

## Chef Bun Lai

Bun Lai, is a food-culture innovator known for inventing sustainable seafood-based, plant-based, and invasive species-based sushi. His family's restaurant, Miya's, in New Haven, Connecticut, is the first sustainable sushi restaurant in the world.

Bun Lai is the 2016 White House Champions of Change Award-winning Chef for Sustainable Seafood and a Monterey Bay Aquarium Seafood Watch Blue Ribbon Taskforce member. He is a James Beard Foundation nominated chef, a former Director of Nutrition for a not-for-profit that serves low income pre-diabetics, a writer who has been published in Scientific American, a speaker who has spoken at Google and National Geographic Society, and he sits on the council of True Health Initiative, a coalition of health experts committed to proven principles of lifestyle as medicine. The documentary about his work, Blind Sushi, has won numerous international awards and is the 2018 finalist for the James Beard Award.

