



SHUXIN LIU

EXECUTIVE CHEF/ OWNER



Shuxin Liu was born in GuangDong (Canton) Province of China in a family of farmers. Growing up he helped with the fields of sugar cane, rice, papaya and other leafy greens and with raising rabbits, pigs and chickens. When he was 10 years old he moved with his family to Cleveland, Ohio.

Growing up in Cleveland, his family still planted gardens with edible greens. He did not enter the hospitality industry until after he returned from The Ohio State University. He started working at Whole Foods as a sushi chef and at a few other sushi places before going to Tri-C. He was at Akira Hibachi when he started going to Tri-C and worked there full-time in the kitchen and sushi bar.

A year into studying at Tri-C, he developed more respect for the industry and wanted to better himself. Tri-C Chef KY Wong helped him get a job at Dante in Tremont. Shuxin worked there for close to two years and at Ginko for another 20 months. He then went to see what other chefs were doing outside of Cleveland and spent a few months traveling and working at many restaurants in New York, NY, Atlanta, GA, Houston, TX and Seattle, WA. In Seattle, he found his real passion for the industry. He came back to Cleveland and worked a few other places for short periods, last landing a job at Momocho with Eric Williams, where he worked for two years. While working there Shuxin spent a full year searching for a location for Xinji Noodle Bar. Thanks to Eric Williams, Xinji Noodle Bar opened with much success, where Shuxin is found working every day.

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