

JULY 23, 2017

Summer Japanese Cultural Workshop

Come enjoy seasonal dishes and experience the **MISO** making process!

Featuring 3 amazing chefs:



BENJAMIN AKIRA BERWICK

Born and raised in North Vancouver, he started his chef journey from the Pear Tree. He was in Chile from 2013-2015. Back in Canada, he is now working at Farmer's Apprentice



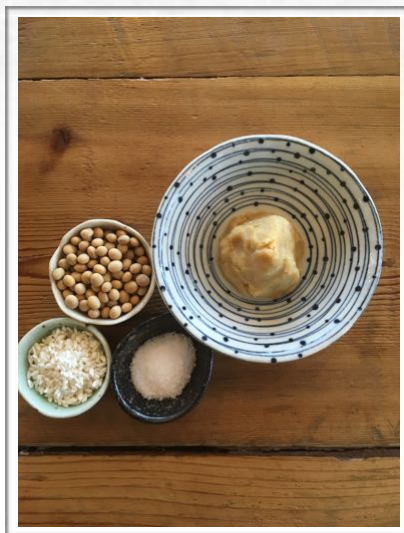
TOMOKI YAMASAKI

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 July 23rd @ The Workshop Vegetarian Cafe

296 Pemberton Ave, North Vancouver, B.C.

10:30am-12:30pm Miso Making Workshop

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

Fee: \$85

- Miso making experience
- 5 Course Lunch Meal * All items with the exception of the dessert are vegan. Please let us know by July 15th if you would like a vegan dessert instead.

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



Koji from Van Koji



Organic Soy Beans from



Registration deadline: July 15th

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.

Questions? e-mail: info@theworkshopvegetariancafe.com