



Elaine interviewing Koe, and Myriam, re Sushi foodtruck

- Elaine: So, er Koe, and Myriam, thank you very much for asking me to come, and talk to you in your lovely house here in Saint-Barnabé. Tell me, to begin with, where did you meet and what were you doing there?
- Koe: In Suisse, in Switzerland.
- Myriam: We met in Japanese restaurant.
- Elaine: Right.
- Koe: But, in restaurant Japanese I am doing sushi.
- Myriam: I was a waitress.
- Koe: Yeah.
- Elaine: Typical film material this, isn't it?
- Myriam: So, we worked together four years.
- Koe: Four years, yes.
- Elaine: And then, so you were there in the sushi, in the Japanese restaurant, the Japanese restaurant, right for four, four years?
- Myriam: No, he was there already for one season, I think.
- Koe: Yes, one season, yes. One year, and after I come here.
- Myriam: And me, I arrived.
- Koe: Yeah.
- Elaine: So, what brought. Let's Myriam. What brought you to Switzerland then?
- Myriam: Yeah. It's the strangest story.
- Elaine: Okay, it's a long story is it?
- Myriam: It's a long story and a bit funny. We were drinking high Collins and we saw Zermatt, and the map, and we check on the map and we saw Zermatt and we say, okay, let's go to Zermatt, and it happened, just like that.



- Elaine: Just close your eyes and put a pin in.
- Myriam: We were like the whole night yeah, yeah and we say okay let's go to Zermatt.
- Elaine: Zermatt. And Koe was there?
- Myriam: Yeah. I arrive in Switzerland before him.
- Elaine: Okay.
- Myriam: But at the Japanese restaurant he was there in 2010 and me, I arrive 2011 at the Japanese restaurant.
- Koe: Yeah, the Japanese restaurant.
- Elaine: And so you were working together but then, you made a move to come back.
- Myriam: Oh no, we were working together then we had a little trip in Asia to our wedding friends and we finished in Japan where we had our first kiss, and then we came back in Switzerland and work again together. And then I left the job, because, because of him.
- Koe: Hmm.
- Myriam: And then, er yeah we stayed after that five more years.
- Koe: Yeah. Totally I stayed ten years in Switzerland and in year eleven, thirteen years.
- Elaine: So that's why both of you speak very good English?
- Myriam: I was living also at Jersey Island.
- Elaine: Ah, okay. Jersey. Right, right.
- Myriam: Before going to Zermatt.
- Elaine: And then, after so many years though what made you come back again?
- Myriam: Because we had two child in Zermatt and it was like a small village and it was boring in the end for me, so I say to Koe, okay, we have to move. I want to move, I want to do something else. And he wanted to have a restaurant.



- Koe: In Suisse.
- Myriam: In Switzerland, but me, I say no having a restaurant, no. I follow you but not for a restaurant, and then we came in Bretagne for holidays.
- Koe: In Guilvinec.
- Myriam: In Guilvinec. And it was a food truck in the camping and I say to him, why not? We do a food truck.
- Koe: Yes, sushi.
- Myriam: A sushi food truck.
- Elaine: Amazing, isn't it how these ideas just literally fall out of the sky. Just when you ...
- Myriam: The problem was where we do the sushi truck. He wanted to stay in Brittany, er in Switzerland and me, I wanted to leave Switzerland.
- Elaine: Do you have family here?
- Myriam: Yes, my mom living in next house but the thing is when I am arrive with the kids he was still in Switzerland. He was Covid. After one week ...
- Elaine: Yes, ah.
- Myriam: I arrived so we couldn't go for check new house, new apartment or something.
- Koe: 2020.
- Myriam: Yeah, we wanted to go to St. Malo because at the end he say to me, okay we can move. I follow you to Brittany and I said okay, you follow me I will let you choose the place. But he chose St. Malo.
- Koe: St. Malo, yeah.
- Myriam: But the thing is was Covid, so we were stuck to my mom's house. It was a bit small for us and I saw this house to, to buy.
- Elaine: Right.
- Myriam: And he was still in Switzerland and I was like, ooh, how am I going to manage that. So I go after one month to pick him up, in

Switzerland, and after maybe I don't know how many hours we were in Brittany, maybe four I say, mmm I've got something to show you. And I show him the house and he was like, no...

- Koe: No, no.
- Myriam: I don't want an old house like er...
- Elaine: Does it need a lot doing to it? Obviously, this is all very, very nice.
- Myriam: We renovate.
- Elaine: You renovated, right. Everything.
- Koe: We renovate everything.
- Elaine: Okay.
- Myriam: Everything, yeah. So the time he came back in Brittany like at the end of April.
- Koe: Yes.
- Myriam: And we decide like the end of April to buy the house and we had the house in July. We renovate everything until December and then we start again the paper with the food truck.
- Elaine: Of course, yes. Was that very difficult, was it complicated?
- Myriam: No, because we came back in France was so many papers because in France, administrations, pas est très facile, even if I am French. It was more easy for him because he was Japanese, than for me.
- Elaine: It's true, people say that.
- Myriam: My god.
- Koe: Hmmm.
- Elaine: This is the straight road for anybody who's not French.
- Myriam: Yes.
- Elaine: And the French road...
- Myriam: Yes, exactly.



- Elaine: Do you stop ...
- Myriam: Arrêt. It was a nightmare. It was a lot like the renovation, food truck, the kids were small, it was a lot. So we stopped the time we renovate the house, and then in January we start again. And we open in May. It was really like, pah pah pah.
- Elaine: You got your permissions.
- Myriam: Yes. And then we start. And, actually we decided to stay here. It's perfect because around here there's nothing like good, Asian food.
- Elaine: No, well you are hard pushed to find it.
- Myriam: Especially Japanese.
- Koe: Japanese food.
- Elaine: Japanese. Yes, it is difficult to find apart anything from creperies, or pizzerias, or ...
- Myriam: Or a kebab, or a burger.
- Koe: That's why also we open Japanese food truck because when I come here I want to eat raw fish, fresh, raw fish. But here, we cannot find ...
- Myriam: A good, raw fish.
- Koe: Good, raw fish. So why not we open sushi food truck.
- Myriam: Sushi food truck.
- Elaine: Tell me, the ingredients of sushi, are they all raw, it is all raw or is there anything else cooked.
- Koe: Sometimes we cook.
- Myriam: We do like a chicken, or but the fish.
- Koe: The chicken is cooked, yes.
- Myriam: The fish is all raw.
- Koe: But marinated.
- Myriam: Marinated.

- Koe: Also medium, mini-cuit, also fresh, but we do different kind of way to cook.
- Elaine: Well, I think it's, isn't it, it's sort of the people here who haven't maybe been exposed to that sort of food to, you've got to introduce it quite slowly. Little by little.
- Myriam: No, it was like they were all waiting for this kind of food here. Because they had normally they have to go to Saint-Brieuc or Rennes to have like a sushi.
- Koe: Sushi, yes.
- Elaine: But where do you get your ingredients?
- Koe: In Lorient and at the Criée, in the port. To me I go to Lorient directly to buy fish.
- Myriam: And you have also one fisherman who do like ikejime.
- Koe: Ah yes. So they do ikejime, so they are living in Pontivy. So every Wednesday they go to Quiberon to do ikejime, and then they bring back here, and then they are selling fish for party so that time they come back from Pontivy and I ask them to ...
- Myriam: Sell you some ikejime fish.
- Koe: Ikejime fish also.
- Elaine: So, I mean, this involves trying to get all these ingredients that you need, quite a lot of travelling around, isn't it. There, to pick up that and.
- Koe: Yes, it's very difficult to find good, fresh fish.
- Myriam: That's why he goes to Lorient by himself like that he can choose the fish.
- Koe: Also I try a delivery, but sometimes they bring not good fish.
- Myriam: You cannot control the quality.
- Koe: So it's better that I go get it or at the port since they are good fishermen and fisherman, how to say it.
- Myriam: They say fisherman.

- Elaine: Fisherman. Yes, it's okay.
- Koe: Then every week they go to Lorient and then they bring for party.
- Elaine: So, how many days do you actually take your van and/or truck out?
- Myriam: We do Tuesday lunchtime, Thursday lunchtime and dinner. Friday lunchtime and dinner. And one week every two weeks we do Saturday morning and Saturday night. And, like yesterday we had like a big event yesterday in Saint-Nazaire so we had to go there.
- Elaine: So, you do outside catering?
- Myriam: Yes also.
- Elaine: Do you have anybody that helps you? Or is it just the two of you?
- Myriam: Just us, sometimes my mum do like some special dessert for us to sell. My mom help us a lot with the kids so that we have time to work.
- Elaine: Do they like it? Do they like sushi?
- Myriam: The kids?
- Elaine: Yes.
- Myriam: Yes, especially the big one, yes. They love, Japanese food, they love.
- Elaine: What future plans have you got?
- Myriam: We have a lot of plans.
- Koe: Mmm.
- Myriam: It never stops. Now we have a lot of, we wish that maybe next year or at the end of this year we have a plan to open another truck.
- Koe: Mmm. A truck.
- Myriam: We have already the idea.
- Koe: And restaurant.
- Myriam: And one sushi bar also. Step by step plans. First, a second truck and then I hope sushi bar.



Elaine: So if you get your second truck will that mean you'll have to employ someone to ..

Myriam: Yes.

Elaine: Well, I wish you the very best of luck and I thank you so much for taking some time out. Thank you Myriam and Koe.

Miriam/Koe: Thank you.