

FROM THE FRONT

"Love is not love / Which alters when it alteration finds, / Or bends with the remover to remove."

SONNET 116 WILLIAM SHAKESPEARE



The recent additions of Sweetgreen, Shah's Halal Food and Bobbi's Pizza to the Broadway area have increased options for students and may help boost business for established restaurants. / Rachel Mak, Photography Editor

Students pleased with more restaurant options

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CEO of Junzi Kitchen and Nice Day Chinese, Junzi Kitchen saw a 10 percent decrease in customers in September compared to the prior year. He attributed this change to Junzi being a fast-casual restaurant focused primarily on lunch,

similar to Sweetgreen.

However, Junzi's numbers recovered in October, Zhao said, returning to similar numbers from the previous year. Their overall fourth quarter numbers remained relatively unchanged, according to Zhao.

Zhao attributed this to menu innovation. The restaurant, which

serves "healthy and authentic" Chinese food, according to its website, has recently added new items like beef noodle soup and Taiwanese sausage.

"Every semester we are trying to put out a few new dishes," Zhao said, adding that he was currently in the process of experimenting with menu additions and recipe

changes at his New York location.

According to Zhao, Nice Day Chinese has not been affected by the new stores and continues to grow its business, possibly due to its focus on dinner offerings.

Even though the new shops could raise competition, Zhao said that the addition of new options could be ultimately beneficial for his business.

"Getting more restaurants in, I think there could be a kind of competition but also mutual benefits," Zhao said. "I think more people will be coming to this area to eat, which is not a bad thing."

Students offered largely positive opinions on the addition of Sweetgreen to the Broadway area.

Sydney Minetta Brown LAW '27 said in an interview in November that as a vegetarian, the opening of Sweetgreen was a "true game changer" and that it has "absolutely" changed law students' eating preferences for both lunch and dinner.

"The options at Junzi, and sort of the surrounding restaurants, for vegetarians and for vegans are quite limiting," Brown said. Sweetgreen's opening "really expanded my access to be able to grab lunch quick and easily while I'm at school for full long days," she added.

Zhao acknowledged that the vegetarian options at Junzi were limited, though he also said he was working to fix them.

"Chinese food historically, there's not much of a focus on the vegetarian option as the most important part," Zhao said. "So it's something we don't have full control of, but we can bring a limited amount of vegetarian options to the store."

Law School students and undergraduates interviewed by the News had varied opinions about Sweetgreen.

Kai Zhang '26 wrote that he still had not eaten at Sweetgreen since its opening.

"I still haven't visited it since because I think the dining hall is suitable enough to get a healthy salad in. Despite living in Davenport, I just don't see a need to get something overpriced and nothing too special," Zhang wrote.

Andrey Sokolov '27 said that he was not used to eating at Sweetgreen, and prefers to order a bagel sandwich at Good Nature Market instead because it is similar to what he eats back at home in New York City.

"For me it boils down to going to Sweetgreen not really being a habit. Sweetgreen is not something I grew up with and as a result I end up getting food from places I'm more familiar with," Sokolov said.

Ilani Nurick LAW '27 wrote in November that it is "definitely the case" that Sweetgreen has changed law students' eating out preferences.

"I had previously never in my life gone to a restaurant to order a salad — now, I eat at Sweetgreen at least four times a week and I can guarantee that I am not an anomaly," Nurick wrote to the News. "I doubt it's because of the location, I think people just enjoy having a slightly healthier but still filling option that is also just as convenient as the alternatives."

However, Hannah Terrapin LAW '26 wrote in November that she was put off by the "robotic silos" at Sweetgreen and the pricing.

"Although many of my peers have been seduced by sweetgreen's swanky salads, I think there's something ominous about the robotic silos of grain being dumped into those cardboard hex troughs. I haven't tried the New Haven sweetgreen yet. I'll continue to get my lunch at lunch talks or to order from tried and true places like Good Nature," Terrapin wrote. "However, if someone wants to gift me a \$25 salad, I will gladly try it and give the salad robots an honest review."

Nolan Ortiz, the assistant manager of the New Haven Sweetgreen, responded to the criticism by saying that the robotic silos were in place to ensure equal proportions and to speed up the process of creating bowls.

"The robotic part of the machine itself is still the portioning because we still have to cook, cut it, clean it and put it into the machine," Ortiz said. "The only difference from a classic Sweetgreen is the speed. It could pump out about 150 salads in about 45 minutes, which would take a whole row of about 13 of us to do."

Tae Park, the general manager of Good Nature Market, said that the store has remained largely unaffected, even with the addition of new shops.

When asked whether the new shops have affected their sales, Park replied, "It hasn't much. Maybe in the beginning with all the openings. But we're still here, still doing our thing."

Junzi has three locations, including its original storefront in New Haven as well as shops in New York City and Blacksburg, Virginia.

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