

March 11 – 1 2024

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 Toronto, will host an exciting event to promote Japanese Seafood.

Book a Table Now at the participating 7 restaurants

During the event, customers eating at the participating restaurants 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.





Mentaiko Udon with Hokkaido Hotate and Hokkaido Uni Limit per day: 40

Fried udon noodles tossed with spicy salted cod roe and topped with Hokkaido scallops and Hokkaido sea urchin.

• 425 Spadina Rd, Toronto

416-482-8973 © @edorestaurants

https://www.edorestaurants.com/
 Mon - Sat 11:30am - 9:00pm
 Sun 5:00pm - 9:00pm

Hotate & Uni from Hokkaido, Mentaiko from Fukuoka

Einko Japanese Restaurant



sample MENU – Mini Sea Urchin Chawanmushi – Japanese Scallop Sushi (or Sashimi) Dish



•	655 Dixon Rd, Etobicoke
J	416-248-8445
0	@Ginkojapaneserestaurant
	http://www.ginkojapaneserestaurant.ca/
\odot	Lunch Tue-Fri 11:30am-2:00pm Dinner Mon-Sun 5:00m-9:00pm

Limit per day : 60

Japanese hotate sushi, mini chawanmushi with ebi (shrimp), kamaboko (fishcake), shimeji mushroom & ginko nut. Topped with yuzu and Japanese uni (sea urchin).



Hotate from Hokkaido



Izakaya Ju

SAMPLE MENU Grilled Scallops in Shell with Butter Soy Sauce Limit per day: 60

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 Tue - Thu Lunch 11:30am - 3pm/Happy Hour 3 - 4pm Dinner 4 - 9pm (takeout & delivery until 9pm)
 Fri & Sat Lunch 12 - 3pm/Happy Hour 3 - 4:30pm Dinner 4:30 - 10pm (takeout & delivery until 9pm) This dish features succulent scallops grilled over charcoal, still nestled within their shells, and dressed with a delectable sauce made from butter and soy sauce. The combination of smoky char from the grill and the rich umami flavors of the sauce creates a harmonious and indulgent seafood experience.

3160 Steeles Ave E Unit	3160 Steeles Ave E Unit 2 & 3, Markham (J-Town)				
\$ 905-474-1058	🖸 @izakayaju				
ttps://www.izakayaju.com/					
 Wed - Sun 6pm - 10:30pm (L.C.10pm) Mon, Tue CLOSED 					

Motate from Hokkaido



Miku Toronto (

♀ 105-10 Bay St, Toronto

ttps://mikutoronto.com/

647-347-7347

SAMPLE MENU Hotate Trio Limit per day : 60

Michelin chef Ryusuke Nakagawa collaboration dish. Hotate crudo, aburi hotate sashimi, hotate temaki.

@mikutoronto

Everything from Hokkaido

TARO'S FISH

SAMPLE Hokkaido Sea Urchin/Scallop Sashimi with Homemade MENU Kelp Soy Sauce Limit per day: 40

> Taro's Fish (Woodbine)

Indulge in the freshness of sashimi-grade scallops served with a special homemade soy sauce infused with the savory essence of kelp. This delicacy offers a perfect balance of delicate sweetness from the scallops and the rich, umami depth of the kelp-infused soy sauce, creating a truly exquisite dining experience.

♀ 7240 Woodbine Ave, M	7240 Woodbine Ave, Markham (Woodbine Store)				
416-524-8702	@tarosfish				
https://tarosfish.com/					

🤎 Hotate & Uni from Hokkaido 🔰



Experience the elegance of Hokkaido scallops with our unique dish, where the refined taste of scallop mousse is encased in fried tofu pouches. Simmered in a rich broth, this delicacy offers a perfect blend of deep flavors, showcasing the best of traditional Japanese culinary art.

- 9 7634 Woodbine Ave, Markham

 - https://zenjapaneserestaurant.com/

 Tue - Sat Lunch 12:00pm - 2:30pm Dinner 5:30pm - 10:00pm Sun, Mon CLOSED

Hotate from Hokkaido

Zen Japanese Restaurant







Zen Sanuki Udon



SAMPLE Hotate & Ikura Sashimi MENU Limit per day : 60

Experience the luxury of fresh Hokkaido scallops as sashimi, crowned with flavorful ikura. A single bite elevates your palate to richness.

•	3720 Midland Ave Unit 113-114, Scarborough					
6	416-881-8899		@@zer	ısanukiudonrestaurant		
	https://zensanukiudon.com/					
\odot	Lunch	Mon - S	un	12:00pm - 2:30pm		
	Dinner	Mon - T	hu & Sun	5:30pm - 9:00pm		
		Fri & Sa	t	5:30pm - 10:00pm		

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.
- 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, please check with each restaurant individually.

Visit multiple restaurants to enjoy Japanese seafood and the event!

March 11 - 17 2024

JAPANESE SEAFOD



