



Indigenous Cultures Resources & Businesses

[Sean Sherman](#), Oglala Lakota, born in Pine Ridge, SD, has been cooking across the US and World for the last 30 years. In 2014, he opened The Sioux Chef as a caterer and food educator to the Minneapolis/Saint Paul area. In 2015 in partnership with the Little Earth Community of United Tribes in Minneapolis, he also helped to design and open the Tatanka Truck food truck, which featured pre-contact foods of the Dakota and Minnesota territories.

[Owamni by The Sioux Chef](#) is a modern Indigenous full-service restaurant by Sean Sherman and Dana Thompson. They feature indigenous food, flavor, and culture. The menu is curated around a mix of Indigenous game, fish, birds, and insects along with wild plants, Native American heirloom farm varieties, and locally grown produce. Owamni is located inside the Water Works Pavilion in Mill Ruins Park, between 3rd Ave S and 5th Ave S (420 South First Street), Minneapolis.

[Sean Sherman at 2018 World of Flavors](#) (26:32)

[Brian Yazzie](#) (a.k.a. Yazzie the Chef) is a Diné Chef from Dennehotso, Arizona which is located on the Northeastern part of the Navajo Nation. He currently resides in Saint Paul, MN and has a degree in Associate of Applied Science (AAS) in Culinary Arts from Saint Paul College. He brings creativity to ancestral knowledge through modern techniques. Yazzie the Chef is available for private dinners, chef demos & collaborations, as well as educational demonstrations. There are several YouTube videos featuring his cooking.

[The Dish: Indigenous chef Brian Yazzie on "reclaiming" space for Native American cooking](#) (5:35)

[How This Navajo Chef Brings His Native Food Traditions Back](#) (5:30)

[What Native Elders Think About Indigenous Cooking](#) (5:48)

[What a Six Course, Gourmet Native American Meal Looks Like](#) (8:08)

[Three Sisters Side Dish | Relish: Brian Yazzie](#) (6:01)

[Navajo Chef Talks About Value Of Traditional Foods](#) (11:46)