Vancouver Cherry Blossom Festival's fifth annual Sakura Night returns this May





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e-night event is the festival's standing rece



✓ TRENDING



Air Canada flight from Vancouver to Winnipeg diverts due to 'declared emergency'





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Chef Taka Omi (Benkei Ramen)

Chef Taka Omi began his career in Japan's restaurant so working in Toronto before setting up shop in Vancouver.

He holds the reign of sushi chef at The Lobby Lounge in the Fairmn several hours a week preparing authentic cuisine at Benkei Ramen.

Chef Will Lew (Notch8 Restaurant & Bar)

 $Chef Will Lew \ grew \ up \ in \ the \ ``City \ of \ Glass." His entry \ to \ the \ culinary \ world \ was \ his \ grand father, \ a \ chef \ in \ Vancouver's \ Chinatown \ and \ ``head \ cook'' \ at \ family \ dinners.$

Chef Lew's career has seen him work at Trattoria Italian Kitchen, Sanafir Restaurant, and before Notch8, the Fairmont Pacific Rim.

Chef Jason Labahn (Parq Vancouver)

Chef Jason Labahn serves as the Culinary Director at Parq Vancouver. He played an instrumental role in the design and execution of the facility's restaurants: Honey Salt, The Victor, BC Kitchen, MRKT East, and D6.

Chef Ken Nakano (Shangri-La Hotel Vancouver)

Chef Nakano's largest strengths is ingredient-driven cuisine. He was raised in a chal Japanese household and first learned culinary tradition from his mother. One of Chef Nakano's largest stren

Now, he brings his tradition and philosophy to life at Shangri-La Hotel, blei sophisticated yet uncomplicated flavours, and menus that showcase the bes

across Canada. Chef Hiro Watanabe (Super Hiro's)

Chef Hiro Chef Hiro Watanabe was born in Aichi, Japan. After years of training at one of Japan restaurants, he made the move to Canada, where he honed his skills at Tojo's Restau 17 years.

Chef Kenta Takahashi (Boulevard Vancouver Kitchen & Oyster Bar)

astry Chef Kenta Takal ashi brings a curi n dessert he make and delightful mix of French par

He was an award-winning pastry chef in his home country and w restaurants in Tokyo and Kanagawa, Japan, before coming to Van under renowned pâtissier and chocolatier Thierry Busset.

James Coleridge (Uma Gelato)

nes Coleridge is a gelato ma makers in the world.

Since 2011, he's competed in seven Italian comp the award "Best Gelato in North America" twice

Sakura Night will take place on Sunday, May 5 at the Stanley Park Pavili ed <u>online</u> for \$175. Proceeds from the n

profit event go towards supporting future VCBF eve See also

- 22 gorgeous shots of cherry blossoms starting to bloom in Vancouver (PHOTOS) tiful cherry blossoms in V 21 places to see beau couver (PHOTOS)

Sakura Night

Time: 6:30 to 9:30 pm

Tickets: \$175

Daily Hive is a proud media sponsor of the Var ver Cherry Blo