



Aburi Family

July 2017

# Ningenmi News

Welcome to the July issue of Ningenmi News,  
our monthly Aburi staff news series!



From coast to coast, the ningenmi was real at Taste of Toronto this year!

Ask Aburi:

**What is Minami's concept, and how is that different from Miku?**

*We hear this question often, but how do we tell our guests? We interviewed Emma, Minami's General Manager, to better understand Boss's vision for Minami.*



"First, Minami has a stronger focus on land menu items. You can definitely see that in our entrées, and with us placing the sushi course as appetizers. We also focus more on individually plated items rather than share platters, creating a more progressive style of meal.

I would say we're also more flexible both spatially and in terms of culinary experimentation, as we're constantly testing in the kitchen for new menu items and features. Finally, our atmosphere is drastically different from Miku's; while they stress the more white, high ceiling, minimalist concept, we embrace a more warm, intimate atmosphere with our wood textures and dim lighting."

-Emma

## Aburi Family Highlight: Linh at Miku Toronto

*"The service we received by Linh was exceptional! The explanations and detail of what we were eating were very impressive, especially since we took Linh, the server's recommendation and ordered the Chef's choices... it was our first time here, and Linh made our first visit extra special! Worth multiple visits."* -Anna L. from TripAdvisor

Eat at Aburi:

## Gyoza Bar's New Summer Menu

The new summer menu at Gyoza Bar has officially launched! Pop by to try the exciting new items including the Cold Katsuo Umami Ramen, Chicken Sui Gyoza, Golden Bao Fritters, and more. Want to spice things up? Try the delicious Tokumori Char Siu Aka Tonkotsu Ramen (pictured). Don't forget your special Aburi staff deal for \$14 Ramen and Beer!



## Feature Aburi Staff Photo



Melanie from Miku Vancouver welcoming a guest into the dining room -- look at that smile!



Bar Manager Leon from Minami looking dapper on the job, as usual!

Have a photo of the team that you'd like to share? Send it to Tiffany at [tiffany@aburirestaurants.com](mailto:tiffany@aburirestaurants.com).

