



**Tien Minh Ha  
Concept Chef  
Tom Tom Noodle House**

Born in Vietnam, Tien Minh Ha immigrated to the United States with his family in 1980.

He grew up one of seven children in a traditional Vietnamese household that his mother fed well. Tien closely observed her in the kitchen as she cooked both traditional Chinese and Vietnamese dishes. He was greatly influenced by the rich cooking lessons and displayed a natural knack for the culinary arts.

He graduated from University of Oklahoma with a B.A. in management information systems while working in the IT industry for two years.

Unable to resist his true passion, Tien decided to return to the kitchen. He began volunteering with some well-known chefs, including Kent Rathbun of Abacus. Tien wanted a position where he could demonstrate his creativity and natural talent. His eagerness to learn brought him to the Viking Culinary Arts Center, where he worked as an instructor's assistant while also freelancing for private chefs.

Tien finally found an opportunity with Tom Tom Noodle House. He began as a grill cook. His talent did not go unnoticed and he was quickly promoted to head line cook and, after the opportunity arose, to chef.

He is now the concept chef of the highly successful and popular Tom Tom Noodle House, responsible for developing an ever-changing, innovative menu.

“My goal is to create cuisine with American appeal that expresses and accentuates Asian authenticity—a reflection of myself,” Tien says.