

Asian Burmese Restaurant

5912 Ames Ave, Omaha, NE 68104
(402) 614-8966

Ah Na, owner of Asian Burmese Restaurant of Omaha, has always had a passion for the restaurant business. Born and raised in the Northern Shan state of Burma, Ah Na dreamt big of sharing his food with the world. Long before conflict along the border between Burma and Thailand forced him and his wife from their home, Ah Na lived in Japan where he owned and operated two successful restaurants. Unfortunately, as tensions rose, he was forced to leave his home and became a refugee, which ultimately brought him to our home: Omaha, Nebraska. Living in Omaha, Ah Na noticed there was a large and thriving refugee community with a Burmese background that had no access to traditional food of their culture. For this reason, in 2018, he started his family-owned restaurant alongside his wife. However, starting a restaurant is no small feat and requires many up-front payments which can be especially hard when there is a language barrier and no basis of raising capital to overcome debt. Nonetheless, Ah Na kept his passion for traditional Burmese food close to his heart and buckled down to navigate the restaurant industry. His perseverance and the hard work of his family brings us the lovely food we have today:

- **Fried Opo:** Opo, also known as long squash or calabash, a squash common in Southeast Asia, is dredged in a batter and deep fried served alongside a delicious red sauce.

We are extremely grateful for the food Asian Burmese Restaurant has shared with us!

Entertainment
&
Food



5:30 - 5:45 pm

Listen to former refugee Moo Ken Blu Htoo (Noah) strum a musical medley on his guitar.

Booking information: Call Noah at 402-206-6802

5:50 pm - 6:05 pm

Watch Bhutanese dancers Anajana Temang and Seijal Temang.

Booking information: Call Anajana at 402-906-9458

6:10 pm - 6:25 pm

The Karen Cultural Organization of Omaha Dance Group will perform a Don Dance. The dance group's name is Karen Culture Organization of Omaha.

Booking information: Call Hser Kmwee at 531-225-2977

6:30 pm - 6:45 pm

Listen to former refugee Toe Lwe Htoo and his band perform Karen Folk songs. The band is called A Full Dream.

Booking Information: Call Toe Lwe Htoo at 402-306-9534,
Subscribe to his YouTube channel @Full Dream Studio

6:50 pm - 7:05 pm

Enjoy a Mexican folkloric dance by the non-profit group: Raices De Mexico. Raices de Mexico works to preserve and diffuse the dance, music, history, and traditions of Mexico.

Booking information: Call Abuit Arcos at 402-706-1200

Visit www.raicesdemexico.org to learn more about this amazing non-profit!

**Thank you to these amazing performers for supporting
Restoring Dignity Omaha**

Salmex

709 S 24th St, Omaha, NE 68102

(402) 506-4591

A common theme among immigrant families coming to the United States is the pursuit of the "American Dream." Before they met, the husband and wife duo who now own Salmex in Omaha, made the treacherous journey to the US from their respective home countries of Mexico and El Salvador in search of more employment opportunities. Since arriving in the United States, the pair met and fell in love while working at Tyson Foods, a meat packing plant. However, they continued to yearn for more. In 2018, alongside the family they created together, the two opened their restaurant on South 24th Street with the goal of bringing a taste of their home countries to our community. In the years since, Salmex has persevered through many challenges to deliver high quality, fresh Latin American Cuisine which we have the pleasure of serving today:

- **Pupusas:** Similar to a quesadilla, pupusas are thick, stuffed tortillas filled with beans & cheese and served with cabbage slaw and tomato salsa.
- **Pastelitos:** Salvadoran pastelitos are traditional turnovers, similar to empanadas, that are stuffed with either chicken, pork, or beans and then fried.
- **Mini Tacos**
- **Flan:** Rich and creamy custard-style dessert covered with a deeply flavored caramel sauce.

Thank you to Salmex for sharing their passion in some lovely authentic Latin American flavor!

Zaytuna

**Food truck on corner of 13th & Howard (downtown)
(402) 575-8857**

Aisha Al Saleh was born in Syria, where she worked as a chef. Political instability forced her and her family to leave Syria, making their way to Omaha in 2019. She has since started her own food truck, Zaytuna, specializing in Middle Eastern cuisine. Aisha also has been a featured chef with HomeDish, a women's empowerment program through Refugee Women Rising (RWR). We are delighted to serve some of Aisha's signature dishes for our gala:

- **Pita & Home-Made Hummus:** A Middle Eastern dip made from chickpeas, tahini, lemon juice, and garlic served with a round flatbread.
- **Baklava:** Layered pastry dessert stuffed with chopped nuts and topped with a sweetened syrup.
- **Syrian Salad**

As Aisha grows her catering services, her son, Ahmad, now runs the family's food truck (Zaytuna). You can find the Zaytuna truck parked most evenings on 13th & Howard. You will definitely want to check it out! Zaytuna will also be opening a restaurant in Inner Rail in Aksaraben in the near future.

Thank you to Zaytuna for preparing such amazing food tonight!

Kathmandu Momo Station

Blackstone location

**3924 1/2 Farnam St, Omaha, NE 68131
402-594-6004**

Aksarben location

**1911 S 67th St, Omaha, NE 68106
402-320-5896**

Kathmandu Momo Station was built on the foundation of sharing food while increasing awareness of Nepalese culture. In 2019, husband and wife duo Gurung and Mira Tamata opened their first brick-and-mortar location in Omaha's Blackstone district. Alongside their partner Rocky Shrestha and guest chef Aagya Subedi, the food loving group of friends from Nepal began the momo station. Despite the challenges of the pandemic, Kathmandu has expanded to include a second location at Aksarben's Inner Rail. We are delighted to serve some of Kathmandu Momo Station's finest tonight at our gala:

- **Chicken & Pork Momos:** A popular street food in Nepal, momos are a Himalayan dumplings filled with meat and vegetables and a blend of Nepali spices.
- **Sekuwa:** Chicken skewers roasted over wood-fire with Nepali spices.
- **Rasmalai:** A creamy, sweet dessert made of cottage cheese balls soaked in thickened milk, scented with cardamom and saffron.

Thank you to Kathmandu Momo Station for sharing a taste of Nepal with us today!

Salween Thai

1102 NW Radial HWY (402) 884-5375

6553 Ames Avenue (402) 934-5747

7425 Pacific Street (402) 393-2084

14450 Eagle Run Dr (402) 614-4556

Salween Thai thrives off of the goal to bring the taste of Thailand influenced by the cultures of Karen and Southeast Asia to our tables. Run on the “American Dream,” Salween was founded by the late Yoshu Win family who emigrated from a region located between the border of Thailand and Burma called Kaw Thoo Lei. Identifying as Karen, Salween is run by refugees from this region.

Since its doors opened, Salween Thai Restaurant and Grocery has grown widely in popularity. Just three months after the doors of the Radial Highway location opened in 2012, word of the authentic, fresh, and delicious Thai food spread like wildfire with a favorable review and praise published in the Omaha World Herald newspaper as the initial spark. The praise continued when after just a year of being open, Salween Thai was rated in the top three restaurants in Omaha. Salween Thai continues to expand and now has many locations from which they proudly serve the foodies of Omaha. Today, we are honored to share some of their award-winning food with you:

- **Thai Tea with boba:** The perfect summer drink! Cold black tea with evaporated milk that includes chewy tapioca flour balls known as boba.
- **Samosa:** Fried triangle filled with potato, beef, and onion and served with sweet chili sauce.
- **Thai sausage:** Rice ball sausages stuffed with jasmine rice, ground pork, and clear glass noodles --served with cucumber, Thai chili,, and cabbage.

Thank you Salween, for sharing authentic Thai with us!

Chaima's African Cuisine

5060 S 107th St, Omaha, NE 68127

(402) 905-4748

Chaima’s African Cuisine is a family-owned and operated West African restaurant. Chaima’s home country was Togo. As a little girl, she always liked making food and loved replicating the food that she ate. She said “food is part of who I am.” When she started her food truck back in 2004, it was hard because she was pregnant with her second child. Now, they have a dedicated restaurant space in addition to their food truck. In her restaurant you will see the unique aspects of West African culture. The restaurant, which is open for to-go orders only, is a mix of heritage and modern design. All of the decor is originally from Africa.

Food being featured at tonight's gala is:

- **Ablo:** Bouncy steamed rice cakes, typically served in West African countries.
- **Fried Plantains:** Sweet bananas pan-fried.

International Bakery

5106 S 24th St, Omaha, NE 68107

(402) 502-2710

Consistently listed as one of the best bakeries in Omaha, International Bakery is owned by Mexican immigrants Maria and Jose. They received support in the way of a Small Business Administration loan to start their bakery in 2003. Located on 24th street in South Omaha, International Bakery offers a wide variety of authentic Mexican pan dulce. Pan dulce is a term that encompasses a wide variety of sweet baked goods.

Tonight, they will be serving beautifully baked cupcakes, to celebrate Restoring Dignity's first gala!

Thank you for your support and for the dessert, Panaderia Internacional!