



PRESENTED BY



LIGHT UP CHINATOWN!

FESTIVAL
GUIDE

SATURDAY, SEPTEMBER 10TH 11AM-9PM

SUNDAY, SEPTEMBER 11TH 11AM-6PM

500—BLOCK COLUMBIA STREET, 100 BLOCK E PENDER STREET
AND NEIGHBOURING STREETS IN CHINATOWN

The background is a vibrant collage of various Chinese lanterns in red, orange, yellow, and green, some with tassels. Interspersed among the lanterns are images of pink and red flowers, including what appears to be a peony. The entire scene is set against a bright pink background.

CELEBRATE & EXPLORE CHINATOWN

SEPTEMBER 10TH & 11TH

WITH THE OVERWHELMING SUCCESS OF LAST YEAR'S *LIGHT UP CHINATOWN!*, THE VANCOUVER CHINATOWN FOUNDATION, IN PARTNERSHIP WITH THE VANCOUVER CHINATOWN BUSINESS IMPROVEMENT AREA SOCIETY, VANCOUVER CHINATOWN MERCHANTS ASSOCIATION, CHINESE CULTURAL CENTRE OF GREATER VANCOUVER, AND DR. SUN YAT-SEN CLASSICAL CHINESE GARDEN, IS PROUD TO PRESENT THE RETURN OF THIS POPULAR, FAMILY-FRIENDLY COMMUNITY EVENT TO WELCOME FRIENDS AND VISITORS BACK TO OUR BELOVED CHINATOWN.

ENJOY THIS TWO-DAY OUTDOOR COMMUNITY CELEBRATION WITH LIVE ENTERTAINMENT, FOOD TRUCKS, LIGHTS AND COLOURFUL DECORATIONS, WHILE EXPLORING SPECIALTY OFFERINGS FROM OUR LOCAL MERCHANTS AND RESTAURANTS.

**COLLECT STAMPS IN THE *LIGHT UP CHINATOWN!*
PASSPORT AT THE BACK OF THIS GUIDE FOR A CHANCE
TO WIN PRIZES!**

CHINATOWN LIVE!

JOIN US THROUGHOUT THE FESTIVAL FOR EXCITING PERFORMANCES
ON THE *LIGHT UP CHINATOWN!* MAIN STAGE LOCATED AT THE
INTERSECTION OF COLUMBIA AND KEEFER STREETS.



SATURDAY, SEPTEMBER 10TH

11:00 AM–12:00 PM
OPENING CEREMONY

Chris Gailus, Global BC and Karen So, Omni TV (MCs), The Honourable Janet Austin, OBC Lieutenant Governor of British Columbia, and VIP guests with a special performance by Goh Ballet.

12:45 PM–1:15 PM
GOLDENPEARL ENSEMBLE

Traditional Chinese music performed by world famous Master ruan artist Zhimin Yu and her ensemble.

2:00 PM–2:30 PM
ST. JAMES MUSIC ACADEMY

Performance by children living in and around Vancouver's Downtown Eastside.

3:15 PM–3:45 PM
NOW OR NEVER

Hip-Hop/breakdancing crew
—Winners of *Battle of The Year International* and 2010 Olympics.

4:30 PM–5:00 PM
FISTFUL OF KICKS

Vancouver's funniest all-Asian improv comedy group.

5:45 PM–6:15 PM
NIÑA MENDOZA & HUSTLE AT RS

Join hustle dancers and groove to the tunes of Niña Mendoza whose sets will crawl underneath the skin of the mainstream & unearth gold.

7:00 PM–7:30 PM
MADISON REUNION BAND

Well loved local band bringing joy to audiences of all ages.

8:15 PM–9:00 PM
DJ KUBANITO

Come shake your hips to some hot latin music!

SUNDAY, SEPTEMBER 11TH

12:00 PM–12:30 PM
BACKPORCH SERENADERS

Vancouver-based quartet playing traditional jazz for dancers and listeners alike.

1:15 PM–1:45 PM
LORITA LEUNG DANCE ACADEMY

A showcase of different Chinese dance styles including classical, folk, ethnic, and contemporary.

2:30 PM–3:00 PM
KEN AND KEN

Maestro Kenneth Hsieh performing with violinist Ken Lin.

3:45 PM–4:15 PM
HERBERT & FRIENDS

Pianist Herbert and his musical friends are ready to put you in awe!

5:00 PM–6:00 PM
MARIE HUI

Singer praised for her strong, soulful voice will close the festival with a bang!

TASTE OF CHINATOWN



THE 3RD TASTE OF CHINATOWN FEATURES *THE CHINESE RESTAURANT AWARDS CRITICS' CHOICE TASTE OF CHINATOWN*, SHOWCASING CULINARY DELIGHTS INCLUDING *THE CHINATOWN PASTRY WALK, NOODLE PULL, CHARMERS, THE TOP 10 DISHES AND CHINATOWN LEGENDS.*



CHINESE RESTAURANT AWARDS

Founded in 2008, the Chinese Restaurant Awards are now the longest—running Chinese culinary awards event in the world, and are considered the authority on Chinese and Taiwanese food, serving as a restaurant and dining guide for lo-

cal and visiting food lovers of Metro Vancouver. Contributing culinary judges Alexandra Gill, Brendon Mathews and Lee Man have reviewed and provided their "Critics' Choice" for over 25 restaurants in Chinatown.



Rae Kung
Managing Director



Lee Man
Founding Judge



Alexandra Gill
Judge



Brendon Mathews
Judge

CHINATOWN TOP 10 DISHES

BUTTER BEEF

PHNOM PENH

Don't miss the butter beef, thinly sliced into melt-
ingly tender sheets and drowned in a vibrant pool
of herbaceous nuoc cham.

DUCK NOODLE SOUP

CHINATOWN BBQ

As good as take out Chinese BBQ is, nothing
beats the immediacy of sitting down and enjoying
roast BBQ duck over a bowl of thick rice noodles.
The clean broth becomes imbued with the scent of
savory spices and the noodles slippery with duck
fat. Absolutely glorious.

BUN CHA HANOI

DD MAU

The Bun Cha Ha Noi may be the best in Van-
couver right now. The meat patties have proper
char-grilled depth, the pork is rich and tender and
the fish sauce broth is bright and clean, served
with a huge tangle of warm rice vermicelli noodles.
A treasure worth seeking out.

TAJARIN

KISSA TANTO

The egg yolk rich pasta—though cut elegantly
thin, retains a superb buoyant bite—not unlike
classic Chinese alkaline noodles. The creamy miso
sauce provides umami comfort without tipping
into over richness. If you're given the option to
shave some fresh truffles over the dish, take it!

STEAMED DAI BAO

NEW TOWN BAKERY AND RESTAURANT

Filled with chicken, pork, and salted egg yolks,
they reflect a time when meals needed to be
quick, filling, and portable—in fact, their Canton-
ese name literally means 'meal bun'. Hot and fresh
out the steamer, they are deliciously satisfying.

STEAMED BBQ PORK RICE ROLLS

SUN FRESH BAKERY

The fresh rice rolls are thin but still have a nice snap.
Filled with savory sweet char siu and dressed with
sweet soy—it is a superb meal. Well priced but
made with care and generosity.

WHITE RABBIT COOKIE

KOUGIN CAFE

Andrew Han's signature White Rabbit cookie is
studded with soft, chewy pieces of the iconic tof-
fee candy his mother used to buy him when they
shopped in Chinatown.

SINGAPORE FRIED NOODLES

MING FONG FAST FOOD

The noodles are cooked to order, a huge portion
laced with bean sprouts, red and green peppers,
and slivers of BBQ pork, gently spiced with yellow
curry and full of fresh wok hei. It's the little details
that elevate this dining hall classic, the careful
trimming of the sprouts, clean knifework and the
lovely lightness of the noodles that show the pro-
prietor cares deeply about his craft.

CURRY BEEF BRISKET ON RICE

DAISY GARDEN

Beautifully tender braised pieces of beef dressed
in a smooth creamy coconut curry sauce, touched
with just amount of heat and vigor. Absolutely
heavenly served on a bed of perfectly steamed
rice.

CHILLED TOFU WITH CENTURY EGGS

FAT MAO

When heat takes hold—chilled tofu with a sa-
vory topping of dark hued century eggs, bonito
flakes, and a bright cilantro dressing is the perfect
way to wake the appetite. The house made tofu
is fantastically smooth and creamy, the perfect
counterpoint to the pungently sharp toppings.

CHINATOWN LEGENDS

CHINATOWN IS AN EVOLVING AND CONTINUALLY GROWING COMMUNITY. MANY OF THE NEW BUSINESSES THAT ARE FINDING THEIR PLACE IN THE NEIGHBOURHOOD HAVE BUILT RELATIONSHIPS AND LOOK TO THEIR HISTORIC NEIGHBOURS FOR INSPIRATION AND MUTUAL SUPPORT.

The impact of those who grew up with Chinatown's vibrancy and delicious foods are felt well beyond these few city blocks. Pulling together the threads of newcomers and old school business is the core of how Chinatown's influence is felt throughout Vancouver—how our city creates community and meaning.

Here we want to honour businesses and the people who have worked in them for decades. Quietly going about their businesses—resolutely dignified regardless of the challenges they have experienced.

MAXIM'S BAKERY

SMITTY HO, STAFF MEMBER

"On my gosh! Maxim's was the closest to my house, and the one we went to the most often on shopping trips I would take with my mom. A LOT of the cakes we had growing up for birthdays and special events were from Maxim's. I remember us getting mango cakes, fresh fruit cake, and chocolate mousse cakes!"
—Andrew Han

ANDREW HAN

Andrew Han is the owner and proprietor of Kouign Cafe—one the most innovative bakeries and cafes in the country. A modern neighbourhood bakery offering unique treats, beverages, and flavour forward savoury fare in the heart of Vancouver's Chinatown. Balancing sweet and savoury notes in classic European and Asian pastries inspired by Andrew's memories of growing up in Chinatown learning everything he could about food, hospitality, and ingredients from his mother. His baked goods have found an immediate and passionate audience (including rave reviews in national newspapers and various culinary awards)—and you can now see Andrew on Food Network's Wall of Bakers!

CARLEY GROCERY STORE

CINDY SO, STAFF MEMBER

"When I opened Fat Mao Noodles, we had a lot of special restrictions. We only have a small two door fridge which means all the prep and groceries have to be done daily. Being in Chinatown was the perfect solution to our problem. We have so much fresh produce steps way. Our cooks buy from Carley Meats on a daily basis since we've opened. Going to Carley reminds me of my childhood, coming into Chinatown every Sunday for groceries. The staff are always so welcoming and helpful. The produce and meats are always fresh and plentiful!"—Angus An

ANGUS AN

Angus An is one of Vancouver's most respected and honoured chefs. His Thai restaurant, Maenam, absolutely transformed Vancouver's notions of how elegant and sophisticated Thai flavours and techniques could be. Maenam has accumulated accolades and awards from across the country including landing on Canada's Top 100 restaurant list year after year. He has built a number of businesses—including the beloved Fat Mao noodle shop in Chinatown. His resolute presence in building life into the neighbourhoods where he operates and developing young talent is second to none.

DOLLAR MEATS

JOEY WONG, OWNER

"As far back as I can remember on our weekly visits to Chinatown, Dollar Meats was always a stop. The store was always buzzing with energy and line ups, you had to fight your way through. I remember the banter between my Mom and the butcher, Mom would always find something wrong about the meat to make sure the butcher always chose the best piece, meanwhile the butcher would fire back he was choosing the best. To this day as a chef, I always question the quality of the product I am using to make sure it's

the absolute best. I would also cross my fingers that my mom would buy what Dollar Meats is so well known for, their cured meats—'lap yuk' and 'lap cheung'. The walls would be lined almost to the ceiling with dried cured meats and sausages, I would salivate just thinking of the lap yuk fan (cured pork belly rice) my mom would make. To this day I still use Chinese charcuterie products for home cooking from Dollar Meats because it's nostalgic, comforting and delicious."—Roger Ma

ROGER MA

Roger Ma is currently the Executive Chef, at Boulevard Kitchen & Oyster Bar, one of the most acclaimed restaurants in Canada. Roger worked through the ranks of Daniel Boulud restaurant empire in New York, Toronto, and Montreal before returning to his hometown of Vancouver

to be part of Boulevard Kitchen & Oyster Bar. Roger has earned a podium finish at the Bocuse d'Or national finals, BC Regional Championship at the 14th Annual Gold Medal Plates BC, and was named National Champion at the Canadian Culinary Championships in 2020.

THE CHINESE TEA SHOP

DANIEL LUI, OWNER

"My favourite tea shop is The Chinese Tea shop on Pender and Columbia. The selection of pu'er is second to none in Vancouver. Other shops may have more 'prestigious' or 'vintage' teas, but no other shop has the approachability and lack of pretense. I've been to famous tea shops throughout China and Hong Kong, but the selection at The Chinese Tea Shop holds its own against the best in Asia. The owner's palate and passion make this a favourite for me!"—Doug Chan

DOUG CHAN

Doug Chan is the owner and proprietor of Ai & Om Knives—which is located in the heart of Chinatown. His well curated, hand forged blades from around the world have a huge cult following. Chefs from across the city head to his store to purchase their favourite blades and seek his well considered advice. In his previous culinary life—Doug was a very highly regarded chef whose career has spanned working in some of the world's best fine dining restaurants in New York, Toronto, and Vancouver.

GARLOCK SEAFOOD

JIMMY CHIONG, OWNER

"Having Garlock Seafood as our neighbour is an amazing advantage. We buy fresh daily, in small amounts, sometimes three times a day. Garlock always has something interesting on ice, but we especially love trying the less popular but more sustainable fish, like pacific rockfish and red roughy. It is important to spend money with the older businesses in the community, those who have paved the way... it's a form of respect!"—Sean Heather

SEAN HEATHER

Sean has quietly built some of the most formidable and groundbreaking restaurants in Vancouver. The Irish Heather, the Shebeen Room, and Salt all challenged notions of what a Irish Pub could be and kick started a renaissance in local cheese making and charcuterie. Beyond being an innovative business person—he has also been very concerned with driving neighbourhood building initiatives and making sure restaurant workers found community and support when they needed it. An absolute icon of Vancouver's restaurant industry.

CHINATOWN PASTRY WALK

CRITICS'
CHOICE

PASTRIES AND BAO ARE A VITAL PART OF CHINESE FAMILY LIFE. WITH THEIR ROUND SHAPE AND FILLINGS, THEY TRADITIONALLY SYMBOLIZE LUCK AND PROSPERITY. CHINATOWN IS FULL OF FANTASTIC BAKERIES AND CAKE SHOPS FOR YOU TO SAMPLE BOTH TRADITIONAL AND CUTTING EDGE PASTRIES, HERE ARE A FEW OF OUR FAVOURITES.

This year—*Light Up Chinatown!* coincides with the Mid Autumn Festival—one of the most important holidays in the Chinese calendar. Mooncakes of all types will be available—from the very traditional nut and lentil based versions (stuffed with golden salted egg yolks) to some of the more modern mochi skinned fruit forward cakes. The mooncakes are traditionally enjoyed with teas and friends—while admiring the golden Harvest Moon. So keep some room in your shopping basket!

MELLO

223 E PENDER STREET 604-423-3556

Beautifully handcrafted donuts—filled with luscious curds or dark chocolate have a justifiably fervent social media following. But it's not just good looks, these donuts have real substance. The **strawberry and cream donut** is pure joy, bright with fruit and lush with soft whipped cream, they are the handheld strawberry shortcake of your dreams.

BA LE SANDWICH

633 MAIN STREET 604-662-8108

Ba Le Sandwich has been serving gorgeous banh mi sandwiches for over 30 years in Vancouver. The secret is their incredible house made bread—crackling crusted with a tender fluffy interior that rivals the best French baguettes ('Ba Le' refers to Paris). The signature **lemongrass pork banh mi** is superb and their vegetarian options sing with spice and sharp pickled vegetables.

SUN FRESH BAKERY

245 KEEFER STREET 604-688-3868

Sun Fresh buzzes with activity throughout the day with customers picking up traditional Chinese steamed breads and buns or perhaps a bowl of congee to go for lunch. Their **mochi pancakes** filled with **red bean**, **custard**, or **fresh squash**, have wonderful chew and pull—and heat up to a puffy crispness in a toaster oven at home.

BETWEEN 2 BUNS

105 E PENDER STREET

Cantonese for hamburger is 'hon—bo—bao', so getting one of Between 2 Buns' **smash burgers** is totally consistent with the tradition of enjoying a delicious bao in Chinatown! Crazy beefy, crisp edged, and drippy with secret sauce—a delicious punk rock tribute to the Golden Arches icon.

CRACKLE CRÈME

245 UNION STREET 778-847-8533

Though many people come by for their adorably decorated macarons or indulge in an amazing shortbread dulce de leche alfajor cookies, the main draw remains their luxuriant and deeply flavoured **crème brûlée** (which can be taken to go). The salted caramel has the proper dark edge of a true caramel and a satisfying crackling amber crust that is completed to order.

BUTTERMERE

958 MAIN STREET 778-956-7789

Buttermere's baked goods are some of the most perfectly executed pastries that you will see anywhere. Beautiful entremets, cakes and chocolates, sharpened with Asian forward flavours such as matcha, black sesame, and pandan. Though many of their goods need to be pre-ordered, stop by the cafe Thursdays through Saturdays to pick up a box of their **tender crisp macarons**, which showcase a wide range of their signature flavours.

MAXIM'S BAKERY & RESTAURANT

257 KEEFER STREET 604-688-6281

Maxim's has been an integral part of Vancouver Chinese family life for decades. Many birthdays were celebrated with one of their whipped cream cakes or Mid—Autumn Festivals enjoyed with their house made mooncakes. No childhood weekend shopping trip was complete without a box of their baked buns, some eaten greedily in the car, the rest saved for quick lunches during the week. The **curried beef buns** are superb, with a soft tender bun encasing a filling warm with madras spices.

KOUIGN CAFÉ

18 E PENDER STREET 604-633-8333

Opened during the pandemic and inspired by Alice in Wonderland, Andrew Han's magical café is steeped in nostalgia for the flavours he enjoyed while growing up in nearby Strathcona. His signature **White Rabbit cookie** is studded with soft, chewy pieces of the iconic toffee candy his mother used to buy him when they shopped in Chinatown. The warmly spiced Tea Egg salad sandwich is marinated in cinnamon, star anise and dashi, in honour of her Vietnamese soy—tea broths. And the buttery new Treasure Chest, a savoury version of the famed kouign—amann Breton cake filled with miso—gravy custard and glazed in chrysanthemum honey, is sure to become a cult favourite of its own.

THE BOSS BAKERY

532 MAIN STREET 604-683-3860

When The Boss opened in the 1980s—it represented a leap up in aspirational dining in Chinatown. Their encyclopedic menu remains one of the most complete compendiums of Hong Kong style dishes and baked goods you will see in the world. Their **baked apple pies** are a stand out, with a tender flakey crust, sprinkled with baking sugar, encasing a lovely apple filling.

KAM WAI DIM SUM

249 E PENDER STREET 604-683-2333

Serving the growing Chinese community for almost 30 years, Kam Wai is now one of the largest wholesalers and distributors of dim sum in the province, much of it made at their Chinatown storefront. Come by and pick up a pack of frozen shumai and nab one of their tender fresh **steamed char siu bao**—full of carefully sliced BBQ pork and dressed in a perfectly balanced sauce.

MATCHSTICK COFFEE & BAKERY

213 E GEORGIA STREET 604-336-0213

Matchstick runs their full baking program out of the Chinatown location, making it the perfect spot to sample all of their cookies, pastries, and bars. Their **naturally leavened sourdough loaves** are some of the best in the city, part of the wave of artisanal baking that has swept through Vancouver. The super crisp crust and tender chewy crumb makes the perfect toast, thickly sliced, and slathered with butter and sea salt.

NEW TOWN BAKERY & RESTAURANT

148 E PENDER STREET 604-689-7835

Stepping into New Town Bakery is like immersing yourself into the bustle of a Wayne Wang movie. The cases are full of fantastically tempting baked goods, but you'll also see people buying huge boxes and bags of their **giant steamed bao**. Filled with chicken, pork, and salted egg yolks, they reflect a time when meals needed to be quick, filling, and portable—in fact, their Cantonese name literally means 'meal bun'. Hot and fresh out the steamer, they are deliciously satisfying.

SABA FOODS YEMENI RESTAURANT

509 MAIN STREET 604-358-0566

Chinatown has always welcomed new immigrants of all types, looking for a place to showcase their foods and find a sense of home. Saba not only serves a wide range of Middle Eastern salads, kababs, and grilled meats, but their desserts and pastries are unlike anything most people have seen. The **Cream Kanufa** is a superb blend of shredded pastry and warm gently set cream, reminiscent of a fleeting custard. The baklava selections feature premium crisp nuts and buttery pastry that steers away from over—sweetness.



CHINATOWN NOODLE PULL

CRITICS'
CHOICE

NOODLES ARE A CORNERSTONE OF CHINESE CUISINE. THOUGH THE DISHES ARE SIMPLE, ATTENTION TO DETAIL IS PARAMOUNT. THE VARIETY AND QUALITY OF NOODLES IN VANCOUVER'S CHINATOWN ARE AMAZING—SO HERE'S A GUIDE TO SOME OF THE BEST.

FAT MAO NOODLES

217 E GEORGIA STREET 604-569-8192

With its street facing kitchen and the cauldrons of boiling noodles, Fat Mao perfectly evokes the look and feel of a classic Chinatown wonton house. All of the noodle bowls on the well edited menu reflect Chef Angus Ang's mastery of Thai flavours. The **Hot and Sour Pork Soup** has a sophisticated balance of sharpness, heat, and savory notes—best paired with clear rice sheet noodles for maximum buoyancy and chew. A starter of the bean salad with peanuts, shallots, and chili lime dressing is also highly recommended.

KENT'S KITCHEN

232 KEEFER STREET 604-669-2237

The ready to take home offerings at Kent's Kitchen are an essential to the many long time Chinatown residents. Hot, fresh and value priced dishes for people who no longer have the need or ability to cook multi course Chinese meals. The **Fried Noodles with Soy Sauce** are a back bone to many dishes—comforting, richly flavoured, with a lovely chew. For the younger set, they are also a stomach soothing meal after an evening of too much carousing.

THE RAMEN BUTCHER

223 E GEORGIA STREET 604-806-4646

This was the first North American outpost of the Japanese chain Menya Kouji—specializing in hakata (rich pork bone broth) and tsukemen (dipping) ramens. It remains hugely popular with both locals and tourists and line ups can start before the shop even opens. The **Red Spicy Ramen** is a superb choice, with the silky richness of the broth playing against the red chili garlic paste adding a layer of lively heat and brightness—the thin snappy noodles are the perfect vehicle for happy slurping.

VIA PASTA

UNIT 111, 180 KEEFER STREET 604-605-2594

A tiny little shop makes **fresh pasta** and will cook and dress them to order with a variety of house made sauces. The doughs are made with semolina and eggs—and the resulting noodles have beautiful bite and buoyancy. For easy entertaining, take some the raw pasta's home, and then cook and dress them and serve them at peak immediacy—your guests will be absolutely amazed.

MING FONG FAST FOOD

180 KEEFER STREET 604-687-8223

Tucked in a quiet corner of Chinatown Plaza, Ming Fong Fast Food has developed a bit of a cult following for their **Singaporean Fried Noodles**. The noodles are cooked to order, a huge portion laced with bean sprouts, red and green peppers, and slivers of BBQ pork, gently spiced with yellow curry and full of fresh wok hei. It's little details that elevate this dining hall classic, the careful trimming of the sprouts, the clean knifework, the lovely lightness of the noodles... details that show the proprietor cares deeply about his craft.

HARVEST COMMUNITY FOODS

243 UNION STREET 604-682-8851

Every **bowl of noodles** bears the mark of Chef Andrea Carlson's unstinting attention to seasonality and freshness—with focus on bringing out the inherent best of local ingredients. Vegans and meat eaters alike will love the rice noodles dressed with almonds, hazelnuts, charred chilies, and braised greens—full of savory umami notes and deeply satisfying, a seemingly simple noodle dish that celebrates the rich vigor of fantastic ingredients and careful craftwork. Any outdated notions that vegan dishes requires sacrificing culinary pleasure are deliciously dispelled.

THE FILIPINO NOODLE JOINT

UNIT 111, 180 KEEFER STREET

Within Chinatown Plaza, this powerhouse noodle restaurant has already garnered a huge following among the TikTok generation. But there is a real substance and genuine heart behind the online glitz. The cooking reflects a deep desire to share the vivid flavours of Filipino cooking in an authentic and generous manner. The **Ilocos pancit fried noodles**, packed with longganisa sausages and crisp pork belly, clocks in at about 2 pounds of food for less than twenty dollars. Amazing and delicious!

MANPUKU BENTO

288 E PENDER STREET 604-687-0849

The bento boxes here are pure fun. Freshly fried tonkatsu, karaage, and fish; or simmered and stir fried vegetables served in huge portions for a fantastically satisfying and surprisingly well constructed meal. Never ones to shy away from a cultural mashup, **fried pork or chicken is paired with a shrimp, bell pepper, and tomato sauced spaghetti**. And you know what? It may give an Italian Nonna pause, but the dish totally works in its youthful exuberance.

FLOATA SEAFOOD RESTAURANT

180 KEEFER ST 604-602-0368

Floata is Chinatown's only true dim sum palace and large-scale restaurant with a full classic Chinese kitchen. Every morsel of food served is made from in house. Given the lightness of modern Cantonese dishes, it is rare that diners will have starches during the main meal and order noodles at the end instead. **Beef chow fun** is a definite favourite here. Long considered a litmus test dish – the noodles have to be fresh and snappy, well imbued with sweet soy, the beef tender and rich, and the whole dish alive with wok hei. Floata's version passes with flying colours.

RED BEEF NOODLE KITCHEN

550 MAIN STREET 604-423-5500

The Taiwanese are absolutely fanatical about their richly flavoured beef noodle soups. Here, the soup is deeply resonant of careful cooking and slow extraction of flavours without any greasiness. Though the classic beef noodle soup with sliced braised shin is hugely popular, the **Premium Beef Noodle Soup** is also superb. Hot broth is slowly poured over well marbled thinly sliced beef—poaching it to remarkable tenderness. The

sight of the beef rippling under the flow of rich soup as it is poured from a kettle tableside will set your appetite on fire.

CHINATOWN BBQ

130 E PENDER STREET 604-428-2626

Chinatown used to be full of BBQ shops where families would take out orders of burnished roast pork, lacquered ducks and tender poached chickens. Chinatown BBQ is one of the few remaining shops left with a beautiful full-service restaurant attached. The room is both a tribute to Chinatown's past and an inclusive space to ensure long time neighbourhood residents continue to have access to the best BBQ in the future. And as good as take out Chinese BBQ is, nothing beats the immediacy of sitting down and enjoying **roast BBQ duck over a bowl of thick rice noodles**. The clean broth becomes imbued with the scent of savory spices and the noodles slippery with duck fat. Absolutely glorious.

TORAFUKU

958 MAIN STREET 778-903-2006

This wonderful **Homestyle Beef Noodle soup** is a complete labour of love for Chef Steve Kuan—drawing on a long held family recipe. The soup base is slowly wrought over 72 hours—rich and deep while retaining clarity of flavour. Served with tender sake braised shin, gorgeous hand pulled noodles and sides of spritely pickles—the noodles are both elevated and deeply homespun, and the closest most of us will ever come to a Taiwanese grandmother's home cooking. You'll be tempted to slurp this bowl of awesomeness down quickly, but it's worth enjoying it slowly (especially the broth). Available only at lunch, in limited quantities—it is completely food FOMO inducing!

DD MAU CHINATOWN

145 E PENDER STREET 604-559-6076

Walk through what feels like the doorway into a tiny shop and be prepared to have your breath taken away as the space unfolds into one of the most stylish rooms in town. Such are the hidden beauties of Chinatown. The expansive menu leans into street food classics from both Northern and Southern Vietnam. Of particular note, the **Bun Cha Ha Noi** may be the best in Vancouver right now. The meat patties have proper char—grilled depth, the pork is rich and tender and the fish sauce broth is bright and clean, served with a huge tangle of warm rice vermicelli noodles. Absolutely superb, and a treasure worth seeking out.

CHINATOWN CHARMERS

CRITICS' CHOICE

BAO BEI

163 KEEFER STREET 604-688-0876

A trailblazer in the modern—Asian restaurant genre for which Vancouver has become well known, Bao Bei was conceived by co-owner Tannis Ling as a chic Chinois cocktail bar serving authentic Asian snacks for friends who were intimidated by traditional Chinese restaurants. Eleven years later, the kitchen now delves more broadly into pan—Asian flavours, but still offers “kick—ass” fried rice with smoky wok—hei char, delicate handmade dumplings and terrific drinks, including an impressive list of low—intervention wines. The cozy room, appointed in silk—fringed lampshades and sepia—toned pinups, has aged well with the patina of time.

JADE DYNASTY

137 E PENDER STREET 604-683-8816

Must try dim sum at the heart of Chinatown. Whether it be shrimp dumplings, siu mai, salty egg—yolk lava buns, or other traditional Cantonese wok fried dishes, they are all tasty candidates of traditional Cantonese food. Their attentive service also reminds diners of the cozy and approachable atmosphere that Chinatown is known for.

JUKE FRIED CHICKEN

182 KEEFER STREET 604-336-5853

Specializing in crunchy fried chicken and sticky pork ribs, Juke is a modern, BIPOC—owned takeout joint that pays homage to the neighbourhood’s black history. Until it was demolished in the 1970s, nearby Hogan’s Alley was the heart of Vancouver’s black community and home to many “chicken house” restaurants that often doubled as speakeasies. Juke’s thick, gluten—free batter is snap—crackle fantastic. The buttermilk—brined, free—range chicken is always moist and juicy. Try it with golden waffles, smeared in whipped schmaltz and drizzled with chipotle—maple syrup. Insider tip: order from the Chickadee Room next door for some of the best eighties—inspired craft cocktails in town.

PHNOM PENH

244 E GEORGIA STREET 604-734-8898

A Chinatown favourite since 1982, this humble, family—owned restaurant serves classic Vietnamese and Cambodian dishes that regularly attract long lineups and have made visiting celebrities—including the late Julia Child and Anthony Bourdain—swoon. Their famous chicken wings, fried in a whisper—thin batter and tossed with aromatic ginger—garlic chips, is the gold standard for local chefs. Don’t miss the butter beef, thinly sliced into meltingly tender sheets and drowned in a vibrant pool of herbaceous nuoc cham. Oh, and the black—pepper squid. Or the various versions of meatballs. And the bbq brochettes. The menu is long, but it’s hard to go wrong.

THE IRISH HEATHER SHEBEEN

248 E GEORGIA STREET 604-688-9779

The room with its glossy woods and old school pub booths—is an absolute charmer. With a huge selection of beers and whiskies and the best Irish breakfast and corned beef sandwiches you’ll find anywhere—it already feels like a classic. The owner deeply cares about its historic neighbours and makes an effort to source many of its products from local purveyors. The Irish Heather proves that new business in Chinatown can honor and support the existing neighbourhood while still adding its own distinctive voice. And that’s a beautiful thing.

FIORINO, ITALIAN STREET FOOD

212 E GEORGIA STREET 604-568-0905

The absolutely beautiful room—with its soaring ceiling, creamy walls, and modern Italian light fixtures—is a modern reminder that Chinatown was once also the centre of Italian life in the early 1900’s. It’s a neighbourhood that has historically made room for the many people who find their way to Vancouver to make their homes. The menu focuses on Florentine street foods and drinks—elegant ease and enjoyment to be shared with friends and family. Perfect place to settle in for a good gossip over some formagi and salumi—perhaps washed down with a negroni or spritz.

PIZZA COMING SOON

179 E PENDER STREET 604-558-4900

Strange naming convention notwithstanding, this new joint just west of Main specializes in self described Japanese stoner food, think Izakaya turned to 11. It is what Cactus Club and their ilk promise but rarely deliver—good vibes, great food and better drinks. The interior bears tangible remnants of previous tenant Binos (local Denny's clone), while being fresh and modern. Late night menu after ten and an incredible panna cotta for dessert.

KISSA TANTO

263 E PENDER STREET 778-379-8078

Chef Joel Watanabe's beautiful take on Japanese and Italian flavours has won the restaurant huge accolades from across the country and stellar reviews from the New York Times. The tajarin noodles, tonno mantecato bruschetta and whole fried fish are all must orders. The room is darkly romantic and glamorous—recalling a time when Chinatown had its share of high end restaurants for those looking for a special evening out. The chef and ownership team (also behind the glorious Bao Bei) have built absolutely superb dining experiences that both evoke and show the way forward for Chinatown's past and future.

OYSTER EXPRESS

296 KEEFER STREET 604-684-3300

Located at the corner of Keefer and Gore, this raw bar predates the increasing hipsterization of Chinatown. Tiny and cozy, bivalves are given pride of place on the limited menu. There is nothing finer in this neighbourhood of incredible food as a plate of local oysters, a bottle of crisp cold white wine and someone you love to share it with. Currently take out only, but hopefully reopening for dine—in, and be the kind of place a real city will support.

BAR GOBO

237 UNION STREET 604-423-5400

Part of the group that runs the highly regarded Burdock & Co, and Chinatown's Harvest Community Foods (their ramen bowls are some of the best in Vancouver)—Bar Gobo's focus pairs British Columbia wines with a smartly conceived and executed menu featuring hyper local and seasonal ingredients. The approach is heartfelt and generous, reflecting a sense of grace and inherent elegance that comes from respecting the wide ranging food community. A restaurant that echoes how Chinatown has always been a place that honours its surroundings and the wonderful abundance of British Columbia.

TASTE OF CHINATOWN FOOD SPECIALS

CHINATOWN BBQ × BEAUCOUP BAKERY

130 E PENDER STREET

September 10TH & 11TH
2:00 PM – 4:00 PM

*Popular Peking Duck
Croissants Return*

First come, first serve.

DD MAU

145 E PENDER STREET

September 10TH
9:00 PM – Late

*Saigon Saturday –
Late Night Happy Hour*

Live DJ's, drink and food specials. All sales from the Saigon feature cocktail will be donated to the Chinatown Foundation.

Reservations Required
Book online or
Call 604-559-6076

FLOATA SEAFOOD RESTAURANT

180 KEEFER STREET

September 11TH
10:30 AM – 12:00 PM

*Dim Sum Lunch with local
Celebrity Fred Lee*

\$50 tickets (tables of 8)
\$16.50 of each ticket sale will
be donated to Chinatown
Foundation

Reservations Required, email
info@chinatownfoundation.org

EXPLORE CHINATOWN

E PENDER ZONE

1. **CHINATOWN BBQ**
130 E PENDER STREET
Traditional Chinese BBQ & family-style dishes served in a casual space with checkered tile floors
2. **CHINATOWN VINTAGE**
131 E PENDER STREET
A treasure trove of gently used women's clothing and accessories
3. **JADE DYNASTY**
137 E PENDER STREET
An old-time restaurant and one of the few places serving authentic Chinese food
4. **DAISY GARDEN KITCHEN**
142 E PENDER STREET
Legacy restaurant serving Chinese BBQ & other nostalgic, authentic Cantonese dishes
5. **DD MAU**
145 E PENDER STREET
Hip, contemporary, family-owned restaurant offering traditional Vietnamese food, beer & cocktails
6. **MELLO**
223 E PENDER STREET
Brioche donuts, house-blend coffee & other sweet treats
7. **KAM WAI DIM SUM**
249 E PENDER STREET
One of the largest wholesalers and distributors of dim sum in the province, much of it made at their Chinatown storefront
8. **CHINATOWN STORYTELLING CENTRE**
168 E PENDER STREET
Explore the vibrant history of Vancouver's Chinatown through interactive exhibits, personal artifacts, and stories
9. **KOUIGN CAFE**
18 E PENDER STREET
A modern neighbourhood bakery offering unique treats and beverages
10. **CHINESE CANADIAN MUSEUM**
27 E PENDER STREET
The Chinese Canadian Museum highlights places of historic significance throughout the Province, celebrating the heritage of Chinese Canadians in B.C.
11. **THE MODERN BARTENDER**
28 E PENDER STREET
Boutique retail store dedicated to all manner of bartenders needs, be they home enthusiast or seasoned professional
12. **RIISING SUN FASHION**
35 E PENDER STREET
Traditional Chinese clothing, accessories of all sorts, antiques and much more
13. **EAGLE SOUVENIRS & GIFTS**
41 E PENDER STREET
Apparel, gifts, souvenirs, and more!
14. **GUM WING TRADING LTD**
47 E PENDER STREET
Chinese department store with everything you might need
15. **CHINESE ZODIAC GIFTS AND SOUVENIRS**
48 E PENDER STREET
Souvenirs and gifts for every Chinese zodiac sign
16. **PRIVATE & CO.**
83 E PENDER STREET
Premium menswear sourced from all over the world, from Japan to the United States
17. **OURO FINE JEWELRY AND PIERCINGS**
86 E PENDER STREET
Premium piercing studio and hand-crafted, luxury jewellery
18. **THE CHINESE TEA SHOP**
101 E PENDER STREET
Popular store offering a curated selection of imported Chinese teas & traditional teaware
19. **EZ CATS AND DOGS**
103 E PENDER STREET
Everything you need for your furry friends!
20. **THE CARRIAGE HOUSE**
104 E PENDER STREET
A high end consignment store specializing in unique furniture pieces, light fixtures and home decor
21. **BETWEEN 2 BUNS**
105 E PENDER STREET
Serving no-frills smash burgers, fries, and craft beer
22. **ARTISTIC GEMS & ROCKS**
107 E PENDER STREET
Shop offering fine jewelry, healing stones and crystals, rare gems & more
23. **FULING GIFTS & HOUSEWARE**
111 E PENDER STREET
Wide variety of Asian decor and homeware at affordable prices
24. **FLATSPOT LONGBOARD SHOP**
112 E PENDER STREET
Local retailer supplying many brands of skateboards, safety equipment & apparel
25. **BLIM**
115 E PENDER STREET
Independent, family-run art and craft facility; a resource and platform for artists in the community
26. **OCHI CHINESE FASHION**
121 E PENDER STREET
Traditional and modern Chinese clothing, with a wide array of unique qi-pao dresses
27. **DECOR OF CHINA**
122 E PENDER STREET
Hand-picked Ming and Qing dynasty antique furniture & home accessories
28. **AI & OM KNIVES**
129 E PENDER STREET
Featuring exceptional handmade Japanese culinary knives, sharpening tools, and handmade ceramics
29. **BAMBOO VILLAGE**
135 E PENDER STREET
A plant, homeware, and curios store
30. **MONTAUK SOFA**
138 E PENDER STREET
Stylish furniture retailer known for its selection of contemporary sofas
31. **LIVESTOCK**
141 E PENDER STREET
Premiere boutique for designer footwear, apparel, and accessories
32. **NEW TOWN**
148 E PENDER STREET
Casual, family-owned counter serve spot & restaurant doling out egg tarts, steamed buns, and comforting Chinese dishes
33. **KK BOUTIQUE**
154 E PENDER STREET
Traditional Chinese gown & bridal boutique
34. **SAY HEY CAFE**
156 E PENDER STREET
Minimalistic cafe serving delicious sandwiches, hand pies, and daily sides
35. **SAI WOO**
158 E PENDER STREET
Stylish spot offering Asian fusion plus specialty cocktails
36. **FOO HUNG CURIOS**
168 E PENDER STREET
A purveyor of home goods, stationery, art and jewelry from contemporary Asian Canadian designers, authors, and artists
37. **PIZZA COMING SOON**
179 E PENDER STREET
Japanese Snack Bar with a confusing name in Chinatown
38. **PROPAGANDA COFFEE**
209 E PENDER STREET
Minimalist coffee shop offering local roasts, pour-overs, and espressos
39. **EEVEE'S**
230 E PENDER STREET
Vancouver's first exclusive personal electric vehicle store carrying electric scooters, skateboards, unicycles, & more
40. **FORUM INTERNATIONAL**
245 E PENDER STREET
Kitchenware and appliances since 1995
41. **VEGAN SUPPLY**
250 E PENDER STREET
Modern, well-stocked vegan grocery store carrying a variety of goods & offering samples
42. **VANCITY YOGA**
255 E PENDER STREET
Top notch yoga studio with a variety of class options for everyone
43. **FRIENDS & FAUX**
250 E PENDER STREET
A lifestyle store and brand that's here to help make changes in our day to day life
44. **NIGHTLIFE ELECTRONICS**
256 E PENDER STREET
Repair facility dedicated to vintage and modern synthesizers, drum machines, DJ equipment and mixers
45. **HYBRID TRAINING**
261 E PENDER STREET
Premium personal training & pilates studio
46. **KISSA TANTO**
263 E PENDER STREET
Italian-Japanese cuisine & cocktails served in a chic space inspired by 1960s Tokyo jazz cafes

47. DOLLAR MEAT STORE

266 E PENDER STREET

Authentic Chinatown butcher shop offering Chinese BBQ and fresh & preserved meats

48. DCS DIAZ COMBAT SPORTS

276 E PENDER STREET

The #1 martial arts school in Chinatown

49. ZHAO MAH BAKERY LTD

280 E PENDER STREET

Bakery famous for their traditional Cantonese treats

50. CA WAH HERBAL MEDICINE

280 E PENDER STREET

Herbal store specializing in traditional Chinese medicine

51. MANPUKU BENTO

288 E PENDER STREET

Authentic Japanese takeout bento boxes

52. LA BOQUERIA TAPAS & PINTXOS BAR

291 E PENDER STREET

Authentic Spanish tapas bar with live music nights

53. BARBARA

305 E PENDER STREET

Colourful, modern restaurant serving imaginative cuisine, tasting menus & cocktails

54. AIYAOHNO CAFE

425 CARRALL STREET

Japanese plant-based and pescatarian lunch items, pastries, and coffee

55. CALABASH BISTRO

428 CARRALL STREET

Laid-back spot for Caribbean dishes & rum drinks, plus late-night music in the basement

56. DR. SUN YAT-SEN GARDENS

578 CARRALL STREET

Tranquil Chinese garden and museum

KEEFER ZONE**57. FLOATA**

180 KEEFER STREET

Chinatown's only true dim sum palace and large-scale restaurant with a full classic Chinese kitchen

58. MILA

185 KEEFER STREET

Vegan restaurant offering globally inspired dishes, plus a patio & contemporary decor

59. KENT'S KITCHEN

232 KEEFER STREET

Hot, fresh and value priced dishes for people who no longer have the need for multi-course Chinese meals

60. SUN FRESH

245 KEEFER STREET

Chinese bakery serving fresh and delicious buns

61. MAXIM'S BAKERY

257 KEEFER STREET

A bakery & Hong Kong café style restaurant that serves breads, cake, pies & pastries

62. SAY HELLO SWEETS

620 QUEBEC STREET

A local maker of delicious non-dairy ice cream, ice cream sandwiches & milkshakes

63. MING FONG

180 KEEFER STREET

Authentic Cantonese comfort food known for its wok hei

64. THE KEEFER BAR

180 KEEFER STREET

Bar with apothecary-style cocktails and next-door patio bar with mini-putt

65. THE KEEFER YARD

135 KEEFER STREET

Easygoing bar with a patio & mini-golf spotlighting classic & creative cocktails, plus Asian plates

66. BAO BEI

163 KEEFER STREET

Stylish dining room for modern Chinese sharing plates & inventive cocktails

67. THE FILIPINO NOODLE JOINT

180 KEEFER STREET

Traditional Filipino dishes, desserts, and bao on boxes-to-go

68. CITY GARDEN FLORIST

180 KEEFER STREET

Beautiful floral arrangements in Chinatown Plaza

69. JUKE FRIED CHICKEN

182 KEEFER STREET

Kitchen & bar serving gluten-free fried chicken

70. VIA PASTA

208 KEEFER STREET

Fresh Italian pasta made in-house to order, take-out only

71. GAIN WAH RESTAURANT

218 KEEFER STREET

Neighbourhood mainstay serving delicious, home-style Cantonese dishes

72. SPACE LAB

227 KEEFER STREET

One-of-a-kind industrial antiques, hand picked by legendary Vancouver antique dealer Clint Moroz

73. LUCKY HAIR CUT

229 KEEFER STREET

Neighbourhood hair salon offering cuts and styles for men and women

74. NATURALLY URBAN

229 KEEFER STREET

Ethical, customer-driven pet supply store and delivery service with a difference

75. EASTSIDE BOXING CLUB

238 KEEFER STREET

Non-profit inclusive boxing gym with the desire to create a safe and inspiring space in the community

76. TONE REN HONG

247 KEEFER STREET

Wide array of Chinese herbal medicine

77. KIU SHUN TRADING CO

261 KEEFER STREET

Grocery store with fresh, affordable produce and Asian dry goods

78. CENTRE A

268 KEEFER STREET

Modest, nonprofit art gallery dedicated to contemporary Asian art & a reading room for art books

79. RELOVE FURNITURE

286 KEEFER STREET

Quirky furniture store with a curated collection of unique pieces for your home

80. OYSTER EXPRESS

296 KEEFER STREET

Relaxed wood-accented corner standby offering raw bar selections, seafood dishes, plus cocktails

MAIN ZONE**81. SABA FOODS**

509 MAIN STREET

Traditional Yemeni favourites that you would find in any Yemeni home

82. RED BEEF NOODLE

550 MAIN STREET

Serving a variety of Taiwan's finest authentic beef noodle soups

83. VIRTUOUS PIE

583 MAIN STREET

Modern, minimalist spot offering plant-based pizza with creative toppings, ice cream & local beers

84. PACIFIC POKE

625 MAIN STREET

Unique flavour combinations whilst keeping true to the style of authentic Poke

85. DALINA

687 MAIN STREET

Contemporary outfit offering espresso drinks & Italian-inspired fare, plus beer, wine & groceries

86. PRIME TIME CHICKEN AND CHINESE FOOD

416 MAIN STREET

No-frills take-out spot for Chinese dishes, fried chicken, and other comfort fare

87. TEN REN TEA & GINSENG

500 MAIN STREET

Premium supplier of high quality tea and ginseng products

88. GIBO HEALTH FOOD LTD

506 MAIN STREET

Chinese medicinal products and hard-to-find preserved & dried ingredients

89. GUO HUA ENTERPRISES

512 MAIN STREET

Varied assortment of dried mushrooms, herbs, and other dry goods

90. G2 GIFT

526 MAIN STREET

Family-run gift shop offering competitive deals for apparel

91. YUEN TAI HONG HERBAL CENTRE

530 MAIN STREET

Huge array of Chinese medicinal products, from herbal teas to other dried products

92. BOSS BAKERY

532 MAIN STREET

Hong Kong-style bakery & diner

- 93. GMLK GIFT SHOP**
548 MAIN STREET
Wide variety of souvenirs & gifts
- 94. SECOND BEAUTY SALON**
632 MAIN STREET
Hair salon with experienced and friendly staff offering affordable cuts
- 95. BA LE SANDWICH SHOP**
633 MAIN STREET
No-frills Vietnamese banh mi sandwiches
- 96. BUTTERMERE**
958 MAIN STREET
Desserts made with Parisian technique and Asian flavours
- 97. STRAIGHT OUTTA BROOKLYN NYC PIZZA**
648 MAIN STREET
Bringing a slice of Brooklyn to Vancouver's Chinatown
- 98. LONDON PUB**
700 MAIN STREET
Imported & craft beers plus bar bites are offered in a heritage building setting with exposed brick
- 99. THE BRICKHOUSE**
730 MAIN STREET
Charming, grungy dive bar in a historic building
- 100. TORAFUKU**
958 MAIN STREET
Modern restaurant serving inventive Asian fusion dishes in a sleek space

E GEORGIA ZONE

- 101. FAT MAO NOODLES**
217 E GEORGIA STREET
Noodle parlor serving bowls of comfort food from Thailand, Malaysia, China, plus microbrews
- 102. TREASURE GREEN**
227 E GEORGIA STREET
Upscale boutique & cafe offering a wide selection of premium & exotic teas, plus tea-based drinks
- 103. BLND TGER DUMPLINGS**
251 E GEORGIA STREET
Hutong-style, evenings-only, open-frontage dumpling shop churning out a variety of stuffed delights
- 104. FIORINO**
212 E GEORGIA STREET
Eatery offering Italian sandwiches, pasta, and other dishes inspired by the streets of Florence
- 105. MATCHSTICK CHINATOWN**
213 E GEORGIA STREET
Boutique coffee roaster and cafe
- 106. LIANG YOU BOOK CO**
218 E GEORGIA STREET
Legacy Chinatown bookstore with a wide selection of Chinese books and texts
- 107. THE RAMEN BUTCHER**
223 E GEORGIA STREET
Authentic hakata-style tonkotsu ramen

- 108. MASSY BOOKS**
229 E GEORGIA STREET
Indigenous-owned bookstore and community space
- 109. PHNOM PENH**
244 E GEORGIA STREET
Iconic Vietnamese-Cambodian restaurant
- 110. THE IRISH HEATHER**
248 E GEORGIA STREET
Cozy, old-school bar featuring craft beer & whisky flights, plus small plates
- 111. CHINA HOUSEWARES**
250 E GEORGIA STREET
Housewares, cookware, and assortment of Chinese goods
- 112. GARLOCK SEAFOODS**
252 E GEORGIA STREET
Fresh, local seafood from black cod to clams at competitive prices
- 113. CARLEY BBQ & HOT POT SUPPLIES**
255 E GEORGIA STREET
Bustling, historic Asian grocery store with fresh meats, produce, and dry goods
- 114. UNION STREET CYCLES**
269 E GEORGIA STREET
Full-service bicycle shop serving the local cycling community
- 115. DANDELION RECORDS**
288 E GEORGIA STREET
Record shop with a varied collection of hand-picked gems and rare finds
- 116. LARRY'S MARKET**
291 E GEORGIA STREET
Sustainable and organic groceries, plus baked goods, meals & coffee
- 117. GORE STREET VINTAGE**
298 E GEORGIA STREET
Vintage shop with a curated collection of rare & unique apparel
- 118. FINCH'S MARKET**
501 E GEORGIA STREET
Cozy tearoom & market with old-world charm serving coffee and simple sustenance
- 119. LEO FAIR HAIR SALON**
421 GORE STREET
Well-loved hair salon with competitive prices and experienced hairdressers
- 120. OUTSIDE TATTOO COLLECTIVE**
441 GORE STREET
Inclusive and comfortable studio for local and guest tattoo artists since 2018
- 121. GLOSSALON**
468 GORE STREET
A modern full-service luxury salon
- 122. KEVIN & KEVIN JUICE BAR**
488 GORE STREET
Plant-based juice and coffee bar by day, cocktail lounge and tapas by night

- 123. ADDAH**
555 GORE STREET
Himalayan influenced restaurant, inspired by the people and produce of Vancouver
- 124. HANG FUNG HERBAL PRODUCTS INC**
575 GORE STREET
Wide selection of Chinese medicinal herbs with helpful staff
- 125. MONEY BBQ AND FOOD**
595 GORE STREET
Long-running purveyor of Chinese BBQ and fresh meats
- 126. KOKOMO**
611 GORE STREET
Fresh, nourishing, plant-based bowls
- 127. HUNNYBEE BRUNCHEONETTE**
789 GORE STREET
A breakfast and lunch restaurant, where you can also get a tasty coffee (and other things)
- 128. THANK YOU PIZZA**
789 GORE STREET
Wood-fired sourdough pizza, natural wines, and local beers served out of a truck
- 129. HUNTER & HARE**
227 UNION STREET
Women's consignment store carrying quality, stylish pieces
- 130. LIFE & COLOUR SALON**
233 UNION STREET
Inclusive, creative hair salon with a focus on community and creating authentic, personalized experiences
- 131. BAR GOBO**
237 UNION STREET
New wine bar serving innovative-of-the-moment dinner & snacks
- 132. BRANDY WINE**
241 UNION STREET
Bartending training and workshops for bar enthusiasts and aspiring professionals
- 133. HARVEST COMMUNITY FOODS**
243 UNION STREET
Cozy shop offering organic groceries & produce, plus a selection of noodle bowls & salads
- 134. CRACKLE CREME**
245 UNION STREET
Rustic-chic spot serving imaginative flavours of crème brûlée, plus liege waffles & espresso drinks
- 135. NÜLA SALON & APOTHECARY**
247 UNION STREET
Hair salon with in-house apothecary using all-natural, cruelty-free products
- 136. CHI SHING TRADING CO**
255 UNION STREET
Imported Chinese apparel for everyday and special occasions

TASTE OF CHINATOWN PASSPORT

COLLECT 7 STAMPS

Enter to win prizes from select Chinatown passport stamp
restaurants and retailers for each of the coloured zones

Grand Prize Value: \$250
Daily Prize Values (Sept 10 & 11): \$50+

E PENDER
ZONE

E PENDER
ZONE

E PENDER
ZONE

KEEFER
ZONE

KEEFER
ZONE

MAIN OR
E GEORGIA
ZONE

MAIN OR
E GEORGIA
ZONE

CONTEST ENTRY FORM

Enter to win one of *Light Up Chinatown!*'s prizes. Drop off this form at the
designated ballot box located at the Chinatown Passport Tent!

NAME:

EMAIL:

PHONE:

☐

I CONSENT TO RECEIVING ELECTRONIC COMMUNICATIONS FROM THE VANCOUVER CHINATOWN FOUNDATION
WHICH MAY INCLUDE EVENT INVITATIONS, UPDATES, NEWSLETTERS, AND OTHER INFORMATION.

CONTEST ("CONTEST") SPONSORED AND ADMINISTERED BY VANCOUVER CHINATOWN FOUNDATION FOR COMMUNITY REVITALIZATION ("ADMINISTRATOR"). CONTEST BEGINS ON SEPTEMBER 10, 2022 AT 11:00 AM AND ENDS ON SEPTEMBER 12, 2022 AT 6:00 PM (PACIFIC TIME) ("CONTEST PERIOD"). NO PURCHASE NECESSARY TO ENTER OR WIN. ELIGIBLE ENTRIES WILL HAVE COLLECTED SEVEN UNIQUE PASSPORT STAMPS FROM PARTICIPATING BUSINESSES AND MUST BE DEPOSITED IN THE DESIGNATED BOX AT THE LIGHT UP CHINATOWN! PASSPORT TENT LOCATED ON 500 COLUMBIA STREET BEFORE THE END OF THE CONTEST PERIOD. FULL CONTEST RULES ARE AVAILABLE AT THE LIGHT CHINATOWN PASSPORT TENT. BY PARTICIPATING, ENTRANTS AGREE TO BE BOUND BY THESE OFFICIAL RULES AND THE DECISIONS OF THE ADMINISTRATOR. VOID WHERE PROHIBITED BY LAW.



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RENNIE SUCCESS REALTY TOM LEE MUSIC VANCITY WINDSOR PLYWOOD

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LANTERN SPONSOR

LONDON DRUGS

FRIENDS SPONSORS

GRACE KWOK PALADIN SECURITY

IN-KIND SPONSORS

COUNTDOWN EVENTS CHINESE RESTAURANT AWARDS DEXTERRA
SHOWKRAFT PRODUCTIONS SERVICES TOTAL GREEN

OUR WORK AT THE VANCOUVER CHINATOWN
FOUNDATION IS MADE POSSIBLE BY THE GENEROUS
CONTRIBUTIONS FROM OUR SPONSORS.

We are so proud to be partnering with these incredible organizations and
we are deeply grateful for the support they are providing to our community
celebration and programming.

華埠基金
VANCOUVER
CHINATOWN
FOUNDATION

LIGHTUPCHINATOWN.COM
#LIGHTUPCHINATOWN
@CHINATOWNFOUNDATION



大溫哥華中華文化中心
Chinese Cultural Centre of Greater Vancouver

AS THIS IS AN OUTDOOR SELF-GUIDED EXPERIENCE, PLEASE ADHERE TO BC PUBLIC HEALTH'S COVID-19 GUIDELINES AND REGULATIONS, INCLUDING MASK-WEARING AND PHYSICAL DISTANCING. VANCOUVER CHINATOWN FOUNDATION REGISTERED CHARITY NUMBER 80789 5883 RR 0001.