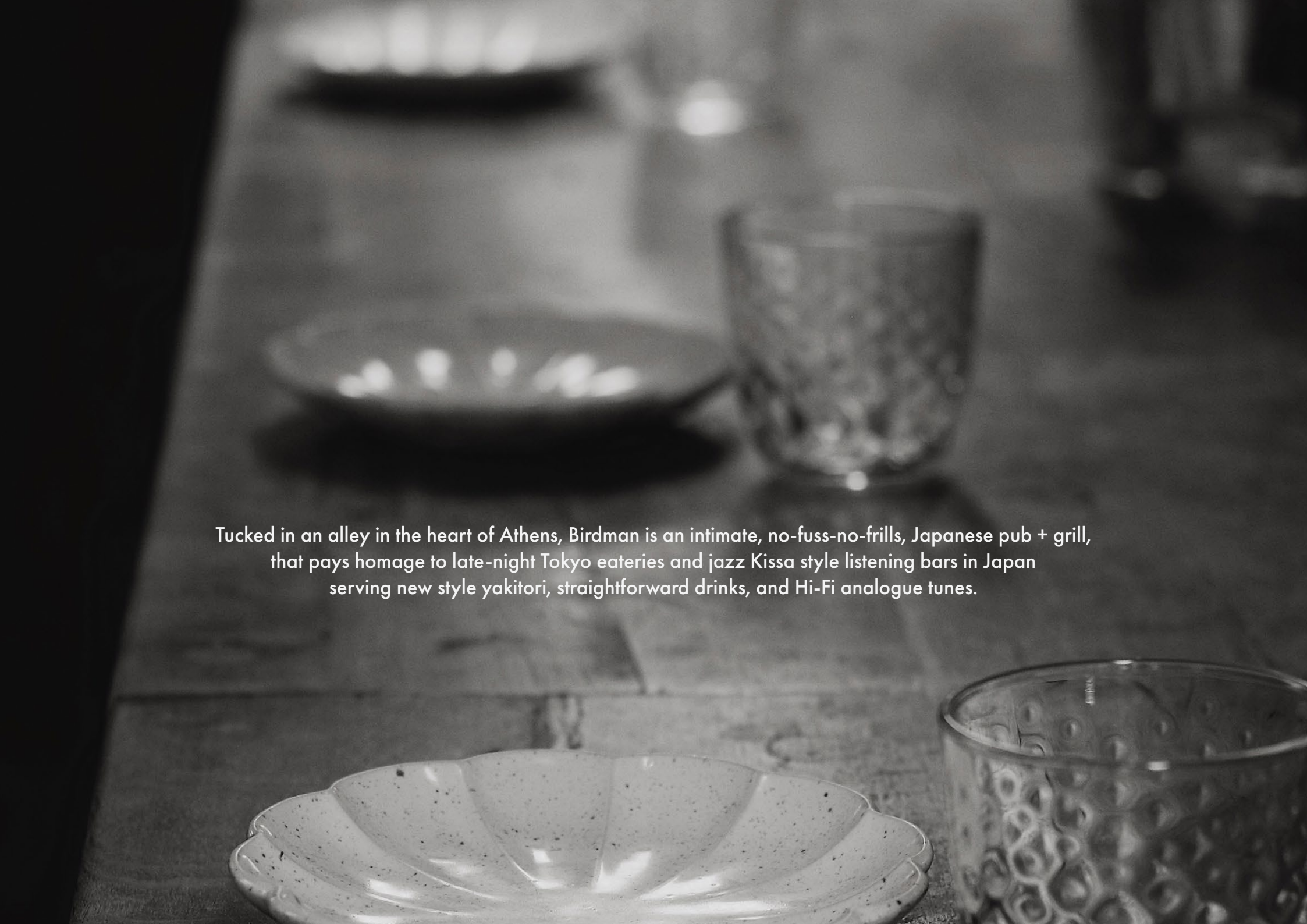


Birdman

JAPANESE PUB



Tucked in an alley in the heart of Athens, Birdman is an intimate, no-fuss-no-frills, Japanese pub + grill, that pays homage to late-night Tokyo eateries and jazz Kissa style listening bars in Japan serving new style yakitori, straightforward drinks, and Hi-Fi analogue tunes.

The Kitchen

Inspired by far, locally rooted.



Yakitori & Butchery

The art of simplicity.

We practice whole animal butchery, focusing but not limited to, the Japanese and Korean schools, showcasing interesting off-Broadway cuts, widely used both in the Eastern and Western cultures.

Our dry-aging program is curated by our sibling restaurant, Vezéné, maturing our meats from 28 to 90 days.

Japan's most popular kind of grilled meat and our house special, is chicken on a skewer cooked over traditional Binchō-tan charcoal. Despite its simplicity, yakitori is very serious business, involving a whole roster of advanced techniques, cuts, and condiments. There are over 11 ways to cut and skewer the liver of a chicken! At Birdman, almost every part of the bird is used for yakitori, including the heart, cartilage, skin, gizzard, and intestines.





**Our open fire kitchen focuses
on the traditional Japanese grill culture.**

We showcase neck-to-tail yakitori, meat and seafood kushiyaki, hands-only bone-in cuts, and an extensive selection of rare-breed beef nigiri, while paying homage to our Hellenic heritage.

Provenance

Seasonality is key in our kitchen.

We work with small farms and focus on what is harvested seasonally to celebrate fresh flavors at their peak.

Even when we have an abundance of an ingredient, we find ways to preserve and extend its life by making our own pickles and kimchi.

Our 100-day happy birds are organic, slow-reared, and non-GMO grain-fed. They are free to roam and love to nibble on nature's grass. Our meat is grass-fed and non-hormone treated. We favor older animals from rare traditional breeds, sourced from Greece, the United Kingdom, and the rest of the EU.

Seafood on the menu is caught using methods that do not compromise long-term ocean health and ensure the continued availability of seafood for future generations.



The Bar

Straightforward yet refined.





**Inspired by the harmony, ritual,
and attention to detail found in everything
Japanese, our bar encapsulates our respect
& appreciation for this culture.**

Our shelves showcase a selection of single grain whiskeys, embracing Japan and its regions, as well as small-batch new-world distilleries found in Taiwan, India, and America. In addition, the eclectic selection of aperitifs, classics, and house cocktails is complemented by an extensive range of traditional and new-made sake labels.

Craft Beers

Micro-breweries from around the world and domestic funk experimental brewers have a special place on our shelves.

We are particularly excited and proud of our Birdman lager, an easy-going, refreshing, twisted draft beer.






Natural wines

We source each bottle of wine that enters our cellar in the same manner that we source every ingredient that enters our kitchen.

We choose to work with small farms operated by big-hearted producers who share a like-minded agricultural philosophy, focusing on natural wines, with respect for the soil, and above all taste delicious.



**The Hi-Fi
Analogue
Sound System**

Tokyo-style listening bar.



Built around a deep love for music & the culture within it, our hi-fi analogue audio system intends to create an uncomplicated warm ambiance for our audiophile guests to engage with music in the deepest way.

Equipped with a vintage Sansui amp, a pair of Technics MK'2, and vintage JBL speakers that play tunes rare Japanese jazz and Nigerian funk to a blend of roots, hip hop, and Salsoul disco, our music is played to be heard the way the artist intended, to connect withinor with people next to you.





The Space

Intimate design that celebrates craft and simplicity.

Interior Design

by Co-Founder Anastasia Roussou Vezené

Birdman was conceived as a quiet, cozy room with fine sand walls, glazed ceramic tiles, and engraved surfaces of raw oak wood that blend with the original restored terrazzo floor.

Diners are served at the twenty-seat kitchen counter or on a separate table at bar height at the back. Design elements have been custom-made using local forgotten techniques and materials, such as the hammered-steel panels from Thrace in northern Greece and the Karagatsi stools made of sturdy wood used in traditional shipping.

All materials have been crafted in such a way as to reflect the attentiveness and familiarity of an intimate space that celebrates craft and simplicity.

Art

Our art curation is a constant dialogue between the kitchen, the artists, and galleries in the Athenian region that aims to push the trajectory to a multisensory experience.

Throughout the years, Chef Ari has welcomed in his kitchen contemporary iconic artists such as Taryn Simon, Bast, Jannis Varelas, and Les Rogers and has collaborated with notorious galleries including the Gagosian, Allouche-Benias, and The Breeder.







**About
Us**



The Founder

Ari Vezené Chef-Butcher

Born in New York and raised by Greek immigrants, Ari is a nonconformist, self-taught chef, butcher, and founder of Green Garlic Management, a fast-growing innovative hospitality investment group based in Athens.

He has been featured prominently in publications like the Michelin Guide, Worlds 50 Best, Financial Times London, Travel and Leisure, Condé Nast, GQ, Monocle Esquire, and Elle for his simple yet complex flavored approach to Greek dishes through his New York lens.

Ari has served in the past as the Greek ambassador of Krug Champagne for 3 years, mentor for the Greek team for San Pellegrino Young Chef Academy, and guest chef at Masterchef to showcase the attributes of nose-to-tail cooking. He occasionally addresses academia and other audiences on topics including culinary heritage, sustainability, entrepreneurship, and restaurant management. He is currently expanding his Embrace philanthropic project.

"Birdman is an analogue, Nippon-inspired bar & grill that pays homage to my lifelong respect for Japanese culture and craftsmanship. It is essentially an amalgam of my mid-90s Chicago dive-bar drinking era, my conversations with university schoolmates from Japan on soul and hip hop, our Sunday feasts together, and our mutual discovery of house, disco and funk records at Gramophone Inc."

Key People

Anastasia Roussou Vezene
Co-Founder & Creative Director

Nikos Gkountas
Head Of Accounting

Constantinos Boukouvalas
Operations Manager

Giannis Zacharopoulos
Executive Head Chef

Ermioni Martikou
Food & Beverage Director

Tito Karipidis
Beverage Director

Alexandra Liakopoulos
Brand & Culture Director



Press

Green Garlic Management venues have been featured in fine publications such as:



CONDÉ NAST

FINANCIAL TIMES

TRAVEL+
LEISURE



Esquire

ELLE

FineDINING★
LOVERS.

FOOD
TRAVEL
MAGAZINE

Gault &
Millau

taste
ATHENS

yatzer

Press and Media:

Alexandra Liakopoulos

Email: press@birdman.gr

Telephone: (+30) 210 7232003

"This place is pure hedonism, serving only the best quality Japanese beef and offering luxury ingredients like caviar, truffles, and wagyu. Come hungry, sit at the counter, and watch all the grilling action."

- @andershusa + @carnivorr, Tastehunter for The Worlds 50 Best



www.birdman.gr

鳥類學