

Flyjin Restaurant
417 Rue St-Pierre
(514) 564-8881

The Flyjin is an izakaya inspired restaurant newly installed in the heart of Old Montreal that serves Asian cuisine du marché. Commonly mistaken for a supper club, things are not as they seem in this exclusive underground venue. The culinary experience beats all expectations and has been a hit with foodies receiving numerous positive reviews from bloggers. Set in a subtly futuristic, yet timeless underground dining room the space has a synchronized lighting system that transforms the space to fit the mood of any evening at any point. The space features a large removable dining table for big parties wanting to be the center of attention, cozy banquettes for the more personal dinner party, tall tables with a communal feel, a stretching bar for a casual meal, and several nooks behind the bar for an intimate dinner where one need only interact with their waiter and bar tender and hover just above the evening crowd.

From Wednesday to Saturday, Flyjin has much to offer "foodies" as the night owls who want to be surprised at every visit and enjoy the beautiful, the good and new. We go in a group, couple or single and give in to the current carries us knowing that here, things are not always what they seem ...

Reservations

rsvp@flyjin.ca
(514) 564-8881

Press Contact

Alexandre Brosseau
alex@flyjin.ca

Hours

Wednesday – Sunday
Restaurant: 7pm-11pm
Bar: 11pm-3am

Flyjin.ca

Facebook.com/flyjinmtl
Foursquare.com/flyjinmontreal
Twitter.com/FlyjinMontreal
Instagram.com/flyjinmontreal#
Soundcloud.com/flyjinmontreal
Vimeo.com/flyjin

Attire

Casual Chic

Special Services

Private events, guest musicians, and guest chefs

Operating Manager

Joe Franchini
joe@flyjin.ca

Chefs

James Yoon – Chef

Head Chef James Yoon brings an experimental passion to the Flyjin kitchen. His flavors come from his Korean roots and Paraguayan nationality, reaching across East Asia and South America. A fierce critic of his work and his team, he has crafted a sharp and weathered team in his kitchen to bring some of the best Pan-Pacific fare to Montreal.

Every day, Chef James makes trips to China Town and Atwater Market to stock up on fresh ingredients and shift the flavors with the season. Though a part-time vegetarian, his foodie

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experiments are heavily focused on meat. He believes in giving the utmost respect to his ingredients. First learning to cook from his mother, he was taught that beauty in his dishes came from the love he gave to them.

James Yoon is a protégé of the infamous Antonio Park, also a childhood friend, and was his sous-chef at Park Restaurant until last November. He also was a Chef de Partie at Kaizen for 4 years and sous-chef at Chien Fumant for 2 years.

Narith Plong – Chef

Another protégé of Antonio Park, Khmer native Narith Plong is a trained Sushi Chef but is an expert in slicing anything you set on his cutting board. The grandson of a butcher, he was raised to waste nothing in the kitchen. He, too, can regularly be found in China Town seeking out special ingredients.

Chef Plong got his start under Japanese Chefs and completed his training at Kaizen with Chef Antonio Park at the same time Chef Yoon was manning their kitchen. His training also is in French, Italian, and Pan-Pacific and Southeast Asian cooking. Narith has also his valuable kitchen experience from Jun I, Europea, KOKO, Osteria Venti, and a short but most precious time at Joe Beef and Le Bremner. Prior to Flyjin, he was opening Sous Chef in the successful launch of Kyo. His breadth of experience and common lineage of training with Chef James make him a perfect complement to his co-honcho.

Bar

Yul Hennelly and Brendan Baxter (Nectar Mixology) – Mixologues

Yul Hennelly and Brendan Baxter, co-founders of Nectar Mixology with Lawrence Picard, are the creative minds behind the liquid brands of Joverse, Vallier, Santos, and many others. Their mixology for Flyjin included weeks of research where they tested the competition of Izakayas in New York and Montreal to bring a taste, aesthetic, and presentation not found anywhere else. Their homemade syrups are made every day using fresh ingredients and they work regularly with the chefs to incorporate exotic and seasonal elements. Highly knowledgeable, their team educate the crowd and specialize in handling every individual's taste and taking any off menu order.

Credits

Concept and Creative Direction

Alexandre Brosseau (Spkeasy)
Alexandre Besnard (A5 Management)

Golden Tunnel

Kevin Ledo (Station16)

Design

Spkeasy

Back Door Entrance

Stikki Peaches (Galerie Le Royer)

Branding

Baillat, Cardell, & Fils

Sound

Moog Audio

Lighting

Lambert & Fils

Cocktails

Nectar Mixology

Illustrations

Joanna Czadowska

Ceramics

Pascale Girardin

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