

# WHAT'S HAPANING



SUMMER 2012



## Hapa heading to Toronto

Lea and Justin Ault of Vancouver's Hapa Izakaya restaurant group are pleased to announce the opening of Hapa Izakaya in Toronto. A mid-August opening is targeted for Toronto's first Hapa Izakaya, which will be in the heart of Toronto's "Little Italy", at 602 College Street.

The Aults are extremely delighted to be partnering with longtime Hapa Izakaya Robson Street managers Maaji, Jiena and Mackenzie Isobe (yes, all siblings!). The Isobes have over 20 years of Hapa Izakaya experience between them; outstanding ambassadors to represent Hapa Izakaya in Toronto.

For more information, please visit [Hapalzakaya.com](http://Hapalzakaya.com) or follow @Hapalzakaya on Twitter.

## Supporting the Vancouver Aquarium

Hapa is proud to have once again participated in the annual Night at the Aquarium gala fundraiser held June 21, which raised over \$300,000 for the Vancouver Aquarium's conservation, research, and educational programs.

The signature gala event treated over 500 guests to Ocean Wise culinary delights created by 20 of the City's top chefs including Hapa's own chefs Daiji Tanaka and Nobutaka Watanabe who prepared a delicious halibut ceviche, konbu, mirin, corn, red onion and Japanese chili served on a deep-fried wonton chip.

The night was a huge success—truly a celebration of the Aquarium and their efforts to conserve aquatic life.



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# HAPA HOUR

## 1/2 PRICED TAPAS

**KITSILANO**  
FRIDAY-SUNDAY  
4-6PM

**COAL HARBOUR**  
MONDAY-FRIDAY  
3-6PM

**YALETOWN**  
EVERYDAY  
4-6PM



## Hapa puts on a Feast!

Hapa set up shop at SOBO Restaurant on May 21, for the second annual Feast! Tofino -- a series of culinary events to held on the West Coast of Vancouver Island between May 18, 2012 and June 1-2, 2012, culminating with the Tofino Food and Wine Festival.

A collaboration between acclaimed local and regional guest chefs, restaurants, fishermen, farmers, activity and tour providers, Feast! Tofino celebrates the abundance of available seafood and the sustainable "boat-to-table" practices commonly employed by the area's restaurants and the Tofino-Ucluelet Culinary Guild.

For more information, visit [feastbc.com](http://feastbc.com).





# Hapa staff get muddy for a good cause!

On Sunday, June 24, Hapa staff trekked to Whistler to endure the Tough Mudder competition, a grueling 12-mile obstacle course, designed by British Special Forces to test all around strength, stamina, mental grit, and camaraderie.

The “Hapa Mudders” tackled over 25 military-style obstacles through mud, fire, hills and ropes in support of the Wounded Warrior Project; providing stress recovery programs, adaptive sports programs, benefits counseling and employment services to thousands of warriors returning from the battlefield.

Visit [toughmudder.com](http://toughmudder.com) for more information.



## Vancouver Magazine

For the second year in a row, Hapa Izakaya has won Silver for “Best Casual Chain” at the 23rd annual Vancouver Magazine Restaurant Awards.

Hapa was recognized for creating, as one judge marvelled, “sleek creative Japanese food with a strong side of personality”.

Congratulations to all the of the winners!

## About Hapa Izakaya

When Lea and Justin Ault introduced Hapa in 2003 they exploded the izakaya concept in Vancouver. Hapa Izakaya’s combination of a sexy room, well-priced portions of Japanese tapas, cocktails and premium sake took the city by storm; Hapa set the bar high for the host of contenders that followed. In 2010 Hapa was the first izakaya to join the Vancouver Aquarium’s Ocean Wise™ seafood conservation program and one of only a handful of Japanese restaurant partners in the program to date. Hapa’s Kitsilano and Robson locations are open daily from 5:30; the Yaletown location is open from 5pm. Hapa Izakaya Coal Harbour will be open Monday-Friday from 11:30am and from 5pm on Saturdays.