

# Recipes of your favorite restaurant

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2014



# About me

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- University of Michigan
  - School of Information
    - Information Analysis and Retrieval
- Passion in Data Analysis
  - Data to Tada!

# Overview

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- Freshman data manipulation project
- Python program
- Identify relevant recipes based on the user's choice of restaurant
- Interesting analysis from the project

# Data Sources

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- Yelp Review Search API

- Example

- categories.category\_filter
    - name
    - reviews

- BigOven Recipe API

- Example

- title
    - instructions

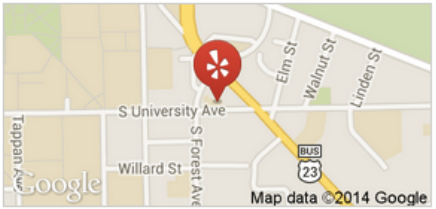
# Logic

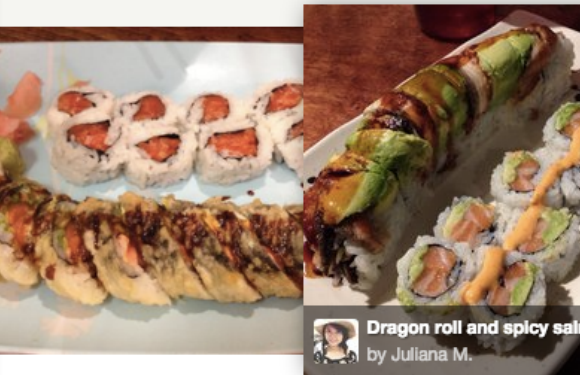
**Sadako Japanese Restaurant**

★ ★ ★ ★ ☆ 133 reviews [Details](#)

\$\$ · Japanese, Sushi Bars [Edit](#)


[Write a Review](#)


  
1321 S University Ave  
Ann Arbor, MI 48104  
[Get Directions](#)  
(734) 913-0057  
[sadakojapaneserestaurant.com](http://sadakojapaneserestaurant.com)




**Dragon roll and spicy salmon**  
by Juliana M.

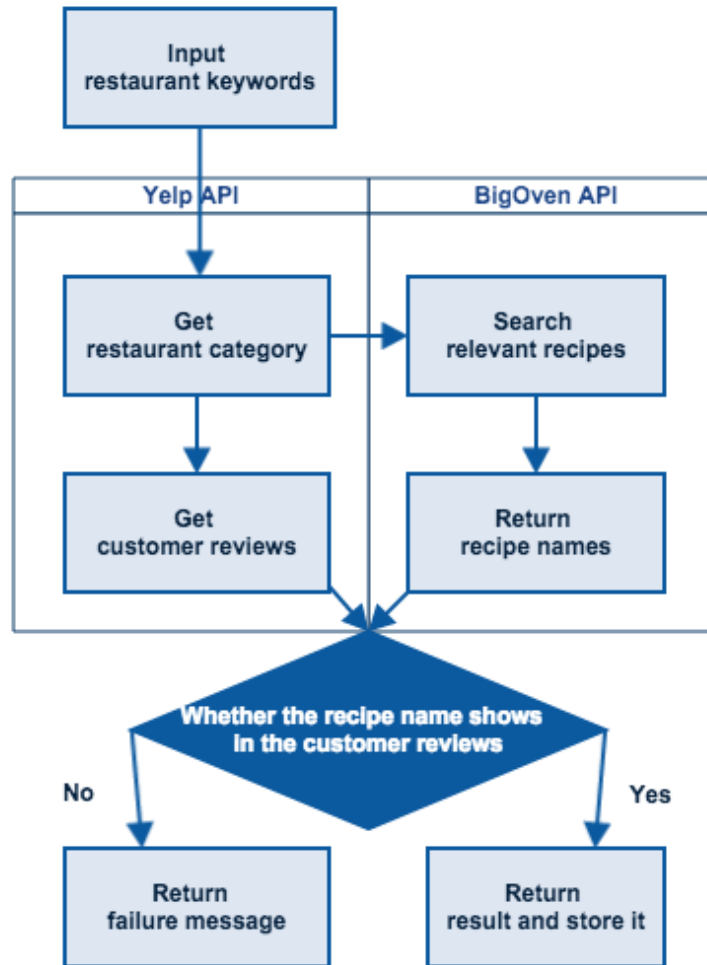
 "Miso soup and salad come standard with every meal, which is always a plus." in 24 reviews

 "The Spicy Fish Bowl alone makes me choose Sadako over all the sushi restaurants in Ann Arbor." in 9 reviews

 "Among the good ones are the bamboo roll, Sadako crunch roll, green grass roll, passion roll and the crane roll." in 4 reviews



# Workflow



# Demo Picture

```
/System/Library/Frameworks/Python.framework/Versions/2.7/bin/python "/Users/YICHI/Documents/UMichigan/SI 601/project/newproject.py"
```

Please input your favorite restaurant: *kang*

Please input your location: *Ann Arbor MI US*

Got it!

The restaurant name is: Kang's Korean Restaurant

The category is: korean

Related recipe name is: Korean Barbecued Beef

Click to see image: <http://mda.bigoven.com/pics/korean-barbecued-beef-3.jpg>

1. Rinse beef and pat dry. Cut steak at a 45 angle across the grain, cutting almost, but not completely, through. Make another cut 1/4 inch from the first cut, following the same angle and cut
2. Add soy, green onions, sesame oil, sugar, and garlic to bowl; mix to coat. Cover and chill at least 30 minutes or up to 4 hours.

A	B	C	D	E	F	G	H	I	J	K	L	M	N	O	P
Kang's Korea	Korean Barbo	<a href="http://mda.t">http://mda.t</a>	1. Rinse beef and pat dry. Cut steak at a 45 angle across the grain, cutting almost, but not completely, through. Make another cut 1/4 inch from the first cut, following the same angle and cutting all the way through. Open up butterflied slices and place in a large bowl.  2. Add soy, green onions, sesame oil, sugar, and garlic to bowl; mix to coat. Cover and chill at	Bulgogi	<a href="http://mda.t">http://mda.t</a>	Trim fat from beef; cut beef diagonally across grain into 1/8 inch slices. (For ease in cutting, partially freeze beef about 1 1/2 hours.) Mix remaining ingredients; stir in beef until well coated. Cover and refrigerate 30 minutes.  Drain beef; stir fry in 10 inch skillet or wok over medium heat until light brown, 2-3 minutes. Serve beef over hot cooked rice	Korean-style	<a href="http://mda.t">http://mda.t</a>	- Combine sliced chicken 1 t. ground ginger, 2 T. Soy sauce 1 T. Rice wine in a small bowl and set aside (10 min) - Cook pasta to al dente in salted water - Drain and set aside - While pasta is boiling combine 1/4 cup pasta water with all sauce ingredients - Mix till smooth - Heat oil in large fry pan to high (till oil just starts to smoke) - Add chicken and marinade to pan	Korean Chick	<a href="http://mda.t">http://mda.t</a>	Mix all ingredients except chicken, set aside. Dip chicken in flour and deep fry in electric skillet about four minutes on each side. Dip in sauce and place on paper towels. Bake in a jelly roll pan in 350 degree oven for 1 hour. Serve hot or cold.	Authentic Ko	<a href="http://mda.t">http://mda.t</a>	Place the beer in a bowl, and pour in the cooking wine, pear juice, and black pepper. Stir to combine, and allow to marinate for 30 minutes. St in the soy sauce, sugar, sesame oil, garlic, green onion and sesame seeds and marinate in refrigerator at least 2 hours or overnight.  Preheat an outdoor grill for medium-high heat

# Interesting Results

- What kinds of ingredients mostly been used in different type of restaurant?
  - Korean restaurant





# Interesting Results

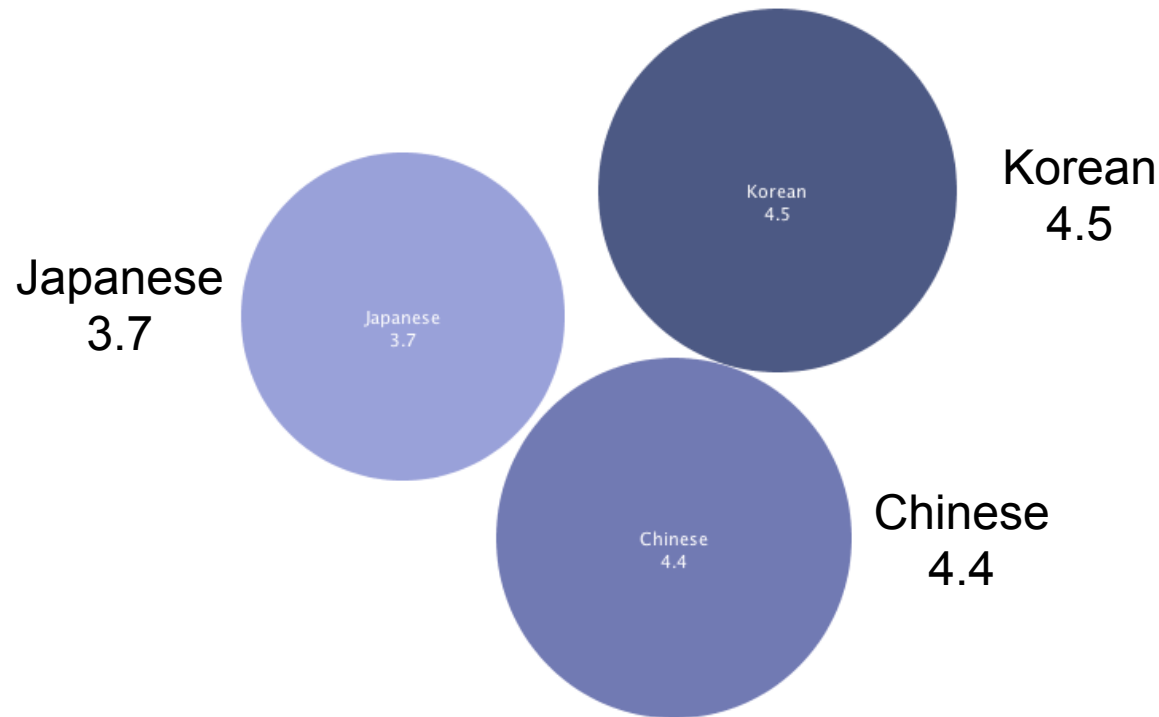
- What kinds of ingredients mostly been used in different type of restaurant?
  - Chinese restaurant



# Interesting Results

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- What are the scores for different type of restaurants' relevant recipes?



# Got Feedback?

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