



September 2018

Aburi Family NINGENMI NEWS

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



YEARS OF MIKU VAN

Can you believe it? Miku Vancouver turns 10 this year!

When Boss opened the original Miku on Thurlow in 2008, Aburi Sushi was an unknown concept in North America. Fast forward to today, Miku has since moved, expanded, opened in Toronto, and Aburi Sushi has become a staple in Japanese restaurants everywhere. We're proud to say that ten years later we remain the forerunner of Aburi Sushi across the country.

*Keep reading to find special interviews we did with the original team members of Miku,
who go all the way back to the Thurlow days!*



3 QUESTIONS WITH ABURI'S VINCENT

BOH Manager, Gyoza Bar

HOW LONG HAVE YOU BEEN WITH ABURI FOR?

I have been working at Aburi for almost 2 years.

FIRST POSITION AT ABURI?

My first position was on the Appy Station as a Line Cook.

FAVOURITE DISH AT THE RESTAURANT?

My favourite dish at Gyoza Bar is the Teppan Steak.

FAVOURITE ABURI WORD?

My favourite Aburi word is Zekkei. Because as a chef, I would love to present my dish beautifully and attractively to the guest.

FAVOURITE PLACE YOU'VE TRAVELLED TO?

Europe or South Asia.

WHAT ARE YOU OBSESSED WITH LATELY?

Learning how to make new dishes.

FAVOURITE RESTAURANT (OUTSIDE OF ABURI)?

One of my favourite restaurant is Botanist at Fairmont Pacific Rim.

ABURI TEAM HIGHLIGHT

MINAMI'S KITCHEN ALL-STARS

featuring Sonny, Brinton, Carlos, Alan, and Jay





THE ABURIGINALS

Interviews with our team from original Miku

AKIKO
Executive Assistant

WHAT WAS YOUR FIRST POSITION AT MIKU?

Bartender

FONDEST MEMORY ABOUT OLD MIKU?

Sitting at the sushi bar and talking a lot about the work and company future with sushi chefs...almost too often!

BIGGEST DIFFERENCE BETWEEN MIKU THEN AND MIKU NOW?

Sales, cover count, quality, and value are higher and better of course, but Miku will always be Miku to me.

WHAT ARE YOU MOST EXCITED ABOUT FOR MIKU AND ABURI FROM NOW ON?

Too many things that I would like to be here to witness!



KAZUKI
Head Sushi Chef, Miku Toronto

WHAT WAS YOUR FIRST POSITION AT MIKU?

Sushi Chef

FONDEST MEMORY ABOUT OLD MIKU?

A lot of energy and worked closer with every staff member. Many regulars when I worked at the sushi bar, so we served and talked a lot with the guests.

BIGGEST DIFFERENCE BETWEEN MIKU THEN AND MIKU NOW?

Now we have better quality of food and service, and better management.

WHAT ARE YOU MOST EXCITED ABOUT FOR MIKU AND ABURI FROM NOW ON?

Opening more different restaurants in Toronto, also going to a global company.



HIDE
Director of Operations

WHAT WAS YOUR FIRST POSITION AT MIKU?

SA

FONDEST MEMORY ABOUT OLD MIKU?

Mike Acero (Current Miku TO's Head chef)'s 'Irasshai mase' volume caused lots of complaints

BIGGEST DIFFERENCE BETWEEN MIKU THEN AND MIKU NOW?

New Miku never closed earlier like old Miku (Sometimes closing duty started before 8pm)

WHAT ARE YOU MOST EXCITED ABOUT FOR MIKU AND ABURI FROM NOW ON?

Change the industry! Aburi Culture in the world!



ABURI TEAM HIGHLIGHT

CHRIS & THE TEAM

at Gyoza Bar

“ My friends and I go here often and we can all agree that so far our favorite server is Chris. He is super nice, easy to talk to, very accommodating, and he even remembers any type of customizations we make when we order. It’s pretty impressive since we know that he probably takes multiple orders daily, so we are surprised that he remembers ours. Good job Chris! In general everyone who works there is pretty good (Sharon, James, Ryan, etc..) which is why we tend to go back even though there are other restaurants in downtown. ” (Icing E., Google)



MIKU TORONTO TURNS 3
ANNIVERSARY KAISEKI

Next month marks Miku Toronto’s third birthday! We’ll be celebrating with an amazing six-course Anniversary Kaiseki, including a Poached Lobster Amuse, four-component land and sea Kaiseki Zensai, Wagyu Duo with Seared Ribeye and Confit Shortrib, and Aiko’s special Matcha Moelleux au Chocolat with Hojicha Ice Cream!

If you haven’t already, check out the menu [here](#)!

Message from the editor
TIFFANY’S EPIPHANIES

Happy September!

Fall is officially upon us (at least here, in Vancouver, if the return of rain and wild temperature changes indicate anything). Don’t forget to take advantage of that sweet, sweet team discount for piping hot ramen at Gyoza Bar during this chilly season...I know I will be.

Not many epiphanies to explore this month, but I did learn (*the hard way*) that the Ikea cafe closes around an hour earlier before the store itself...which lead to a lot of shock, frustration, and disappointment last weekend. ☹

