

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

- 425 Spadina Rd, Toronto 416-482-8973 @edorestaurants
- https://www.edorestaurants.com/

Hokkaido scallops and Hokkaido sea urchin.

- Mon Sat 11:30am 9:00pm 5:00pm - 9:00pm



Hotate & Uni from Hokkaido, Mentaiko from Fukuoka

😣 👯 GINKO

Ginko Japanese Restaurant

- Mini Sea Urchin Chawanmushi SAMPLE MENU - Japanese Scallop Sushi (or Sashimi) Dish

http://www.ginkojapaneserestaurant.ca/ Lunch Tue-Fri 11:30am-2:00pm Dinner Mon - Sun 5:00m-9:00pm

655 Dixon Rd, Etobicoke

@Ginkojapaneserestaurant

416-248-8445

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

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

Hotate from Hokkaido

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.

This dish features succulent scallops grilled over charcoal,

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



Miku Toronto

647-347-7347

♀ 105-10 Bay St, Toronto

Hotate Trio MENU Limit per day: 60

@mikutoronto

SAMPLE

Hokkaido

temaki.

Michelin chef Ryusuke Nakagawa collaboration

dish. Hotate crudo, aburi hotate sashimi, hotate

https://mikutoronto.com/ 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)





Indulge in the freshness of sashimi-grade scallops served Taro's with a special homemade soy sauce infused with the savory essence of kelp. This delicacy offers a perfect balance of

Fish

Kelp Soy Sauce Limit per day: 40

Hotate & Uni from Hokkaido

(Woodbine)

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, Markham (Woodbine Store) 905-470-6698 @tarosfish https://tarosfish.com/

Zen Japanese Restaurant

Hotate Shinoda Maki

Wed - Sat 12pm - 7pm / Sun-Tue CLOSED

Limit per day: 30

MENU

SAMPLE

regular menu.

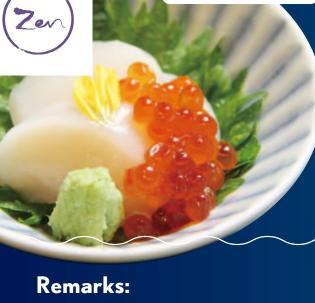


this delicacy offers a perfect blend of deep flavors, showcasing the best of traditional Japanese culinary art. 905-604-7211 @@zenjapaneserestauranttoronto

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,

- https://zenjapaneserestaurant.com/
- Dinner 5:30pm 10:00pm Sun, Mon CLOSED
- Zen Hotate from Hokkaido

Hotate from Hokkaido Hotate & Ikura Sashimi



Sanuki Udon

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

416-881-8899 © @zensanukiudonrestaurant https://zensanukiudon.com/

§ 3720 Midland Ave Unit 113-114, Scarborough

Lunch Mon - Sun 12:00pm - 2:30pm Dinner Mon-Thu & Sun 5:30pm - 9:00pm

Limit per day: 60

- Fri & Sat 5:30pm - 10:00pm

- Free samples are only available for the customers · Each restaurant is open as usual and serves the ordering at least one regular menu item per person at the participating restaurants at the time of the Business hours vary for each restaurant. 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.

JAPANESE SEAFOD

- 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

JETRO Japan External Trade Organization

