



Make an
**origami
crane**

Rice
the soul of sushi

**Sapporo
Snow
Festival**

Yayoi Kusama
spot on

Conveyor Sushi
**a moveable
feast**

All you can eat

Sumo diet
do you have the stomach for it

Tokyo's
**illegal
ramen
vendors**



About Sushi Hub

Sushi Hub is all about serving fresh, top quality sushi to its customers. To consistently ensure the best quality for its whole range, Sushi Hub predominantly sources its ingredients locally, with fresh ingredients delivered daily. This care and attention to detail all begins in the kitchen, where all Sushi Hub chefs undergo a minimum of twelve months training in the art of sushi making.

Sushi Hub knows that to give the best to its customers it has to have the most committed staff and retain them. It does this by endeavouring to provide both the best work environment and staff coaching programs. It encourages younger staff, with essential support and mentoring as they are seen to be central to the successful future of the business.

Passionate about its love of classic sushi, Sushi Hub has created an inspirational menu that is fresh and full of flavour that includes: Maki Roll, Sushi Box, Sashimi & Salad, Inari, Nigiri and Sushi Platters. The popular Sushi Hub signature dishes such as: Fresh Tasmanian Salmon Roll; Crispy Free Range Chicken Roll and Tuna Salad Roll appeal to the eyes as well as the palate. For sushi lovers who are looking for a low GI and high fibre option, brown rice alternatives are available on request at selected stores.

Yayoi Kusama : spot on page 10

Cover photo, Kusama with PUMPKIN 2010
Mixed Media
Installation view: Aichi Triennale 2010
© Yayoi Kusama

Page 2 photo, WITH ALL MY LOVE FOR THE
TULIPS, I PRAY FOREVER 2012
Installation, Mixed Media
© Yayoi Kusama



ようこそ Youkoso

Welcome to HUB and the first issue for 2019. Last issue we spoke of sharing Japan's culture, beauty and its "Cool Japan" persona, promising to bring you the timely, the quirky and the fascinating.

This issue is certainly timely, fascinating and quirky - and unquestionably cool. While we've been waving off the flies and sweltering through one of Australia's hottest summers - Japan held its 69th annual Sapporo Snow Festival. From a small time event that showcased school children's snow statues it has become one of the world's most spectacular winter wonderlands of massive, gleaming snow sculptures that attract more than two million people.

Cooler still, we feature the immersive work of our cover girl, Japanese artist Yayoi Kusama, whose mesmerizing work transcends boundaries. Her infinity room SPIRITS OF THE PUMPKINS DESCENDED INTO THE HEAVENS has taken up residency at the National Gallery of Australia (Canberra) since December. While Kusama:Infinity, a film about this "princess of polka dots", opened in Australian cinemas this year.

We celebrate the invention of conveyor sushi 60 years ago with a snap shot of its fascinating history and report on Sushi Hub's side splitting "All You Can Eat" competition. We share the Sumo diet, the secrets of origami as well as examine the soul of sushi rice ...and ask you a few questions as well. So chill out ...enjoy ...and let us know what you think.

またね Mata ne
See you.

The Hubster

The Hubster

in this issue

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so fresh
so good
so eat now

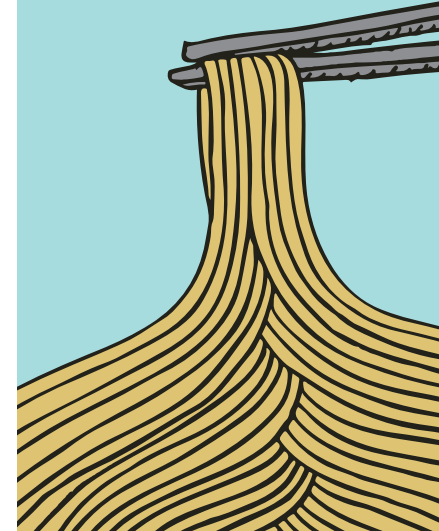
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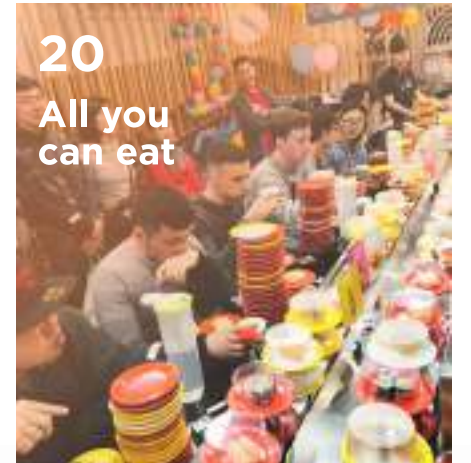
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rice

The soul of *sushi*

Influential American celebrity chef and author, Anthony Bourdain, once said: “Just because I like sushi, doesn’t mean I can make sushi....It’s a discipline that takes years and years and years. So, I leave that to the experts.”

And Sushi Hub chefs are the experts. Each year, Sushi Hub chefs use over 1000 tonnes of rice to make around 10 million pieces of sushi. When you make that much sushi you can’t help but become good at it. And to get good at it you need good rice.

Sushi Hub uses *Koshihikari* rice, (コシヒカリ, 越光) a popular variety of rice cultivated in Japan as well as Australia and the United States.

A short grain rice that is recognised as the best rice for making sushi because it retains moisture to be soft, springy and slightly sweet for better eating and better sushi shaping.

Sushi Hub’s pursuit of excellence has seen it introduce a range of cutting edge operational protocols and pioneer state-of-the art sushi-making kitchen equipment. From rapid rice washing machines to triple layered rice cooking machines and the state-of-the-art rice cooling machines, Sushi Hub constantly looks to improve on consistency in food quality and taste - as well as food safety and employee work safety.

Rice is believed to have originated in Asia between 15,000 and 12,000 years ago. The first written accounts of cultivated rice planting have been found in Chinese records of 2,800 BC.

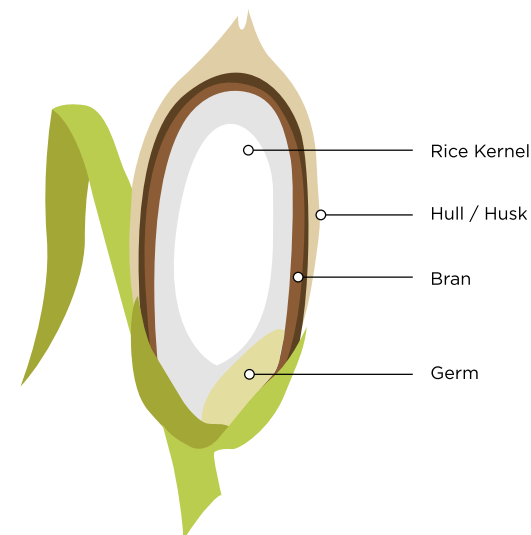
But more recently the journal, Scientific Reports, published research by a team of Australian plant biologists that indicated common rice varieties, domesticated thousands of years ago around the world, may have their ancestry in northern Australia. The report revealed that today’s rice varieties have genetics traceable to “uncontaminated” wild rice from Australia’s remote Cape York.

Sushi Hub’s collection of maki rolls and nigiris. Vegetarian options are available.



A single rice grain comprises three layers - the hull or husk, the bran and germ - and the inside kernel.

- The rice hull or husk is a hard, inedible protective outer layer that is removed when the grain is milled.
- Beneath the hull is the thin bran and germ layer which gives brown rice its colour. White rice is just brown rice with the bran and germ layer removed.
- The kernel, found inside the rice grain, is hard, white and contains lots of starch.



Depending on the type, white rice can be a good source of B vitamins, thiamin, niacin, riboflavin, fibre, iron and a source of manganese and magnesium.

Brown rice provides more vitamins and fibre than regular white rice and contains selenium. They are both gluten-free and are both available at your favourite Sushi Hub.

The rice washing machine can wash up to 7.5kg of rice



Sushi Hub’s automation helps to standardise sushi rice cooking process



Layers of rice cooking machine, each can steam up to 5kg of rice



Rice mixer / cooling machine take 5 minutes to cool down the rice



Sushi chef working on maki roll



One of our most popular fresh salmon and avocado roll



Tokyo's illegal ramen vendors

Who would have thought that the very symbol of Japanese culinary endeavour - selling bowls of ramen - used to be illegal in Japan.



Typical illegal black market ramen vendors

In 1945, post-war Japan was in a state of ruin and the desperately hungry population began to rely on the illicit black market for food. That year, Japan also recorded its worst rice harvest in 42 years. With the American Military occupation that followed until 1952, came the US importation of wheat to alleviate the food shortage. And that string of events is how a simple bowl of wheat noodles became a staple meal in Japan's traditional rice-based culture.



45,000 black market ramen carts existed in Tokyo

Ramen was first introduced to Japan by Chinese immigrants in the late 19th century - the original name was Chuka soba and Shina soba which translates as Chinese noodles. It is also suggested that the word "ramen" may have been derived from the Chinese word "lamian", a type of Chinese noodle.

But it was the mass importation of cheap US wheat in a post-war, rice deprived Japan that spawned the meteoric rise of the ramen wheat noodle. Regardless of the practice being illegal, most Japanese ate at black market outdoor ramen vendors and these ramen carts (*yatai*) thrived (the US occupation authorities rationed food and banned outdoor food sellers). An estimated 45,000 black market ramen carts existed in Tokyo alone, which led to the arrest of thousands of these unlawful vendors.

Ramen with its richer stock and proteins was very different from the milder soups of traditional Japanese cuisine. Ramen soon assumed the status of the food that nourished people in a time of great hunger and despair. A combination of economic necessity, American wheat, and Chinese noodle legacy, pushed ramen into the mainstream, to forever change the way Japan eats.

Into the 1950s both the Japanese government and Japanese nutritional scientists were pushing for a western diet. The Ministry of Health and Welfare advocated that Western foods - in particular those including wheat - were healthier.



Modern day ramen carts



Ramen developed from a cheap push cart product that fueled hard physical work, to something eaten in a moderately priced restaurant.

The 1970s saw the appearance of the *datsusara*, "salaryman escapee". These were men who left successful careers to become self-employed - and becoming ramen cooks was an appealing escape route. Running a ramen shop was seen as work that, unlike the corporate environment, provided independence and freedom. This free-wheeling *yatai* freedom contributed to the beginning of the nationalistic symbolism that has become associated with ramen.

Given its birth as a foreign import, and the central role that foreign wheat plays in the dish, it's curious that ramen would become such a symbol of traditional Japan. But the new generation of customers know nothing of this history and love ramen for its taste.



Portrait © Yayoi Kusama

Yayoi Kusama spot on

With large scale solo shows of her work around the world; from retrospectives at Tate Modern and the Whitney Museum, to exhibitions from Mexico City to Taiwan, the United States and Europe; Yayoi Kusama is the subject of a new documentary, and is the highest selling living female artist.

The National Gallery of Australia (Canberra) has acquired one of the artist's dot filled installations, which opened in December 2018 and is now on permanent display. The "Infinity Room" THE SPIRITS OF THE PUMPKINS DESCENDED INTO THE HEAVENS is an immersive installation where the visitor peers into a dizzy world of endless reflection - both physically and conceptually - as distorted yellow pumpkins with black dots are endlessly reflected in the mirrors.

Kusama, in her signature polka dot dress and bright red wig is an art-world superstar. She has lived voluntarily in a Japanese psychiatric hospital since the 1970s and works in her studio across the road six days a week, where she transforms her trauma into art.

The enigmatic Japanese artist Yayoi Kusama has been creating art for seven decades, but at the age of 89 she seems to be having her moment. Museum-goers around the world line up for hours to experience her legendary mirrored "Infinity Rooms", where their immersion in brightly coloured polka dot filled rooms are timed to allow for the crowds.



ALONE, BURIED IN A FLOWER GARDEN 2014
194.0 x 194.0cm
Acrylic on canvas
© Yayoi Kusama



GUIDEPOST TO THE ETERNAL SPACE 2015
Installation, Mixed Media
Installation view: Kusama's solo exhibition "YAYOI KUSAMA INFINITY THEORY" at Garage Museum of Contemporary Art, Moscow
© Yayoi Kusama

A painter, sculptor, writer, performance artist and film maker, Yayoi Kusama is best known for her dots. Paintings of dots, rooms filled with dots, pumpkins covered in dots.

For Kusama, dots are a symbol of the world, the cosmos, and the earth. She feels the moon, the sun, the stars and humans are all dots and says "I convert the energy of life into dots of the universe."

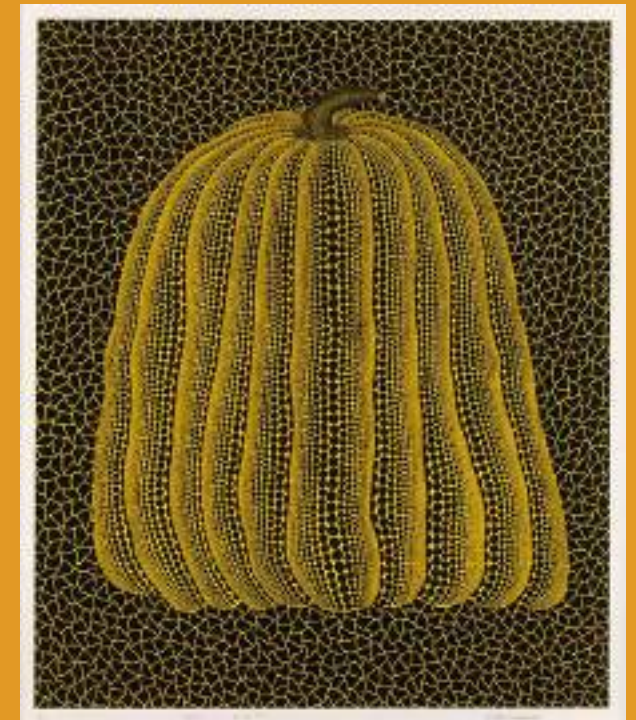
Yayoi Kusama was born in rural Japan, where her family managed plant nurseries. Surrounded by flowers, she would fill her sketchbook with drawings and one day she imagined the flowers were talking to her. This was the first of a series of disturbing hallucinations that would haunt her childhood and continue into her adult life.

It was an unhappy time, with her mother discouraging her drawing and painting, plucking the work from her hands and destroying it. This made young Kusama work quickly to finish her drawings before they could be snatched away. She still employs this fluid, instantaneous style, working straight onto the canvas without drafts.

Inspired by the work of legendary American artist Georgia O'Keeffe, Kusama left her stifling existence in Japan and headed to New York in 1958, aged 29. She became a part of the New York avant-garde scene, mixing with artists like Andy Warhol. The 1960s saw her experimenting with performance art, sculpture and room sized installations and the beginnings of her "Mirror/Infinity Rooms".



She returned to Tokyo in 1973 and seemed to disappear from the art scene, only to re-emerge years later to become the subject of major retrospectives as well as work on a music video with Peter Gabriel, collaborate on a collection with Marc Jacobs for Louis Vuitton and open her own museum in Tokyo.



Yayoi Kusama
Japan b.1929
PUMPKIN 1992
Colour screen print on paper / 84 x 71cm
Collection: Queensland Art Gallery | Gallery of Modern Art
Courtesy the artist and Queensland Art Gallery | Gallery of Modern Art

Australia has a long-standing fascination with Yayoi Kusama. Sydney's Museum of Contemporary Art (MCA) staged the exhibition *Yayoi Kusama: Mirrored Years* in 2009. Queensland Art Gallery (QAG) showed her work as early as 1989 and presented her major solo exhibition: *Look Now, See Forever* at the Gallery of Modern Art (GOMA) in 2011. Brisbane's GOMA also presented *Yayoi Kusama: Life is the Heart of a Rainbow*, 4 November 2017 - 11 February 2018. The recent exhibition delighted visitors with its mix of Pop Art, Surrealism and psychedelia featuring polka dotted inflatables, soft sculpture, paintings and her iconic "Infinity Rooms". And now THE SPIRITS OF THE PUMPKINS DESCENDED INTO HEAVENS features at the National Gallery of Australia.

She once said "I, Kusama am the modern Alice in Wonderland". This may well be true, and the world has followed her down the rabbit hole into an extraordinary fantasy world.

Yayoi Kusama
Japan b.1929
LIFE IS THE HEART OF A RAINBOW (installation view) 2017- 2018
Collection: Queensland Art Gallery | Gallery of Modern Art
Courtesy the artist and Queensland Art Gallery | Gallery of Modern Art
Image courtesy: © Yayoi Kusama,
Yayoi Kusama Studio Inc and Queensland Art Gallery | Gallery of Modern Art
Photograph: Natasha Harth, QAGOMA



Yayoi Kusama | THE SPIRITS OF THE PUMPKINS DESCENDED INTO HEAVENS 2017
 Mixed-media installation, National Gallery of Australia, Canberra.
 Purchased 2018 with the assistance of Andrew and Hiroko Gwinnett.
 © Yayoi Kusama, Courtesy of Ota Fine Arts, Tokyo/ Singapore/ Shanghai

Do you have the stomach for a sumo Diet



Average size rikishi



Rikishi preparing Chanko-Nabe in Osaka, Japan. JUNKO KIMURA / GETTY



Seafood Chanko-Nabe

Did you ever wonder why sumo competitors (or rikishi) are so big? Well, they are getting bigger. And to help tip those scales to be competitive in the ancient sport of sumo, a *rikishi* will consume as much as 20,000 calories (or 83,680 kilojoules) per day. That's around ten times the recommended daily intake of 2,500 calories (or 10,460 kilojoules) for the average active healthy male. Size may not be everything, but is sure helps when Japan's homegrown competitors are up against the influx of giant Hawaiian and Mongolian champions. As there are no weight divisions, bigger, heavier competitors have the advantage - and 145 kilos is about right to step into the sacred sumo circle (*dohyo*) with a chance.

The secret fueling weapon for stacking on bulk, is *Chanko-Nabe* and lots of it. *Chanko-Nabe* is a stew that contains large amounts of protein and just about everything else. While sumo exponents skip breakfast to train, they will eat as many as ten bowls of *Chanko-Nabe* for lunch accompanied with rice and a small ocean of beer. And to ensure those kilojoules stick and do the bulking-up job, the *rikishi* lie down and have a post-lunch nap. They then repeat the same eating regime for dinner.

Chanko-Nabe usually contains one kind of meat or fish, vegetables, tofu and large pieces of calorie-dense mochi, (made from pounded glutinous rice). The base stock may be chicken, miso, or soy. Each sumo training house (*heya*) invariably

makes its own signature version of *Chanko-Nabe*. '*Chanko*' is a word that indicates the food that *rikishi* eat, and the word '*nabe*' means 'hot pot'.

Chicken is a common ingredient, because in the past *rikishi* were averse to eating the meat of four-legged animals. In a rather Orwellian superstition they saw proteins with two legs as a better bet than proteins with four legs - as that could influence the outcome of a sumo bout.

In a sumo match, no part of a *rikishi's* body can touch the ground, except the soles of his feet. Should a competitor's hands touch the ground, akin to the posture of a four-legged animal, he would lose the match.

Two wrestlers face each other in a circle and push and shove to force his opponent outside the boundary of *dohyo*. They use a range of 82 winning moves called *kimarite* that are recognised by the Japan Sumo Association. Good technique enables experienced *rikishi* to defeat opponents who are larger, stronger, or faster.

Momentum is central to winning in the arena. And by definition momentum = mass x speed. So if training is to gain speed - it's up to *Chanko-Nabe* to deliver the mass.



A bowl of Chanko-Nabe

Sapporo snow festival

What originated as a community event to display six snow statues made by local school students in 1950, is today an international event that attracts over two million Japanese and overseas visitors to Sapporo, Japan each year.

The Sapporo Snow Festival (*Sapporo Yuki Matsuri*) is held over one week every February in Hokkaido's capital city and has become one of Japan's most popular winter events. It is fitting that this internationally acclaimed winter festival is held in the city that held the 1972 Winter Olympics (Australia fielded only four competitors in these Winter Olympics with a zero medal tally).

The Festival is staged on three sites: the Odori Site, Susukino Site and Tsu Dome Site.

It is the 1.5 kilometre long stretch of snow sculptures along Odori Park in the centre of the city that attracts the

most attention and visitors. The park boasts more than 100 snow sculptures that are dramatically lit at night. They range in theme from film heroes to gaming characters, often measuring more than 25 metres wide and 15 metres high.

The sculptures are tirelessly made by the Sapporo community and international artists. In addition, the Japanese military have been participating in the Sapporo Snow Festival since 1955, regarding the process involved in building giant edifices as a training exercise.

In 2015, the Hokkaido-based 11th Brigade of the Japan Ground Self-Defense Force took almost a month to move

and shape 3,175 tonnes of snow to build Snow Star Wars.

The Susukino Site, in Sapporo's largest entertainment district of the same name, exhibits about one hundred ice sculptures.

Located outside the city, Tsu Dome Site is a family oriented site with snow slides, snow rafting, more snow sculptures, food stands and a stage for events.

While Sapporo may be better known to many Australians as Japan's oldest beer brand, the city where that beer was born is also a fun-filled winter wonderland. Nestled in the mountains with a population close to 2 million people, in addition to the Sapporo Snow Festival, it boasts some of the best powder skiing in Japan.

Courtesy Japan National Tourist Organisation

In 2015, It took Japan Ground Self-Defense Force one month to move 3,175 tonnes of snow to build this movie set



Next Year

70th sapporo snow festival

3 - 11 February 2020

Snow Festival logistics

During the Snow Festival, Sapporo is usually very cold with occasional heavy snowfall. The average temperature in early February is around -3.2 degrees celsius.

Both the Odori site and Susukino sites can be visited at any time. The snow and ice sculptures are illuminated until 22:00 at the Odori site and until 23:00 (until 22:00 on the last day) at the Susukino site. The Tsudome Site is open from 9:00 to 17:00.

Travelling by Train

- Odori site** get off at Odori Station on Subway Nanboku line, Tozai line, or Toho line.
- Tsudome site** 15 minute walk after getting off at Sakaemachi Station on Subway Toho line.
- Susukino site** get off at Susukino Station on Subway Nanboku line.

There are also shuttle bus services from various locations in Sapporo.



Conveyor sushi a moveable feast

A light bulb moment during a visit to a beer bottling line in Asahi changed Japanese food culture forever. At a time when the space race saw US and USSR space ships and sputniks thundering into space, Yoshiaki Shiraishi, an Osaka restaurant owner, quietly created a slow-moving conveyor belt system for serving sushi. His eureka moment was born from his need to serve sushi quickly and efficiently to his customers while keeping operational costs down.

After five years of development Shiraishi launched the first *kaiten-zushi* restaurant (which literally means 'rotation sushi'), in Osaka in April 1958. Mawaru Genroku Sushi, as it was called, had no chairs, a capacity of ten standing patrons - but a fast turn-over.

During the developmental stages he designed the conveyor system to revolve clockwise, as most people held chopsticks in their right hand while reaching for plates with their left. Through trial and error, a constant speed of eight centimetres per second (0.288 kilometres an hour) was determined. It was deemed quick enough to appease impatient customers but not too fast to cause the fish to dry out in the slipstream

or cause plates to fly off. Through experimentation he determined that fan-shaped surface sections of the conveyor system handled the corners smoother and that traditional rectangular sushi dishes jammed the meandering route and he chose instead to use round plates.

The conveyor belt sushi boom really started in 1970 after Shiraishi opened what ostensibly was a "pop up" *kaiten-zushi* restaurant at the Osaka World Expo. It was the first World Fair to be held in Japan and was one of the largest and best attended international expositions in history... and the spring board for "rotation sushi" on a world stage.



When is our turn to eat



Melbourne competitors



Sydney competitors



Overall female winner - Wann Fan from Elizabeth Street store, Melbourne - 19 plates

All you can eat

Sushi Hub recently cranked up its conveyor sushi systems to a fever pitch for an “All You Can Eat” competition. Late last year Sushi Hub challenged its customers to eat as many dishes as they could in 20 minutes at each of its six bustling conveyor sushi stores.

The participating Sushi Hub stores took the central premise of Shiraishi's *kaiten-zushi* to another level of quick customer fulfillment. Scores of keen and hungry competitors sat shoulder to shoulder furiously wielding chopsticks, while reaching for more passing plates of sushi. The event was so popular that some of the stores had to run three separate “All You Can Eat” sessions.

The overall winner with 35 dishes consumed in the time was Winnalit, competing in the Central store in Sydney. His winning technique saw him steadily pacing himself like an unstoppable sushi eating machine – rather than rushing in and gorging himself as others did. Second and third overall place went respectively to Andre Brandle at Brookside, Brisbane and Yuan Teck Yeep, Sydney Central store. The best female result came from Waan Fan at Melbourne Elizabeth Street store who finished a commendable 19 plates. Watch out for this year's “All You Can Eat” competition date.



Challenge winner - Winnalit from Central store, Sydney - 35 plates



2nd place - Andre Brandle from Brookside store, Brisbane - 31 plates



3rd place - Yuan Teck Yeep from Central store, Sydney - 30 plates



Guess how many have we eaten



Elizabeth Street competitors

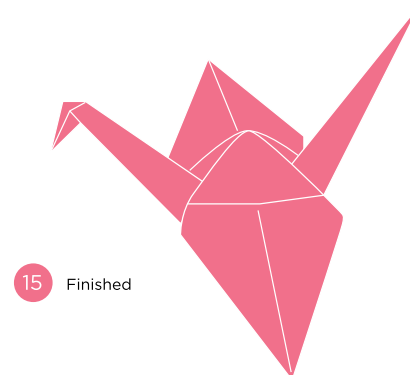
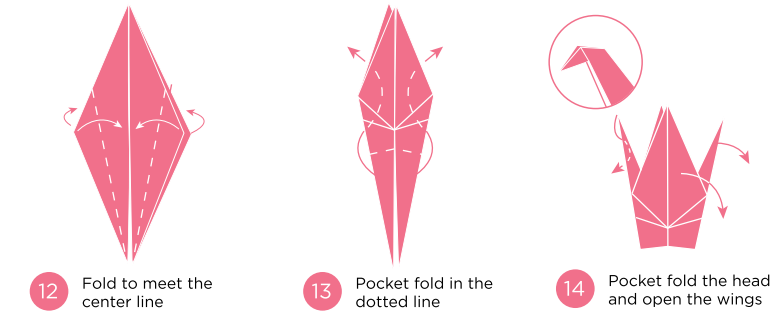
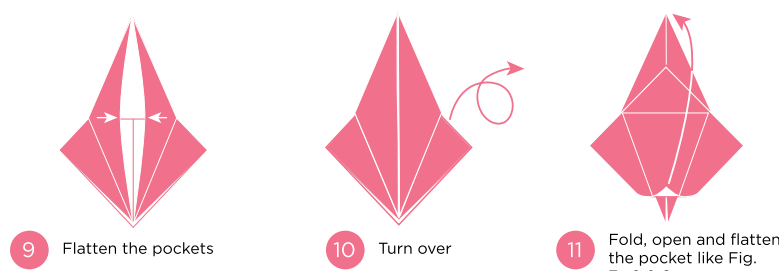
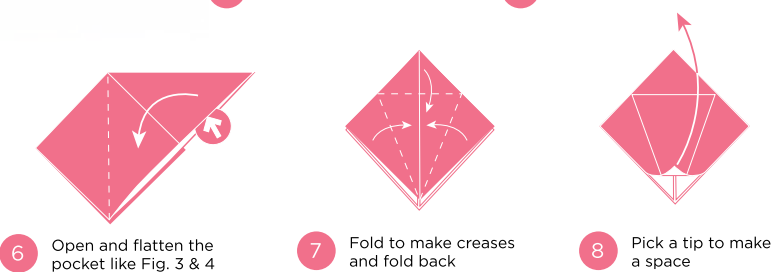
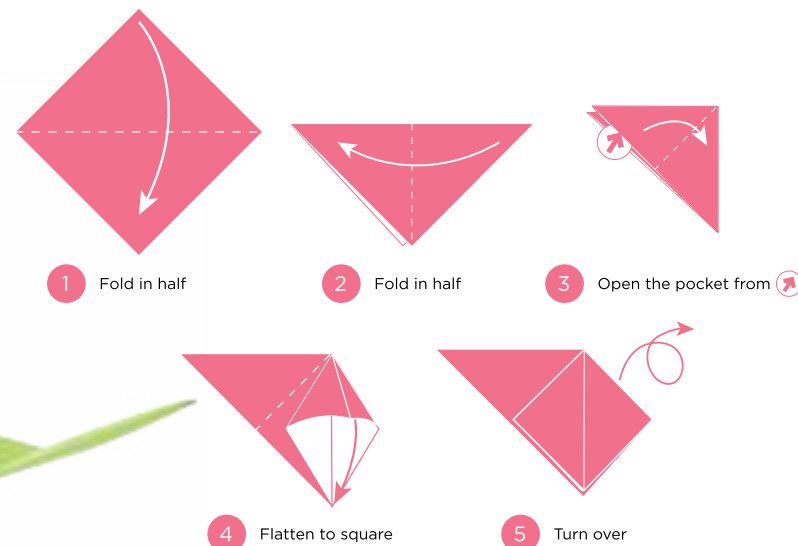


Great sushi after work



Standing up is the way to eat

How to make an origami crane



Origami is the age-old, Japanese art of paper folding to make intricate shapes. The word Origami (折り紙) comes from *ori* meaning "folding", and *kami* (which has changed to *gami*) meaning "paper". The fundamental principle of origami is to make a paper object, folding only one piece of paper, using geometric folds and creases without gluing or cutting the paper.

Folding delicate paper cranes is one of the favoured styles of this beautiful art because cranes are associated with good fortune and long life. To fold a thousand origami cranes and string them together into a long garland (*Sembazuru Oriката*), is seen as one of the luckiest symbols. *Sembazuru Oriката* are popular as gifts for new-borns, newly-weds, friends and family to bring good health, happiness and prosperity. In Japan the crane is revered as a mystical creature that lives for a thousand years, hence the magic number of a thousand paper cranes in a *Sembazuru Oriката*.

Now that you know the WHY of origami and making origami cranes, we're giving you the plans to become a black-belt in origami and make your own paper crane...or a thousand. Happy folding.

make your own paper crane

make your own paper crane



Your chance to win a
\$100[®] SUSHI 寿司 HUB 寿司 voucher
Scan QR code to complete our quiz



Guy Gai

Sushi Hub Grand Plaza Shopping Centre, Brisbane

Our staff

I am the store manager of the Grand Plaza branch in Brisbane and honoured to be part of the Sushi Hub family. I regard a store manager as the equivalent to a captain in the battlefield. Not only must they command their team to advance and when to retreat, they must also multi-task, be strategic and show leaderships skills.

As a store manager, I need to anticipate how much and what products to produce on a daily basis and how to replenish before and during the peak customer periods. I need to know how to deal with customer needs, maintain stock control, achieve sales target, supervise staff as well as mentor them. And at times I need to lend a shoulder to staff who may be having issues both personal or work related.

I have assisted in a number of new store openings and constantly welcome new challenges and gaining experience. This helps me increase my confidence and gain skills and experience for my Sushi Hub career.

Hungry Bear

Grand Plaza Shopping Centre, Brisbane

Our customers

I first heard about Sushi Hub's Sushi Challenge when a Melbourne friend tagged another friend in the event on Facebook. My initial geographic disappoint was turned around when I did some more research and found that a Sushi Hub Challenge was being run in Brisbane a week later. In the past I've won plenty of food challenges like: Steak, Burgers, and Pizza. As I've always been a fan of sushi I was really looking forward to trying something different. With a competition structure of 'most plates eaten', it meant when the day came my strategy was to pick plates with smaller items on them, like eel and salmon nigiri. I managed 24 plates in 20 minutes, which was enough to be a winner at Grand Plaza and win a \$100 voucher. If Sushi Hub runs another sushi eating competition, I'd love to try something like one massive kilogram sushi roll in the fastest time.



Joey Chong

Hong Kong Tourist

I'm a tourist from Hong Kong on my first visit to Sydney. I was immediately attracted by the colourful sushi rolls at Sushi Hub Town Hall near my hotel. The shop was clean and tidy and the staff was friendly and efficient which meant I didn't have to wait very long to be served. The food had me addicted after my first taste of the avocado and prawn roll. Sushi Hub is a very convenient, fast and easy business model that I think is great for people wanting a fast, quality and inexpensive meal. While there are a lot of Japanese restaurants in Hong Kong, we don't have sushi takeaway like this. I will definitely recommend Sushi Hub to my friends in Hong Kong.



so fresh
so good
so eat now

SUSHI 寿司 HUB

NSW

Balmain
Bankstown Central
Bass Hill Plaza
Bateau Bay Square
Baulkham Hills - Stockland
Blacktown - Westpoint
Brookvale - Warringah Mall
Cabramatta
Campbelltown - Macarthur Square
Campbelltown Mall
Castle Hill - Castle Towers
Casula Mall
Chatswood
City - 631 George St
City - 815 George St
City - Chifley Plaza
City - QVB
City - The Galleries
City - Wintergarden
City - World Square
Cranebrook Village
East Maitland - Stockland Green Hills
Fairfield - Neeta City

Hornsby - Westfield
Hurstville - Westfield
Kotara - Westfield
Lake Haven
Liverpool - Westfield
Mt Annan Marketplace
Narellan Town Centre
Parramatta - Westfield
Penrith - Westfield
Plumpton Marketplace
Potts Points (coming 2019)
Top Ryde City
Tuggerah - Westfield
Tweed Heads South - Tweed City (coming 2019)
Wetherill Park - Stockland
Sylvania - Southgate Shopping Centre (coming 2019)
Warrawong Plaza (coming 2019)

QLD

Browns Plains - Grand Plaza
City - Albert St
City - Post Office Square (coming 2019)
Chermside - Westfield

Hope Island Marketplace
Mitchelton - Brookside
North Lakes - Westfield (coming 2019)

VIC

Airport West - Westfield
Broadmeadows
Cheltenham - Southland
Chirnside Park
City - Bourke Place
City - 26 Elizabeth St
City - 475 Elizabeth St
City - Galleria
City - QV
City - 55 Swanston St
Greensborough Plaza
Hawthorn
Lilydale Marketplace
Maribyrnong - Highpoint
Mill Park - Plenty Valley
Mulgrave - Waverly Gardens
Preston - Northland
Richmond - Victoria Gardens
Ringwood - Eastland
Werribee - Pacific Werribee

ACT

Belconnen - Westfield

WA

Cannington - Westfield Carousel
Midland Gate (coming 2019)

NT

Casuarina Square (coming 2019)

SA

Noarlunga - Colonnades (coming 2019)