



Welcome to the October issue of Ningenmi News,
our monthly Aburi team news series!



Rainy season is back, and so is ramen season! Don't forget to take advantage of your secret Aburi team deal: **Ramen and Beer for \$14** (or \$9.50 ramen, \$4.50 beer) at Gyoza Bar!

Ask Aburi: Arita Plateware

We hear about using 'Arita Plateware' often, but what is the story behind Arita?



Aritayaki, or Arita plateware, originates from the town of Arita in the Saga prefecture of Japan.

Aritayaki is artisanal and handmade, and its history traces as far back as 1616, when the first porcelain ever to be fired in Japan was fired in its region!

Our chefs put their hearts into each dish, so we want to use the Aritayaki to enhance the zekkei quality of their culinary artwork!

Aburi Family Highlight: Jen from Miku Vancouver

"We had Jennifer as our waitress at the Vancouver location and she absolutely made the experience! Every recommendation was on point and her sense of humour made the night!" -Katie from Google

4 Questions with our Aburi Family: Ernest from Miku Vancouver

1. How long have you been at Miku for?

I have been at Miku for six months.

2. What's your favourite dish to make?

The American Wagyu dish on the Aburi Kaiseki.

3. What is your next travel destination?

Korea!

4. What's your go-to song for karaoke?

Drowning by Backstreet Boys.



Feature Aburi Team Photos: The Minami Team!



DM, Takashi (in the back!), Mai, Jason



Mina, Lavina, Rose



Ryan, Felicia, Leo, Al, Jessica, Riza, Brittany



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