



# WHY SHOULD YOU TRY JAPANESE SEAFOOD? It is known for its high quality cultivated through tradition and advanced technology.

JETRO, in collaboration with several prominent Japanese cuisine restaurants in

Vancouver, will host an exciting event to promote Japanese Seafood. **BOOK A TABLE NOW AT THE PARTICIPATING 9 RESTAURANTS AND CAFES** 

## During the event, customers eating at the participating restaurants and cafes will

be given a FREE sample of fresh and delicious original one bite plate made with Japanese seafood products. Each restaurant has a limited capacity. Let's book a table now! Please see the remarks below.

**SAKE DINING HASHIGO** 





SAMPLE MENU **Scallop Matsumae Duke** 

- Scallop, Dried squid, Carrot, Ginger and Soy sauce

+ Draft Sake Rairaku Sparkling < Unfiltered Fresh "Namazake" with natural sparkling, which is new in Canada

or Scallop Wasabi - Scallop, Wasabi stem, soysauce 120-1265 Granville St, Vancouver

- 604-558-3001
- Non Thu 17:00-23:30
- Fri Sat 17:00-25:00 Sun 17:00-22:30 sake\_dining\_hashigo\_zakkushi
- https://zakkushi.com/hashigo/granville/
- TAKENAKA

KINGYO IZAKAYA





Goma-Hama - Original Sesame sauce with yellowtail's rapeseeds

- Home made kimchi sauce with Hokkaido scallops

💡 871 Denman St, Vancouver

Scallop and cabbage Kimchi

**10** 604-608-1677 U Lunch 12:00-14:30

kingyo\_izakaya\_van

- Dinner 16:30-22:00
- ttps://kingyo-izakaya.ca/
  - **SUIKA IZAKAYA**





**HOKKAIDO** 

- Fresh Hokkaido scallop with house made dressing and wasabi mayonnaise 1-3rd : Kawaii Japan Market @UBC Robson

**Hokkaido Marinated Fresh Scallop with** 

- Square(800 Robson st) 4-10th: Takenaka @1370 E Georgia St, Vancouver **604-802-9982** Mar 1 16:00-21:00 / Mar 2- 3 10:00-17:00
- takenaka\_yvr https://takenakavancouver.com/

house made dressing

**NOAH'S CAFE** 

Mar 4 - 10 : 8:00-20:00





KUMAMOTO

- Slices of yellowtail tuna in a vibrant sauce of yuzu, miso, soy and dashi. Topped with yuzu rind and green onion.

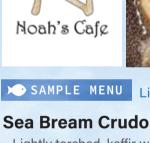
Miso-soy yellowtail carpaccio

- 1626 West Broadway, Vancouver
- 11:30-23:00
- ttps://suika-snackbar.com/

🎨 604-730-1678

suika1626

**RAISU** 





KUMAMOTO 4

1096 Denman St, Vancouver 604-559-1096

https://www.noahscafe604.com/

**(**) 17:00-22:00

o noah.s\_cafe

- **ZAKKUSHI ON MAIN**





**HOKKAIDO** 

2340 West 4th ave, Vancouver 604-620-1564

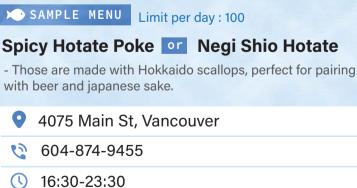
raisu2340 https://raisu.ca/

11:30-22:00

**NEW FUJI** 



zakkushionmain



**HOKKAIDO** 





**HOKKAIDO** 

(11:00-22:00 newfuji\_van

https://new-fuji.ca/

REMARKS: • Free samples are only available for the customers ordering at least one regular menu item per person at the participating

### restaurants at the time of the event. Free samples are not served on their own except Takenaka's sample dish at Kawaii Japan Market between 1st and 3rd.

Each restaurant offers a limited number of plates per day; first-come-first-served. • It is highly recommended to make reservations at each restaurant in advance.

• Each restaurant is open as usual and serves the regular menu.

- Business hours vary for each restaurant. The products provided free of charge are bite-sized samples. If you would like to order an additional portion or full meal,
- Takenaka will have a special sampling booth @Kawaii Japan

served for the customer at Takenaka cafe at E. Georgia Street; purchase of at least one item is required.

\*Sake Dining Hashigo offers an exclusive experience of pairing a sample plate with Fresh Draft Sake "Namasake".

https://zakkushi.com/zakkushi/dining-main

**RAJIO** 



- rajio\_japanese\_public\_house
- https://rajiopublichouse.com/

604-558-1679

17:30-23:00

JAPANESE SEAFOD

please check with each restaurant individually.

Japan

Market (MARCH 1 - 3) Market at 800 Robson st. \* From March 4th to March 10th, the same free plate will be

GENERAL INQUIRY: ☑ canada-info@his-world.com

**VISIT MULTIPLE RESTAURANTS TO ENJOY JAPANESE SEAFOOD AND THE EVENT!** 

MARCH 1st - MARCH 10th 2024

Japan External Trade

SPECIAL ADDITION:

