



PHILANTHROPIST

I AM THE FUTURE FOUNDATION

Daniel Shemtob founded I Am the Future (IAF) Foundation in June of 2010 to help get "real foods," or non-processed foods, back to people who have lost education as well as experience.

IAF targets underserved communities. Shemtob also collaborates several times a year with United Healthcare to promote their efforts around healthy eating for all people despite socio-economic status.



2018 STATS

4 RESTAURANTS OPEN 4 IN CONSTRUCTION 1 FARM

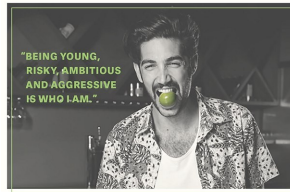
SOCIAL MEDIA

@daniel.shemtob 35K followers

AWARDS

Zagat honors Chef Shemtob LA's 30 Under 30

FEATURED ON



"BEING YOUNG, RISKY, AMBIGUOUS AND AGGRESSIVE IS WHO I AM."

Daniel's charmingly poignant ability to forge a connection with all of his customers derives from his genuine love of what he does: being a contemporary approach to food: cooking, using local, organic, fresh, and sustainably sourced ingredients, and inventing his, innovative recipes. Whereas that may be the recipe, the garnish is his raw, uncut, humorous personality that, simply put, makes him well liked and quite easy on the eye.

"Being young, risky, ambitious and aggressive is who I am. Leveraging my experience, relating to my audience, and connecting with my consumers in such a way that we become friends through food - that's what drives me. In my experience, those friendships have become my best food critiques, my most loyal brand ambassadors and the success of my brand vision."



THE LIME TRUCK

One of a kind New American, Lime Truck was one of the originators of its category. It offers new menus daily, and dishes that range from \$5-10\$. The Lime Truck has boasted many accolades including Top 10 Trucks in America, and winner of The Great Food Truck Race.



TLT FOOD (The Lime Truck)

A fast casual concept that looks at food differently. It provides a revolving menu with everything made from scratch, and uses only key parts of ingredients to create new exciting flavors. TLT is bold and reinventing the California Mexican category of fast casual.



HATCH

Blending Japanese, a classic Japanese pub food, Hatch will have a revolving menu of special dishes, Japanese small plates, raw bar items, and cocktails in an izakaya-style space, fusing the tradition of Japanese cooking with bold California flavors to deliver new takes on classic dishes.



For Daniel Shemtob, taking the road less travelled from many of his fellow top chef competitors might have been just the key to building his impressive brand empire. Although non-traditional, he has quickly landed his name amongst America's leading culinary authorities - and more impressive than that, he's only 28!

Despite skipping college and foregoing studying at any of the world's most renowned culinary institutions, Shemtob's success has never been hindered by a lack of traditional education. Daniel, like many dynamic young people, chose differently - bootstrapping his own startups, leveraging personal followings, networks and entrepreneurial savvy, and maintaining a relentless passion for savory cuisine. Shemtob is taking major risks and winning.

This ambitious culinary entrepreneur has rejuvenated the approach to traditional chef business-modeling and authentic, organic brand building.

Shemtob's success started early at 20 when he founded the Original Lime Truck in 2010 and then expanded into multiple trucks in multiple cities. From then on, Daniel's success began to skyrocket. The food truck he created secured him an invite to participate in the Food Network series The Great Food Truck Race. After winning the season, a combination of opportunity, hard work and ambition led him to open his first restaurant in 2010 based on the food truck, TLT Food. TLT created a food and well-received fast casual restaurant with a new and fresh look on California Mexican. The brand took off with two locations operating successfully, and 2 more in construction. His culinary career did not just stop there. Ultimately his creativity and dedication to creation led him to open his first full & quick service restaurant Hatch Yokohama + Bac, where Daniel continues to own and create a fully rethought Japanese menu. In his continued success he has vowed to leave a more ethical and environmentally efficient footprint through his business. This has led him to kickstart a farm and hotel hospitality venture 20 miles outside of Tulsa, Oklahoma. The farm is up and running with fruits and vegetables and a sporting animals soon. The hotel/hospitality has five separate concepts, including Japanese Steak House, Soda Fountain, Bac Bakery and TLT Food slated to open in Q1 2019.

Presently, Shemtob's brand empire is expanding. He has been the recipient of some of the most prestigious culinary awards, and is currently one of the most sought-after celebrity chefs and food truck/restaurant consultants in the nation. Not to mention, he's also a collaborator and endorser of numerous successful products.



Daniel Shemtob Height 6'4" | 193cm
Hair Brown Eyes Brown