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hub

ISSUE 05
2020

Thinking Outside The Square

with watermelons
and dogs

Australian Inventions

that changed
the world

The Year That Was

Throwing Beans For Good Luck

Wabi Sabi

the beauty of
imperfection

Festival City

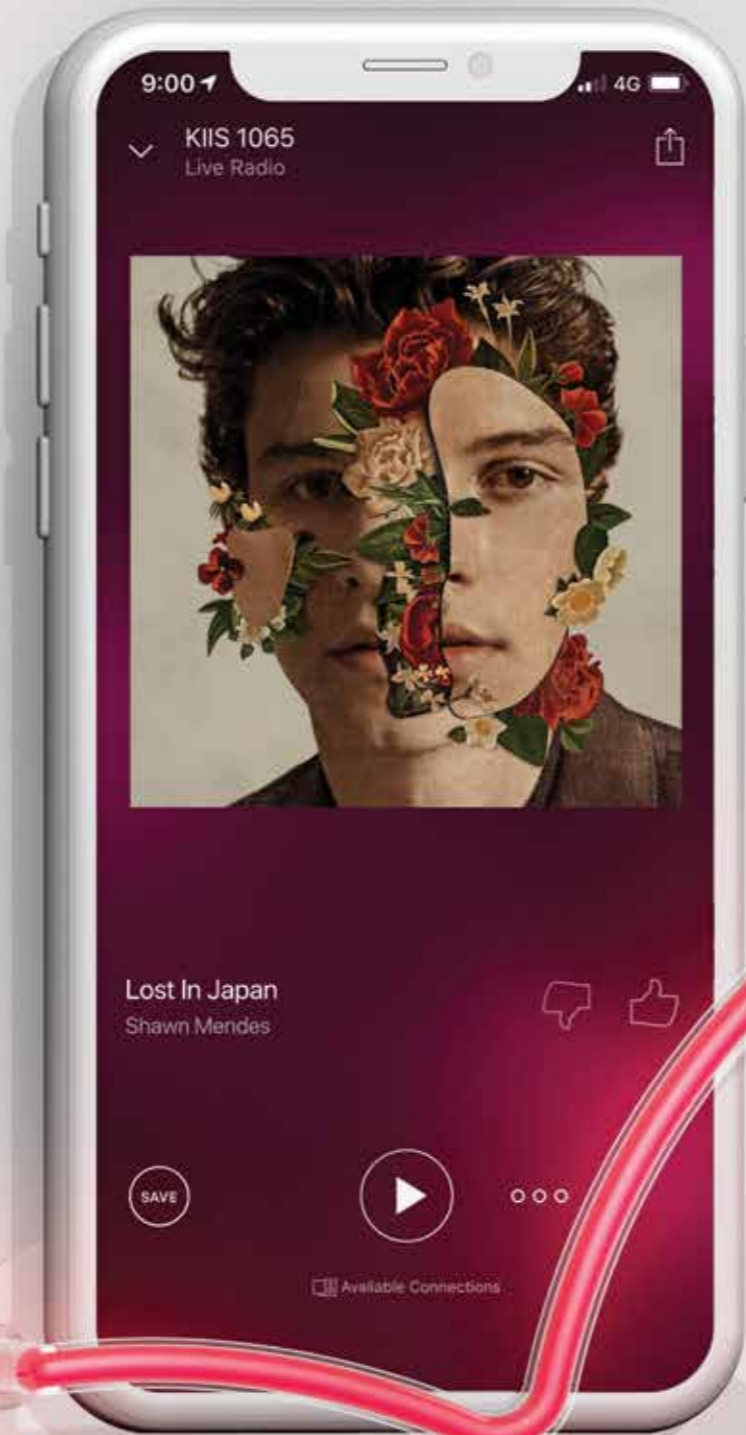
concerts,
shows and
events





YOUR MUSIC
YOUR STATIONS
YOUR PODCASTS

ALWAYS FREE



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

As we slip into The Year of the Rat we have taken a moment in this issue to look back at some of the initiatives that Sushi Hub introduced around the country in 2019. And if you were born under the sign of the Rat you are likely to be smart, a pioneer and at the forefront of the action, so with that in mind we have showcased some smart Australian inventions that have changed the world.

Australia has been called the "Lucky Country" but it is also the clever country. Australians have invented numerous world-first devices we take for granted including: the black box flight recorder, plastic bank notes, the baby safety capsule, WiFi and even Google Maps.

In an often chaotic and flawed world, pausing to appreciate beauty can be therapeutic and calming. Pause with us and contemplate the Japanese philosophy of *wabi sabi* which finds beauty in imperfection.

The mention of good luck beans conjures up images of the tale of Jack and the Bean Stalk. But in Japan, bean throwing to bring good luck during February's *Setsubun* festival has been going for over a thousand years. While we are in "festival" mode we have brought you a preview of the internationally acclaimed festivals that will have Adelaide pumping for more than a month. If ever there was a reason to visit Adelaide, now's the time to be planning a trip. Be there...or be square!

Speaking of square things, in this issue of HUB we introduce you to Japanese square watermelons and square dogs. And we give you the heads-up on Sushi Hub's own soon to be launched sushi-making starter kits.

またね Mata ne
See you.

The Hubster

The Hubster

in this issue

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Homebush Business Village
Unit 13, 11-21 Underwood Road
Homebush NSW 2140
Australia
hub@sushihub.com.au

PUBLISHER
Yardley Kyling

EDITOR
Stewart White

CONTRIBUTING WRITERS
Stewart White
Claudia Chan Shaw
(Whiteworks Public Relations)

EDITORIAL ASSISTANTS
Esther Lo
Jodie Sin

CREATIVES
Meld Design and Production Pty Ltd
Creative Director - Stuart Momo
Style Designer - Denise Ng
Graphic Designer - Denise Ng, Gina Lu

PRINT
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so fresh
so good
so eat now

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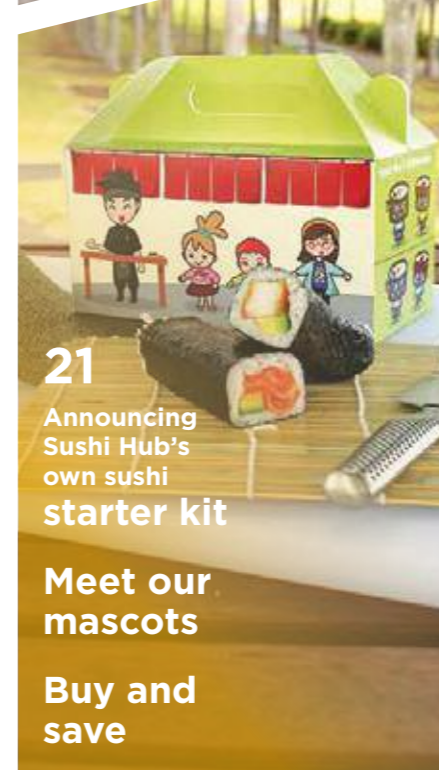
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Thinking outside the square



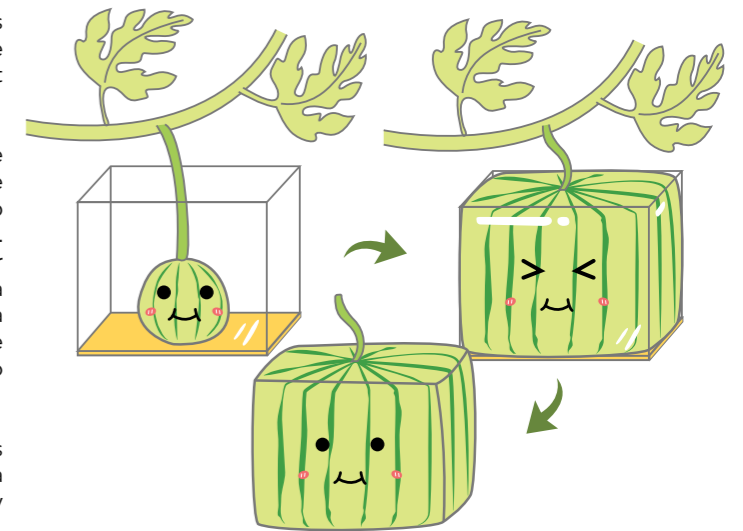
The English vernacular describes creative or novel thinking as “thinking outside the square”. While steeped in cultural convention, Japan is also a master of “thinking outside the square”. And perhaps nothing illustrates this unconventional philosophy better than their square watermelons.



Developed over 40 years ago these cube shaped watermelons are easy to stack, ship and fit into smaller Japanese refrigerators. Today they're sold during July and August primarily as decorations and can last up to 6 months.

To grow them, young watermelons of a few weeks old are encased in a tempered glass square box while they are attached to the vine. This glass prison allows the light in to help them mature, while forcing them to grow into a square shape. The success rate is not particularly high and they never actually fully ripen as an edible fruit. Instead, they have a yellow/orange flesh and are blander and less sweet than a conventional watermelon. And as watermelons go - they are not cheap. They range in price in Japan from around A\$200 to A\$750.

Tokyo is the biggest market for them but square watermelons can only legally be grown in the town of Zentsuji in Kagawa prefecture on the northeast of Shikoku Island where they produce only a few hundred annually.



And then there are square dogs. Well...dogs groomed into cubic shapes.

These cubed canines have precision cuts that deliver clean lines by trimming and clipping dogs into perfect squares. Requiring much more maintenance than the regular type of pet coiffure, this rhomboid style isn't suitable for all breeds. The dog needs to have plenty of fur so that it can be shaped around the face and body. Poodles are especially suitable.

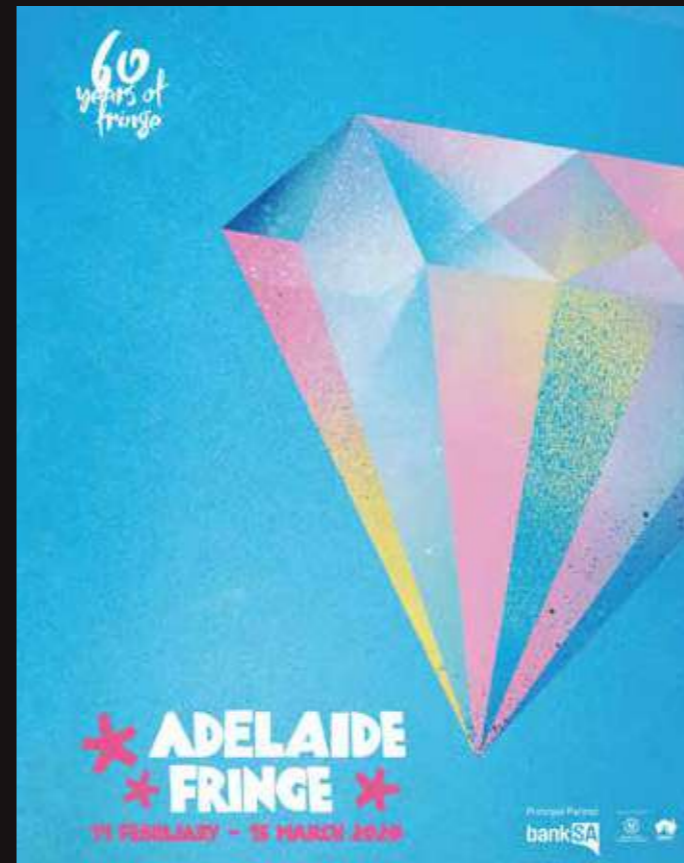
Dog grooming in Japan doesn't follow the rules of traditional, breed-standard looks. It's all about getting creative and making man's best friend look as cute and lovable as possible.



festival city goes big for 2020



Do you like to experience the best international artists and the best festivals that Australia has to offer? Then make a serious diary note for February/March to be part of Adelaide's internationally acclaimed, month-long festival season.



From 14 February - 15 March **Adelaide Fringe** explodes across the city from the *Garden of Unearthly Delights* and *Gluttony* in the east, to pop-up events in the west. In what is the Southern Hemisphere's largest open access arts festival, artists descend on Adelaide from all over the world. They perform in parks, bars, laneways, warehouses, cafés and theatres for the month-long festival with most Fringe venues kicking-on late into the night. www.adelaidefringe.com.au. Following the **Adelaide Fringe** opening night and opening weekend with mostly free events, the fun continues with feature acts that include: *Velvet Rewired* with Marcia Hines and a cast comprising acrobats, aerialists, circus performers and amazing vocalists; *Blanc de Blanc Encore*, an intoxicating burlesque extravaganza of Parisian glitz, risqué humour and flirtatious dance numbers; *The Choir of Man*, a high energy performance of dance and live music from rock ballads to pop hits and *Yabbara - Gathering of Light*, a spectacular immersive and interactive light and sound journey.



Jack Fenby

Then from 28 February - 15 March the **Adelaide Festival** opens. Acknowledged as one of the world's foremost festivals, the **2020 Adelaide Festival** offers a total of 74 events in theatre, music, opera, dance, film, writing and visual arts. These will include 16 Australian premieres, 7 world premieres and 19 events playing exclusively in Adelaide. It will also celebrate the 30th anniversary of the Adelaide Biennial of Australian Art - along with the 250th anniversary of the birth of Ludwig Van Beethoven, whose works will be seen in four major events in the 2020 program. www.adelaidefestival.com.au. Some of the centrepiece performances include: the Australian Premiere of *The Doctor* starring Olivier-award winning Juliet Stevenson and the Australian premiere of Beethoven's *Trois Grandes Fugues* with the *Ballet de l'Opéra de Lyon*. French artistic collective *Compagnie Carabosse*, famous for its spellbinding lighting of public sites all over the world, will magically illuminate Adelaide's Botanic Garden. And Romeo Castellucci, writer/director/designer, who has astonished audiences the world over with his rendition of Mozart's incomparable *Requiem* will take the Festival Theatre by storm with the breathtaking music and searing images of his production.

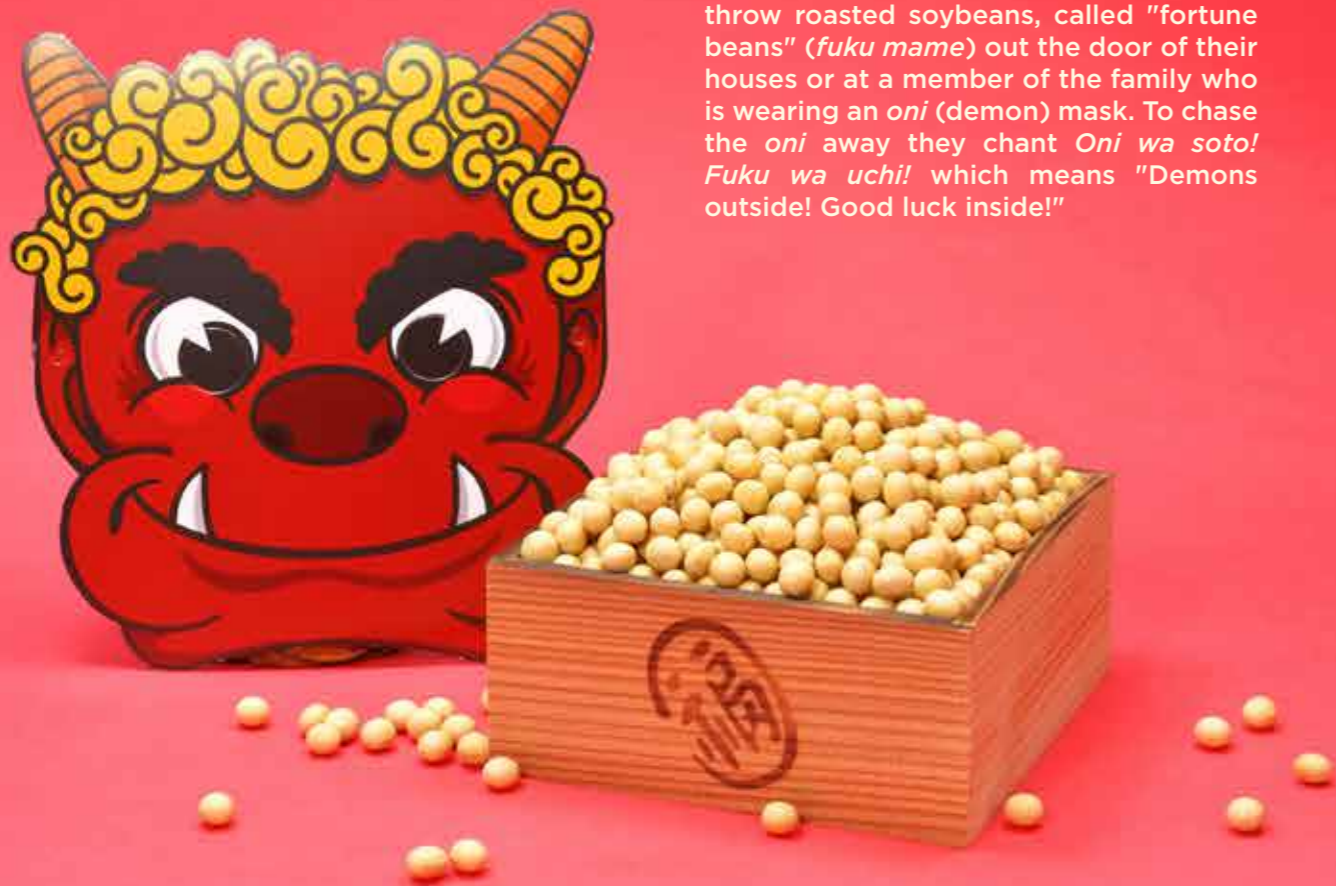


The roller coaster of festivities continues with festivals-within-the-Festival like the **Adelaide Writers' Week** and **Chamber Landscapes at UKARIA**. They lead into **WOMAdelaide** from 6 - 9 March. This world music festival showcases the best in global music, dance, art and ideas with more than 70 acts performing over the four days. With the iconic **WOMAdelaide** open-air festival set in Adelaide's stunning Botanic park it lends itself to a picnic rug and some Sushi Hub platters to share. www.womadelaide.com.au. Some of the featured artists include: *The Blind Boys of Alabama*, a Grammy Award winning Gospel group who define the sound of the American South through their soul-stirring harmonies and contemporary interpretations of spiritual music. *As The World Tipped* is an ambitious aerial performance, towering 13 metres above the audience where dance and theatrics entwine; *Orquesta Akokan*, a 12 piece big band collective of Havana's top musicians and the New York City Latin scene reinvigorate Cuban mambo. *Tuuletar* a vocal folk pop group from Finland will deliver fierce beatbox, rhythms and other world harmonies.

Festival time in Adelaide is like nowhere else. And with the world famous South Australian wine country an hour from the city...Adelaide is the place to be at the end of this summer.

good luck beans

In Japan each year on 3 February *Setsubun* is commemorated to mark the beginning of spring - and with it, the custom of bean throwing (*mamemaki*). To celebrate and bring good luck, families throw roasted soybeans, called "fortune beans" (*fuku mame*) out the door of their houses or at a member of the family who is wearing an *oni* (demon) mask. To chase the *oni* away they chant *Oni wa soto! Fuku wa uchi!* which means "Demons outside! Good luck inside!"



Oni are mischievous demon-like creatures that bring bad luck. They are either blue or red, have two horns, carry a large iron club and wear a tiger skin loincloth. When Japanese children play tag, the person who is "it" is called the *oni*.

Mamemaki first appeared in Japan over a thousand years ago. It is usually either performed by the household's *toshiotoko* (the male whose lunar zodiac animal corresponds with that year's) - or the male head of the household. The beans are believed to purify the home by driving away evil spirits that bring bad

luck. Then to bring good luck, people eat roasted soybeans, one for each year of their life - and sometimes an extra one to bring good luck for the coming year.

Bean-throwing ceremonies are also held at temples and shrines. At some of the major ones, Japanese celebrities throw beans to the assembled crowd, who catch the beans to receive good luck. Candy, envelopes with money and small gifts are also thrown to entice crowds, with the events often televised.



During *Setsubun*, special sushi rolls called *eho-maki* are eaten. These *maki* are made with seven fillings, representing the "Seven Gods of Good Fortune" called *Shichifukujin*. The type of ingredients are not as important as the actual number. Seven sushi roll ingredients are rolled up tight to lock in the elements of good health, happiness, and prosperity. Then the *maki* is eaten whole, as cutting it would slice into the good fortune.

Eho means "lucky direction", which requires the *eho-maki* to be eaten, (using both hands) and facing the "lucky direction" (*eho*). People face the "lucky direction of the year" while eating them in complete silence, pondering the season passed and wishing for good health and happiness in the spring. A different "lucky direction" is specified for each year according to the way of yin and yang. In 2020, the year of the rat, the direction is west-south-west.



australian inventions

that changed the world

Australia has been called the "Lucky Country" but it is also the clever country. From Australia's first people with their unique inventions of the boomerang and the woomera that added convenience, power and range to hunting weapons, Australians have invented numerous world-first devices including the heart pacemaker and cochlear implant.

In 1875 Robert and Clarence Bowyer Smith developed the stump jump plough that jumped over obstructions like stumps and stones enabling newly-cleared land to be more easily cultivated. Then in 1882 Hugh Victor McKay developed the Combine Harvester that could combine three traditional harvesting operations into one. It reaped, threshed and cleaned cereal crops in one single operation.



Penicillin medical application

In 1939, Adelaide born scientist Howard Florey purified penicillin from a special strain of mould to make the first antibiotic. He and his team demonstrated penicillin's bacterial infection fighting capability in mice and, later, humans. In 1944, the antibiotic was mass produced in time to aid victims of World War II. Since then, penicillin has changed the course of medical history combating infection by common bacteria to save an estimated 200 million lives.



Aircraft Black Box

The "black box" flight recorder (which is actually orange) is standard equipment on all commercial aircraft today. Originally called the Flight Memory Unit, it was developed by Dr David Warren at Australia's Aeronautical Research Laboratory in 1958. The "black box" comprises a cockpit voice recorder (CVR) and flight data recorder (FDR) which records parameters about the flight, including airspeed, altitude and air pressure. To best survive a crash, the unit is usually kept in the tail of an aircraft.



Boxed wine cask

The wine cask (sometimes known as goon bag, bag in a box and Château Cardboard) was patented and designed in 1965 by Tom Angove of Angove Family Winemakers. The airless flow system allows the wine to pour from the flexible plastic bag in the cardboard box without adding air to fill the vacated space. This reduced oxidation of the wine to maintain freshness, making for greater by-the-glass longevity (3 - 4 weeks) and eliminating cork taint (TCA).



Baby capsule

In the 1970s wearing car seat belts became compulsory in Australia. But there was no really secure protection for babies in a car accident until the Safe N Sound baby safety capsule was designed in 1984. Working for Rainsfords (later part of Britax International), Colin Michael Nagel and Robert Boyson Heath developed this ingenious capsule. In a collision its release mechanism activates and allows the bassinette to rotate inside the base - keeping an even distribution of force over the baby's body.



Plastic bank notes

Research for polymer bank notes began in Australia in 1968. These plastic notes, with a see-through panel and embedded hologram, were developed by the CSIRO. As a world's first, it was a paradigm shift in currency anti-forgery, while at the same time making the notes more durable. Following the trial of plastic with the bicentennial commemorative \$10 note in 1988, a complete series from \$5 to \$100 was issued in 1992.



Google Maps

Google Maps was the brain child of Noel Gordon and Stephen Ma together with brothers Lars and Jens Rasmussen. They developed a revolutionary software program at their start-up mapping company, Where 2 Technologies, whose headquarters was Gordon's spare bedroom in his rented flat in Hunters Hill, Sydney. It was bought out by Google in 2004 in what was Google's second-ever acquisition, to become the popular, free software Google Maps.

2004

1939

1958

1965

1877

1979

1984

1980

1988

1994



WiFi

In 1994 WiFi technology was developed by Australian physicist and engineer, Dr John O'Sullivan for the CSIRO. By reworking black-hole mathematics he'd developed for his previous work on radio waves, WiFi was born. This wireless network technology allows phones, computers, modems, routers and other technologies to connect to the internet wirelessly, reliably and at fast speeds. And according to one estimate by 2020, there will be close to 40 billion WiFi devices worldwide.



Dual flush toilet

While Australians take water-saving dual flush toilet systems for granted, they are not commonplace in other countries. As the world's driest inhabited continent, Australia is constantly faced with droughts and water restrictions. But it took Bruce Thompson of Caroma in Adelaide to develop the dual flush cistern in 1980 as part of the company's commitment to offer water-saving systems.



The torpedo

Louis Brennan patented the Brennan Torpedo in 1877 and tested it at Melbourne's Hobson Bay in 1879. Designed to be launched from shore it was driven by two contra-rotating propellers and guided by wires on reels which were attached to an engine on shore. It was capable of hitting a target at 3km distance, travelling three metres beneath the water at a speed of 40kph. The father of the guided torpedo also helped develop the monorail and helicopter.

Racecam

In 1979 ATN Channel 7 introduced live television broadcasting from cars racing at the Hardie-Ferodo 1000 touring car race at Mount Panorama Circuit, Bathurst. The revolutionary system debuted with vision being broadcast directly from race driver, Peter Williamson and his Toyota Celica. For the first time viewers could watch the race from the driver's perspective and hear the driver give live commentary. Since then Racecam has been adapted to fit other sporting events.

making a difference in 2019

At Sushi Hub we are continually striving to provide you with the best sushi eating experience. And we do this in the freshest, most delicious, convenient and environmentally friendly way. At the beginning of 2019 Sushi Hub had 64 stores, finishing the year with 80 stores - with a target of 100 stores on track for the end of 2020.

Here's a snap shot of some of the initiatives that were introduced for you over the past 12 months. Some of them you may have noticed or experienced - while others just discreetly happened perhaps without you being aware.

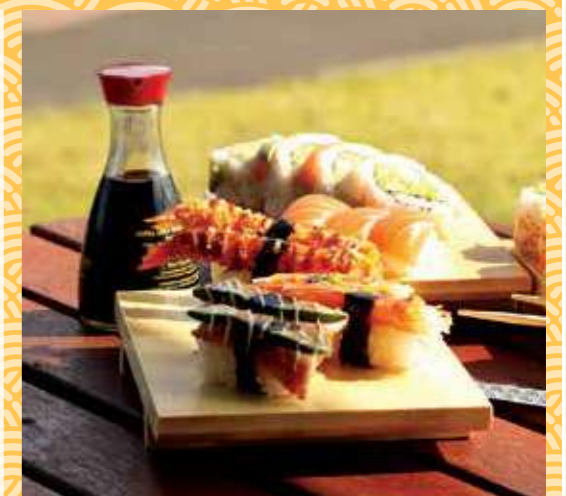


More than 7000 children across five states and the ACT participated in Sushi Hub's popular hands-on, sushi-making workshops over the year. These capacity-filled, free workshops provide an opportunity for children and their parents to have fun together learning how to roll their own sushi.



Sushi Hub continued its ecofriendly philosophy by:

- Cutting down on single use plastic bags by introducing vibrantly coloured reusable carry bags designed as the perfect generous size to take sushi platters home
- Replacing plastic takeaway bags with colourful paper carry bags
- Launching new salad containers that match the design of the sushi containers
- New environmentally friendly sushi platter containers
- Providing in-store wooden trays to eliminate using plastic trays, as well as adopting in-store soy bottle dispensers to reduce the use of traditional plastic fish shaped soy packs
- The Buy & Save scheme was launched with new, refillable Sushi Hub lunch boxes





Fun promotions were initiated throughout the year: from Halloween Trick-or-Treat in-store promotions to the introduction of Sushi Hub's cute boy and girl mascots where you could also vote for your favourite mascot name. There was the Sushi Hub birthday instant "Scratch to win" and the riotous All-You-Can-Eat Challenge in NSW, VIC and WA, as well as the popular \$10 deal. And keep your eye out for Sushi Hub's participation in the Casual Dining Card to be sold in supermarkets and post offices across Australia.



Keeping your taste buds happy, new ranges of sushi were launched: from the latest Sushi-Go-Round menu with 20 new items to five new sushi platters with their new packs - as well as a new range of fruit juices.



For the first time, Sushi Hub is now in Adelaide and Darwin - and all across the country you will have noticed the new Sushi Hub staff uniforms.



This year Sushi Hub was a sponsor of the Anime Festival and Japanese Film Festival and launched its new animated commercial in over 60 cinemas across Australia.



Uber
Eats



EASI
No.1 Asian Food Delivery

Adding further convenience to the Uber Eats delivery option, Sushi Hub delivery is now also possible through Deliveroo and Easi in Sydney, Melbourne, Brisbane and Perth. Plus, online ordering at the touch of a button is now available for pick-up orders.



Online Ordering
Now Available

Order via our website
www.sushihub.com.au.
Just nominate a store near you and collect your order from there.

Wabi sabi perfectly imperfect

In the Western world, we are always in search of the newest, the fastest, the shiniest and the latest. Perfection is seen as desirable. Value is placed on objects that are in mint condition. Flawless.

But in Japan, there is a philosophy known as *wabi sabi*, which finds beauty in imperfection. *Wabi sabi* recognises the natural cycle of growth, decay and death in nature. It celebrates the aged marks of time. The weathered and the worn; the used and the frayed.



The dilapidated beauty of an antique samurai doll.



The *wabi sabi* aesthetic in the earthy tones and aged surface of a wall



Vase with *kintsugi* method gold repair.

The word *wabi* is associated with the humble and simple, and *sabi* with the weathered; the bloom of time.

Together these concepts merge. *Wabi sabi* is an appreciation that beauty can exist in the modest and imperfect. It is the opposite of the Western notion of beauty as something perfect and enduring. *Wabi sabi's* roots lie in Zen Buddhism, which was brought from China to Japan in the twelfth century.

If we were to accidentally break a vase, we would be inclined to sweep up the pieces and throw the vase away. The *wabi sabi* philosophy views the broken object as still worthwhile. The piece is able to be repaired and made even more attractive by mending the break with gold, to highlight its age and purpose in a process called *kintsugi*, or *kintsukuroi*, which literally means "golden repair".

This is the art of repairing broken pottery with gold dusted lacquer as a way to showcase the beauty of its age, rather than hiding it. The breakage and repair becomes part of the history of the object, part of its life cycle. This *wabi sabi* design principle considers the item more beautiful and of greater value because of its flaws and individuality.

Not all *wabi sabi* is intentional. Fleeting beauty is found in nature. The bark of a tree reveals the many storms it has weathered. It can be found in a rusted metal fence, torn paper, peeling paint or a loved doll. Cracks and crevices represent

the imperfect, the impermanent and the incomplete. Transience, simplicity and fragility are to be revered.

Autumn leaves change colour and die, and are appreciated for their fleeting beauty. An ancient tale tells the story of a student, who is ordered to sweep the leaves from his master's garden. The student finishes the task and proudly shows the master the pristine ground. The master responds by shaking a tree in the middle of the garden, scattering its leaves all over the ground the student just cleaned.

This story is a reminder of the philosophy's strong sense of peace with natural events. There is humility in the master's actions, as he scolds his student for trying to get rid of what nature has done.

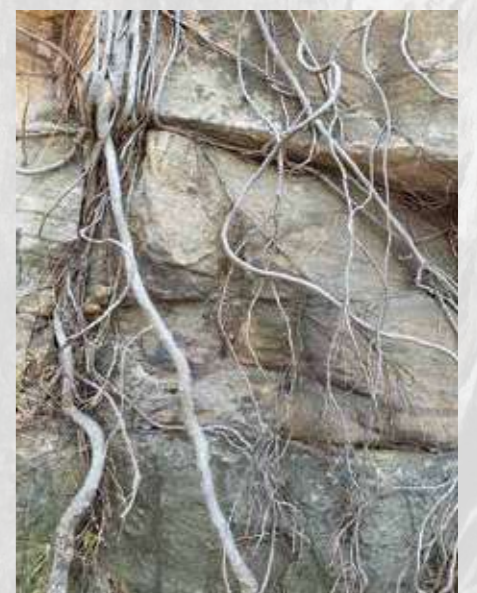
But that doesn't mean that an untidy home is *wabi sabi*. *Wabi sabi* is never messy or slovenly. Worn and cherished objects can only shine in an environment that is ordered and clean. Cleanliness indicates respect.



Bowl with *kintsugi* method gold repair.

A *wabi sabi* inspired home is minimalist and simple. It celebrates the handmade, rather than the machine made and has a rustic look. Natural materials, earthy tones and aged surfaces have character and give a sense of calm and a feeling of reconnecting with nature.

Wabi sabi helps us see the world in a whole new way. We can appreciate asymmetry, the handmade and the slightly wonky. The patina of a bronze statue, the modest over the flashy. Or a crack that has been beautifully mended. It is the gift of time. A celebration of the perfectly imperfect.



Nature's *wabi sabi* beauty



The Anime event of the year returns to **Sydney!**

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GAMING

PERFORMANCES

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FOLLOW THE LATEST ON



Announcing
Sushi Hub's own sushi
starter kit



What happens when 7000 kids and their parents who have taken part in the popular Sushi Hub Sushi Making Workshops become sushi rolling experts? They want to take their new found sushi making skills home and make their own.

Customers constantly ask Sushi Workshop presenters and Sushi Hub store staff where they can get the sushi rice, vinegar and nori (seaweed) to make their own sushi.

You asked and we listened. Sushi Hub has now produced special Sushi Starter Kits for customers to buy to make sushi in their own homes.

Sushi Hub chefs use the classic Japanese rice variety, *Koshihikari*, a short grained rice that contains a high percentage of starch, that is perfect for making sushi. Sushi Hub vinegar is made to a specific formula that ensures the best results for the optimum rice and vinegar mixture. These products together with nori have been packaged in a special size for Sushi Hub's complete do-it-yourself sushi kit.

The kits will be available during the first quarter of 2020 in time for Sushi Hub's school holiday Sushi Making Workshops and will be available at selected stores around Australia.

Meet our
mascots



Your votes are in! More than 2500 Sushi Hub fans voted for their favourite names for our cute mascots. We are thrilled to announce our sushi girl's official name is "Kokoro", meaning heart, mind and spirit. Our sushi boy is "Hiroshi", meaning generous and tolerant. Thanks for helping us name them!

buy *and* save



Since the launch of our first sushi box in October, we have been overwhelmed by the support of our sushi fans. Our second sushi box featuring "Kokoro" and "Hiroshi" is underway and looks set to arrive in March 2020.

help

baby maki roll needs to get back to his friends

start

end

word

Search

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 E N A B S I R B M P K Q W O W N S Z Y M P K Y E W

Our customers

Marilyn Paul

Sushi Hub across Sydney

Big congratulations to Sushi Hub on providing the best and freshest sushi (of the takeaway kind) I have found anywhere in Australia. I am always impressed by the generosity of pieces served (particularly my favourite, salmon sashimi), the varieties offered, and the product consistency in every location. I first found Sushi Hub in Town Hall/QVB location about four years ago on my way to fortnightly appointments in the city. Since then I have searched and found Sushi Hub whenever I want lunch, wherever I happen to be ... QVB, Richmond, Parramatta, Chatswood, Baulkham Hills among the many locations. I also want to give a big cheer for the salad boxes now available. I have them for lunch at least once a week and find the salad leaves to be the freshest and crispiest possible. And finally, I was delighted to find Sushi Hub doing away with plastic takeaway bags and providing paper ones. A big clap for that move, indeed. I look forward to more of your great work in the future.

Our staff

Sabrina

Sushi Hub,
96 William Street
Perth (WA)

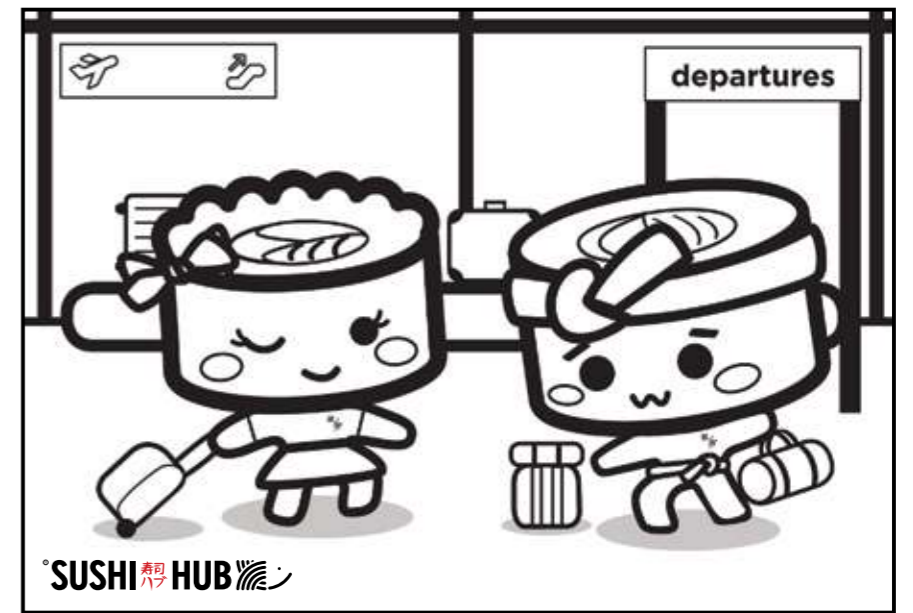
My name is Sabrina and I'm a supervisor of the William Street store in Perth. I have been working at Sushi Hub for two and a half years, starting at our Central store in Sydney as front of house staff, before becoming a front of house supervisor in April 2018. I then helped set up the new store at Warrawong Plaza in July and now I am in Perth. As a supervisor, the biggest challenge for me is communicating with staff as they are all individuals with different personalities and different ways of thinking. So sometimes I am like a good friend, listening to my staff when they have problems and sometimes I am like their teacher, offering guidance. I am focused on training the William Street store staff so they will consistently deliver quality service to our customers and eventually they will be able to become a Sushi Hub store supervisor. All our staff work as a team and support each other to best represent Sushi Hub and to provide great food and service to our customers.



colour in

To win

Colour in Sushi Hub mascots, Kororo and Hiroshi and mail it to Sushi Hub, Unit 13, 11-21 Underwood Road, Homebush, NSW 2140. Include your address and contact number, to receive your free gift.



Name: _____

Phone: _____

Address: _____

Email: _____

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 - Warringah Mall
Cabramatta
Caddens Corner
(Coming Soon)
Campbelltown Mall
Campbelltown -
Macarthur Square
Castle Hill - Castle Towers
Casula Mall
City - 275 Kent Street
City - 631 George Street
City - 815 George Street
Central
City - QVB
City - Chifley Plaza
City - The Galleries
Town Hall
City - Wintergarden
City - World Square
Chatswood
Cranebrook Village
Fairfield - Neeta City
East Maitland - Stockland
Green Hills

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

VIC

Airport West - Westfield
Broadmeadows
Shopping Centre
Cheltenham - Southland
Cheltenham - Southland 2

Chirnside Park
Shopping Centre
City - 26 Elizabeth St
City - 475 Elizabeth St
City - Bourke Place
City - Galleria
City - QV
City - 55 Swanston Street
Clayton - M City
(Coming Soon)
Doncaster - Westfield
Greensborough Plaza
Hawthorn
Lilydale Marketplace
Maribyrnong - Highpoint
Mill Park - Plenty Valley
Narre Warren - Westfield
Fountain Gate
(Coming Soon)
Preston - Northland
Richmond - Victoria
Gardens
Ringwood - Eastland
Werribee - Pacific Werribee
Mulgrave - Waverley Gardens
Wantirna South -
Westfield Knox

QLD

Browns Plains - Grand Plaza
Chermside - Westfield
City - Albert Street

City - Festival Towers
(Coming Soon)
City - Post Office Square
Hope Island Market Place
Mitchelton - Brookside
North Lakes - Westfield

ACT

Belconnen - Westfield

WA

Cannington -
Westfield Carousel
City - 96 William Street
Midland Gate

NT

Casuarina Square

SA

City - Rundle Mall
(Coming Soon)
Golden Grove - The Grove
Ingle Farm Shopping Centre
Noarlunga - Colonnades
Glenside - Burnside Village
(Coming Soon)