



Aburi Family

February 2018

Ningenmi News

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



Throwback to Miku Vancouver's beautiful Valentine's Day feature dessert, the Dark Chocolate Raspberry Pavé -- created by the amazing Chris Janik!

Ask Aburi: "Irasshaimase!"

We all shout it out proudly when guests walk into the restaurant, but what does it really mean? And what was Boss' vision when he created this as an Aburi trademark?



Boss: "For me, 'irasshaimase' goes hand in hand with our service concept of Omotenashi. When we all take the time to welcome our guests, we let them know that we are working together as a team to make sure they have a great experience.

Each guest feels taken care of by our team, which is what makes our restaurants so special!"



BEHIND THE SCENES: Boss was recently interviewed by OpenRoad Lexus Richmond for the new issue of their luxury magazine!

Aburi Team Highlight: Kat from Miku Toronto



OpenTable Diner (Toronto) · Dined 6 days ago

First time here. Kat was our server and she was fantastic. Helped us with our choices and was more than accommodating.

Hope you will get her!

FOOD 5
AMBIENCE 4
SERVICE 5
VALUE 4

Aburi Team Feature: The Accounting Family

We get our payroll set up, Sysco orders handled, petty cash filled out -- but who helps us with all that intensive number work? This month, we're highlighting the magicians behind our finances: **The Aburi Accounts!**



- Kanbashi:** Financial Director of Aburi
- Mayu:** In charge of Minami and Aburi Tora
- Mari:** In charge of Miku Vancouver and Aburi
- Miho:** In charge of Gyoza Bar and Miku Toronto

The next time you see our accountants visit the restaurant, don't be shy -- say hi!



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

