

Ashley Howell

Graphic Design
6 Crownhill Place
Toronto, Ontario
Canada

View the full portfolio at <http://www.thecreativefinder.com/acgd>

Professional Experience and Curriculum Vitae

A passionate freelance graphic designer; helping independent restaurants achieve profitable menus & memorable restaurant branding.

It is my mission to help my clients achieve their creative goals by producing great brands and furthering their business through research-driven design work. Additionally, I focus strongly on providing valuable experiences resulting in highly successful projects. Currently taking on new work.

If you would like to know more, please visit my website at www.acgd.ca

Previous Clientele

Worked with clients large and small including YMCA, CSW, MuchoBurrito, isure and many startups.

Awards and Accolades

Please kindly get in touch for more information.

Awards and Accolades

Please kindly get in touch for more information.

Ashley Howell

Graphic Design
6 Crownhill Place
Toronto, Ontario
Canada

View the full portfolio at <http://www.thecreativefinder.com/acgd>



MAINS

HEALING KOREAN CHIRASHI
Sticky rice and lettuce topped with a mound of sashimi, roe, avocado and seaweed dressed with spicy sauce 19.95

TOFU KIM-CHI
Spicy kim-chi stir-fried to perfection, married with tofu served with sticky rice and marinated sliced pork 11.55

STIR FRIED SQUID
Squid marinated with pallet pleasing spices mixed with squash and scallions topped with sliced shitake mushrooms and garden grown purple carrots 13.95

BI-BIM-BAP
Steamed rice topped with crisp cooked vegetables, freshly ground beef topped with a fried egg heated in a stone pot. Tofu 12.95 Kim-chi 14.95 Seafood 15.95

SQUID & PORK BULGOGI
Spicy marinated squid and thin sliced pork with scallions, onion and mushroom 11.95

CO-DEUNG-O-GUI
Lightly salted mackerel fish with a generous side of spicy seasoned rice 10.95

KUSHIYAKI — A LA CARTE
(grilled items)
Choose 4 items served with a side of seasoned brown rice 12.00
chicken / pork / beef / yam
shitake / shrimp

TEMPURA PLATER DELUXE
A combination of yam, squash, prawn, broccoli, asparagus with a side light dipping sauce made of sweet mirin & Soy 10.00

GYUDON
Steamed rice topped with beef and onion simmered in a mildly sweet sauce flavored with dashi, soy sauce and mirin 9.95

JAPCHAE
A fine mixture of vegetables mixed with sweet potato noodles, large grilled mushrooms, onions and carrots — with a decadent sesame flavor 8.75

DUO DINNERS

NINJA PALLET PLEASER 34.95/pp
STARTER: 6 pieces of gyoza
MAIN: shared bowl of Korean charashiki / 2 skewers of beef / kushiyaki / 1 dragon roll / edamame
DESSERT: 2 mini-sweet Korean pancakes

PLATTER PARADISE 29.95/pp
STARTER: 2 Japanese dumpling soup
MAIN: seafood pancake / flank short ribs / California roll / side of kikkuri & carrots
DESSERT: green tea ice cream

KIM-CHI

HOMELY KIM-CHI STEW 9.55
A hearty soul-warming stew made with a hint of garlic, homemade kim-chi, pork belly and tofu.

KIMCHI DUMPLINGS 8.55
Kim-chi and tofu filled bursts of flavor with juicy and spicy dipping sauce.

SPICY STIR FRY 10.95
Hot pot stir-fry kim-chi, with diced tender pork, topped with sesame oil and garnished with scallions. Served with rice.

KIM-CHI DEFINITION
Kim-chi (hangul: 김치) English pronunciation: (kimbiji)
Kimchi, also spelled kimchee or gimbchi, is a traditional fermented Korean dish made of vegetables with a variety of seasonings. It is often described as spicy and sour.

KIM-CHI NOODLES 11.55
Mix chopped kim-chi with a tangy hot sauce, ketchup, and sesame oil. Toss with plump udon noodles.

KIMCHI GRILL CHEESE 8.55
A classic with a twist. On classic homemade white loaf smothered with a blend of cheese and topped with our delicious kim-chi.

KIM-CHI COATED CHICKEN 10.95
A rotund chicken cutlet grilled to perfection, marinated and topped with a generous helping of kim-chi.

Ashley Howell

Graphic Design
6 Crownhill Place
Toronto, Ontario
Canada

View the full portfolio at <http://www.thecreativefinder.com/acgd>



MAINS

HEAPIN KOREAN CHIRASHI
Sticky rice and lettuce topped with a mound of sashimi, rice, avocado and seaweed dressed with spicy sauce 19.95

TOFU KIM-CHI
Spicy kim-chi stir-fried to perfection, married with tofu served with sticky rice and marinated sliced pork 11.55

BI-SIM-BAP
Steamed rice topped with crisp-cooked vegetables, freshly ground beef topped with a fried egg heated in a stone pot. Tofu 12.95 Kim-chi 14.95 Seafood 15.95

SQUID & PORK BULGOGI
Spicy marinated squid and thin sliced pork with scallions, onion and mushroom 11.95

CO-DEUNG-O-GUI
Lightly salted mackerel fish with a generous side of spicy seasoned rice 10.95

KUSHIYAKI — A LA CARTE
(grilled items)
Choose 4 items served with a side of seasoned brown rice 12.00
chicken / pork / beef / yam
shitake / shrimp

STIR-FRIED SQUID
Squid marinated with pallet pleasing spices mixed with squash and scallions topped with sliced shitake mushrooms and garden grown purple carrots 13.95

TEMPURA PLATER DELUXE
A combination of yam, squash, prawn, broccoli, asparagus with a side light dipping sauce made of sweet mirin & Soy 10.00

CYUDON
Steamed rice topped with beef and onion simmered in a mildly sweet sauce flavored with dashi, soy sauce and mirin 9.95

JAPCHAE
A fine mixture of vegetables mixed with sweet potato noodles, large grilled mushrooms, onions and carrots — with a decadent sesame flavor 8.75

DUO DINNERS

NINJA PALLET PLEASER 34.95/pp
STARTER: 6 pieces of gyoza
MAIN: shared bowl of Korean churashi / 2 skewers of beef / kushiyaki / 1 dragon roll / edamame
DESSERT: 3 mini-sweet Korean pancakes

PLATTER PARADISE 29.95/pp
STARTER: 2 Japanese dumpling soup
MAIN: seafood pancake / flank short ribs / California roll / side of kiji & carrots
DESSERT: green tea ice cream

KIM-CHI

HOMELY KIM-CHI STEW 9.95
A hearty soul-warming stew made with a hint of garlic, homemade kim-chi, pork belly and tofu.

KIMCHI DUMPLINGS 8.95
Kim-chi and tofu filled bursts of flavor with juicy and spicy dipping sauce.

SPICY STIR FRY 10.95
Hot pot stir-fry kim-chi, with diced tender pork, topped with sesame oil and garnished with scallions. Served with rice.

KIM-CHI NOODLES 11.95
Mix chopped kim-chi with a tangy hot sauce, ketchup, and sesame oil. Toss with plump udon noodles.

KIMCHI GRILL CHEESE 8.95
A classic with a twist. On classic homemade white loaf smothered with a blend of cheese and topped with our delicious kim-chi.

KIM-CHI COATED CHICKEN 10.95
A rotund chicken cutlet grilled to perfection, marinated and topped with a generous helping of kim-chi.

KIM-CHI DEFINITION
Kim-chi (hangul: 김치 English pronunciation: /kimʃi/) Kimchi, also spelled kimchee or gimchi, is a traditional fermented Korean dish made of vegetables with a variety of seasonings. It is often described as spicy and sour.

Ashley Howell

Graphic Design
6 Crownhill Place
Toronto, Ontario
Canada

View the full portfolio at <http://www.thecreativefinder.com/acgd>

