



## GOURMET GIFTS

Give Santa a helping hand with these great gift ideas for foodies and epicures. **1** The grapes that go into Les Dames d'Escoffier's Dames White (pictured) and Dames Red were sourced throughout BC's Okanagan region (at Marquis Wine Cellar, page 27). **2** Inniskillin Vidal Icewine uses grapes harvested during Ontario winters (at liquor stores, page 27). **3** *Inspired Cooking* features recipes from 20 of Canada's top chefs, including local luminaries Angus An, Ned Bell, Vikram Vij and Jackie Kai Ellis (at bookstores, page 19). **4** Alessi's stainless steel Strongman brings a little levity to the fine art of nutcracking (at Livingspace, page 25). **5** Salty Scot Caramel Scotch Ale from Parallel 49 Brewing starts off sweet and has a strong caramel malt flavour (at liquor stores, page 27). **6** The 100-plus recipes in *Earls The Cookbook* let you recreate favourite dishes from Earls restaurant (page 71) at home (at bookstores, page 19). —**SHERI RADFORD**

## JAPANESE

**KINGYO IZAKAYA** Best Casual Chain, *Vancouver* magazine 2016. Best West End, *Vancouver* magazine 2016 and 2015. Decked out with a commanding central table and exotic bamboo. Serves dishes such as the unagi bowl, packed with grilled eel and Japanese pickles. \$\$\$. L/D (daily). 871 Denman St. 604-608-1677. & **Map 1: A3**

**MINAMI** This contemporary Japanese restaurant and lounge specializes in flame-seared aburi sushi. Drop in between 3-5 pm for tapas and after 10 pm for the late-night menu. Ocean Wise seafood options available. \$\$\$. L (M-F), D (daily), brunch (Sa-Su). 1118 Mainland St. 604-685-8080. www.minamirestaurant.com & **Map 1: D5**

**SHURAKU SAKE BAR & BISTRO** This modern, hopping room serves creative Japanese cuisine in a central downtown location. Tapas-style plates for sharing, such as tender BBQ pork ribs or specialty sushi rolls, are perfect for pairing with sake from the extensive list. \$. L/D (daily). 833 Granville St. 604-687-6622. www.shuraku.net & **Map 1: C5**

**TOJO'S** Tojo's Great Canadian roll introduces fresh Atlantic lobster to house-smoked Pacific salmon. Other specialties include deep fried stuffed shiitake mushrooms and baked Canadian sablefish. \$\$\$-\$\$\$\$. D (M-Sa). 1133 W. Broadway. 604-872-8050. www.tojos.com & **Map 1: F4**

**ZEST JAPANESE CUISINE** Best Upscale Japanese, *Vancouver* magazine 2016. Minimalist, modern decor meets bold, adventurous plates. \$\$\$\$. D (T-Su). 2775 W. 16th Ave. 604-731-9378. www.zestjapanese.com & **Map 4: D3**

## MALAYSIAN

### BANANA LEAF MALAYSIAN CUISINE

Tropical decor sets the tone for Malaysian specialties such as Sambal tiger prawns, rotis and satays. \$\$\$. L/D (daily). 1779 Robson St. 604-569-3363. **Map 1: A4** 1096 Denman St. 604-683-3333. **Map 1: B3** 1043 Davie St. 604-669-3389. **Map 1: C4** 820 W. Broadway. 604-731-6333. **Map 1: G5** 3005 W. Broadway. 604-734-3005. www.bananaleaf-vancouver.com **Partial & Map 4: E3**

## MEXICAN

**LA TAQUERIA** Budget Bites, Where to Dine Awards 2016. Inspired by the authentic taste of Mexican street