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Ocean planet name generator

Creating a restaurant name can be challenging that's distinctive, memorable, and gives your customers an idea of what style of food and service to expect. This restaurant name generator gives you dozens of possibilities, the steps below will help you refine them. Type your name, type of food, and location to get started. Finding the perfect name is a big step toward realisation of your dream of opening a restaurant. Your restaurant's name should be as unique and descriptive as your menu. Here are some steps you can take to help you decide on the ultimate name for your restaurant: 1. Consider your service style The best restaurant names tell your customers what to expect before walking through your doors. A name like the Starry Night Brasserie sets a slightly upscale French dinner spot. If your restaurant is a breakfast dinner specializing in extra-large Belgian waffles, however, that name wouldn't be a great fit. There are three major service styles to be considered: Fast service restaurant: This restaurant doesn't have a waitress. Customers order, pay for, and pick up food from a counter. Pizzerias, barbecue joints, burger shacks, and sandwich shops are all great examples of a fast service model. Food is typically served in disposable packaging. Casual full service restaurant. These are restaurants that have a complete staff to take orders, clear tables, and offer checks table. Comfortable full service restaurants serve all sorts of cuisine from pho to seafood to trend-driven farm-to-table fare. Food is served on plateware, but tables may not have tablecloths. Fine dining: Like casual service restaurants, fine dining businesses can serve any kind of food. They tend to have large service crews that include bussers, food runners, expeditors and hosts in the dining room, as well as a full brigade of prep cooks, line cooks, sous chefs and chefs de cuisine in the kitchen. Tables tend to have tablecloths, linen diachers and a full set of silver and glassware at every environment. Fast service restaurants usually serve their food in disposable containers. Photo by Kristina Paukshite of Pexels Name For Quick Service Restaurants Quick service restaurants can be chains like Shake Shack and Chipotle, or local eateries like your favorite barbecue spot or Indian take out. Names in this category tend to be mouthwatering and give a clear idea of what style of food they serve. They should also be easy to spell using a smartphone keyboard, so they'll be easy for customers to find on delivery apps like UberEats, Postmates, and DoorDash. Some popular words that immediately suggest quick service are: Cafeteria: This term is double-edged. It's used as a name for a food hall where customers serve themselves, but some eateries that specialize in comfort food also use it. Canteen: Traditionally a snack bar on a military base, canteen is a word to indicate quick restaurants that don't take themselves too seriously. Cantine and cantina are popular French and Spanish alternatives, respectively. Garden: This is a popular term for informal Pan-Asian restaurants with names like Hong Kong Garden, Ginger Garden and Thai Garden. It points to a family-friendly atmosphere, as in the pertusally popular Olive Garden. Joint: Casual and fun with a jukebox play in the corner. You'll probably want to include the type of food you serve in the restaurant name to get over what people can expect when they arrive at your restaurant. Lab: A lab is generally a low price option that is slightly experimental. Boston's Noodle Lab serves cheap bowls of sauce that tie together the culinary traditions of Malaysia, Thailand and Indonesia. Noodle: Get straight to the point. There will be bowls of noodles here. It could be the end of a restaurant name, as in North Hollywood's Dad Ord Noodle, or it could be followed by another restaurant word like stop, shop, wok, etc., as in Canadian restaurant Noodle Wok. Palace: This word sounds high at the end, but you tend to be used it most often in the restaurant names of fast cooking, takeaway places like in Pizza Palace, India Palace, or China Palace. Shack: Shacks are fun, laid-back, and often have a beach vibe. Avoid this term if you want your restaurant to be on the fancy side. Standing: A stand is a place to quickly pick up food with little to no seat. Typically standings have no waitress, just counter-staffing. Stop: These calls to keep a small operation in mind, and usually have a specific food attached to it like Burrito Stop, Ramen Stop, or Kebab Stop. Wok: Wok immediately invokes quick-boiled dishes from various Asian traditions in mind. Don't overthink that. Find something you like, and go with your gut! Your success or failure will be much more predicted in your place, atmosphere, food, cocktails, service culture, etc. So, don't lose focus! -M. Dana Mule, Owner, HULA's Modern Tiki Names for a Casual Restaurant If your restaurant concept has a waiting staff but no tablecloths, you enter comfortable restaurant territory. This is the world of Applebee's, TGI Fridays, and your local pasta location. Typical restaurants in this category are cafés, bistros and choppy houses. Like a fast service restaurant, casual restaurants need a distinctive and descriptive name; Legal Seafood is a good example. However, a casual eatery can take a little more poetic license than inspiration strikes. Casual restaurants tend to have lots of tables, but don't use tablecloths These are common words you'll find in casual restaurant names: Bar: If you use the word bar in your restaurant name, you should be open late and many serving alcohol options. Bars are typically comfortable, and serve popular part plates, such as loaded sweet potato or nachos. Bar & Grill: A Bar & And is definitely more comprehensively employed and menu than an ordinary, old bar. It's still a place where customers can expect a relaxed atmosphere and maybe a television above the bar. Cafe: People usually think of coffee and light fare when they hear this term in a restaurant name. It is possible to put on this word up or down, though the word typically suggests a laid-back atmosphere. Putting a simple word before café can create a simple and memorable name for your restaurant, like Nashville's Bluebird Cafe. Chophouse: A chop house is a restaurant specializing in steaks, chops and similar dishes, and focuses primarily on traditionally cooked meat accompanied by fine wines and good ales. This word is good in combination with a place - like the Hanover Street Chophouse. Area codes and people's names are also great fit here, as are 801 Chophouse or Bob's Steak & Chophouse. Dinner: Diners are often very comfortable and serve up a mix of breakfast food and other classic American dishes. Fast, friendly service and late hours are the first things to keep in mind after hearing the word. Eatery: Eatery runs the gamut from laid back to upscale. Often refer to American food, but can also work for other types of cuisine. Names with eatery in them tend to rely on place to provide the rest of their title as in the Thompson House Eatery or the Laconia Hill Eatery. Grill: Grill is a versatile word for a casual restaurant. Roasters tend to include their kitchen style in their name as well, as in Moe's Southwest Grill or Tzatziki Greek Grill. Kitchen: The word kitchen implies an invitation, informal setting where patrons will enjoy dishes inspired by home cooking. They can also see food being prepared. Cocina, Cucina and Küche are popular Spanish, Italian and German versions. Bar: Bars often offer deliciously greasy or cheesy bar food along with an extensive list of craft beers. Consider going a different route if you specialize in a different kind of alcohol, or don't serve beer at all. The Gastro Pub is a slightly more gourmet version of the bar trend, although restaurants tend to avoid using the word Gastro Pub in their name, and opt for simply pub. Tavern: A tavern is a higher-end bar. Taverns have more attentive service and more extensive menus than bars. If you're having trouble finding the perfect name for your restaurant, don't force it out. Instead, research popular restaurants, study the history of your kitchen, understand its culture, reveal unknown facts about its origin, and then take your mind off the subject. Your best ideas will come when you're most unprepared for them. - Jason Accoca, co-founder, COBE Media Fancy Restaurant Names Fine Dining Restaurants create their own naming rules. Look at currently operating fine dining restaurants, as well as high end restaurants throughout history, show four Naming trends: nouns, proper names, personal stories, and figures of speech. Unlike casual and fast service restaurants, fine dining restaurants tend not to include their type of kitchen or a word to define their style of service. Here are some popular strategies to stand out in the fine dining realm: Use a single noun: In English or any other language, simple nouns are popular for high-end restaurants. The ticket-only Los Angeles restaurant Trois Mec is simply French for three friends. John Tesar called his Dallas Steak House simple, Knife. Choose a real name: Proper nouns, like an unusual family name, are also great here — think of Delmonico's or Curtis Stone's restaurants Gwen and Maude. Tell a story: Personal stories are part of what creates a real connection with potential customers. If there's a way to work a piece of your personal story into your restaurant name, just like the Maine restaurant The Lost Kitchen, it can truly interest diners. San Francisco Staple Chapeau! (exclamation point included), is a French restaurant whose name was inspired by the owner's love of hats. Use a figure of speech: The story goes that chef Thomas Keller thought of the name for his New York City outpost Per Se when answering a question about his first restaurant, The French Laundry. He said something along the lines of the new restaurant wouldn't be like the French laundry per se ... and a restaurant name was born. Chicago restaurant Avec is simply French for met with, and its Chicago neighbor Alinea is named after that funny paragraph symbol that means starting a new mind. High end restaurant names tend to be a little more confusing than casual and fast-service restaurants. The experience of their restaurant starts with the name, so at this level adventurous names are more important than names that telegraph the type of food on the menu. Most fine dining restaurants still rely on the classic white tablecloth and elaborate silver table setting 2. Consider the kitchen of your restaurant If your restaurant will serve French, Italian or Japanese food, then your restaurant ancestors have done a lot of work for you. These culinary traditions have standard naming hierarchies that define the level of service at different types of restaurants. If you plan to serve French fare with early hours and lots of coffee, you're a café. If you are an Italian restaurant with fine dining ambitions, you just opened up an Osteria. A casual Japanese roster is easily an izakaya. Here's the basic spectrum of each one, listed from most comfortable to most upscale: French: Café, Bistro, Brasserie, Restaurant, Chez Italian: Pizzeria, Trattoria, Vinoteca, Ristorante, Osteria Izakaya, Shokudo (Teppanyaki/Sushi-ya), Teishoku-ya, Kaiseki These naming traditions tend to describe the type of food served as well as the culinary style it comes to Most Americans are familiar with the dish that gives a pizzeria its name. In the same way, a café is defined by its excellent coffee program, while an Izakaya is named after the variety of skewed meats and vegetables boiled over a small charcoal grille. Bistros and Trattorias are French and Italian restaurants that offer full service and a wide-ranging menu. Customers visiting a Vinoteca will expect Italian food and wine Italian vinotecas to be wine-focused. A Japanese Sushi ya will serve sushi, of course. If you can work any style of food that is exotic around your place, choosing the name of a single, signature dish or ingredient. La Paella Spanish restaurant is a great example, as is Chipotle, or the Philadelphia restaurant Stargazy, named after the classic British dish Stargazy pie. 3. Try some WildCard Strategies Regardless of your service of kitchen style, there are some tried and true naming conventions that can work to generate restaurant name ideas. This can be combined with the information in the previous two steps to create your full, formal restaurant name. Join words with an &: A holder of British bar names like The Rose & Crown, and the Dog & Duck, who joined two unrelated words together, can make a good name, as in the Chicago restaurant Girl & The Goat, or Los Angeles' Love & Salt. It also works in other languages, such as in Italian restaurant Pane e Vino. Create a portmanteau: A Portmanteau is simply a new word created by blending multiple words. The popular Los Angeles eatery Baco Mercat where Baco—a combination of the words global and taco—describes its genre-bending flatbread sandwiches is a great example. Cronut, Frappuccino, and spork are all portmanteaus that are so successful that they have become part of our culinary vocabulary. An original portmanteau is also likely to be available as a domain name and social media handle. Think of hungry animals: A longstanding Los Angeles seafood restaurant called itself The Hungry Cat. A place in Walpole, New Hampshire, called The Hungry Diner cuts any confusion about what they're about. You'll also see names like Lazy Bear, or just Beast. Add your location: Location words can be your nearest named cross street, a local landmark, an area code, ZIP code, or neighborhood name. New York Restaurateur Danny Meyer showcased the versatility of this strategy with his restaurants Gramercy Tavern, Union Square Cafe and Eleven Madison Park. Think about geography: Location names can also include the name of the type of land, a geographical landmark, or a native plant. The Seattle restaurant Sitka and Spruce draw its name from nearby evergreen trees. The Painted Desert Roster makes sense in the Arizona desert. Use a non-English word: Choose a word for your restaurant style the lists above, then add a word from the language listed in the where your kitchen originates. Like Khao Noodle Shop in Dallas; Khao means rice in Laotian, which serves the foundation of the menu khao. Try a few different combinations. Play with the order of words; Bistro on the Boulevard has a different ring showing The Boulevard Bistro. Comes with three to five restaurant name ideas to test on friends and business partners. Then sit down with your favorite options, and make sure they're available. Claim your Name If you thought of a perfect restaurant name, it's possible other business owners thought of the same one. A Google search for Pane e Vino, for example, displays a mountain of results in cities around the world. Especially in the age of social media and food delivery programs, the name of your restaurant should be unique, so it's easy for your customers to find you. I give advice to all my clients or for a restaurant or another company to do a search after coming up with a few candidates. We suggest conducting Google, Bing, Yahoo, Yelp, Open Table, Resy and any other industry-specific searches on their own to help narrow down a potential candidate before hiring a lawyer to conduct a clearance search. If they find anything similar, they should move on to their next option. -Jason H. Rosenblum, Intellectual Property Attorney Before finalizing the name of your restaurant, search for the name on communal food delivery programs as well as social media and Google. Check your local secretary of state's website to see if other businesses close to you are working under the same name. Check websites like GoDaddy to see if the site domain name is available. A completely single name might not be important for smaller operations. If you're running a small-town dinner, it might be fine if your restaurant shares a name with an eatery in another state. If you have plans to grow your business to multiple locations, however, it's a good idea to brand your business name. If you have a lawyer advising your business, he or she can help you register a trademark. Alternatively, a company like IncFile offers a trademark registration service for \$199, plus the \$275 Federal filing fee. The package includes a brand attorney's services that will conduct a search to ensure that the desired name is available for trademarks. Processing a full federal brand can take three to four months. Whether you decide to brand your restaurant name or not, you need to take the time to ensure you claim the social media handles for your restaurant on all major platforms like Facebook, Twitter, and Instagram. Even if you don't plan on actively updating your restaurant's social media presence, the handles claim prevent people who aren't at your restaurant aren't, they take off. Bottom Line When you start a restaurant, you need a name that and descriptive. The best restaurant names also let customers know what style of food and service to expect, without being so common that you might be confused with a competitor. Once you've found a good fit, you'll need to do a search to ensure you can get your restaurant name as a domain name and social media handle. Handle.

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