

# 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](http://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.

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## MAINS

- HEAPING 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-CUI**  
Lightly salted mackerel fish with a generous side of spicy seasoned rice 10.95
- KUSHIYAKI — A LA CARTE**  
(grain items)  
Choose 4 items served with a side of seasoned brown rice 12.00  
chicken / pork / beef / yam  
shitake / shrimp
- 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 charashi / 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 kikkii D. carrots  
DESSERT: green tea ice cream

## KIM-CHI

- HONEY 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** 8.55  
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: /kimʃi/ Kimchi, also spelled kimchee or ganchu, 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.
- KIMSHI 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.

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## MAINS

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

**TOFU KIM-CHI** 11.95  
Spicy kim-chi stir-fried to perfection, married with tofu served with sticky rice and marinated sliced pork

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

**BI-BIM-BAP** 15.95  
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** 11.95  
Spicy marinated squid and thin sliced pork with scallions, onion and mushroom

**CO-DEUNG-O-GUI** 9.95  
Lightly salted mackerel fish with a generous side of spicy seasoned rice

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

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

**JAPCHAE** 5.75  
A fine mixture of vegetables mixed with sweet potato noodles, large grilled grilled mushrooms, onions and carrots — with a decadent sesame flavor

## DUO DINNERS

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

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

## KIM-CHI

**HOMEY 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** 5.95  
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.

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