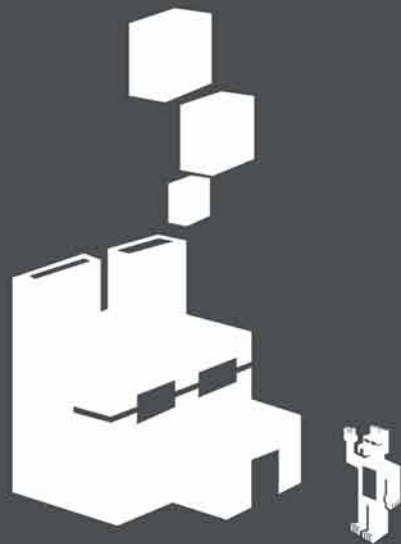


KAISHI YAMAGUCHI ILLUSTRATION & GRAPHIC DESIGN



**KAISHI YAMAGUCHI
ILLUSTRATION &
GRAPHIC DESIGN**

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KEEP A LITTLE BIT OF ME!



KAISHI YAMAGUCHI ILLUSTRATION & GRAPHIC DESIGN

RESUME :

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Profile

Graphic Designer working in Ube Creatives Agency, a start up agency specialising in catering clients, including Latin Caribbean Guanabana Restaurant in which I was responsible for the major rebranding of the restaurant.

Skills

Operating Systems

Windows XP, 7, Vista, Mac OS 10.7

Software

Adobe Creative Suite
- Photoshop CS5
- Illustrator CS5
- InDesign CS5
- Dreamweaver CS5
Final Cut Pro
Quarkxpress 9

Microsoft Office
- PowerPoint
- Word
- Excel

Wordpress
HTML
CSS

Technical

Screen Printing , Mold making , SLR Photograph

Language

Japanese
English

CLIENTS:



BINTANG

Boston Arms
PUBLIC HOUSE

LONDON CAMDEN
GUANABANA
Latin Caribbean Restaurant Del1

BB
Black Book
Concierge Services

Education

2010 – 2012	University of Westminster BA Honours Degree in Illustration	1st
2007 – 2010	Working Men's College Foundation Degree in Art and Design Skills learned include Screen-printing, Mold making.	2:1
2006 – 2007	Working Men's College Access to HE Diploma in Art and Design	Pass

Work Experience

2013 May - Present Ube Creatives Ltd.
Graphic Designer
Responsible for Graphic Design Sector, as well as managing Agency Shopping site and liaising with clients.

Web Link: www.ubecreatives.com

2012 Sep – 2013 Feb Pearl Architecture & Services Ltd.
Graphic Design Intern
Worked on the company leaflet design.
Other responsibilities include managing any change for print and web based graphic material for marketing purpose.

Web Link: www.pearlasl.co.uk

Other Experience

2012 Nov - Present Wasabi

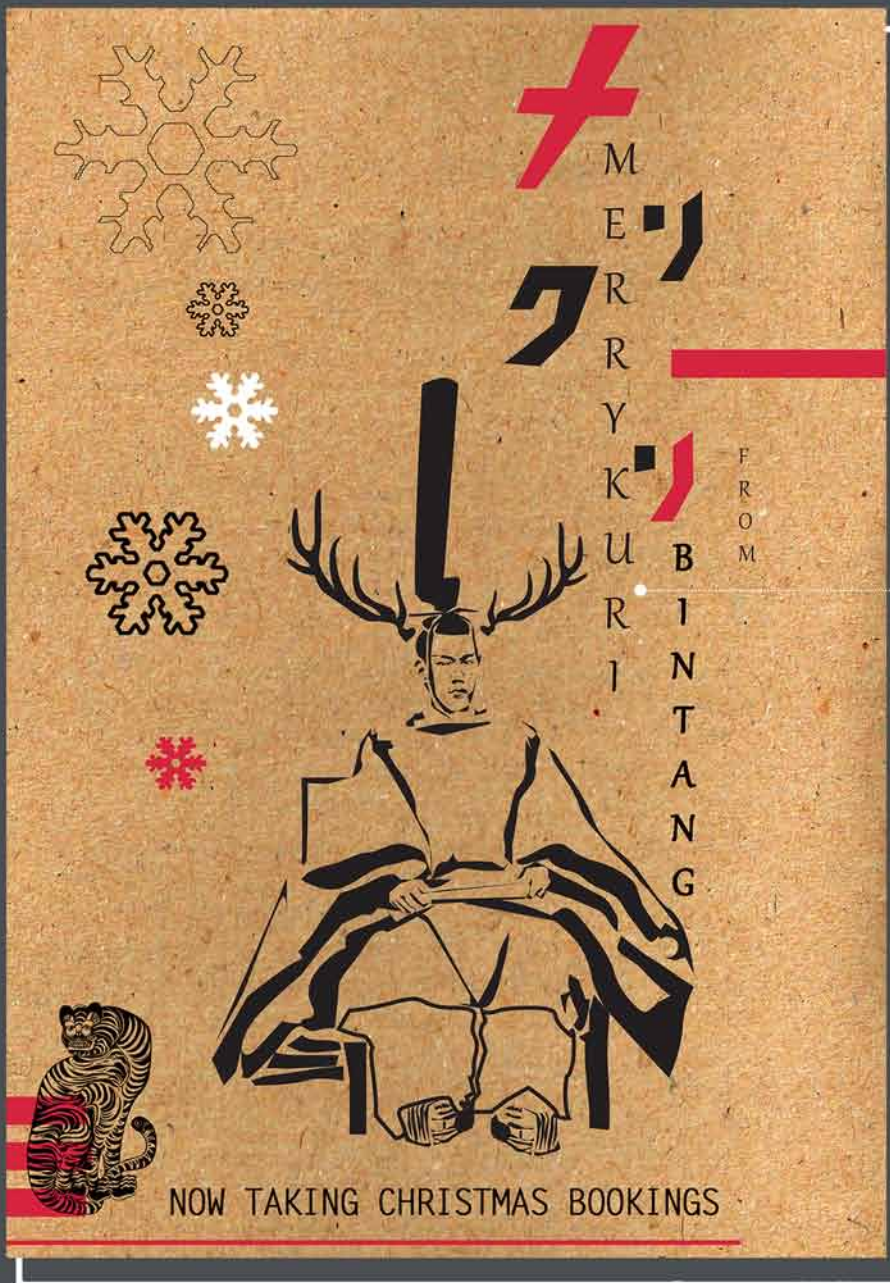
Responsible for variety of services required within the Wasabi Bishopsgate brunch including:

- Serving tills
- Approaching and assisting customers
- Counting stock daily and weekly
- Sorting the display of bento, sushi and drinks in order

KAISHI YAMAGUCHI ILLUSTRATION & GRAPHIC DESIGN

CLIENT:
BINTANG RESTAURANT

PROMOTION MATERIAL
& MENU



CLIENT:
BINTANG RESTAURANT
PROJECT:
CHRISTMAS BOOKING CAMPAIGN POSTER

GARDEN SEATING
お庭席、openですよ。

SEATING DOWNSTAIRS
地下席、more spaceあります。



CLIENT:
BINTANG RESTAURANT
PROJECT:
CHICKEN WINGS FROM CAMPAIGN POSTER



CLIENT:
BINTANG RESTAURANT
PROJECT:
HALLOWEEN FROM POSTER



KAISHI YAMAGUCHI ILLUSTRATION & GRAPHIC DESIGN



CLIENT:
BINTANG RESTAURANT
PROJECT:
LUNCH MENU



CLIENT:
BINTANG RESTAURANT
PROJECT:
DELIVERY MENU



CLIENT:
BINTANG RESTAURANT
PROJECT:
SET PARTY MEAL MENU

CLIENT:
BINTANG RESTAURANT

PROMOTION MATERIAL
& MENU

KAISHI YAMAGUCHI ILLUSTRATION & GRAPHIC DESIGN

CLIENT:
GUANABANA RESTAURANT

MENU

APPETIZERS

EMPANADAS 4.5

- pulled beef
- stew roasted chicken
- spinach & sweet corn (v)

Crispy fluted Latin American pastries served with a fresh tomato aioli

PICKLED CACTUS FRIES (V) 3.9

Served with sour cream

CASSAVA AREPAS 2.5

Colombian bread drizzled in garlic butter & fresh herbs served with fresh tomato salsa

NACHO GRANDE (V) 4.9

Core chips topped with melted cheese, jalapenos, fresh salsa, guacamole, and sour cream (add fresh grilled chicken breast £5 extra)

FLYING ADOBO 4.6

pan glazed chicken wings in our famous bay leaf and sweet peppercorn sauce

PAN FRIED CREVETTES 6.0

Large whole prawns cooked in fresh mixed herbs, lemon juice and garlic butter, served with freshly toasted, sour dough bread and fresh mixed leaf salad

CHICKEN CHICHARRONES 3.9

Indulgance at it's best, crispy chicken skins coated and spiced, served with hot sauce, cool sour cream and chives

CRISPY COATED CALAMARI 5.9

Delicious baby calamari served with house made tartar sauce

STUFFED JALAPENOS 4.5

Crispy breaded red jalapenos stuffed with cream cheese served with sweet chilli sauce

GOURMET FAJITAS

All served with our delicious house made guacamole, salsa, sour cream, cheese, sautéed bell pepper, coriander & onions on a sizzle plate with flour tortillas

- CHICKEN 10.5
- SIRLOIN STEAK 11.2
- HALOUMI AND OYSTER MUSHROOM (V) 11.2

SIDES

FRIED SWEET PLANTAIN (V) 3.2

RICE & PEAS (V) 2.9

JASMINE THAI RICE (V) 2.7

CREAMED SPINACH AND SWEET CORN (V) 3.7

FETA CHEESE MASH (V) 3.0

MASH MASH (V) 3.0

BAKED SWEET POTATO (V) 3.7

with garlic butter & sour cream

LONDON CAMDEN GUANABANA

Latin Caribbean Restaurant Deli

GRILLS

CAMDEN'S FAMOUS CHARGRILLED HALF JERK BABY CHICKEN 8.7

- SWEET BBQ
Served with jerk barbecue sauce & mango chutney

- SPICY
Served with jerk and lime mayo & mango chutney hot and spicy

ASK FOR OUR CHOP HOUSE MENU FOR STEAKS



SALAD

JERK CAESAR SALAD 8.0

Chargrilled jerked chicken breast, Parmesan shavings, tortilla crustions on a bed of cos lettuce coated in a spicy caesar dressing

GOAT CHEESE & JAM SALAD (V) 8.2

Tarted goat cheese, goat jam with mixed leaves and peppers dressed in house dressing and topped with tortilla crustions

HALOUMI AVOCADO SALAD (V) 8.5

with toasted walnuts served with tortilla crustions and mixed leaves coated in a chimichurri vinaigrette dressing

CHIPS CHIPS (V) 2.9

CHILLI CHIPS (V) 3.1

PARMESAN & GARLIC FRIES (V) 3.5

HAND CUT CASSAVA CHIPS (V) 3.9

brizzled garlic butter & served with fresh guacamole

HAND CUT SWEET POTATO CHIPS (V) 3.6

seasoned in cracked black pepper and sea salt, served with sour cream and chives

ONION RING S (V) 3.0

breadcrumbs onion rings

While our menu dishes do not have nuts as a main ingredient unless stated there may still be traces of nuts and dust still present. Please inform your server if you have allergies we should know about.

HOUSE DISHES

ACKEE & SALT FISH

Cooked with Spanish onion, spring onion & bell pepper served with rice & peas and fried plantain 10.0

CURRY GOAT

Slowly braised mutton curry stew, traditionally known as curry goat. 10.5

BLACK TIGER KING PRAWNS

BLANCHED MILD COI RECIPE
With baby brussels, bell pepper, Peruvian loco style mild sauce of fresh herbs, white onion, macadamia nuts served with pineapple, mango salsa, and rice & peas. 10.5

PAN FRIED SEABASS FILLET

In a bed of feta cheese mash, with a coconut herb sauce, topped with crispy spring onion
Or served on a bed of freshly sliced tomato, avocado & spring onion salad, with plantain 10.5

STICKY LICKY BEEF RIBS

fall off the bone beef short rib ribs served with our Caribbean homestyle 10.0

CREAMED CALALDO & SWEET CORN QUESIDILLAS (V)

Served with rice & peas and dressed avocado and mixed leaves salad 8.5

FRIJOLAS A LO MEXICANO (V)

Plantain beans, straw, fried plantain, avocado, lime juice, fried egg 9.5

PICANTE DE POLLO

Traditional Haitian spicy hot chicken dish served with rice and peas, papa fritadas (potatoes), mango avocado salsa & salsa 11.0

GOURMET BURGERS

Our beef is grounded in house from three premium aged cuts, seasoned with rosemary salt & pepper, served medium or well done

THE BIG BAJAN BURGER 7.9

House made chargrilled beef burger served with crispy onion rings for crunch and smoky guacamole

THE MESSY MEXICAN BURGER 7.9

House made chargrilled beef burger with jalapenos, guacamole, spicy salsa, sour cream, spinach onion and smoky guacamole

THE JERK BURGER 7.9

House made chargrilled beef burger with mango and papaya chutney with jerk sauce and sweet potato rootie

CHEESE SKIRT BURGER 8.5

House made chargrilled beef burger coated with a skirt of toasted cheese

GOAT CHEESE AND JAM BURGER 8.3

House made chargrilled beef burger cooked with goat cheese & jerk jam and garlic mayo

GRILLED CHICKEN BURGER 8.9

Homemade chargrilled chicken breast served with a choice of sweet or spicy jerk sauce (or extra spicy hot)

BURRITO MEXICANO 10.8

Burrito filled with choice of grilled chicken or beef steak or pulled vegetables, choice rice de pollo, guacamole, rice and peas, with or without jalapenos



LONDON CAMDEN GUANABANA

85 Kentish Town Road, Camden, London NW1

www.guanabana-restaurant.com

info@guanabana-restaurant.com

Instagram: @guanabanalondon

CLIENT:
GUANABANA RESTAURANT
PROJECT:
A LA CARTE MENU

LONDON CAMDEN GUANABANA Latin Caribbean Restaurant Deli DIESSERT

CHOCOLATE BROWNIE & VANILLA ICE CREAM 4

STICKY TOFFEE PUDDING & VANILLA ICE CREAM 4.5

HOME MADE CHEESECAKE WITH STRAWBERRY COOLIE 4

BANOFFEE PIE 4

CLIENT:
GUANABANA RESTAURANT
PROJECT:
DIESSERT MENU

LONDON CAMDEN GUANABANA Latin Caribbean Restaurant Deli Lunch Menu

FROM 12:00 - 4:00pm

Some of our dishes may contain nuts, gluten and eggs. Please advise us if you have any allergies and we will try our best to accommodate your dietary requirements. However, we cannot guarantee the exclusion of specific ingredients due to the nature of our cooking.

• BLT £5.0

• Classic Cheese Burger £6.5

• Creamy Goats Cheese Arrabbiata £6.0

• Grilled Chicken Caesar Salad £6.5

• Pesto Chicken Burger £6.5

• SOUP OF THE DAY £5.0

• Ask our server for Sandwiches, Arepas, Croissants and other pastries that are on display

LONDON CAMDEN GUANABANA Latin Caribbean Restaurant Deli BREAKFAST & Brunch

BREAKFAST SPECIALS

COLOMBIAN BREAKFAST 6.5
pinto beans (frijoles), pulled beef, fried egg, homestyle arepas, sour cream, avocado served with plantain
extra beef bacon 1.0

BREAKFAST BURRITOS
scrambled eggs, salsa, frijoles and cheese with a choice of
• bacon 5.0 • chorizo 5.5
• spinach & sweet corn 5.0
with extras
bacon, cheese, guacamole 7.0p

ON TOAST

• crushed avocado guacamole 3.0 • mexican scrambled eggs 3.0
• bacon and salsa 3.0

DRINKS, TEA & COFFEE
all our drinks are made with premium organic beans

CAFE CORTADO 2 (expresso + steamed milk)
FRESH ORANGE JUICE 2.5
AMERICANO 1.8
LATTE 2.0
MACCHIATO 1.7
MOCHA 2.2

TEA SELECTION 1.8
CAPPUCCINO 1.9
ESPRESSO 1.6
ICED COFFEE 2.0
HOT CHOCOLATE 2.2

• CHECK OUT OUR DELI COUNTER FOR MORE OPTIONS •

CLIENT:
GUANABANA RESTAURANT
PROJECT:
BREAKFAST MENU

KAISHI YAMAGUCHI ILLUSTRATION & GRAPHIC DESIGN

CLIENT:
BOSTON ARMS

COCKTAIL MENU



WINE	
GLASS £3.10 BOTTLE £11.00	
WHITE WINE	
CHARDONNAY - PEBBLE RIDGE	
"MEDIUM BODIED AUSTRALIAN WITH A TOUCH OF MELON AND GRAPES. TROPICAL & MELON FRUIT FLAVOURS. A FRESH 'SOFT' ACIDITY AND A HINT OF OAK."	
SEMILLON-CHARDONNAY - PEBBLE RIDGE	
"RICH DEEP WINE WITH MELON AND PINEAPPLE FRUIT CHARACTERISTICS & A BALANCED FRUIT FINISH."	
SAUVIGNON BLANC - LAS CAMARGAS	
NICELY BALANCED CHILEAN WITH A CRISP FULL FLAVOUR OF GOOSEBERRY, MELON AND CITRUS FRUITS & A GRASSY NOSE.	
PINET GRIGNO-SARDANIGA - ROCCELLI	
POPULAR, CRISP AND DRY ITALIAN. EASY DRINKING WITH A FRUITY AND SLIGHTLY SPICY TASTE WITH FRUITY AROMAS.	
ROSE WINE 187ML	
ZINFANDEL ROSE - BEANNE VALLEY	
BEAUTIFUL PINK, MEDIUM CALIFORNIAN WINE WITH AROMAS AND FLAVOURS OF STRAWBERRY & RED SUMMER FRUITS.	
PINET GRIGNO ROSE - ROCCELLI	
A LIGHT PALE, DRY WINE WITH REFRESHING TASTE AND FINISH.	
RED WINE 187ML	
SHIRAZ - PEBBLE RIDGE	
FULL BODIED AUSTRALIAN WITH DELICIOUS BLACK SUMMER FRUIT AROMAS AND A HINT OF OAK WITH A SLIGHTLY SPICY AFTER TASTE.	
MERLOT - LAS CAMARGAS	
RICH FRUITY RED CHILEAN WITH AROMAS AND FLAVOURS OF PLUMS AND BLACKBERRIES.	
CAB-SAVIGNON - PEBBLE RIDGE	
DEEP RED COLOUR WITH CASHEE FLAVOURS AND DARK CHOCOLATE UNDERTONES. A WELL BALANCED FULL FLAVOUR.	

SHOTS	
BABY GUINNESS TIN MARIN LAYERED WITH BAILEYS	£2.50
SLIPPERY NIPPLE SAMBUCA LAYERED WITH BAILEYS WITH A DROP OF GRENADE	£2.50
BRAIN HAEMORRHAGE ARCHERS PEACH SCHNAPPS LAYERED WITH BAILEYS WITH A DROP OF GRENADE	£2.50
IRISH FLAG CRÈME DE MENTHE LAYERED WITH BAILEY AND Cointreau	£2.50
SQUASHED FROG MIDORI, ADVOCAT AND BAILEYS WITH A DROP OF GRENADE	£2.50
PURPLE HAZE RED AFFERSHOCK AND BLUE AFFERSHOCK	£2.50
KAMIKAZE SMIRNOFF VODKA, Cointreau AND LIME	£2.50
JAGER BOMB JAGERMEISTER IS DEPTH CHANGED INTO RED BULL	£2.50
GLITTER BOMB GOLDSCHLAGER IS DEPTH CHANGED INTO RED BULL	£2.50
SKITTLE BOMB Cointreau AND REUBEN	£2.50

CHAMPAGNE / SPARKLING WINE	
VEUVE DU VERNAI BRUT	
AN EASY DRINKING SPARKLING WINE. LIGHT VIBRANT FRUIT FLAVOURS AND LOTS OF BUBBLES.	
BARON ALBERT N.V BRUT	
CLEAN CRISP STYLE CHAMPAGNE WITH FRESH CRISP ACIDITY.	
LANSON BLACK LABEL N.V	
PRODUCES FROM A SHITLE BLEND OF THE FINEST GRAPES. GOOD, OFF DRY AND FULL FLAVOURED WITH A ZESTY FINISH.	

PROMOTIONS	
4 JAGER BOMBS	£10.00
VODKA & RED BULL PITCHER	£11.00
3 FOR 2 ON VX	
COCKTAIL HAPPY HOUR MONDAY - FRIDAY 7PM - 9PM	
2 JUGS FOR £15	
*THIS EXCLUDES VODKA & RED BULL PITCHER	
COCKTAILS BY THE PITCHERS CONTAIN 50% OF ALCOHOL. EXCLUDING CHEEZY V AND FAT FROG. PRODUCTS MAY DIFFER FROM IMAGES SHOWN. WITH PHOTOGRAPHY FOR ILLUSTRATIVE PURPOSES ONLY.	

KAISHI YAMAGUCHI ILLUSTRATION & GRAPHIC DESIGN

COMPANY:
ARKE

BAMBOO IPHONE CASE
PROPOSED DESIGN



COMPANY:
ARKE
PROJECT:
PROPOSED BAMBOO CASE DESIGN

