



COOK LIKE A STAR



MICHAEL MONZON

49

SCOTTSDALE, AZ

HT: SEATTLE, WA

CHEF

@flying_knives

TALENT: FIRE/KNIVES/MAGIC/COMEDY

THE ACT...

Michael, one of the top hibachi chefs in the USA – perhaps even the world – plans to dazzle the judges with an act showcasing his greatest hibachi tricks. He'll prepare a traditional steak and chicken dish with fried rice, but with unforgettable flair. To kick off the rice preparation, he'll ignite a lemon, toss it high in the air, and catch it on a knife behind his back. As he juggles eggs, he'll create towering flames on the table, setting the eggs alight for a fiery spectacle before catching the flaming fireball in his chef's hat. Knives will ignite as he juggles them, creating a thrilling display before slicing the meat with fiery precision. All the while, Michael will keep the judges entertained with jokes, ultimately serving them a delicious meal before taking a well-deserved bow.



ABOUT

- Michael grew up in a family renowned for their culinary prowess, surrounded by talented male chefs. After enduring a period of homelessness at 16, he found stability and life purpose working at a teppanyaki restaurant. Starting out as a dishwasher, he soon was training in the kitchen — and the rest was history. This ultimately ignited his passion for the dramatic flair and interactive nature of Japanese hibachi cooking.
- Fired by ambition, Michael aims to solidify his status as one of the world's leading hibachi chefs. Teppanyaki is his bread and butter — the Japanese cuisine style that uses an iron griddle to cook food live in front of guests.
- Recognized for his high-energy persona and teppanyaki mastery, Michael is also passionate about classic 70s kung-fu films — which helped inspire his career pursuit. Currently, he works as a sought-after private hibachi chef, hosting unforgettable pop-up experiences that transport guests away from their daily worries.
- Michael's signature dishes feature crowd favorites like Chicken Fried Rice, Filet Mignon, and Wild Caught Shrimp. His showmanship is legendary: fiery lemons, juggling eggs, flaming knives, and fireballs all seamlessly merge with the preparation of his food. To him, teppanyaki is a captivating, multi-sensory spectacle that the world needs more of.
- Michael craves this show's spotlight to cement his status as a hibachi virtuoso and to showcase his unique blend of culinary skill and dynamic showmanship. This platform promises to fuel his restaurant ambitions and, above all, serve as a source of enduring pride for his two sons.



Casting Note: He appeared on Chopped (2018). He did not win.