

## **#19 Nigerian Food Restaurant** **Released: 3/21/2025**

Today, we are publishing the 19th in a series of stories focusing on Commercial Center as written by noted long-time Las Vegas journalist, Diane Taylor.

**In this article, Diane has a Question & Answer Session with Angela Ojiako, owner of Nigerian Food Las Vegas.**

- *How long has Angela/Angie operated this unique food service business at Commercial Center?*
- *Are most of her customers Nigerian natives?*
- *What is one popular thing that customers mention and know about when purchasing food from this establishment?*



Nigerian Food Las Vegas Owner Angela Ojiako at work



Nigerian Food Las Vegas Exterior



Nigerian Food Las Vegas Interior



Anglea Ojiako, Owner of Nigerian Food Las Vegas

*What is your name?*

My name is Angela Ifeoma Ojiako.

*Where are you from originally?*

I am from Warri, Delta state, Nigeria.

*What is the name of your restaurant?*

The name of my restaurant is Nigerian Food Las Vegas.

*Where is it located?*

It is located at the Historic Commercial Center of Las Vegas, 953 E. Sahara Avenue, Suite E22.

*How long have you had this restaurant?*

I have had the restaurant for five years.

*Do you have any partners*

I have no partners in the business, but my youngest son, Chinedu Dacid Ojiako, works with me.

*What type of food do you cook?*

We cook Nigerian foods like Egusi Soup and pounded yams, Eba, Jollof Rice, Vegetable Soup, Fried Rice, Fried Plantains, Okra Soup, Spicy Fish, Ogbono, Banga Soup and Starch, Goat Meat, Chicken, Suya, Cow Leg, Kpomo, etc.

*Are your customers mostly Nigerian natives?*

No, indeed. About 70 percent of our customers are white people who just like our food.

*Who is the restaurant's chef?*

I am the chef, but my son is even a better cook than I am. He cooks for the customers, too.

*I understand that the food you offer is cooked fresh?*

Yes. When I was growing up my father had died and my mother was a teacher and she was at work so I learned from my grandmother. I was one of eight children with four older brothers, so I was expected to learn to cook. We never heated up food; every day we cooked fresh and that's what we do in the restaurant – nothing frozen or left over from the day before.

*Does that mean that customers must wait for food?*

Yes, one of our customers likes to say "It's worth the wait for the food here". Our return customers know they must wait for food or they call in advance and pick it up when they arrive. We have won several awards for our food. *(Note: This writer ordered two dishes from the restaurant that she said were wonderful.)*

*Your menu is large and features food for catering. Do you do much catering?*

Yes, for weddings, wedding receptions and other celebrations. We cook from the catering menu and normally offer food buffet style.

*You speak English well. Where did you learn it?*

I learned back home. You know, Nigeria has hundreds of tribes that speak different dialects so the common language is British English – even pigeon English if a person doesn't have a great education.

*How do you like owning a restaurant?*

I love what I do.

*What are the restaurant's hours?*

We are open Monday through Saturday from 11 AM to 8 PM except in the summer when we are open until 10 PM. Our phone number to order is 702-684-9023.