

WHAT'S HAPANING



STAFF NEWSLETTER - HAPA IZAKAYA - JAN/FEB 2013

HAPA STAFF APPRECIATION

The Hapa family celebrated the New Year in style at the Red Bull Lounge in Yaletown on Monday, January 14, 2013.

A big thanks to Kevin and Justin for throwing a fun party, well stocked with delicious drinks, sweet beats, resolution-breaking pizza, and great prize give-aways.

Thanks to the generous donations of everyone in attendance, Hapa was able to raise a cash donation of \$250 along with three full boxes of canned goods for the Greater Vancouver Food Bank Society.

Find the party photos on our facebook page!



DINE OUT

Thank you to everyone for their hard work in making the Dine Out Vancouver Festival a success!

Our chefs also did a great job in representing us during the festival - participating in the official Dine Out ribbon (sausage) cutting at Granville Island, --> www.dineoutvancouver.com/blog/chefs

serving up scallop tartare at the Fan Club for the big Dine Out Media Party, --> www.shermansfoodadventures.com/2013/01/dine-out-vancouver-festival-2013-media

and interviewing for the Dine Out blog! Otsukare!



Read some of our stellar reviews:

First First day of @DineOutVan a success. Thanks @Hapalzakaya for a fab dinner ... kirannagra

@Hapalzakaya @DineOutVan A perfect introduction to Hapa. So much to choose from I may have to come back tomorrow ... wlouie

Went for my first @DineOutVan dinner at @Hapalzakaya in Kits. Amazing food, great service, fun atmosphere. I will definitely return again ... janesong

Wow, @Hapalzakaya didn't hold back. Amazing food, & lots of it. Won't have to eat tomorrow. #DineOut #Vancouver ... jordanyerman



IT'S A BOY!

A new Hapa family member is on its way. Yaletown Manager, Victoria Rigor and Coal Harbour Regional Bar Manager, Chris Ireland are expecting their first bundle of joy this spring.

Chris and Vic have already received many hand-me-downs from their

families, so they have opted out of a baby registry. However, if you wish to give the couple a present then gift cards to the following retailers listed below would be most practical and much appreciated:

Walmart, Real Canadian Superstore, Winners, Babies 'R' Us

Congratulations to the parents to be.

GOODBYE ROSY

Hapa said goodbye to long-time Manager in Yaletown, Rosy Yang. Rosy's dedication, hard-work and bubbly personality will be missed! We wish her all the best in Korea and extend a warm welcome to Indiana Vatikiotis-Bateson in her new role as Manager in Yaletown.



HAPA IS GETTING TECHIE

MOBILE-FRIENDLY

You can now easily connect with Hapa online from your mobile phone. Hapa's mobile website is designed to easily connect you to latest menus, news, photos, reservations and more!



ONLINE GIFT CARDS

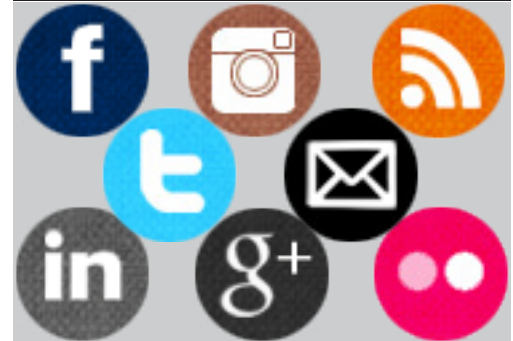
Guests can purchase Gift Cards at hapaizakaya.com/giftcards and in-store at all Hapa locations.

Spread the word!



SOCIAL MEDIA

Connect with Hapa through Facebook, Twitter, Instagram, Flickr, and LinkedIn. Read news at hapaizakaya.com/news, and subscribe to hapanews@hapaizakaya.com for our newsletter.



HAPA BIRTHDAYS:

January
3 - Takumi Saito
4 - Miyuki Kasai
5 - Jessy Kordyback

February
7 - Naoki Shimmachi
20 - Yuki Mukai
21 - Indiana V-Bateson

DID YOU KNOW?

In 2010, Hapa was proud to become the first izakaya to join the Vancouver Aquarium's Ocean Wise seafood conservation program and is still one of a handful of Japanese restaurant partners involved.

Ocean Wise educates and empowers consumers about the issues surrounding sustainable seafood.

To learn more, visit oceanwise.ca



JAPANESE

otsukare [oat-sue-car-eh]
-n, good job; good work

This phrase is said to someone after a task is accomplished. It may also be said to someone as they leave work at the end of the day.

The phrase breaks down to:

o- (honorific prefix)
tsukare (literally tiredness, but in this context, effort, exertion)

おつかれさまでした

WE WANT TO HEAR FROM YOU

You can find Chef Toshiyuki Iwai most nights at Hapa West End, with a spoon in his pocket, representing his taste for perfection. Iwai-san's passion for cooking comes from his mother, who taught him to always consider the people who he is cooking for. To this day, his guests continue to inspire him to reach new levels of his craft and to try new things in the kitchen.

At age 18, Iwai moved from his Osaka home to the big city of Tokyo to study economics in university. It was in Tokyo where he started his culinary career, cooking part-time in a successful izakaya-style restaurant.

While working, Iwai met Canadian couple, Justin and Lea Ault, who were training to open their own izakaya in Vancouver. Intrigued by their determination and motivated by his love for the great outdoors, Iwai ventured over to the mountains of Whistler to snowboard and reconnect with the Hapa Izakaya owners. He fell in love with the landscape, diverse culture, and the people, and so, made the move to Vancouver.

For the past 9 years, Chef Iwai has perfected the art of mixing Japanese tradition with Vancouver's modern multicultural scene, while integrating Hapa's commitment to fresh Ocean Wise seafood and local seasonal ingredients.

The next time you're in Hapa West End, keep an eye out for the man with the spoon!



7 QUESTIONS FOR CHEF IWAI

3 words to describe your cuisine?
Impactful, Seasonal, Delicious

Your signature dish? Salmon Press Sushi - chopped sockeye, avocado, daikon, miso mayo, and parmesan

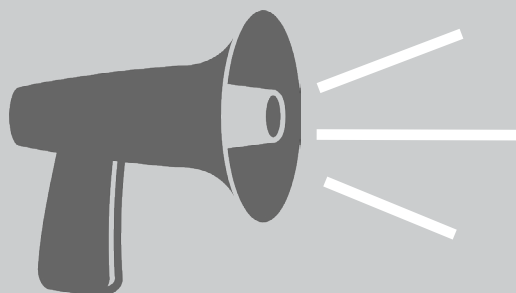
What do you enjoy most about your craft? Making people happy

Who is the unsung hero in the kitchen? My mother

Favourite Vancouver Food Truck?
Japadog

When hiring someone for your kitchen, what is your philosophy?
Have a dream and passion

If you could have any meal in the world what would you eat?
Freshly caught, local fish and shells in Japan



If you have any comments, ideas, special events, fundraiser ideas or recommendations you would like to share with us, please contact:

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