LOCAL TIPS

Eat the California Roll inventor's sushi

The California Roll, one of the most popular types of sushi, was invented by Vancouver chef Hidekazu Tojo (though others also make the claim to fame). Chef Tojo intended it as a gentle way to get North Americans, wary of eating raw fish and seaweed, to try the Japanese delicacy in the early 1970s. The bite of avocado, crab, and rice was initially called the inside-out roll because chef Tojo hid the seaweed inside so customers wouldn't peel it off. Thanks to the many Los Angeles diners in town who loved the roll, it soon went by the name California Roll and spread all over the world. You can eat sushi all over Vancouver, but why not go to the restaurant run by the inventor of the roll that started the trend? Chef Tojo and his Tojo's restaurant are two of Vancouver's most famous culinary treasures; in 2016, Japan honoured the chef as one of only 13 overseas culinary Goodwill Ambassadors. Chef Tojo continues to invent new dishes at his elegant namesake restaurant. Try his Golden Roll wrapped in egg crepe, the Rainbow Roll, the Spider Roll, or the BC Roll with barbecued salmon skin.

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When is the best time to visit?

Evenings.

Any day except Sunday, when it's closed

How much does it cost?

About CAD3 - CAD180.


Do you have any tips?

Reservations recommended, but you can take your chances and walk in, especially at the opening time of 5 PM

Is there an official website?

Yes, you can visit tojos.com
Location

1133 W Broadway
1133 W Broadway, Vancouver, BC
V6H 1G1

View larger map

Map data ©2019 Google

About the local expert

Local recommendation from

Johanna Read

Johanna Read is a Canadian freelance writer/photographer specializing in travel, food and responsible tourism. Based in Vancouver, she loves the city’s ocean location and fabulous food. Find links to her articles for in-flight magazines, Fodor’s, USA Today, and others at TravelEater.net.

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