

# 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

**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 — À LA CARTE**  
(grilled skewers)  
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 marin & 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 kikkari & 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**  
Kimchi (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.

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WWW.THECREATIVEFINDER.COM

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