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# hub

issue 07  
2020



## Sushi From Heaven

Home Delivery by Drone

## Sake

Strange Brew

## Comme Des Garçons

Between Fashion and Art

## Extreme Sushi Challenge

The Winners

## Ikebana

Asymmetrical Beauty

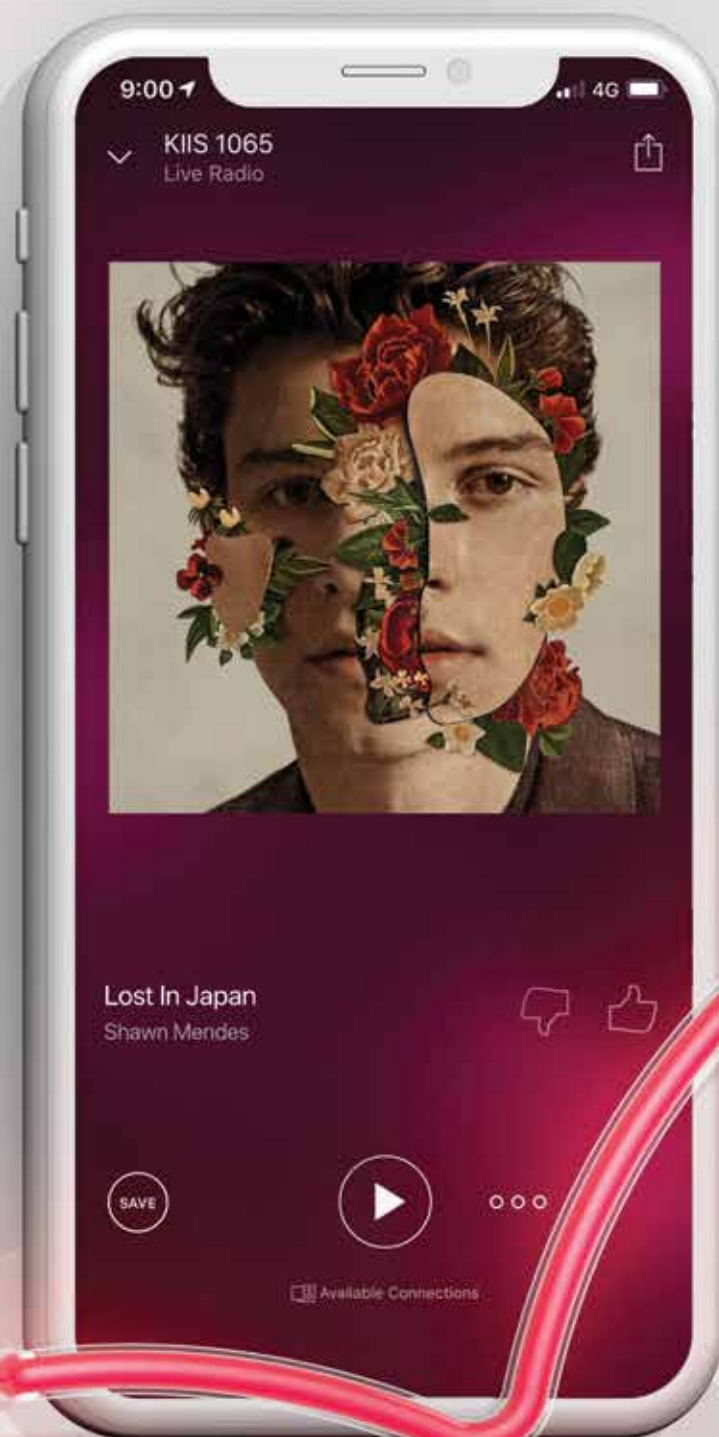
## Don't Come The Raw Prawn





YOUR MUSIC  
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### 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.



### ようこそ Youkoso

“It was the best of times, it was the worst of times ...” the prophetic opening words of Charles Dickens’ famous 150 year old novel, *A Tale of Two Cities*, have a certain resonance today. But at Sushi Hub we optimistically believe that the worst of times are behind us and we welcome the summer months bringing the best of times. We have a “glass half full”, an “every cloud has a silver lining” positive attitude.

In each issue of HUB magazine we strive to bring you useful, interesting stories and insights to lift your spirits. In the last issue we featured Marie Kondo, the Japanese organising queen who rose to global fame with her tidying up and decluttering methods. How timely was that? Last issue we also asked you to be creative and enter our Extreme Sushi Challenge, and come up with the most inventive and crazy sushi creations. That extra time on people’s hands at home saw us receiving some amazing efforts and we show you the winners in these pages.

At the time when social distancing and contactless protocols were mandatory Sushi Hub took to the skies to home deliver meals in Logan City Qld by drone. That’s right, sushi from heaven! Check out how winged Sushi Hub meals have taken off.

The famous Aussie expression “don’t come the raw prawn with me” colourfully sums up the variety on Sushi Hub’s menu that features so much more than raw seafood. Take a look at some of the many alternatives from cooked meat and seafood dishes to vegetarian and gluten free options. And we run you through some of our new eco-friendly packaging.

Times of reflection and contemplation lend themselves to the beautiful zen world of *ikebana*, the centuries old Japanese art of flower arranging. We delve into this art form that has developed to harmonise with the contemporary spaces where people live, work and play. And from the minimal beauty of *ikebana* to the avant-garde world of influential fashion brand Comme des Garçons, where designer Rei Kawakubo shakes up tradition.

Do you know your *Junmai* from your *Ginjo*? These *sake* terms and others are explained as we look at how *sake* is made, the various styles - and its drinking etiquette. *Kanpai!*

またね Mata ne  
See you.

The Hubster

The Hubster



*In this*  
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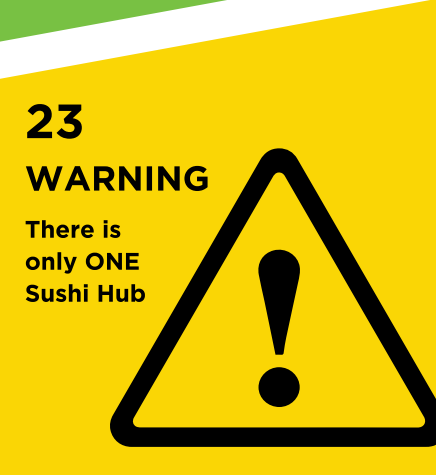
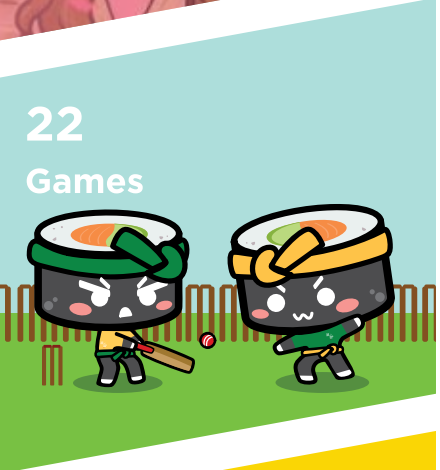
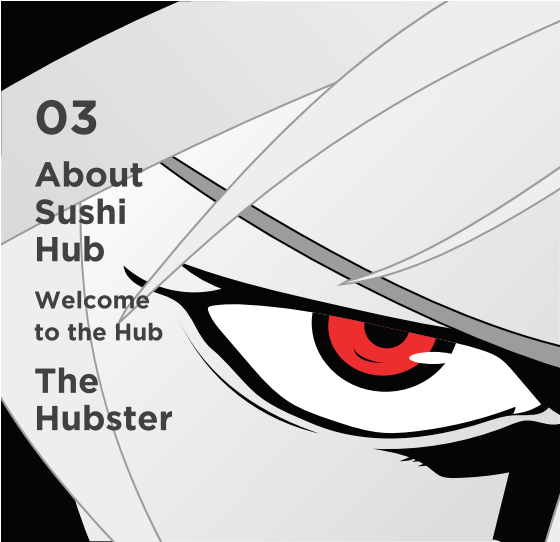
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# Extreme sushi challenge accepted...and won

Earlier this year Sushi Hub dared and double dared you to come up with the Ultimate Extreme Sushi. It was a challenge to break with tradition, to be creatively crazy and set the conventional sushi world on a tilt. All we asked was that the ingredients used must be edible and that the creation must be original.

General George S. Patton famously said: "Accept the challenges so that you can feel the exhilaration of victory."

Well, you accepted the challenge. And all the creative sushi exponents are enjoying the exhilaration of victory – together with more than \$1000 worth of Sushi Hub vouchers. We were inundated with fabulous entries that conjured up tiny works of edible art using rice, raw fish, nori, and whatever other ingredients you thought would work as sushi. Check some of them out.



Winner - Snow Monkey - Hazel Lynch



Trimming the mushroom for the Snow Monkey's back



Winner - Hazel Lynch



1st runner-up - Rubix - Aidan Hu



2nd runner-up - Turtle - Maya Bleasby

# comme des garçons



Installation view of Comme des Garçons *Jacket and skirt*, 2005, from the *Lost Empire* collection, spring-summer 2006. Collection of Takamasa Takahashi, on display for *Collecting Comme* at NGV International, Melbourne.  
© Comme des Garçons  
Photo: Tom Ross



Installation view of Comme des Garçons *Jacket and skirt*, 2004, from the 2004 *Ballerina Motorbike* collection. Collection of Takamasa Takahashi, on display for *Collecting Comme* at NGV International, Melbourne.  
© Comme des Garçons  
Photo: Tom Ross

The word “original” doesn’t really come close to describing the international fashion label Comme des Garçons (like boys). Its founder Rei Kawakubo doesn’t refer to herself as a fashion designer or an artist, but prefers to be known as a business woman. She doesn’t sketch her creations, but rather expresses her intention through words or abstract concepts shared with her team, who interpret her vision. While the approach may seem unconventional, the result is always pure Comme des Garçons.

Rei Kawakubo established the brand Comme des Garçons in Tokyo in 1969 and more than 50 years later it is one of the world’s most influential fashion houses. Having studied fine arts and aesthetics at Keio University in Tokyo, Kawakubo never intended to become a fashion designer, and was working in a textile factory, where she began styling. Frustrated that she could never find the clothes she wanted, Kawakubo came up with her own designs, and at age 27, set up her own company.

She opened a Tokyo boutique in 1975 and added a menswear line, Homme Comme des Garçons in 1978. Legions of fans followed, and within a decade more than 100 stores in Japan were selling her distinctive avant-garde designs.

The collections were androgynous and asymmetrical with ragged edges. Kawakubo turned imperfection into high fashion. And just about every piece was black, leading to her followers being dubbed “the crows”.





Comme des Garçons burst onto the world stage in 1981 at Paris Fashion Week. The monochromatic palette and distressed fabrics shocked the fashion pack and international press. The collection was distinctly anti-fashion.

This was the time of the power suit, big hair and glamour, with designers like Gianni Versace and Thierry Mugler dominating the Paris scene. Kawakubo's loose fitting, deconstructed garments with their exposed seams were a radical affront. Her stand out collection "Destroy" featured oversized sweaters intentionally knitted with holes like Swiss cheese. Rei Kawakubo ironically referred to the holes as "lace".

But the cognoscenti recognised that this was more than clothing, and Comme des Garçons' cutting edge reputation grew. The cult of Comme had begun.

Like Chanel before her, who was known for liberating women's bodies from corsets, in favour of loose, comfortable clothing, Rei Kawakubo challenged notions of beauty and disrupted fashion.



Comme des Garçons and its streetwear label PLAY have been associated with Converse since 2009, creating one of the most iconic sneaker collaborations in the world.



Comme des Garçons, Tokyo, (fashion house)  
Japan established 1969  
Rei Kawakubo, (designer)  
Japan born 1942  
*Cape, shorts, socks and boots* 2014 *Blood and Roses* collection spring-summer 2015 (detail)  
Collection of Takamasa Takahashi

While black is still a main stay, colour is well represented in the Comme des Garçons universe. Red became the new black. Brightly coloured plaids were featured, and an ultra kitschy collection taking cues from Japan's *kawaii* (cute) culture introduced anime style characters and graffiti patterns.

While Rei Kawakubo controls every element of the label, she has generously launched the careers of her protégés Junya Watanabe, Tao Kurihara, Fumito Ganryu and Kei Ninomiya, who have labels under the Comme des Garçons umbrella.

Kawakubo's designs have always blurred the line between clothing and works of art and this was recognised in 2017's *Rei Kawakubo / Comme des Garçons: Art of the In-Between* exhibition at the Metropolitan Museum of Art in New York.

Kawakubo and her husband Adrian Joffe were credited with inventing the pop up store, when they introduced temporary Comme des Garçons stores in different cities around the world. The Comme des Garçons reach extends far beyond its high end collections. More commercial lines directed at a younger audience were developed including Play (2002), and even a special collection for H&M in 2008. Today Comme des Garçons has multiple labels for women, men, a unisex black collection, shirts, fragrance and countless design collaborations.

The National Gallery of Victoria (NGV) recently presented *Collecting Comme*, Australia's first exhibition dedicated to Comme des Garçons.

Drawn from the NGV's significant Comme des Garçons collection, gifted to the Gallery by donor Takamasa Takahashi, and including loans from his personal collection, the exhibition examined the radical concepts and design methods that have informed Kawakubo's practice for almost five decades. Works designed by Kawakubo's protégés Junya Watanabe and Tao Kurihara were also featured.

A self-described 'Comme tragic', Takamasa Takahashi first discovered the unconventional work of Comme des Garçons in the mid 1970s and its aesthetic spoke to him. By the early 1980s, he was dedicated to wearing Kawakubo's distinctive styles on the streets of Tokyo. He found his own self-expression wearing the designs. Turning his attention to collecting in 1986, he created his own personal archive. Takahashi began donating works to the NGV in 2005. *Collecting Comme* not only celebrated the legacy of Kawakubo, whose radical ideas have been absorbed into today's fashion vernacular, but also the power of the personal connection the wearer has with the designs.

Rei Kawakubo and Comme des Garçons continue to challenge the conventional definition of clothes and the shock of the new.



Installation view of *Collecting Comme* at NGV International, Melbourne  
© Comme des Garçons  
Photo: Tom Ross

Comme des Garçons, Tokyo, (fashion house)  
Japan established 1969  
Rei Kawakubo, (designer)  
Japan born 1942  
*Half dress and shorts* 2012 *Crush* collection, spring-summer 2013 (detail)  
Gift of Takamasa Takahashi through the Australian Government's Cultural Gifts Program, 2015(2015.142.a-b)





Something for everyone



Gluten Free

For people pursuing a healthy diet either for general well-being or to adhere to dietary requirements, the Sushi Hub menu has them covered. Of all Sushi Hub's 109 different menu items, 83 are gluten free and 16 are suitable for vegetarians with 80% of items being cooked products.

Every menu item is individually tested by accredited laboratories to provide a detailed report on all nutritional values and gluten free status. The products are all labelled according to the test results which are approved by NSW Department of Primary Industries' Food Authority.











Each item's kilojoule content is declared according to its weight and listed on the Sushi Hub website along with allergen information.



Vegetarian



Gluten Free

✓ Ingredient is contained All maki rolls are served with either avocado or cucumber(exception*)	 Eggs	 Dairy	 Gluten	 Soy	 Peanuts/ tree nuts	 Sesame seeds	 Fish & fish roe	 Shellfish/ crustacean	 Crustaceans & mollusks	 Lupin
avocado and cucumber roll										
california roll	✓			✓						✓
crispy chicken roll	✓		✓							
fresh salmon roll	✓									
lobster salad roll				✓						✓
prawn & avocado roll	✓									✓
prawn katsu roll	✓		✓							✓
seafood combination roll*	✓			✓			✓			✓
seaweed salad roll						✓				
smoked salmon cream cheese roll		✓					✓			
smoked salmon mcc roll	✓	✓					✓			
smoked salmon roll	✓						✓			
soft shell crab roll*	✓		✓	✓		✓				✓
spicy chicken roll	✓		✓			✓				
spicy prawn roll	✓					✓				✓
spicy salmon roll	✓					✓	✓			
spicy tuna roll	✓					✓	✓			
spicy tuna salad roll	✓					✓	✓			
tempura prawn roll*	✓		✓	✓						✓
tempura pumpkin roll	✓		✓							
teriyaki beef roll				✓						
teriyaki salmon roll	✓		✓	✓			✓			
teriyaki tofu roll				✓						
teriyaki chicken roil				✓						
tuna salad roll	✓						✓			
unagi & egg roll*	✓			✓			✓			
vegetation roll				✓						



Gluten Free



Vegetarian





# sushi from heaven

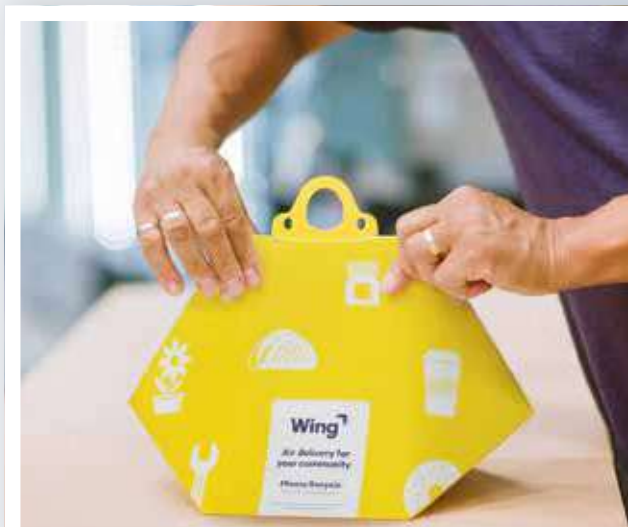
## Sushi Hub delivery by *Drone*

Look! Up in the sky! It's a bird ...it's a plane...it's Sushi Hub drone delivery.

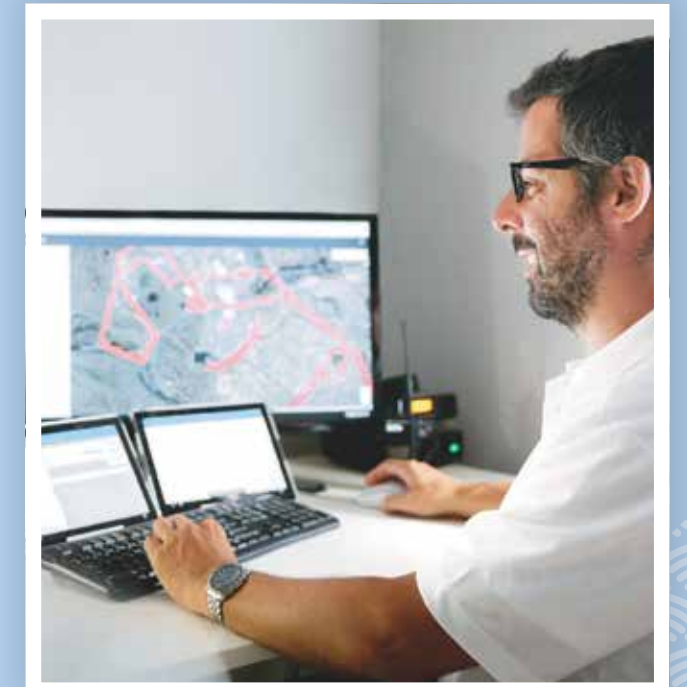
Sushi Hub has taken contactless meal deliveries to new heights. But these are deliveries with a 21st century difference. They are delivered by a fleet of autonomous drones!

As one of the first businesses to embrace drone technology, Sushi Hub's Brown Plains store in Logan City, Qld has been successfully delivering meals to customers through Wing's drone delivery service for more than six months. "When our customers found out that they could order our sushi by drone they thought that it sounded like something straight out of *Mission Impossible*. It has been very popular," says store manager Mark Chen.

Developed and operated by Wing, a division of Alphabet (the parent company of Google), Wing commenced its first residential deliveries right here in Australia.



The Wing delivery process is easy. Customers can order Sushi Hub items using the Wing app on their mobile device and have it delivered to their home in minutes. The Sushi Hub order is carefully placed into a Wing delivery package, and safely secured to the drone. The drone then ascends to a height of about 45 metres above the ground and flies to a customer's



home. Once at the customer destination, the drone slows down, hovers, descends to a delivery height of 7 metres above ground, and then lowers the package gently on the customer's driveway or backyard. The drone automatically unclips the package and the customer can pick up their packaged Sushi Hub meal. The drone then climbs back to cruise height and returns to the Wing site.

Each drone features a dozen vertical rotors and two propellers. Their automated flight-planning software establishes a safe and efficient delivery route. While the Wing delivery system is fully automated, a drone pilot oversees all flights.

Now Sushi Hub truly is heaven sent!







A range of bottled sake in Japan photo Julien Miclo

# strange brew

polishing up on *sake*

In Australia we know *sake* (pronounced sah-keh) as the alcoholic rice beverage from Japan. But in Japan, it is specifically called *nihonshu*, because the word *sake* there, refers to all alcoholic drinks from beer to spirits and everything in between.

The rice brewing process we know today for *sake* is believed to have spread across Japan in the Nara period (710 to 794 AD). Originally its production was a government monopoly, but by the 10th century, temples became the primary *sake* brewers until the Meiji Restoration (1868 to 1912) when new laws allowed anyone to brew *sake*. By the 20th century around 30% of the country's tax revenue was derived from *sake* brewing, causing the government to ban home-brewing because it was too hard to tax. Today there are less than 2,000 *sake* breweries in Japan with fewer Japanese drinking *sake* than before. But in contrast there is a growing global appreciation for it that has led to *sake* breweries springing up around the world - including in Australia.

*Sake* is sometimes referred to as Japanese rice wine. While its alcohol level is similar to wine, it involves a brewing process closer to beer production. Similarly, it is made by converting starches from a grain into sugar and then fermenting it to alcohol in a parallel fermentation process. Hence being *sake* breweries - not wineries, nor distilleries.



Traditional sake brewing



By the 10th century temples became the primary *sake* brewers

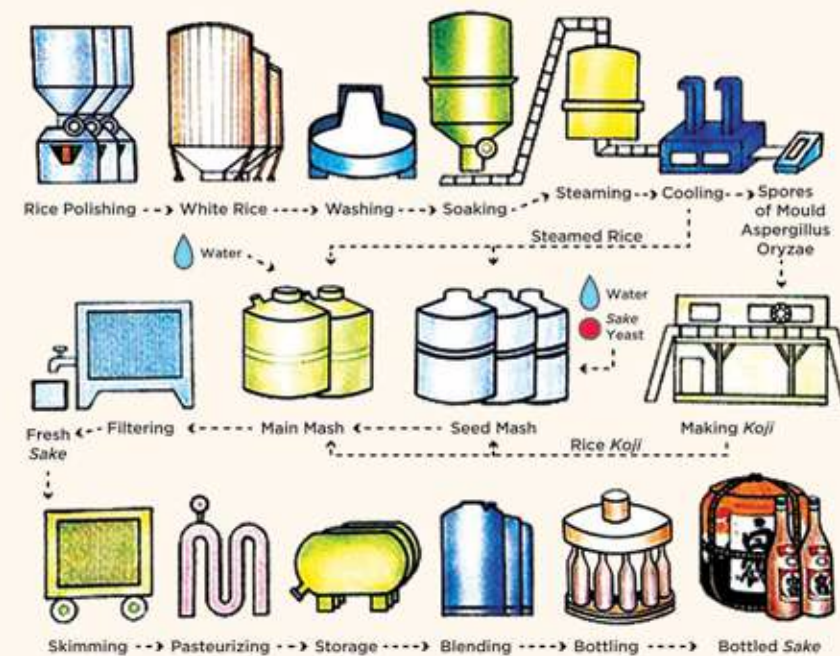
The basic ingredients used in making *sake* are water, rice, yeast, *koji* - and a lot of skill from the *Toji* (head brewer).

The process starts with the rice (*sakamai* medium/short grain *sake*-making rice) being washed and steam-cooked, then mixed with yeast and *koji* (rice cultivated with a mould that converts rice starch to sugar). The mixture is then fermented with more rice, *koji* and water over four days. This mash (*moromi*) rests from 2- 4 weeks before being pressed and filtered to produce the fermented liquid that is *sake*.

But before the *sake* making process begins, the rice is "polished". Here the grains are milled to remove the outer layers of each grain to expose the starchy centre to manage elements that affect the brewing process and flavour. (Similar to how brown rice has 10% ground off to produce white rice.)

*Sake* is classified in a number of ways, including the type of rice used, where it was produced, brewing processes, how it was filtered, if it is aged, if it is unpasteurised - and the degree to which the rice has been polished.

## Sake making process



*Toji* making

## Understanding main sake classifications

*Junmai sake* is brewed using only rice, water, yeast, and *koji* - there are no other additives, such as alcohol. *Junmai* means "pure rice." The *junmai* classification also means that the rice used has been polished to at least 70% remaining.

*Honjozo* also uses rice that has been polished to at least 70% (but contains a small amount of distilled brewer's alcohol, which is added to smooth out the flavour and aroma of the sake.)

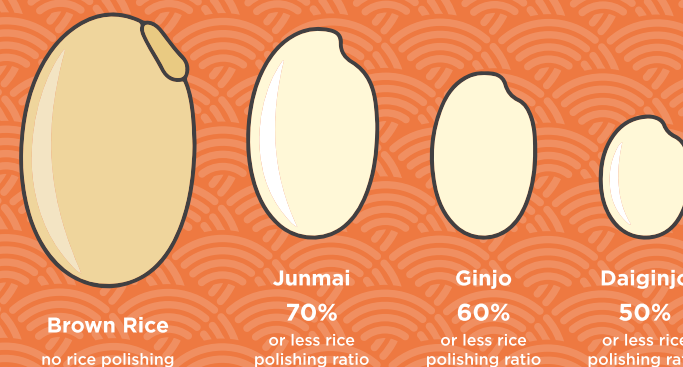
*Ginjo sake* uses rice that has been polished to at least 60% remaining. It's easy drinking and often served chilled. *Junmai Ginjo* is simply *Ginjo sake* that also fits the "pure rice" (no additives) definition.

*Daiginjo* is a premium *sake* (hence *dai* or "big") that uses rice that has been polished down to at least 50% remaining and is usually served chilled. *Junmai daiginjo* is simply *daiginjo sake* that also fits the "pure rice" (no additives) definition.

Other *sake* terms and classifications include *honjozo*, *nama*, *futsuu*, *genshu* and *koshu*, but all *sake*, once opened, should be kept in the fridge.



sake making - yeast starting







Sake barrels (kazaridaru)

### How to Drink Sake

Some *sake* is best served cold, while others taste better when warmed. Every *sake* is different and should be served according to personal preference. A popular thinking suggests that *ginjo* and *daiginjo* sakes are usually best served chilled while many *junmai* and *honjozo* sakes can be enjoyed either way.

Traditionally *sake* is drunk from a small cup called an *ochoko*. The flavour of the *sake* alters as its temperature changes so a small cup can be drunk before its temperature varies. The *masu*, a wooden or lacquered square box, is also often used, sometimes with an *ochoko* placed in it and poured to overflow.

Serving etiquette calls for pouring your partner's *sake* while they pour yours, making sure that neither of your cups is empty. Kanpai!

Sushi Hub serves *sake* and Japanese plum wine at selected Sushi Hub stores. NSW: 815 George Street, Central, Sydney. QLD: Grand Plaza Shopping Centre, Browns Plains and Brookside Shopping Centre, Mitchelton. VIC: 55 Swanston Street and 475 Elizabeth Street, Melbourne and 686 Glenferrie Road, Hawthorn.



Pouring sake into an *ochoko* for a guest



Overfilled *Masu*



Go-Shu Sake on the bottling line

### Australian-made Sake

Go-Shu *sake* is the first and only *sake* made in Australia (Go-Shu means 'Australian sake' in Japanese). Sun Masamune, the maker of Go-Shu, first started producing *sake* from Australian rice at a purpose-built brewing facility at Penrith in 1996. Today, the company exports 80% of its Australian-made, premium *sake* to Japan and other countries with the rest reserved for local Australian consumption. Made with top quality Australian medium-grain rice Go-Shu Australian *sake* is all-natural and pure, reflecting the traditions of the finest quality *sake* making. All the Go-Shu *sake* range is in the 'pure rice', *junmai* grade and above.



M City - VIC

## A Story of behind the scenes

Ethan Li - Operations Manager

I started my career with Sushi Hub in 2014 learning how to wash and cook rice. My senior mentor at the time taught me that: "rice is the soul of sushi". Since then, as an Operations Manager, whenever I visit a Sushi Hub store, I always taste the rice first and then check on the staffs' rice cooking method.

With the company constantly expanding, I've been happy to take on the additional role of assisting with new store openings. When a new store is to be opened, I am the first person to visit the area. I arrange accommodation and facilities for interstate team members brought in to establish the store, as well as source new fresh food suppliers. When



William Street - WA



Garden City - QLD

the new store fit-out is nearly complete, I lead a team of experienced staff to prepare for its opening. I have encountered many challenges in my growing role and have very quickly learnt that fostering good relationships with our suppliers is of the utmost importance.

For instance, when Midland Gate store in Perth was due to open, the delivery of the refrigerator was delayed. But when it finally arrived it was so big it took three hours to dismantle all the stainless steel shelving system to squeeze it inside, only to find there was no power supply. Meanwhile the food ingredients had been delivered and they would all spoil if not refrigerated overnight. I rang our supplier Daiwai Food for help, knowing that we might not get power until the next day. Without hesitation, Daiwai Food sent the driver back to pick up their delivery plus other food stuff and sent it all to their warehouse cool room. Our staff then worked until after midnight, went home for a shower and a quick nap and were back again at the store at 6.30am. By then the power was installed and Daiwai delivered all the perishables back to our store in the morning in time for the opening.

Shortly after we had opened the Sushi Hub store in the Colonnades in Adelaide, I received a phone call from our store manager saying they would run out of seaweed the next day and wouldn't have seaweed for the following week. The original order had been made with the seaweed supplier's Melbourne warehouse and had been held up by a public holiday - and I knew the supplier didn't have a warehouse in South Australia. A Sushi Hub store without seaweed is like a pub with no beer. What were my options? Do I fly from Sydney to Adelaide with one week's supply of seaweed in my luggage? I called and left a message with the owner of Jun Pacific, the seaweed company, whom I knew was holidaying overseas. He rang me back almost immediately and introduced us to another supplier with a similar product. One of our trusted suppliers to the rescue again!





# ikebana

## Living *Flowers*

*Ikebana* (meaning living flowers) is the traditional Japanese art of flower arrangement. It is also known as *kado* (meaning way of the flower) and dates back to 7th century Japan when floral offerings were made at altars to honour Buddha and the souls of the dead.

More than a mere decoration, *ikebana* is an art, a discipline and a form of reflection on the passing of the seasons, time, and change - embracing the natural cycle of birth, growth, decay and rebirth.

Space, or *ma* (pronounced maah), is central to the art of *ikebana*. It is the corner stone of Japanese aesthetic that encompasses the pure and the void between things. It is, 'the emptiness full of possibilities... an interval that gives shape to the whole'. This restrained focus echoes Western culture's Bauhaus School maxim 'less is more'. Attributed to Ludwig Mies van der Rohe, an advocate of minimalism in architecture, this statement supported his philosophy that what is less complicated is often better understood and appreciated. In *ikebana*, space is an essential element and can often be the subliminal focal point of an arrangement.



*Ikebana* scissors

Typically, Western flower arrangements see masses of flowers grouped tightly and uniformly in a vase with foliage filling the gaps to make a visual impact. In Japan, the Buddhist minimalism ideals put emphasis on accentuating the lines and shapes of each flower, leaf and branch - invariably displayed in a 30/70, asymmetrical triangle balance.

Today there are six main styles of *ikebana* flower arrangement:

- *Rikka*
- *Shoka*
- *Sheika*
- *Moribana*
- *Nageire*
- *Morimono*

Within these styles there are hundreds of schools, including the better-known styles: *Ikenobo*, *Ohara*, *Sogetsu*, *Koryu Shoyo-kai* and *Chiko*.

The ancient *ikebana* principals of arranging, have branches and flowers positioned at specific angles or heights. They represent unity between *ten* (heaven), *chi* (earth), and *jin* (man). These three principal stems are found in all major *ikebana* schools, albeit with different names.



Hub Issue 07

*Ikebana* Meiji period

**“The whole universe is contained in a single flower.”**

- Toshiro Kawase, Japan's leading modern *Ikebana* Master

The art of creating an arrangement leads to self-awareness and as an art form it appears simple but is actually deceptively complex.

### *Ikebana* International in Australia

*Ikebana International*, a non-profit cultural organisation dedicated to the promotion and appreciation of *ikebana*, was founded in 1956. Its aim was to create an organisation uniting people of the world through their mutual love of nature and enjoyment of *ikebana*. With its motto 'Friendship through Flowers' it has spread to 62 countries in the world with the organisation represented in Australia with chapters in Sydney, Melbourne, Adelaide and Lismore.

Mrs Patricia Walters is President of *Ikebana International*, Sydney chapter <https://www.sydneyliebana.org/>. She is a master of the *Chiko* school, certified professor of the *Ikenobo* and *Ohara* schools - and a walking encyclopaedia of the history, art, schools and styles of *ikebana*. Since 1964 she has performed her art around the world - even for European and Japanese royalty. From first becoming immersed in the art on her honeymoon in Kyoto, Patricia says that the world of *ikebana*, regardless of the 'school', has been a fabulous experience gaining her *ikebana* friends in cities she visits all over the world.

She extols the inherent Zen serenity. 'When I pick up my *ikebana* scissors I'm instantly relaxed and concentrating in the "flow state".' On using Australian native flora, Patricia says that Australia's distinctive shapes and colours lend themselves to *ikebana* and have been used for decades both here and in Japan. She describes the difference between Western flower arranging and *ikebana* as, 'In the West the flowers are arranged to talk to you - while in *ikebana* the flowers talk to each other.'



*Chiko* School - Patricia Walters - the use of lacquered trays and sand painting unique to this school, with traditional Japanese objects to enhance the Australian foliage.



*Ikenobo* School - Aya Shibata - the oldest school of *Ikebana* in Japan. In this traditional style the materials are placed in a single line within the special container.



*Ohara* School - Kuniko Nakano - the school uses seasonal materials in a natural style. This arrangement focuses on the beauty of orchids and driftwood.



## Sushi Hub's **green** Footprint

Kermit the Frog once said: "It's not easy being green," but Sushi Hub's green philosophy ensures its ongoing commitment to upgrading its environmental footprint. It systematically reviews its processes and packaging, constantly looking for better eco-friendly solutions.

To decrease the consumption of single use plastic in its stores, Sushi Hub introduced a reusable eco-bag and paper carry bag to replace plastic bags in early 2019. Since then Sushi Hub has also eliminated the use of five different size plastic trays for its party platters and replaced them with a food grade, biodegradable carton box. By early 2021 more of its single use plastic containers will be replaced with these carton boxes. Plastic straws and plastic cutlery will be replaced with paper straws and wooden cutlery, and sauce and dressing containers will be replaced with compostable, biodegradable containers made from sugar cane pulp.



## Light at the end of the tunnel

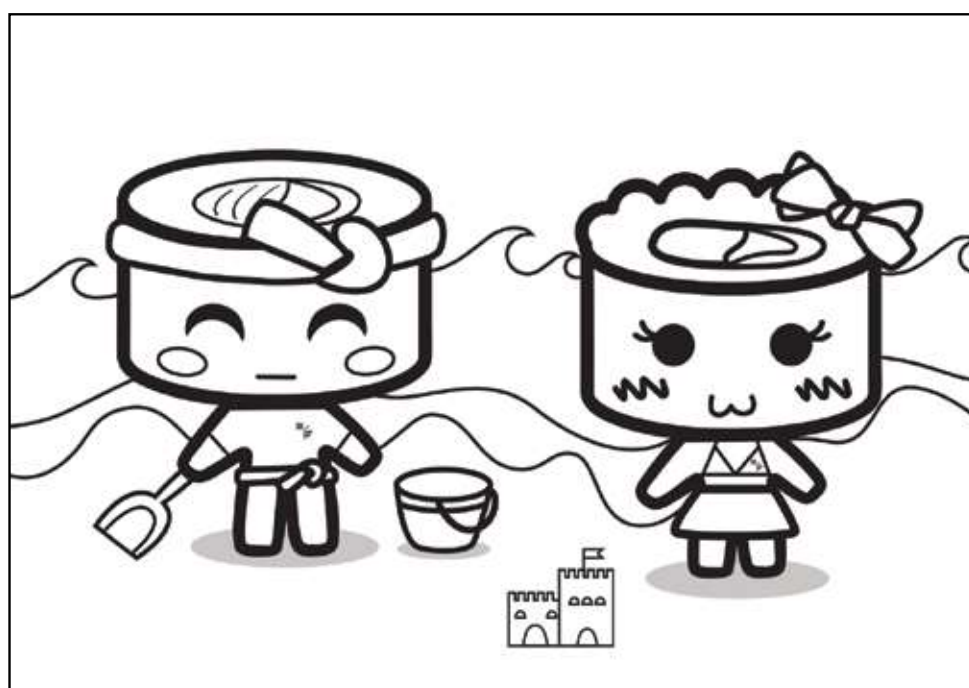
As the nation emerges from the COVID-19 lockdowns, Sushi Hub optimistically looks to 2021 and its continued plans for new store openings. With the 2020 pandemic rigours impacting on many of its stores, causing some to temporarily cease trading, Sushi Hub still managed to open 17 new stores between March and November. And if Sushi Hub's economic light at the end of the tunnel prediction goes to plan there could be 101 stores by the end of December.



State	Location
QLD	Australia Fair - Southport
QLD	Westfield Garden City - Upper Mount Gravatt
NSW	Eastern Creek Quarter
NSW	Eastwood
NSW	Westfield Burwood
NSW	Caddens Corner - Kingswood
NSW	Chatswood Chase
VIC	Westfield Fountain Gate - Narre Warren
VIC	M City - Clayton
VIC	Watergardens Town Centre - Taylors Lakes
SA	Rundle Square - Adelaide
SA	Burnside Village - Glenside
SA	Elizabeth City Centre
SA	Hallett Cove Shopping Centre
WA	89 St George Terrace - Perth
WA	Lakeside Joondalup Shopping Centre
WA	Westfield Innaloo



## Kids **colouring**



## Double the joy

Meet twins Ester and Sonia, two loyal Sydney Sushi Hub customers. Sydney born, and Spanish raised with discerning palates, they have an appreciation for diverse cuisines, with a preference for Spanish, Italian, Greek, French, Portuguese, Japanese and Thai food. As avid travellers, they have explored and savoured the cuisines of Asia, Europe and North America.

They are tertiary qualified professionals who have worked in business management, hospitality, IT, project management and tourism but they are also passionate cooks, foodies, photographers, stylists and writers.

Over the past decade, they have become two of Sushi Hub's most loyal customers, visiting a Sushi Hub restaurant on a weekly basis.



Their preferred local dine-in Sushi Hub locations are Baulkham Hills and Castle Hill. Some of their favourite Sushi Hub menu items include maki rolls (California, chicken teriyaki and tempura prawn), nigiri (crab leg, grilled prawn and grilled salmon), sushi sandwich (tuna) and sushi boxes (inside out roll and mini roll). Sushi Hub truly appreciates their continued patronage and loyalty.



# Learn Japanese colours

A	A	R	I	D	L	N	V	K	P
G	U	M	D	I	A	W	E	H	X
V	T	U	I	Z	G	E	F	M	B
T	O	R	K	U	Y	H	A	J	S
M	R	A	P	I	N	K	U	A	G
I	E	S	A	H	I	D	N	V	B
D	N	A	K	J	I	R	Q	J	T
O	J	K	A	V	C	U	O	S	M
R	I	T	A	O	K	O	S	F	B
I	L	D	Z	X	L	B	A	Q	Z

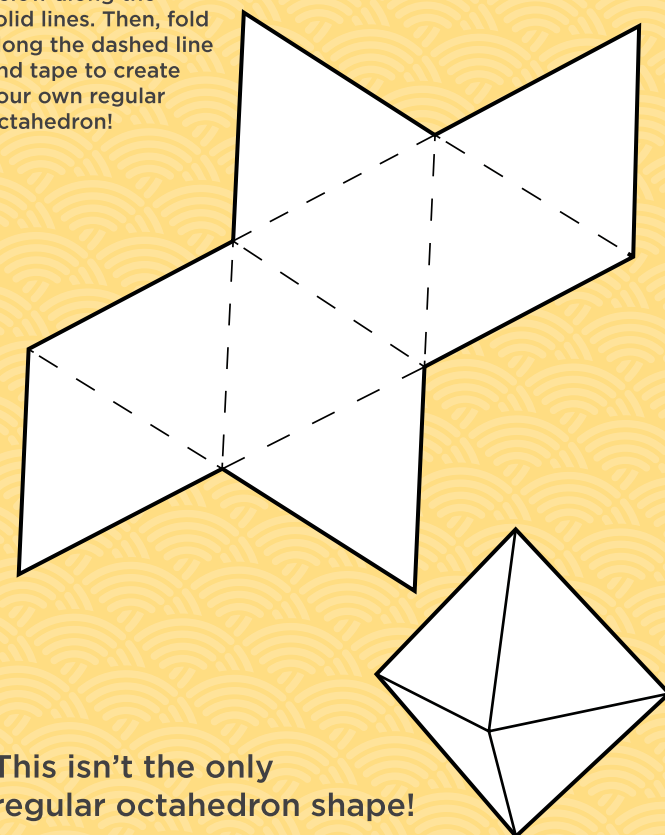
aka (red) あか  
orenji (orange) オレンジ  
kiyo (yellow) きいろ  
midori (green) みどり  
ao (blue) あお  
murasaki (purple) むらさき  
pinku (pink) ピンク

Fill in the blanks with number 1 to 9. Have fun!

	+		+		= 11
+		+		+	
	+		×		= 90
×		+		×	
	+		×		= 56

= 66      = 9      = 88

Cut out the shape below along the solid lines. Then, fold along the dashed line and tape to create your own regular octahedron!



**warning**  
There is only *One*  
® **SUSHI 寿司 HUB 寿司**

Sushi Hub recently settled an international legal action against unscrupulous, offshore opportunists who had illegally breached Sushi Hub's trade mark.

Sushi Hub is Australian born and bred and has become a trusted brand with the Australian food-loving public since it opened its first store in 2006. Hard work and meticulous attention to quality has seen the company's three young directors nurture Sushi Hub to be one of this country's favourite quick service food offerings.

Copyright thieves, IP pirates, image raiders, charlatans and creative concept carpet baggers beware! Sushi Hub's management is determined to vigorously defend the group's image and reputation and bring criminal action against any illicit transgressors.

For the management trio, the 14 year Sushi Hub journey has been a resolute labour of love. But they have a low tolerance for delinquent liberties being taken with the integrity of their life's work. The die has been cast. Sushi Hub is here to stay. It is the original...the one and only Sushi Hub. No copies or imposters will be endured...or "Let slip the dogs of war". (Mark Antony Act 3 Scene 1 Julius Caesar by William Shakespeare).

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**SUSHI 寿司 HUB**

**so fresh  
so good  
so eat now**

## NSW

Balmain  
Bankstown Central  
Bass Hill Plaza  
Bateau Bay Square  
Baulkham Hills - Stockland  
Blacktown - Westpoint  
Brookvale - Westfield  
Warringah Mall  
Burwood - Westfield  
Cabramatta  
Campbelltown Mall  
Campbelltown -  
Macarthur Square  
Castle Hill - Castle Towers  
Casula Mall  
Chatswood  
Chatswood Chase  
City - 275 Kent Street  
City - 631 George Street  
City - 815 George Street  
Central  
City - Chifley Plaza  
City - QVB  
City - The Galleries Town Hall  
City - Wintergarden  
City - World Square  
Cranebrook Village  
East Maitland - Stockland  
Green Hills  
Eastwood  
Edmondson Park -  
Edmondson Square  
(Coming Soon)  
Fairfield - Neeta City  
Hornsby - Westfield  
Hurstville - Westfield

Kingswood - Caddens  
Corner  
Kotara - Westfield  
Lake Haven Shopping Centre  
Liverpool - Westfield  
Mt Annan Marketplace  
Narellan Town Centre  
Parramatta - Westfield  
Penrith - Westfield  
Plumpton Marketplace  
Richmond Marketplace  
Rockdale Plaza  
South Eastern Creek -  
Eastern Creek Quarter  
Sylvania - Southgate  
Top Ryde City  
Tuggerah - Westfield  
Tweed Head South -  
Tweed City  
Wetherill Park - Stockland  
Warrawong Plaza  
Woy Woy - Deepwater  
Plaza (Coming Soon)

## VIC

Airport West - Westfield  
Broadmeadows  
Shopping Centre  
Cheltenham - Southland 1  
Cheltenham - Southland 2  
Chirnside Park  
Shopping Centre  
City - 26 Elizabeth St  
City - 475 Elizabeth St  
City - 55 Swanston Street  
City - Bourke Place  
City - Galleria

City - QV  
Clayton - M City  
Doncaster - Westfield  
Greensborough Plaza  
Hawthorn  
Lilydale Marketplace  
Maribyrnong - Highpoint  
Mulgrave - Waverley  
Gardens  
Narre Warren - Westfield  
Fountain Gate  
Plenty Valley - Westfield  
Preston - Northland  
Richmond -  
Victoria Gardens  
Ringwood - Eastland  
Taylors Lakes -  
Watergardens  
Wantirna South -  
Westfield Knox  
Pacific Werribee

## QLD

Browns Plains - Grand Plaza  
Chermside - Westfield  
City - Albert Street  
City - Post Office Square  
Hope Island Marketplace  
Mitchelton - Brookside  
North Lakes - Westfield  
Southport - Australia Fair  
Strathpine Centre  
(Coming Soon)  
Upper Mount Gravatt -  
Westfield Garden City

## ACT

Belconnen - Westfield  
Greenway - South.Point  
(Coming Soon)

## SA

City - 1-3 Rundle Mall  
(Coming Soon)  
City - Rundle Square  
Elizabeth City Centre  
Glenside - Burnside Village  
Golden Grove - The Grove  
Hallett Cove Shopping  
Centre (Coming Soon)  
Ingle Farm Shopping Centre  
Noarlunga - Colonnades

## WA

Cannington -  
Westfield Carousel  
City - 89 St Georges Terrace  
City - 96 William Street  
Innaloo - Westfield  
Lakeside Joondalup  
Shopping City  
Midland Gate Shopping  
Centre

## NT

Casuarina Square