



feng sushi

# Summer Newsletter

July has been an exciting month at Feng and various projects have come together. We have re-entered the fish2fork Most Sustainable Restaurants list as number 3 in the UK and take the lead as the most sustainable sushi operator in the country. For full details go to <http://www.fish2fork.com>



Congratulations to Sam and Silla for completing their Macmillan Bike Challenge, London - Paris. The lovely ladies quote: "Maybe it would have made more sense to have done this challenge on a road bike.... and nothing will prepare you for the hills of Kent!" Overall an amazing experience for a worthy cause. The scenery and hours spent on the bike served as a pure detox for both body and soul. Feng Sushi is raising funds for Macmillan throughout the summer with our Sake Cocktails.



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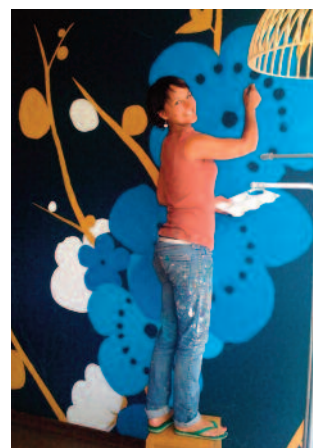
Working with SRA and Global Action Plan on reducing our carbon emissions across the stores



## WE ARE MACMILLAN. CANCER SUPPORT



Feng Notting Hill Gate and Southbank Centre are now fully re-furbished, the icing on the cake being the kimono pattern commissioned by Duke & Earl and executed to perfection by our resident artist, Diana Taylor. We believe the attention to detail in traditional Japanese kimono embroidery is reflected in the quality of our handmade sushi.



### July's Seasonal Offer:

MSC Mackerel Sashimi Salad

Only £8.00 Eat In

### August's Seasonal Offer:

Seasonal Tomato & Organic Tofu Salad

Only £6.50 Eat In

follow us on twitter!  
learn more about sustainability & all things fishy with co-founder Silla Bjerrum



Seafood with this mark comes from a fishery that has been independently certified to the MSC's standard for a well-managed and sustainable fishery

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