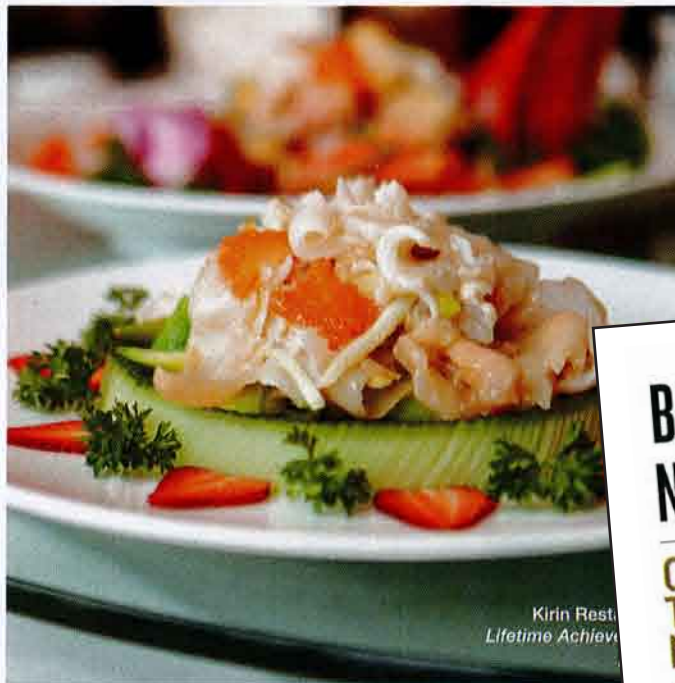




FRESH DAILY

RESTAURANT

BY The Editors // PHOTOGRAPHY Clinton Hussey & Greg Geipel // ILLUSTRATIONS Kagan Mcleod



Kirin Rest.
Lifetime Achiev

Comforting, casual food is all the rage we've added categories like Best Pizzeria and Best Noodle House—but our panels of judges say upscale dining is back, and that perennial favorites still rule some of the major awards

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BEST NOODLE HOUSE

Chef Hung Taiwanese Beef Noodle

1560 Marine Dr.,
West Van
778-279-8822
2800-4151 Hazelbridge
Way, Richmond
604-295-9357
Chefhungnoodle.com

Gold winner Chef Hung, an acclaimed chain from Taiwan, offers “a dark, rich broth with distinct hits of five spice, carrying noodles that are rough hewn, flat or thin, but always buoyant and toothsome. For extra depth, the beef shank in fire chili soup has great Szechuan pepper heat. And the room is lovely.”

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AWARDS

Greg Geipel

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AWARDS

Best Noodle House 2012

Where to eat now: results from the 23rd annual Vancouver Magazine Restaurant Awards

PUBLISHED MAY 1, 2012

[SHARE](#) | [0 COMMENTS](#) | [LOGIN OR REGISTER TO ADD YOURS](#)**GOLD: CHEF HUNG TAIWANESE BEEF NOODLE****Silver: Hokkaido Ramen Santouka | Bronze: Motomachi Shokudo | Honourable Mentions: Deer Garden Signatures & Kintaro Ramen**

Rainy Vancouver nights and cozy, steamy noodle bars are a match made in heaven, and this new category represents the best of a crush of joints that opened last year. Gold winner Chef Hung, an acclaimed chain from Taiwan, offers “a dark, rich broth with distinct hits of five spice, carrying noodles that are rough hewn, flat or thin, but always buoyant and toothsome. For extra depth, the beef shank in fire chili soup has great Szechuan pepper heat. And the room is lovely.” The toroniku shio ramen stands out at Hokkaido Ramen Santouka (Silver)—“The broth, a mainstay of Hokkaido, nourishes the body and satisfies the soul, and is utterly authentic. The noodles, cooked to order in wire baskets before being tossed in the broth, maintain a delicate snap, and are served with achingly tender pork cheeks, salted plum, fishcake, green onion, and wood ear fungus for textural nuance.” Find distinctive ramen at the hands of chef Daiji Matsubara at Bronze-winner Motomachi Shokudo. “He uses quality ingredients including organic meats and chicken bones for a lighter broth for his tonkotsu. Matsubara’s innovation in presentation should not be overlooked.” Honourable Mentions to value-oriented Deer Garden Signatures, “a phenomenon among Chinese noodle lovers,” and the boisterous Kintaro.

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Chef Hung Taiwanese Beef Noodle, Deer Garden Signatures, Hokkaido Ramen Santouka, Kintaro, Motomachi Shokudo, Noodle House, Restaurant Awards 2012



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