

**tasteU.S.**

**Monday, February 27, 2017**

**2:00 p.m.**

**Culinary Stage**

**Enercare Centre**

**Restaurants Canada**

**rcshow.com**



*Come watch as Chef Sang Kim will be re-inventing the classic Korean staples of galbi and kimchi dishes by inventively utilizing Oregonian Bosc pears, Californian cling peaches and U.S. rice.*

Sang Kim is a chef, author, and child food literacy activist. He has been the chef behind some of Toronto's top modern Japanese and Korean Restaurants, and currently runs Canada's most popular sushi-making classes, **Sushi Making For The Soul (sushimakingforthesoul)**. His third book, **Woody Allen Ate My Kimchi**, a food memoir, will be released in



Sponsored by **tasteU.S.**,  
the U.S. Food & Beverage  
Alliance

Tastus.com  
@tasteUSFOODBev