

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



Minami's Father's Day Feature: Surf 'n' Turf Aburi Sushi

#### Ask Aburi: What does Ningenmi mean?

We hear the word everyday, but how do we show it with our guests and peers? We interviewed Ben, our Regional Director, to better understand Boss's vision for Aburi.



"To me, 'Ningenmi' stays by its classic definition: find joy in providing joy to others. Making both guests and staff feel like valued, unique individuals. Even when I was bartending at Minami, my goal was for guests to have a fantastic time at the bar. Whether it be through interactions between colleagues, interactions with the guests, the food, the service, the whole experience- my goal was to influence everyone around me into having a good time at the restaurant.

Ningenmi is at all our restaurants, but you can find a great example of it sitting at the bar at Miku Vancouver. The way the bar team works with each other, communicates- guests are having a great time because they're both watching and being a part of the interaction." -Ben

#### Aburi Family Highlight: **Hayden at Miku Vancouver**

This beautifully plated Aburi Atlantic Lobster Tail is credited to Miku's line cook, Hayden! Bask in his amazing artistic expression of our juicy lobster tail paired with watermelon radish woven between bright pickled beets, nestled on a bed of fresh tomatoes. What a presentation!





## What's Happening at Aburi: Taste of Toronto

Taste of Toronto is coming up for Miku Toronto! From June 15-18, we'll be participating in Toronto's biggest foodie fest. You can find us serving up our signature Oshis, refreshing Kaisen Poke, Green Tea Opera, tart Aburi Yuzunade cocktail, and "the dish": Our Aburi Prime!



### **Feature Aburi Staff Photo**





Gyoza Bar team Chris, Ayaka, Ryan, Carmen

Gyoza Bar team shows their love for Dan, who is sadly leaving us soon to travel the world. **Thank you for everything Dan, we'll miss you!** 

Have a photo of the team that you'd like to share? Send it to Tiffany at tiffany@aburirestaurants.com.







