



THIRD CULTURE

ABOUT THIRD CULTURE BAKERY

We are Third Culture Bakery, home of the Original Mochi Muffin®, butter mochi donuts, and other foods and drinks inspired by our upbringing as Third Culture Kids—kids who grew up in a culture different than that of their parent’s.

After falling in love in Berkeley, CA, Chef Sam Butarbutar and Wenter Shyu started a bakery journey together, offering pastries reflective of their childhood in Indonesia and Taiwan. Third Culture Bakery started as a two-man-show in 2016, offering the Mochi Muffin® to just six wholesale coffee shops.

At Third Culture, we always lead with heart, kindness, and integrity. We instill this principle in everything that we do—every decision we make and every recipe we create. Sam and Wenter built their bakery from the ground up and took each step carefully and thoughtfully. We hope that the bakery becomes a symbol of diversity, inclusiveness, and acceptance. The bakery represents our chosen family, and we want everyone who walks through our doors to be part of our family. This bakery exists because of love, and we want to spread that love one Mochi Muffin® at a time.

EXISTING LOCATIONS

- 2701 8th Street Berkeley, CA
- 9935 East Colfax Avenue, Aurora, CO
- Downtown Denver Cafe (Coming Soon)
- Los Angeles Show Room (Coming Soon)

SIZE

750 - 1,000 sq. ft.

SITE REQUIREMENTS

- Downtown districts
- Looking for second generation baking facilities or former café locations with water connection

EXPANSION PLANS

San Francisco, Peninsula

FOR SITE SUBMITTALS CONTACT:

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