

Performances & Booking Information

- **Karenni Dance Group (402-763-0226)** – From Karenni State, Burma, this group presents a song reflecting the history of elders who fled civil war, many still living in refugee camps.
- **The Nepali Girls (402-714-3737)** – Originally from Nepal, this group performs We Are the Daughters of Nepal, proudly showcasing their diverse culture and traditional attire.
- **Karen Cultural Organization of Nebraska (402-575-8281)** – A group from Thailand and Burma performing the Don Dance, a traditional dance celebrating unity and culture.
- **Omaha Kanyaw Baptist Church (402-218-3023)** – OKBC Youth from Burma's Karen State perform the Karen Bamboo Dance, requiring skill and timing to avoid moving poles. This dance represents unity and peace.
- **Raices De Mexico (402-706-1200)** – A non-profit sharing Mexican culture through folkloric, traditional, and pre-Hispanic dances with dancers of all backgrounds and ages.
- **African Immigrant Family Services Youth Drumming (402-739-2508)** – This dynamic group of young African immigrants and refugees from 16 countries shares traditional West African drumming, an essential part of cultural heritage used for communication, celebrations, and storytelling.
- **Michael Murphy (402-709-6366)** – Michael is a skilled flutist and guitar player, and of Mohawk and Huron heritage, he embraces the belief that all are welcome in the Sacred Hoop. He honors respect for others and nature—water, air, earth, and wildlife—as they are part of us.



Entertainment & Food



Performance Schedule

5:45 pm - 6:45 pm on the porch or in the food room

Michael Murphy

6:00 pm - 6:10 pm

Karenni Dance Group

6:15 pm - 6:25 pm

The Nepali Girls

6:30 pm - 6:40 pm

Karen Cultural Organization of Nebraska

6:45 pm - 6:55 pm

Omaha Kanyaw Baptist Church Youth

7:00 pm - 7:10 pm

Raices de Mexico

7:15 pm - 7:25 pm

African Immigrant Family Services Youth Drumming

Thank you to these amazing performers for supporting Restoring Dignity!

Booking & performance information can be found on the back

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:

- **Beef Tacos:** Seasoned beef served in soft corn tortillas, topped with fresh ingredients
- **Flan:** Rich & velvety vanilla custard with caramel sauce

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

Zaytuna

(402) 575-8857

Food truck (Downtown)
13th and Howard

Aksarben Inner Rail Food Hall
1911 S 67th St

New storefront location:
7204 Jones St

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 has also 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 & Homemade Hummus:** A Middle Eastern dip made from chickpeas, tahini, lemon juice, and garlic, served with flatbread
- **Falafel:** Warm, soft flatbread paired with a creamy spread made of chickpeas, tahini, & garlic
- **Syrian Salad:** Fresh lettuce topped with vegetables, olives, & feta
- **Baklava:** Flaky pastry layered with chopped nuts & sweet syrup
- **Fruit & Vegetables**

As Aisha grows her catering services, her son, Ahmad, now runs the restaurants. You can find the Zaytuna truck parked most evenings on 13th & Howard, their Inner Rail location in Aksarben, or their brand new brick and mortar spot at 7204 Jones.

Thank you to Zaytuna for preparing such amazing food tonight!

Kathmandu Momo Station

Aksarben Inner Rail Food Hall
1911 S 67th St
(402) 320-5896

Cattle Call (Downtown)
300 S 16th St
(402) 594-6004

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. Kathmandu has expanded to a new location at 16th and Farnam, called Cattle Call, offering elevated late night food and cocktails. We are delighted to serve some of Kathmandu Momo Station's finest tonight at our gala:

- **Chicken Momos:** A Nepalese street food staple: dumplings, filled with tender chicken and infused with aromatic Nepali spice. Hand wrapped in thin dough and steamed
- **Sekuwa:** Succulent pork or chicken marinated overnight in Himalayan spices, skewered, and grilled to perfection
- **Aloo Chop:** Flavorful Nepali snack made from spiced mashed potatoes, shaped into patties & deep-fried

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

Heart of Asia Cuisine

324 S 14th St, Omaha, NE 68102
(402) 345-1145

Heart of Asia Cuisine is a family-owned restaurant dedicated to bringing authentic Asian and Thai flavors to the community. The family came from Southeast Asia, specifically the Burma-Thailand border refugee camps, and proudly speak Karen. Sharing food is a deep part of their culture, and they love bringing people together through their dishes. Omaha is a vibrant city with a rich diversity of cultures, and HOAC is committed to offering delicious, healthy meals that celebrate this diversity. More than just a restaurant, they strive to create a warm and welcoming space where everyone feels at home. Their motto, "Gathering made with love," reflects their passion for hospitality and great food. We are excited to share with you the following dishes from Heart of Asia:

- **Pineapple Fried Rice:** Pineapple, green onions, raisins, and cashews on a bed of fried rice
- **Samosas:** Fried, crispy pastry pockets filled with a savory blend of spiced potatoes, peas, & beef served with a sweet chili sauce

Tea

- **Boba Thai Tea (I Love Paid Thai)** - Cold black tea with evaporated milk that includes chewy tapioca flour balls known as boba
- **Afghan Green Tea (Refugee Women Rising)** - Warm traditional tea symbolizing tradition, hospitality, and warmth
- **Shor Chai Tea (Refugee Women Rising)** - Warm black tea with spices and milk from the mountainous regions of Afghanistan
- **Sudanese Black Chai Tea (Refugee Women Rising)** - Warm black tea with spices and a nutty creamy flavor

Okra African Grill

608 S 72nd St, Omaha, NE 68114
(402) 884-7500

Nina Sodji first immigrated to America in 1994 with a business visa, hailing from Togo, a West African nation. She began her career as a nurse who had a growing passion for cooking. Nina ran with her heart, opened an African grocery market in Omaha in 2004, and later added a restaurant and had wild success...until her lease ended and she moved locations. The new location didn't work out quite as well, but she didn't back down. Nina was fueled by the desire to succeed, enrolled in culinary school at Metro Community College and continued pursuing her dream to open her own kitchen, all while raising two young children. It was at MCC Nina that noticed the foods she grew up enjoying in Togo were derived from lots of cultures: French, Spanish, German, Indian and neighboring African countries. The flavors she grew up loving were a result of her country's complicated history of colonialization, invasion, and political unrest. But the flavors were magical together and sparked her curiosity in experimenting with how her favorite Togolese dishes could have wider appeal by playing around with these influences. Okra African Grill is Nina's vision to bring these dishes to life in Omaha. An homage to all African cultures and the transcontinental history that have influenced Togolese foods, her food tells a complex story. And when you visit Okra African Grill, you have the opportunity to build your own experience. We are excited to share with you these dishes:

- **Cornmeal Okra:** A delicacy of okra pieces coated in a seasoned cornmeal crust & fried to a crisp golden brown
- **Fried Plantains:** Golden slices of ripe and caramelized fruit
- **Degue Millet:** Creamy and sweet dessert made of millet grains and yogurt