

APRIL 30, 2017

# Spring Japanese Cultural Workshop

Come enjoy seasonal dishes and experience the tofu making process!

Featuring 3 amazing chefs:



## DAIJI TANAKA

Head chef at Hapa Izakaya from 2008 to 2015. Now back in Japan, he will open a Family Farm this summer in Gifu prefecture.



## TOMOKI YAMASAKI

Born and raised here on the West Coast. Former executive chef at Hapa Izakaya. He's now the Sous Chef at Royal Dinette.



## MASAFUMI OKUNO

Head chef at Hapa Izakaya until 2016. He now makes Japanese Sake in Granville Island and is also a part of The Workshop team.



**Sunday April 30th @ The Workshop Vegetarian Cafe**

296 Pemberton Ave, North Vancouver, B.C.

10:30am-12:00pm Tofu Making Workshop

12:30pm-2:00pm Lunch Course Meal

**Fee: \$75**

- Tofu making experience and take-home ingredients to make one serving of tofu at home
- Course Lunch Meal (5 kinds of antipasto, salad, tempeh steak, two pieces of vegan sushi, miso soup, dessert, tea/coffee) \* All meal items are vegan

**How to register:** Tickets can be purchased from The Workshop during store hours or from the chefs. Limited tickets available. Cash only. Price does not include gratuity.

Space provided by



Tempeh from



Organic Soy Beans from



Questions? e-mail: [info@theworkshopvegetariancafe.com](mailto:info@theworkshopvegetariancafe.com)

Registration deadline: April 25th

**Cancellation policy and photo and video consent:** No refunds provided. However, if you cannot make it, you can have someone else attend in your place. The event may be cancelled if minimum registration numbers cannot be attained. In such case, a full refund will be provided. This will be determined 4 days before the event. Note that pictures and videos will be taken at this event. By participating in this event, you are agreeing to allow The Workshop to use any footage from the event on any of our social media sites, website as well as future advertisements.