



# Aburi Family Ningenmi News

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



Miku Toronto's Easter Zen Brunch

## Ask Aburi: What does Aburi mean?

It's more than just flame seared sushi. We interviewed Sasha, our Marketing Director, to understand Boss's vision behind our brand.



"Aburi is all about change and innovation. When we say that we are innovating the restaurant industry, we want to change the industry to be a positive environment of career growth. By promoting from within, we aim to encourage both personal and professional growth in the company. The best example would be our head office - Hide, our Director of Operations, Akiko, our Executive Assistant, Matsu, our COO, and I all started our careers with Aburi at old Miku. At the end of the day, our vision is to innovate the restaurant industry by creating fulfilling careers." -Sasha

## Aburi Family Highlight: Thomas at Miku Vancouver

"Six of us ate at Miku's Friday night. Place was packed and loud and fun. Our server - Thomas - and his supporting cast was fabulous. The menu is rather daunting but Thomas explained and guided and suggested a meal that worked for everyone. Very impressive. Food arrived and plates disappeared at a reasonable pace. We never felt rushed nor did we have to scan the horizon for our next adventure."

## Aburi Throwback: The Saba Bo

The Saba Bo was first introduced to Miku in 2011. This off-menu item has made a comeback on Minami's Spring Menu! The secret is in the curing process- it pulls the water content from the fish, rendering it firmer, and the flame searing cuts out the oil in the fish. Finally, the ginger neutralizes the fishy flavour while the shiso adds a touch of freshness.



## Feature Aburi Staff Photo



Minami sushi chefs Yuta, Chris, Jung, and Mike



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

