ESTTA Tracking number: **ESTTA693146**
Filing date: **09/02/2015**

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE
BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD

Proceeding	91214649
Party	Plaintiff Noodle Time, Inc.
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Signature	/Janet C. Moreira/
Date	09/02/2015
Attachments	NOTICE - Notice of Filing Exhibits 23-42.pdf(66400 bytes) Exhibit 23.pdf(5991087 bytes) Exhibit 24.pdf(5502007 bytes) Exhibit 25 - 28.pdf(4608327 bytes) Exhibit 29 - 34.pdf(2908157 bytes) Exhibit 35 - 39.pdf(4619719 bytes) Exhibit 40.pdf(3249482 bytes) Exhibit 41.pdf(5313463 bytes) Exhibit 42.pdf(4922960 bytes)

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE
TRADEMARK TRIAL AND APPEAL BOARD

NOODLE TIME, INC.,
Opposer,

v.

BENNY HODGE,
Applicant.

_____/

Opposition No.: 91214649

Mark: **BENNY HUNNA**
Serial No.: 85/920,599
Filing date: May 1, 2013
Publication Date: October 8, 2013

NOTICE OF FILING EXHIBITS 23-42 TO DECLARATION OF ELIZABETH JEAN MEANS IN SUPPORT OF OPPOSER'S MOTION FOR SUMMARY JUDGMENT

Enclosed herewith are Exhibits 23-42 to the Declaration of Elizabeth Jean Means in Support of Opposer's Motion for Summary Judgment. Exhibits 1-22 were submitted with and attached to the Declaration of Elizabeth Jean Means (filed September 2, 2015) in Support of Opposer's Motion for Summary Judgment.

Dated: September 2, 2015

MAVEN INTELLECTUAL PROPERTY

/S/ Janet C. Moreira
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CERTIFICATE OF ELECTRONIC TRANSMISSION

I HEREBY CERTIFY that a true copy of the foregoing NOTICE OF FILING EXHIBITS 23-42 TO DECLARATION OF ELIZABETH JEAN MEANS IN SUPPORT OF OPPOSER'S MOTION FOR SUMMARY JUDGMENT is being transmitted electronically through ESTTA pursuant to 37 C.F.R. § 2.195(a) on September 2, 2015.

/S/ Janet C. Moreira
Janet C. Moreira

CERTIFICATE OF SERVICE

I HEREBY CERTIFY that on September 2, 2015 a true and accurate copy of the foregoing NOTICE OF FILING EXHIBITS 23-42 TO DECLARATION OF ELIZABETH JEAN MEANS IN SUPPORT OF OPPOSER'S MOTION FOR SUMMARY JUDGMENT has been served on all counsel and/or parties of record as follows:

By Email: bennyhodge25@yahoo.com
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/s/ Janet C. Moreira
Janet C. Moreira

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EXHIBIT 23

Find tacos, cheap dinner, Max's | Near Anaheim, CA | Log In
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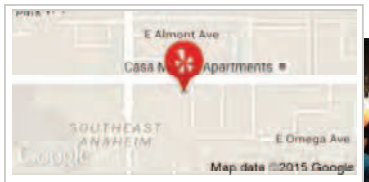
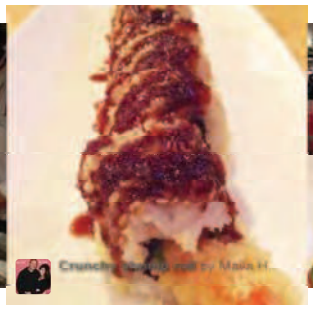
Benihana

491 reviews Details

$$ · Japanese, Sushi Bars Edit





2100 E Ball Rd Edit
Anaheim, CA 92806
Get Directions
(714) 774-4940
Message the business
benihana.com

"Such a cool experience, i recommend the optional chicken fried rice, and the **Filet Mignon** was exceptionally tasteful." in 27 reviews
$26 Filet Mignon

"P.S. the **Las Vegas roll** is sinfully tasty, not very Asian (who cares) and spicy (just the way I like it)!" in 6 reviews
$4.25 Las Vegas Roll

"Birthday Month = **Birthday Coupons** = Happy Rodney I'm such a sushi slut." in 14 reviews

Show more review highlights

Today **11:00 am - 10:00 pm**
Closed now

Full menu

$$$$ Price range **$11-30**

Recommended Reviews

Search reviews

Yelp Sort Date Rating Elites English **490** Japanese **1**

Xenia G.
Anaheim, CA
69 friends
203 reviews

2/2/2007

First to Review

Listed in the real orange county

my sons [7 & 9 year olds] love benihana and always choose to go for their birthdays.
we've been to this one numerous times as well as the one in the city of industry. the anaheim location always seems less busy than city of industry.

we always arrive for the lunch menu because its more reasonably priced and less crowded. the only downside to this is that the chefs aren't as animated and the grill show is at a minimum, i notice this but my sons don't lol

cheesy decor [walls full of pictures of celebs at benihana], token asian motifs and americanized japanese food but i enjoy it.

Old School Yelper Y.
Pullman, WA
101 friends
292 reviews

2/18/2007

Listed in Favorite Places to Eat!, Eating in Orange County, The Happiest List in the World

I love to go here and sit in the sushi bar area at lunch because there's lots of seating and a really nice wait staff. I usually order the Benihana Onion Soup and Fried Rice...which completely fills me up for the entire day. They are also super quick which I really appreciate. Some people

Hours

Mon	11:00 am - 10:00 pm
Tue	11:00 am - 10:00 pm
Wed	11:00 am - 10:00 pm Closed now
Thu	11:00 am - 10:00 pm
Fri	11:00 am - 11:00 pm
Sat	12:00 pm - 11:00 pm
Sun	11:00 am - 10:00 pm

Edit business info

Menu

Shrimp 4.25

Naomi N. VOLCANO! SMOKE! TRAIN? Gotta love having your food cooked for you right in front of your face &…

Chicken 10.50
Filet Mignon* 14.75

View the full menu

More business info

Takes Reservations **Yes**
Delivery **No**

love the flare of the chefs in the main dining room, but for me I'd prefer sitting in a booth having a nice intimate meal with a friend.

If you haven't had dinner here in the main dining area, do check it out though. It's a pretty entertaining performance, it's just not that romantic or quiet because you're at a table with 6 or so other people. Then you feel like you actually have to chat with the people at the table, which sucks if you're on a date!

Arnold E.
Orange County, CA
428 friends
582 reviews

5/8/2007

Ever see the Benihana scene in "The 40-Year Old Virgin?" Yeah, Benihana is pretty much like that. If you're not going here for your birthday, you'll probably hear the staff singing for someone else's.

Benihana is one of those places that's great for teppan virgins that have never eaten here, but just another walk in the park for the rest of us. Yes, you get a meal and a show, but after that, what? Your chef doesn't stay to chat or 'cuddle' with you after he's 'deflowered' you and popped your 'teppan cherry.' He doesn't stop by after his show to see how you're feeling. What's worse, he picks up his stuff and prepares for his next 'conquest' - the out-of-towners at table 8. His performance for you and your party was crowd-pleasing, but the guy's a robot and does the same act for everyone else. It was a one-time thing. He never really cared for you...deal with it.

Why am I so bitter about Benihana? No, Mr. Benihana and I didn't have a 'falling out' as reported in the tabloids... It's just that the food's simply okay. Yes, they offer a sushi bar as well as the teppan dining, but again, the food's just okay. If I had a huge grill like the chefs here, I could pull off the same meal. Sure, it'd take me at least three times as long, but I (an inexperienced cook) could recreate the same thing (or something that resembled it). The high prices of the meals justify two things: the slicing and dicing antics of your chef and all the oil he wastes in his sliced onion volcano trick. Furthermore, even though this place was once distinctly 'Japanese,' it has strayed far, far from that today. All of the chefs are definitely NOT Japanese. The last two times I was here (for lunch, dragged by co-workers...I swear!), the chefs were Southeast Asian and Hispanic.

Lunch is much cheaper than dinner time. This particular location is right across the way from an El Torito. Parking can be a problem at times because of this, so beware. Its proximity to Disneyland also adds to the whole ordeal, so be careful around the non-natives, too.

Bottom line: if you've eaten here once, it's enough. Most of the clientele here (as well as other teppan eateries) is made up of out-of-towners anyway. If you really want the show, hey, it's your money. If you want the same meal, but cheaper, visit your local Panda Express or Maki Yaki...it's practically the same, but without the fancy shmancy show.

Sandy T.
Garden Grove, CA
223 friends
429 reviews

8/7/2007

Benihana really is for birthdays and tourists. So, ok, we went for a birthday celebration. We always get one of the private rooms, it helps deafen the noise level quite a bit. Makes you forget, nearly everyone else is here for a birthday too.

The one thing I do like about this place, is they try really hard to cater to a food allergy. You will leave full and feeling mildly entertained. I have had enough birthday celebrations to attend that I feel like I should start ranking the chefs on their volcanoes and beating hearts. Oh, and the flying shrimp tails.

Jason S.
Anaheim, CA
62 friends
36 reviews

9/23/2007

I gave this a five star rating only because the food that I get there is simply the best. I order the most expensive item on

Take-out **Yes**
Accepts Credit Cards **Yes**
Good For **Dinner**
Parking **Private Lot**
Bike Parking **No**
Wheelchair Accessible **Yes**
Good for Kids **Yes**
Good for Groups **Yes**
Attire **Casual**
Ambience **Casual**
Noise Level **Loud**
Alcohol **Full Bar**
Outdoor Seating **No**
Wi-Fi **No**
Has TV **Yes**
Dogs Allowed **No**
Waiter Service **Yes**
Caters **No**

Xenia G.
First to review

People also viewed

Hibachi Steakhouse
197 reviews
The fried rice is cooked right in front of you and as fresh as can be!

Koki's Teppanyaki Grille
170 reviews
He started with the fried rice and it was perfect.

Orange Roll & Sushi
379 reviews
I had their chirashi bowl and it was quite good!

Related Lists

Yelp 100 Challenge - 2013
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Sushi Bars/Fast food sushi
None are perfect, some are close! My…

Ethnic Food Places
When you walk in and you hear people speaking a language other than…

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Benny Hana Anaheim

Teppanyaki Restaurant Anaheim

Hibachi Grill Anaheim

they came to sing Happy Birthday the 2 waitresses couldn't even muster up a smile. They half heartedly sang, took a picture, and left.

After my second visit I walked away with the impression that Benihanas is a shadow of its former self. To me it should be about the atmosphere and the cooks that perform tricks in front of you while you wait for your food. Now it seems like its about getting you in and getting you out, turning tables.

Mimi A.
Costa Mesa, CA
144 friends
75 reviews

3/10/2008

I would never ever go to Benihanas for just the heck of it. It really is a special event place (birthday, family outing, etc) to go to. The sushi portion of the meal is okay but the service is very mediocre. I love their garlic friend rice but if you just ask for it while at the sushi section of the restaurant, it's pre-made and microwaved. The teppen grill is very squished during dinner and there is a chance of ending up with loud kids or obnoxious drunks so I would go with a large party (10) to avoid the awkard laughs. Also, becareful of crazy wait lines!!!

Brett B.
Chandler, AZ
2588 friends
328 reviews
Elite '15

3/25/2008

We were hankering for sushi, and the wall of restaurant pamphlets in our hotel lobby directed us to Benihana. Their spicy tuna rolls were so good, we ordered a second... and the caterpillar roll was scrumptious. Who knew eel was not just for breakfast anymore?

I saw the rainbow roll that the chef sent to another table, and it was lovely work.

The edamame was ice cold, but so what... the prices were reasonable. The only caviat is that this location is far away from the hotel and from DisneyLand. Add 2 cab rides at $15 a piece, and the price of the sushi dinner skyrockets. Yowga-ga-boing!

Eric W.
Lake Forest, CA
36 friends
214 reviews

5/12/2008

Listed in Rice and stuff

Went to this Benihana over the weekend for a friend's birthday. I haven't been to a Benihana in a while, as the Newport location has been closed for renovations for what seems like 6 months. There aren't many better ways to get your weekly allowance of butter and sodium in one dinner...

Let's get one thing straight, the food here is just plain tasty. Take it at face value. I'm not saying it is authentic in any way. It just tastes goooood. Must be all of the that garlic butter that they use to cook everything. And you have to admit it...when you see the chef cooking on that teppan grill, you secretly wish you had one at your house do try to do the same. Everyone does. Don't be ashamed.

My preferred dinner selection is Rocky's Choice (chicken and steak) with a fillet substituted for the New York steak. This is my "happy" meal. After eating it, I am all smiles for the rest of the night for some reason. My steak was cooked as I ordered it...medium rare. Major points for that. The chicken wasn't overcooked. Nice. I ding you for not providing us with a Japanese (or even an Asian) chef. He was fun and put on a good show, but I'm just sayin...

You definitely want to reserve your visits to a Benihana for some kind of special occasion...like your birthday...your friend's birthday...or maybe your brother's birthday. Saturday night was prom night, so there were a lot of kids there to impress their dates all dressed up nice-like. I can't believe so many kids brought their dates here for prom. Why would you want to smell like your food for the rest of the night? That's just one of the perils of eating at Benihana and having your food cooked in front of you.

I have found that the service at any Benihana is usually just

ok, and this location was no different. Be prepared for a loud environment with some birthday singing zapping you a few times during the evening. Oh and make a reservation to be safe. You don't want to wait too long to eat.

Shon T.
Los Angeles, CA
189 friends
233 reviews

5/26/2008

You know its bad when you have a rare opportunity to go out to eat, and you end up at BENIHANA'S?

Yeah....its quite UNimaginative, and very predictable. Not to mention, its like being a Disneyland w/ at least 2 kids at each table.

Anyways, to make a painful story short, the place is clean. Service is decent. Although "YOKO" brought me a Large Sake, instead of a Large Asahi. AIIIIYAAAHHHH!!!!!! Come on Yok's....my engrish is not bad.

Big kudos to Makoto....so his name says....no offense but he looked more like a "Manny" than Makoto. Nevertheless, he was quick, sharp, and kept the kids entertained. BTW, when did they stop making a volcano with fire, and substitute it with a generic blue pen light?! HUH!?

Got the deluxe.... Filet w/ "cold" tail lobster. Lobster was actually cooked pretty decent. The Filet was under seasoned. Come on Manny, a couple of extra salt and pepper rattles with your fancy shmancy shakers wouldnt have hurt!

Banana Tempura (shutters) was not my thing, but the flavor was fine. You could tell the tempura batter was not fresh, nor did they use sparkling or club soda for the batter....

Oh yeah...forgot about the maki sushi apps....ummm.....probably better not to mention it..... Lets just say Mitsuwa can roll better sushi with their feet than this joint..... its bad.

So for a party of 3, with drinks, apps, entrees, and dessert,....it was about $150 with tip. Shoot....the 5 lbs of garlic butter alone is worth that amount.....too bad i took a day outta my life with that damn butter...

It couldve been worse, if i had better expectations. Mori's (burbank) is still one of the better teppan joints in so cal....although i havent been there in over 10 years.....

Rico M.
Lakewood, CA
144 friends
67 reviews

8/18/2008

1 check-in

I would've given 5 stars, but the portion of meat they gave me for my Hibachi Steak was small compared to the low-rated Karuta.

Nicole E.
Los Angeles, CA
87 friends
215 reviews

9/14/2008

As many of you know I'm a Benihana connoisseur. SO of course when my boyfriend realized his favorite restaurant was only 2 miles from our hotel, I knew what I was having for dinner. Luckily we called around 6:30p and made dinner reservation. It was crowded, but not too crazy. As soon as they called the groups for the table we knew we were in for an interesting night. 1 couple had just been doing Saki bombs in the bar and the other dude was walking around toasting everyone that walked by.

Our "chef", Carlos, did his best but come on, how often can you see a guy throw a shrimp tail into his hat. The food wasn't the best I've ever had. The fried rice was pretty tasteless. They forgot my scallops and sort of threw them on the grill at the last minute, they had no flavor. And the green tea ice cream was disgusting. The Asahi, however, was cold and on point.

wine glass. Gross.

Sushi was great. Teppanyaki was way over cooked, and not worth the price. Service was fast & friendly, but it did feel like they were rushing us out of there so they could turn the table over and get another party in there for another service. It was a Thursday night and the place was not full, so I did not understand them doing this. Stick with the sushi. It was good, and not over priced like the Teppanyaki dishes.

Jataun J.
Brea, CA
47 friends
45 reviews

11/17/2009

1 check-in

I have been a few times but the last time I went it was exceptionally good. A member of my party mentioned my birthday had passed recently and they gave us a nice photo to take home. It also is on their website to download.

Despite what my Japanese friend said about the food, it was great. I had Steak and Prawns. Benihana is a memory maker.

Jaime K.
Washington, DC
12 friends
26 reviews

12/2/2009

Let's just start with "Benihana is Benihana", but what can make the difference is the ambiance, service and the other guests seated at the hibachi table. I will never consider Benihana amazing cuisine! I think of it as more of a fun experience..... friends birthday, Christmas dinner (for sad family that has two religions). Also, if you go with a fun group that wants to have a good time, you can all leave with a full belly and giant smiles!
The reason I wanted to yelp Benihana, is that I wanted to thank my waitress (Asian with cute bob haircut) for being sweet, wonderful and having a good sense of humor. It was my sister's birthday and she was very happy, which makes me happy.
The downfall of this particular is the lack of ambiance. It feels like a cafeteria. Luckily we were sat off to side and that had a little more of an intimate setting (Benihana style). I recommend going here for an occasion and choosing to have a great time and hopefully getting an awesome server (makes all the difference in the world.)

P.S. the Las Vegas roll is sinfully tasty, not very Asian (who cares) and spicy (just the way I like it)!

---

kao s.
Brea, CA
52 friends
55 reviews

12/21/2009

The atmosphere and the show is to be expected here and I probably wont say anything different from other people but all i have to say is that this place will never get old. Our server was a bit "green" but it was still a nice outing!

Wendy N.
Costa Mesa, CA
1001 friends
423 reviews

12/31/2009

$430 later, I realize that I jipped myself...HURRAH!

Never, ever, never throw a b-day party here...seriously!

There are plenty of teppan places that are much cheaper, way tastier, and totally authentic compared to this place. Our server was a cute ol' Japanese lady, which was a plus, but our chef was more of a chef in training...sigh.

For the price of the food here and the lack of quality and authenticity, they should at least import a trained Japanese chef w/ 30 years experience for every guest table!

Zack A.

1/25/2010

tables in the sushi bar area. First thing i noticed was there were actually JAPANESE SUSHI CHEFS.. they weren't Korean, Chinese or Mexican. They were actually JAPANESE.. that was so rare! I give props to Benihana for hiring Japanese Sushi Chefs.

My bf and I decided to order 2 spicy tuna handrolls and 2 Benihana Specials which includes steak and lobster. The handrolls were yummy and fresh and at $4 per HR, it was even more kickass. Our special came with soup, salad, main entree and ice cream. Soup and the salad was typical. As for our main dishes, it tasted great but their sauce, I just wasn't a fan but at least they had teriyaki sauce on hand. After the teriyaki sauce, it definitely made the dishes 5 times better. By this time we were stuff but we couldn't resist the green tea ice cream. It was so yummy! I love Green Tea ice cream.

I think next time when I go to Benihana, I think I will skip the any of the teppanyaki items and just order sushi. I know I only had the spicy tuna handrolls but something about it made me a sushi fan.

---

javier v.
Costa Mesa, CA
23 friends
20 reviews

4/14/2010

i grew up on benihana. i used to love it. not so much anymore.

we have d-land passes, so we drop into benihana sometimes to eat. we are disappointed EVERY time. we came on new years eve, and they forgot about us, even though we were standing 4 feet from the desk. it took over an hour to get seated, and that was WITH reservations.

the food has been very dry and bland, and is not worth it. id honestly rather go to pick up sticks.

Amit S.
Pasadena, CA
78 friends
152 reviews

4/15/2010

Its more of a 3 1/2 but i'll round down for this one.

I go here almost once a week because of their lunch specials. Everything usually works out good but the waitresses there are not that smart. To adjust a bill because the waitress charged us more when we substituted for something else, and we were not supposed to be charged for it, the bill took an additional 15-20 mins to bring out a new one.

Aside from the service the food is too good to stay away. A few years ago they were really on top of it and their waitresses were perfect. Things have fallen off, but you will still see me there almost weekly.

---

iris o.
San Ysidro, CA
2 friends
6 reviews

5/12/2010

i went to celebrate a birthday and the service , the food and the enviroment was great , great atmosphere for those fans of japanesse food ...i totally love it!!! is fun to see them cook for you doing all kind of tricks :)

Connie D.
La Puente, CA
2 friends
71 reviews

5/17/2010

I've been to this Benihana twice, and it was after we had been at Disneyland. Overall, it's a nice place to stop by for dinner after being at Disneyland. When we plan to go there, we usually call the restaurant as we're leaving the park to make reservations. Once we get into Benihana, we only wait a few minutes before being seated. We've never sat at the bar or whatever, usually at the table where other people we don't know are seated as well. I enjoy the food and the performance, although I wish the performance was just a little better. Overall, I like the chefs because they do work very hard to do what they do. They do cool things for you if

and if it's your birthday they take a picture of you and your party and put it in a little paper frame. and give you free birthday scoop of ice cream.

I suggest getting the fried rice. it is worth the extra 2 or 3 bucks, whatever it is. if you don't get it, you will have fried-rice envy. trust me, it's not fun.

:)

Lilly N.
San Jose, CA
6 friends
14 reviews

5/30/2011

Three words to sum this place up: IT IS AIGHHTTT. Why is this place just "alright" ? For the price you're expected to pay, you would expect better food and entertainment.

This is coming from a person with an attention span of a five year old. With that being said, it shouldn't be that hard to "wow" me then! But did the person wow me at all? Hell nawww. The tricks are mediocre. He was very unenthusiastic too. So that was awesome...

If you're expecting to go "PICK ME, PICK ME! I WANNA CATCH A SHRIMP WITH MY MOUTH LIKE A SEAL!" then don't pick this place... cuz they don't do that! :(Their choo choo train sucks butt too!

The food is overpriced for the little quantity you are given. $50 something for two small steaks and a little bowl of fried rice? Along with a small salad that has too much sauce and a small bowl of soup. Did I mention the fried rice is pretty bland and needs more "chicken" since it is chicken fried rice after all?! Not to mention, I didn't get my onions until the very end when I finished eating everything. You would think you'd get the onions before the steak, but not in this case. So I didn't even eat my grilled onions with the steak!

So summing it up:

GO HERE if...
- if you want overpriced food.
- Lame entertainment
- onions after your meal instead of with it.
- Not having food thrown into your mouth cuz that's just awesome.
- Bland fried "chicken" rice.
- Oversaturate salad

Don't think Imma be returning...

Iam H.
Anaheim, CA
37 friends
16 reviews

6/1/2011

Wow..... Let's talk about their poor service. The problem is they are under staff, not enough waitresses. It took me close to 10-15 minutes to order their endless sushi meal for x 2. Once you order the meal it will take them another 15-20 minutes to get them. Let's not talk about getting drinks refilled (bring your own drinks) uggggh!!!!!.
I paid close to $70 dollars for what ????. There Sushi was good (4 out of 5) but it was not worth it.
Go some where else.

I would recommend Joe's sushi on Lincoln & Knott. They are a lot better than Benihana and you will pay a lot less. I hope this review will help your future decision making.

Syndie P.
Sunnyvale, CA
46 friends
18 reviews

6/1/2011

5 check-ins

I can't get enough of my Benihana! I'm licking my lips as I type this.... Anyway, let me start off bu saying that I have been to five different Benihana locations and only one of those have I had a better experience than this location. That does not mean this particular location is bad though, in fact it is great! The floor manager is wonderful and he is always willing to accommodate for those who have some kind of issue. For example, I had ordered a to go meal for my grandfather when the waiter had taken all of our orders

family ordered seafood, cooked first after the usual, shrimp, fried rice and vegetables for all. Thus we had to wait as the lobster and scallops seared.

Finally, after the usual tricks, Carlos prepared our filet and chicken breast. The Filet Mignon, medium for me and medium rare for her. Both beef and poultry prepared and served smothered in garlic butter with mushrooms and onions as per our instructions. It was beyond delicious. No sauces needed. The food was fantastic across the board, at least what we had. That fact and again my date had a great time despite the boring table-mates is why I gave this dining experience 4 instead of 3 stars.

Francisco C.
Garden Grove, CA
2 friends
300 reviews

6/10/2011

I like this place the food was delicious... I like their hotsauces and the paste they have. The chefs are pretty entertaining I ate a filet mignon.. and it was pretty tasty and the fried rice was great.. just that the waiters are pretty slow and take for ever. Good food though

---

Brian C.
Irvine, CA
41 friends
121 reviews

6/20/2011

oh geez! dont flip a shrimp into your hat! that hat has been in a variety of places. most of them not really clean.
and the chef guy is sweating profusely.
then he flips it back onto his spatula and of course he will hand that dirty shrimp onto my plate cuz he didnt like me from the beginning in our large party. of course.

hey next time dont make me the recipient of the shrimp in the hat trick! give it to someone else man!! i want ma shrimp straight from the grill to my plate...not taking a detour onto someone's sweaty scalp itchin hat bus detour express way.....ma shrimp better be dusted in white cuz of coconut pieces....NOT dandruff PIECES!!

ok nuff rant.

decent place. but meh ive had better.

Dutchess D.
Buena Park, CA
82 friends
37 reviews

6/21/2011

I simply don't like anything about this Teppan Grill, God for bid you get there during rush hour dinner and have to wait to be seated there is a good chance you will be there until kingdom come. When you finally do get a seat its loud and you are seated with other families whom you never met. This def is not the place for date night or small groups, if you come make sure there are enough of you to fill the table completely so you are in your comfort zone. The Teppan Grill Masters put on a great show no complaints about that . However, the quantity of food and quality of food does not equal out to what you pay. This place is deathly expensive you will leave hungry and ready to drive through McDonalds. The bill will make your eyes water and the taste of the food is hardly mediocre. My rice was cooked hard not tasty at all, veggies had no flava at all. The meat was just regular meat nothing fancy. Spare yourself the wait and the money find a different Teppan Grill !

Heidi J.
Chicago, IL
1 friend
114 reviews

6/30/2011

i love love love this place!! i have eaten at benihana in almost every location and this is the best one! always a hit

---

Johb D.

7/5/2011

Long Beach, CA
52 friends
90 reviews

3 check-ins

We LOVE Benihana but this location is inconsistent. This is our second time visiting this one and the first time the food was great but this time, the rice was not flavorful at all and we always get two orders, so we were disappointed. Also, they need to do different tricks. Their show is getting lame. We've seen it over and over, and over again. Heart beating...get it. Volcano with onions...got it. Next... If you're not going to be creative for the second or third time customers come in, why should we keep coming back? Besides the taste of the food, but even that's suspect now. I wanted to say, "Can you just have a chef in the back make my food so I can eat it and stop playing with the food?" It takes too long with their toying around. I liked the show...the first, maybe even the second time. Next time we'll probably sit on the side where there isn't a show. I'm over it. The only good thing about this location is that they actually have reservations. When we call Torrance they NEVER have any left, even if it's 4 days prior to the date we'd like to visit. Other than that, visit the Torrance location. It's bigger and the food is better.

John Y.
Laguna Niguel, CA
2 friends
25 reviews

3/24/2012

So after waiting a hour for our first order of sushi... Manager comes by oh im so sorry we will take 20% off... hour ten couple rolls come... Still waiting for nigiri... Hour and half... First six nigiri come... Couple of rolls... Lets see 29$ x 3 ppl for six pieces of nigiri and a few rolls. aycf... All.you can fail sushi.

Will S.
Santa Ana, CA
46 friends
202 reviews

3/28/2012

Ok going to make this real Quick cus I'm High as god's eyes and writing about food just makes Thriller even more Hungry. Took my lady for her Bday. We used the 30 clam coupon. Reservation at 830 for two, seated at 838 boom. Dinner was hella expensive over 25 bones a plate gaaawwwwd DAMN!!!! 25 bones? The 'show' was ALRIGHT, nothing special. He did a chicken with eggs and a beating heart with rice. The server and the cook were mexicans as am I. It was already close to closing and they were speaking in spanish saying "amos a tragar y Pistiar cabron!" ---Lets go grub and get our DRANK ON MY LOCO. What!? 25 bones a plate?!! Paid check, boned out, toked out, poked out ;-) Boom, review done!

Ingrid V.
Irvine, CA
490 friends
394 reviews
Elite '15

3/31/2012

1 check-in

Listed in Ballin' Chain, You eat with your eyes first!

"What if, though... what if they could sit down to delicious meals when they were out on assignment? The success rates would skyrocket! Based on that idea, a new profession was born! That purveyor of culinary ninjitsu, the Ninja-Chef!!" --Chouji (Naruto, episode 168 Burn Zundou! Mix, Stretch, Boil!)

My boss took our little office out to dinner. We had a few things to celebrate, and it was nice of him to take us to Benihana. It was packed though, and we were quoted a wait time of 45 minutes for 5 people on a Thursday evening.

It was truly a fun experience though. It was "dinner and a show" watching feats of amazing culinary acrobatics as our teppanyaki (food ninja) chef whirled his spatula and forks in the air and around each other. Shrimp tails did flips in the air, landing deftly into his hat. Shakers tapped from his utensils and somersaulted in the air sprinkling just the right amount of seasoning on to the food before he served them to our individual plates. The meals ended with a choice of ice-cream too! I picked Green Tea. It was delicious!

Benihana is as much about the experience, as it is about the food. I could understand though, in the midst of all the

fanfair, that it can get confusing keeping orders straight when entertaining a table of 8. A couple of members of our party got their steaks cooked differently than they had asked. One young lady asked for medium-rare, and got a bit more than medium. Another young lady asked for medium-well and got medium too. The service from our table server was lack-luster as well. Barely a smile cracked her lips when she welcomed us, and she visibly smirked when asked for a sushi-menu.

Still, a fun experience! I very much recommend it if you've never tried it before. It's the perfect place to take a date too, as these cooking-ninja's really make it a fun and relaxing atmosphere.

"These ninja chef's weren't bragging when they said they cooked up some delicious meals! I may have had seconds a time or two..." - Ayame (Naruto, episode 168 Burn Zundou! Mix, Stretch, Boil!)

Green Tea Ice Cream. Nom!

See all photos from Ingrid V. for Benihana

Monique D.
Long Beach, CA
10 friends
48 reviews

4/14/2012

First time at this location, though I've had Benihana many times before. Was not too thrilled with the taste/flavor of my usual favorites: fried rice, zucchini, filet mignon, lobster...all were underseasoned and did not have that delicious Behihana "zing" to them that I am used to. Our chef was not quite the entertainer we had hoped for (he was nice enough and answered all our questions) and I had a great group with me, a total of 11 of us which should have been a total blast. with a spirited chef. Service and attention to our party were EXCELLENT; it was just the flavor of the food that was below par, and for the price it should be spot ON every time!

Nicole V.
Anaheim, CA
75 friends
21 reviews

5/13/2012

1 check-in

Ohhhh Benihanaaaaaaaa

Ever since I was a little girl, I have been a big fan of hibachi grill restaurants where they cook and put on a show for you. I must say, that all the times I've been here have been quite pleasant (except once...details coming up in a bit).

The Food:
I really really love the fried rice. Yes they may put too much garlic butter, but who goes to benihana whilst on a diet? No

than not start to come apart as I picked it up with my chopsticks. However, good & tummy-stuffing.

Onion soup - Now, I love me some miso soup. I think it's the perfect accompaniment to any meal. A little wakame, a little green onion - it's perfection in a bowl. However, I decided to try the onion soup that Benihana is supposedly famous for and which is simmered for 6 hours. Not 4, not 5 but 6 hours. I enjoyed it, with loads of onion flavor. Miso-like, in a way. I still prefer miso soup, but the onion soup was a nice change of pace.

Scratch off 1 birthday coupon. Benihana, your email club rocks!

NOMNOMNOMNOMNOMNOMNOM

9/24/2009 • **Previous review**

Today, I decided to cash in my birthday voucher at Benihana. I decided beforehand to go for the… Read more

Dee G.
Hacienda Heights, CA
9 friends
98 reviews

8/3/2012

Food was delicious, service was okay but the server was very quiet and not very engaging. This was my first time eating the teppanyaki side and our chef was not entertaining and only did two tricks (volcano and shrimp tail toss). The chef at the next table seemed way more interesting, and I was sad I did not have him instead. It is also kind of uncomfortable to sit next to strangers. I felt so bad for the couple at the next table who had to sit with a family of screaming kids throwing temper tantrums. LOL

Jason S.
Hooper, UT
13 friends
18 reviews

8/3/2012

1 check-in

We love Benihana. My wife makes it her birthday (and any other reason) place to eat. This time though, it was poor service and a slow chef. It took us 43 minutes (yes, I kept track) for our chef to reach the table. We went for lunch and there were a handful of tables empty. Once our chef got there, he was nice but handed my wife hot sauce when she didn't order it. And someone sharing our table asked for no mushrooms but he got them anyway. It was funny because there was one kid at the table but the chef had two kid steak dinners on his cart. Guess my father in law, who is in his 60s, wanted a kids meal. Love our Benihana in Salt Lake - pass on this one.

Andrew P.
Yorba Linda, CA
0 friends
343 reviews

8/20/2012

Good food (even though I am never fully satisfied after eating, they gotta up the portions I think.) Not too personable service but they are efficient- I'd probably be a little pissy too if I had to table-hop through there all night. Got my Sapporos brought to the table quickly- that's really all that counts.

I am slightly nostalgic for the 80's, when you were guaranteed to get a more authentic-feeling Japanese teppanyaki chef. Lately we seem to be getting nothing but Latinos- makes sense from a financial perspective, I assume, and we have yet to have a chef who doesn't have the chops to make good food... it just feels a little weird. Like watching the WNBA. They're good athletes and can definitely ball, but you can't help feeling it's not the real deal.

I digress. A little disappointing to have a 7PM reservation and wait for nearly 20 minutes. That's the point of a reservation. Once the grill is off, I say start giving folks the boot. :)

Michael B.

8/20/2012

entertaining. We all had steak, shrimp, or both and they were decent. My steak was overcooked and lacked a bit of flavor though. The only other location I've been to is the Santa Monica one and I'm probably gonna keep it that way. I'd much prefer going to Santa Monica for Benihana than coming back to this one. The quality just seems a lot better and the chefs are more entertaining.

Jessica L.
Los Angeles, CA
71 friends
45 reviews

11/9/2012

1 check-in

Food was decent. I went in for lunch, and we were seated in ten minutes though many tables were empty. I chose the lunch combination of salmon. It was puny ! Like a child's meal! It came with 4 inch long thin sashimi pieces, four small CA rolls, and maybe seven pieces of edamame, and half a handful of salmon... Needless to say I was disappointed. However my mom and my boyfriend ordered a combination meal with calamari, and yakisoba and chicken, and scallops. We all recieved rice and salad(if you don't like ginger... You won't be a fan) a chef came out and gave us a show by cooking our food. He was very talkative, made jokes, and was very understanding and helpful in our food choices. Food is three stars. I heard the weekends have better shows so maybe ill come again..

James K.
Torrance, CA
31 friends
75 reviews

11/11/2012

1 check-in

Food, and customer services were great!

Ellen B.
Westlake Village, CA
3 friends
10 reviews

11/12/2012

Food was wayyyyy under-seasoned. Bottom line, salt and pepper are the basics ingredients for proper cooking, our table of six needed to add soy sauce or ask the chef to us his salt shaker! Embarassing right? Especially at a place thay has the prices like this. Anywhere else that I've paid $30+ a place I've NEVER had to add salt. MAybe I'm missing something and Japanese cuisine doesn't use it normally? Idk. Service was ok and the tempenyaki chef didn't really converse with us and said he'd only been doing it a year.

Jen L.
Irvine, CA
416 friends
184 reviews

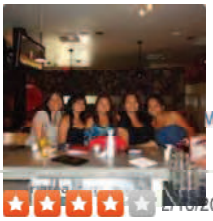
11/15/2012

3 check-ins

Great food presentation and descent food. I ordered the chefs special salmon with udon noodles. The noodles were pretty good. They were flavored with garlic and butter sauce. My husband had the filet mignon with lobster. The lobster was nice, large and jucy. This place is great for birthdays, especially if you have a group of 8 people because then you don't have to be mixed in sitting with people you don't know.

Brittany S.
Orange, CA

11/15/2012



Donald B.
Fullerton, CA
2 friends
2 reviews

2/10/2013

1 check-in

The bar was a fun atmosphere has a good happy hour. Only thing that kept it from a five star was the fact that there was no TV from the bar otherwise a wonderful experience.

A T.
Anaheim, CA
17 friends
14 reviews

2/19/2013

3 check-ins

I was going to give 3 Stars because the food isn't bad. the 4 th star goes to our chef Tarow who made our experience the other night better than we've ever had. The past few times we've gone to Benihana the chef mumbled at us while half heartedly tossing knives and shrimp tails around. Tarow was engaging, told jokes and made it a memorable birthday

Caroline L.
Orange, CA
293 friends
638 reviews
Elite '15

2/20/2013

Tasty teppanyaki. Be sure to sign up for their emails so you can receive $30 off your entree on your birthday! No minimum number of people that need to be in your party, although you can only use it Mon-Thursdays and they have a few exclusions of combos that you can select. i would give them a four star, but I'm deducting a star because we had reservations at 7pm and they made us wait half an hour still! That is NOT okay. What is the point of even making reservations then? This place is super crowded- even on weekdays, so reservations are a must!

Ali N.
Mission Viejo, CA
49 friends
135 reviews

2/21/2013

1 check-in

It was okay, i would rather go eat at Wabi Sabi than here honestly.
The fried rice was good, but everything else was okay and its is overpriced of course since it is Benihana. I will be sticking to my usual spot when im craving Hibachi.

Cheyne T.
Tustin, CA
499 friends
360 reviews
Elite '15

2/22/2013

1 check-in

I always go to the Newport location and have never had a problem besides waiting time. At this location, I asked for my steak medium rare and got it so well done that it was hard to even chew it. Fried rice here was just ok too. Sticking to Newport Benihana.

Nathanael S.
Aliso Viejo, CA
87 friends
16 reviews

2/22/2013

Don't bother making reservations. We've been waiting almost 2 hours with a reservation.

Take-out **Yes**
Accepts Credit Cards **Yes**
Good For **Dinner**
Parking **Private Lot**
Bike Parking **No**
Wheelchair Accessible **Yes**
Good for Kids **Yes**
Good for Groups **Yes**
Attire **Casual**
Ambience **Casual**
Noise Level **Loud**
Alcohol **Full Bar**
Outdoor Seating **No**
Wi-Fi **No**
Has TV **Yes**
Dogs Allowed **No**
Waiter Service **Yes**
Caters **No**

Xenia G.
First to review

People also viewed

Hibachi Steakhouse
197 reviews
The fried rice is cooked right in front of you and as fresh as can be!

Koki's Teppanyaki Grille
170 reviews
He started with the fried rice and it was perfect.

Orange Roll & Sushi
379 reviews
I had their chirashi bowl and it was quite good!

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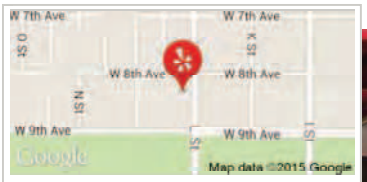
Benihana

38 reviews Details

$$ · Japanese, Sushi Bars Edit



1100 W 8th Ave Edit
Anchorage, AK 99501
Get Directions
(907) 222-5212
benihana.com

"Its a very nice touch and something to help you remember to always celebrate at Benihana's during your **birthday month**." in 3 reviews

"They also have **green tea ice cream** that is very yummy if you're feeling exotic." in 2 reviews

"My parents now have a wall of Benihana with all the **special occasions**." in 3 reviews

Today **11:30 am - 2:30 pm**
4:30 pm - 9:30 pm Closed now

Full menu

$$$$ Price range **$11-30**

Recommended Reviews

Search reviews

Yelp Sort Date Rating Elites English **38**

Toonces The Driving Cat K.
Killeen, TX
36 friends
218 reviews

7/15/2007

First to Review

Meets expectations.

John P.
Anchorage, AK
721 friends
190 reviews

4/29/2008

1 check-in

Yep! We got one! Right here in Anchorage! And it is good! I went to my 1st Benihana in San Francisco. I was so impressed. Cooking right there at the table, the food was hot, fresh and perfectly seasoned. I knew when I left the Bay Area, this would be one of the places I missed. And I did. But low and behold, I opened the paper one day to read they were opening shop right here in Anchorage! Yea baby!!! I was one of the first in-line when the doors opened to see if it would be the same. IT IS!! Good Food, Good Service, excellent entertainment and a good meal. As with everything in Alaska, the prices differ, (and it is a few pennies more!), but who cares? The combination dishes change from time to time, so recommending a certain dish is tough for me. BUT, what I do recommend is stick with the "House Specials" on the menu, for your combination dinners. These specials are reasonably priced, and well portioned. One of my favorites up here is the Seafood

Hours

Mon	11:30 am - 2:30 pm	
	4:30 pm - 9:30 pm	
Tue	11:30 am - 2:30 pm	Closed now
	4:30 pm - 9:30 pm	
Wed	11:30 am - 2:30 pm	
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	4:30 pm - 9:30 pm	
Fri	11:30 am - 2:30 pm	
	4:30 pm - 10:30 pm	
Sat	12:00 pm - 10:30 pm	
Sun	1:00 pm - 9:00 pm	

Edit business info

Menu

Shrimp 2.75

Nasha W. I've been to several Benihana locations in major cities and have had pretty good experiences. I must…

Chicken 11.00

Haiku Colada 9.25

View the full menu

Combo. It can sting your pocket, but your tummy will jump for joy! You will need reservations. Lunch meals are Monday-Friday only! Worth a visit!

Nicole D.
2 friends
48 reviews

8/24/2008

My mother insisted on treating my family to Benihana on Christmas Eve this last year. I felt so bad for everyone that worked there. Our cook seemed kind of sad, and it showed in his performance, he dropped an egg on the edge of the hot plate and some of it landed on my husband's stuff, he had to get a new place setting. We found out he was just about to get off work, and go home to his two sons. I had just gotten off work myself, and I felt really bad that I was making someone else cook. The food was ok though, just, way way too expensive.

Christian N.
Chula Vista, CA
47 friends
72 reviews

3/18/2009

Crazy fork and knife play anyone?

I consider myself the connoisseur of the 'Hana. I've probably been to more Benihanas than Rocky (the founder) himself. I have spent nearly every birthday at there since I was 5...and I'm damn near middle-aged. I've been to Benny's all over the 'lower 48', Hawaii, Alaska (clearly), and the Nation's Capital. As you well know, there's a system to any franchise. And Anchorage doesn't stray from the formula.

Chopped veggies, salad, onion soup, shrimp appetizer, onion volcano, fried rice, your entrée of choice, and some green tea ice cream. The flip of a shrimp tail into your drink or the chef's toque. What could be better?

I'll tell you what I love about my absolutely favorite restaurant. Dinner and a show. You get to enjoy a dinner that's far too large but always tasty and you get to marvel at the skills of the chefs. Instead of sitting with your dinner companion making idle chat waiting for a plate that appears - as if by magic - from the kitchen, you know exactly what goes into your meal. That's very comforting.

Here are some tips to a great dinner at the Hana.
1. Make reservations in advance to ensure your time. You can wait forever if you don't.
2. Bring a full table (party of 8) and make sure everyone's on time. They won't seat you until you are all there and it's a lot more fun when you own the table.
3. Pick the right chef. If you've been there a couple of times there's one chef that stands out. Request him by name when you reserve.
4. Don't eat lunch (if you are there for dinner). Don't eat breakfast if you are going there for lunch.
5. For the best deal - go for lunch. Same food, shorter lines, lower prices.

And now back to Anchorage. The hours change for the summer so make sure you know before you go. Making reservations isn't as important during the week but the weekend is nuts. Lock it down. Many tables aren't full so you might have a little extra room. As far as Chef's go I recommend two: Dannyboy and Shin. They have varied routines but 'mad skills' nonetheless.

I've never seen knives sharpened as well as they have there. And they aren't the expensive Kobayashi ones you expect, but they aren't Ginsu either. Hopefully, both Danny and Shin will read this review and teach me how to sharpen a knife!

Final word. The Benihana is a different dining experience than anywhere else (except the knock-off Kobe). Embrace the variety and go.

Becca C.
Seattle, WA
128 friends
897 reviews

10/4/2009

Listed in My Master List of Anchorage Restaurants & Bakeries

More business info

Takes Reservations **Yes**
Delivery **No**
Take-out **Yes**
Accepts Credit Cards **Yes**
Good For **Lunch, Dinner**
Parking **Private Lot**
Bike Parking **Yes**
Wheelchair Accessible **Yes**
Good for Kids **Yes**
Good for Groups **Yes**
Attire **Casual**
Ambience **Casual**
Noise Level **Average**
Alcohol **Full Bar**
Outdoor Seating **No**
Wi-Fi **No**
Has TV **Yes**
Dogs Allowed **No**
Waiter Service **Yes**
Caters **No**

Toonces The Driving Cat K.
First to review

People also viewed

Kincaid Grill
48 reviews
Then I had the beef medallions and my husband had the halibut special and they were both so good we kept stealing food from each other.

Urban Sushi Spot
16 reviews
After the roll, an orange segment artfully cut.

Crow's Nest
98 reviews
As it is fine dining, and expensive, I would reserve it for special occasions.

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Sushi Anchorage

Chef concentrating on another funny joke.

Jennifer C.
Wasilla, AK
69 friends
11 reviews

do have to ask for a glass of water because they won't give it (probably because the lack of table space). I would definitely go again because its fun watching the chef cook in front of you.

Oh, did I mention they totally put you on blast if its your birthday? Yeah...shaking a loud tambourine, singing "happy birthday" in English AND Japanese, and making you blow out a candle that they use over and over for other celebrants

Carla M.
Fountain, CO
11 friends
6 reviews

12/8/2011

Love Benihana especially during lunch. It's more affordable. I get the shrimp hibachi and that is tasty. Also enjoy eating the crunch roll sushi. Don't forget to sign up & join the chef's table on their website to receive a $30 birthday certificate during your birthday month!

Matt L.
Anchorage, AK
0 friends
3 reviews

10/26/2012

Horrible! Food was abysmal. Service was worse. Chicken tasted like a rubber. Fried rice tasted like motor oil. Waitress even said after we mentioned the food wasn't very good that they has been getting a lot of complaints.

David W.
Bethesda, MD
41 friends
62 reviews

12/12/2012

1 check-in

The best sushi I have ever had at a Benihana anywhere, and very friendly service. Also, I got some great advice on spots to visit while in Alaska. Worth the stop for lunch, and I'll be back next time I am in Anchorage if I can!

Kate P.
Anchorage, AK
5 friends
6 reviews

5/6/2013

1 check-in

Haven't had a bad experience there but it is a chain.

Stuart G.
Anchorage, AK
0 friends
15 reviews

5/17/2013

2 check-ins

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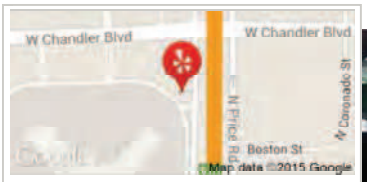
Benihana

200 reviews Details

$$ · Japanese, Sushi Bars Edit



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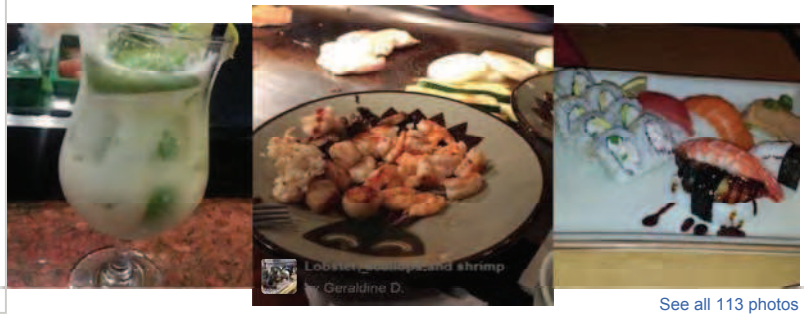

See all 113 photos

"The chateaubriand, lobster, scallops and **filet mignon** are all amazing."
in 10 reviews
$25.50 Filet Mignon*

"My daughter and family loves coming here for **special occasions**."
in 9 reviews

"There was no flipping of the **shrimp tail** or any of the other fun things they usually do." in 5 reviews

Recommended Reviews

Search reviews

Yelp Sort Date Rating Elites English 200

Benjamin B.
San Francisco, CA
25 friends
163 reviews

1/5/2008

First to Review

Mom, Dad, and I ventured out for a nice meal at the new Benihana at the Chandler Fashion Center, and it was a very good choice.

Having your food cooked right in front you along with a little chef artistry entertainment, makes this meal a little more special. The meal is hand-crafted and fresh, adding a nice touch.

I had Scallops, Calamari, and Shrimp. Dad did as well. We enjoyed it. Mom went with the Filet Mignon and I was allowed a bite and mmm, mmm - delicious and tender, melted in my mouth.

I now want to go to the one in San Francisco, as every time I try to go to it there, it is always busy.

Great Service
Nice Staff
Good Food
Nice Ambiance

Your own food, cooked right there where you see it being crafted, then dished out to your bowl was superb.

Janice B.
Fillmore, IN
0 friends
43 reviews

12/27/2008

Spent Christmas "08" here for dinner , The food was good but not great. and overpriced, you are paying for the

Today **11:30 am - 2:30 pm**
5:00 pm - 10:00 pm Closed now

Full menu

$$$$ Price range **$11-30**

Hours

Mon	11:30 am - 2:30 pm 5:00 pm - 10:00 pm	
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Wed	11:30 am - 2:30 pm 5:00 pm - 10:00 pm	
Thu	11:30 am - 2:30 pm 5:00 pm - 10:00 pm	
Fri	11:30 am - 11:00 pm	
Sat	12:00 pm - 11:00 pm	
Sun	12:00 pm - 10:00 pm	

Edit business info

Menu

Shrimp 4.00

Alissa P. Very entertaining dinner. Delicious shrimp and teriyaki beef. Chef Jeff was artful, creative and…

Chicken 10.50
Filet Mignon* 25.50

View the full menu

More business info

Takes Reservations **Yes**
Delivery **No**
Take-out **Yes**
Accepts Credit Cards **Yes**
Good For **Dinner**
Parking **Private Lot**
Bike Parking **No**
Wheelchair Accessible **Yes**
Good for Kids **Yes**
Good for Groups **Yes**
Attire **Casual**

atmosphere. I had the Filet and it was overcooked and a little dry. Didn't want to make a fuss on christmas. [Also the cook was holding a knife].hehe

Heather D.
Wilkes-Barre, PA
38 friends
240 reviews

2/7/2009

I decided to give Benihana a try for my birthday this year, just last week. Since the boyfriend and I decided to go on Super Bowl Sunday after the game ended, we expected a crowd. To our surprise, the restaurant was virtually empty with just one other table occupied. We therefore had the entire hibachi/tepanyaki table to ourselves! It was fun, and the fact that it was just the two of us sped up dinner service considerably. I ordered Benihana rolls as an appetizer; they were basically tasty California rolls, loosely packed but a real bargain at only $4.75. For my entree, I went with the Hibachi scallops. Now unlike Kyoto (the Japanese restaurant I usually hit up on my birthday), there are not a whole lot of veggies prepared as sides with your entree. In a way, that was a good thing, because I didn't waste any food. I got a ton of scallops, and I took home what I couldn't finish. It was great value for the price! Still, my chef was not Asian and the emptiness of the restaurant did make it feel a little weird. Perhaps I'll add a star when I update my review after the next visit...

Jill H.
Lakewood, CA
0 friends
17 reviews

3/13/2009

Seriously, the BEST time I've ever had a Benihana's! DANIEL is a Hibachi Chef there, ASK FOR HIM if you can. He is seriously HYSTERICAL and everything was cooked perfectly. The Shrimp, Lobster, Scallop, Meat was all cooked perfectly. Not over done which is RARE for Benihana, some of the chef's have an issue with time management and things either get left on too long, or not enough. Well, not this time. I asked him where he studied the culinary arts, he said back to me, "I laid Granite counter tops before this, ma'am, a top chef came from San Diego and trained me for 3 months straight." I was very impressed that he picked this up in just 3 months, he was obviously meant to cook for a living!

Remember, ask for DANIEL.....

Clifton B.
Salem, OR
2 friends
25 reviews

5/9/2009

If you want ok food and a good time, this is the place to go. If you want real Japanese food, go someplace else. This is an overpriced place to get dinner. My wife and I split 2 sushi rolls and the Hibachi Steak, it did fill us up and the sushi was okay, but the main entree that was $25, was very bland.

The service started off great from our waitress and then it just went down hill. Maybe due to her not being seen for most of our meal time.

Would we go back for the sushi, no, any other reason, no.

If you go I hope you enjoy and have better than us.... Great potential at this place, it just didn't work for us.

sophia b.
Phoenix, AZ
0 friends
12 reviews

5/26/2009

Benihana is best enjoyed when you:
Have money
A large group of people
and a lot of time to spare.

Probably something to do once or twice a year. I go when my friends from Iowa decide to come visit me and we have time and money to spare. Everyone there is friendly, and I love the cook in front of you style. (Although sometimes the fire tricks make my eyes hurt).

Please note this place is not known for their sushi. I would

Ambience **Trendy**
Noise Level **Loud**
Alcohol **Full Bar**
Outdoor Seating **No**
Wi-Fi **No**
Has TV **No**
Dogs Allowed **No**
Waiter Service **Yes**
Caters **No**

This business is a Yelp advertiser.

Benjamin B.
First to review

People also viewed

Kobe Japanese Steak House
131 reviews
Their teppan chefs are always super friendly, funny, & creative..

Rock Lobster
121 reviews
The fried rice was also insanely good!

I Sushi
131 reviews
The bull roll was like whaaaaaaaatttt amazing.

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Hibachi Grill Restaurant Chandler

Teppanyaki Restaurant Chandler

Sushi Chandler

recommend anything hibachi and if you look like you're a kid, it's a good idea to get some sort of kids meal (if they have one, unfortunately I look like I'm 30 something and my babies are too young and wild to bring anywhere nice) I want to note too, that I personally feel like they have the best fried rice.

Mark T.
Chandler, AZ
315 friends
488 reviews
Elite '15

6/25/2009

First, I love Teppanyaki restaurants. It is always a fun time introducing new people to those type of restaurants. Benihana was my second choice, but Option A was closed. Being a chain, I knew I had a good shot it would still be in business. I prefer the smaller restaurants - typically more entertainment and lower cost, but Benihana is typically good and it is open.

There were 3 chefs working yesterday and we got the white guy. He was nice, but he wasn't as good as the ones at the other tables. This isn't him, because the other chefs didn't do it either, but there was no volcano like every other teppanyaki place does and no big flame to clean the grill. Probably being a chain they are more worried about law suits resulting from fire. Instead of volcano with flame, it was a train with smoke.

Benihana is more expensive than other places, but considering it is like dinner and a show, it isn't bad. The show part was not as good as it could be. The chef was okay and for the first timers with me, they thought it was good. The flavor of the food was okay, but not the best I have had. It was just kind of ho-hum for me. Interestingly enough after he was finished with our table, the chef went to another table that was all Asian customers. I wondered to myself what they must think getting the one white guy in the place - then the loud clanking noise of him dropping the cart and the food on the ground told me they probably weren't impressed.

For 2 people ordered one of the standard combos and water, it was $65 ($80 after tip). A little expensive for the lackluster performance and average quality of the food. I would recommend finding a smaller local establishment. At least they usually throw shrimp at you and douse you with saki if you catch it.

Jenna L.
Florence, AZ
36 friends
344 reviews

7/13/2009

Flaming Volcanos? Shrimp flip into the hat? How much more can you handle?

We have been to other Benihana restaurants before, enjoying both the grill side and the sushi bar side. The hubby-to-be and I went to eat more sushi. The sushi bar was totally dead, and the chefs didn't really talk to us except to ask if the sushi was good. I lied a little, because they were a little on the warm side, and they fell apart when picked up.

We had the typical warm edamame minus salt?!?!? How

can you eat edamame without salt? I guess you have to ask for it to be salted. We decided to take a trip around the country and ordered a CA roll, Phili roll, Alaskan roll, Boston roll and added the Shrimp lovers roll.

The server missed our empty iced tea glasses on a few occasions (it is darn hot here in AZ and we were thirsty!) and she wasn't the most pleasant person.

If you have a group of people in town, this is a great place for food entertainment. Make sure you budget your time, as the "show" and eating can last a couple hours.

They have their own parking lot, and lots of indoor seating when there is a long wait (make reservations on the weekends!)

Ron S.
Chandler, AZ
40 friends
83 reviews

8/6/2009

1 check-in

What can you say about Beni's - Not bad and not great.

I have been to Benihana in several different cities and for a chain teppan restaurant it's ok. My fave was in San Diego, could have been the company we were with. I would definately say they are pretty consistant everytime we have been. The teppan is a little pricey, the sushi is consistantly good (they also offer the all you can eat sushi), and the sake selection is ok (very average). I do get tired of hearing the birthday song 10 to 15 times while we are dining.

Jessica R.
Phoenix, AZ
38 friends
55 reviews

8/10/2009

I wanted to take my boyfriend to a teppanyaki restaurant since he had never been to one before. This being the closest to us we decided to go here Sunday for our anniversary. It was ok.

The chef we had wasn't very entertaining, he didn't do the egg trick, and his onion volcano was lacking any resemblance to a volcano. Maybe I was just expecting too much. Having been to a couple teppanyaki places before and loved the whole experience.

The food was good but I'd definitely recommend another place for the future.

Tk G.
Chandler, AZ
10 friends
70 reviews

9/6/2009

Oh the sorrow...

What can I say, I was expecting more. I had gone to another Benihana's in New Jersey, but we only went to the Teppanyaki part of it. I signed up online to get alerts for specials and such, so I got a $30 certificate for my birthday.

Went here Friday, with the hubster, because I called to see

(they're closed between 2pm and 5pm right in the middle of MY lunch time), and they can be a bit pricey.

Nick W.
Bedford, MA
12 friends
61 reviews

10/13/2009

This is a place just like any other hibachi style place I have been to. The building is a bit nicer than what I've seen at others, but that's about all that's different.

I think this is a kind of place that is great to go to once for the show, or maybe if you're taking someone that's never been before, but after that, I don't see any reason to pay the price they expect for the food.

It's a great show, and the food I had the other day was pretty damn great, but I wouldn't pay that amount again.

The service at this one was ok. It took forever from when we palced our order to get the chef out there to start cooking (Yes I know he probably has to get his mise en place ready once he receives the order from the waitress), but we were waiting for quite a while. Also, at the end of our meal, it took an equally long time just to get the bill.

One nice thing they do is if it's someone's birthday, they take a picture and print it out for you right there...so that's a kinda nice touch.

Xista G.
Mesa, AZ
49 friends
114 reviews

10/28/2009

I've been to this location and the one in San Diego several times and I have never had a bad time. My food always comes out pretty good and the service is great. The only thing I dislike is the wait on busy nights.
Benihana+good company+Benihana version of a Long Island Iced Tea=good times!

Michael c.
Maricopa, AZ
1 friend
11 reviews

12/7/2009

I love this place!
its really fun to watch the cooks make the food right in front of you
for appetizer i had California Rolls (which i recommend)
Saki (its OK but i personally don't care for rare-ish meat
for entree i had Spicy Hibachi Chicken with cucumbers, Chicken Fried rice (THE BEST RICE) some onions and mushrooms
it was Very tasty and superb service!

Sunny B.
Queen Creek, AZ
6 friends
29 reviews

2/8/2010

Been to Benihana's a couple of times, but this last visit was a complete disaster. The table next to us was seated 10 minutes after we were, and they got their drinks, soup, salad, and food before us. They also left 40 minutes before our table did.

Our waiter apparently failed at being a chef, and decided to try his luck serving. He didn't know the menu, he asked me three times about the Salmon Nigiri that I ordered, twice confusing it for sake. It's a Japanese restaurant, you'd think he'd have basic sushi nailed down. Instead of serving his single table, he was singing happy birthday to a few other groups. The fried rice was literally....fried.

Afterwards I spoke with the Manager. I'm usually not one to complain, and I wasn't rude or anything, but just wanted to bring up the situation to management. He wasn't surprised at all, and even told me that he knew this particular server was lagging...horribly. For the life of me I can't figure out why NO ONE stepped in to help the poor guy throughout our 2 HOUR dinner fiasco. No trainer, no help, nada.

I can tell you I won't be back until I get my free birthday meal, but even then, for the price I'll pay just for my

9 reviews

Stopped in for Happy Hour on a Thursday evening after receiving a tip it's a nice undiscovered spot.

The prices where exceptional. They boasted an okay selection in martinis ($5) and bottled beers (Bud Light $3, Kirin Light $4) and offered other cocktails and well drinks.

The food was excellent and the price was ridiculously low. We enjoyed beef dumplings (~$3.50), rainbow rolls ($5.25) and another appetizer that was so uninspiring I already forgot what it was.

Our server, who was also the bartender, was getting worked by the non-stop mass of people waiting for tables, and making drinks. She had another bartender to help but he seemed to focused on grumbling and giving the bar a really negative vibe.

Overall, we all have bad days, so being my first visit to Benihana, I'll take it as that. The good prices and pretty good food will have me returning soon enough.

Dan P.
Phoenix, AZ
44 friends
119 reviews

7/9/2011 • **Updated review**

5 check-ins

So we found out why people hate this place. We were cut off after probably drinking enough cocktails, but that is not the bad part. I understand when a restaurant thinks someone has had enough to drink and they say no more.

The crazy part is they also cut us off from eating....What??? Awkward and embarrassing, won't be back :-(

9/24/2010 • **Previous review**

People love to hate Benihana's and I am not sure why?

We took advantage of their happy hour and had… Read more

Nastassja K.
Scottsdale, AZ
22 friends
28 reviews

7/9/2011 • **Updated review**

Eh. It's entertaining. You are paying for the entertainment with higher food prices for food that really isn't all that impressive.

Not sure what's changed for me. Maybe my taste buds have gotten wiser over the last 3 years.

6/8/2008 • **Previous review**

I've always liked Benihanas.

Even if Arizona's Benihana's doesn't resemble the authenticism of… Read more

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Haley G.
Tempe, AZ
35 friends
21 reviews

7/20/2011

6 check-ins

Benihana is the best place ever.
Keep in mind this is the kind of place that is not cheap, however there are more affordable choices if you look for them.

This location is pretty good however the waitresses are slow to refill drinks. You sometimes have to ask for refills because the waitresses are off talking to each other. Also I would suggest making reservations when you go. It is hit and miss crowded. Sometimes you go on a random Tuesday night and it's a 2 hour wait sometimes you can just walk in and sit down. If you make a reservation you aren't always seated right away, you typically have to wait at least 10 minutes, which is better than 2 hours.

The food is excellent, I recommend the seafood diablo dish

Ambience **Trendy**
Noise Level **Loud**
Alcohol **Full Bar**
Outdoor Seating **No**
Wi-Fi **No**
Has TV **No**
Dogs Allowed **No**
Waiter Service **Yes**
Caters **No**

This business is a Yelp advertiser.

Benjamin B.
First to review

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Hibachi Grill Restaurant Chandler

Teppanyaki Restaurant Chandler

Sushi Chandler

we hit the bar for happy hour, let me tell you I think I have found me a new drink!! The Mango Saketini!! Ohh mmmyy goodnesss its sooo yummy! Had me about 3 of them that night, man why is it that Thursday nights always feel like it should be a Friday,,,I don't get it.
We got to our table and come to find out their where 2 other birthday girls! So 3 at one table! Leos rule I say! Our chef for the night was Roberto, he was cute and put on a good show, our servers I didn't catch their names, one was nice eye candy, ladies let me tell you Benihana's has some nice looking eye candy! Of course our server kept calling me ma'am must have had my grandma gear on haha.
But about the food, let me tell you!! I ordered 1/2 rolls of the Boston & Philly sushi rolls, both where delish and so fresh, the salmon and tuna was soo dang good made me wish I ordered full rolls.
For dinner I ordered the hibachi steak, my friends ordered the Land n Sea and Deluxe Treat, now let me tell you on the land n sea the scallops where buttery good and the shrimp appetizer, I don't even like shrimp, but was very sad to see mine was all gone, it was that good. The lobster on the deluxe treat wasn't that good to me, it was fishy. The veggies where very fresh and grilled just right, I didn't care for the dipping sauce for the veggies, it was a little too salty for me.
But overall the place and the food were great! I'm guessing Benihana's from what I saw is the type of place you goto for a special occasion and the place had a great vibe and great staff, can't wait until I get to help celebrate a friend's birthday or whatever reason that brings me back to Benihana's...Shoot might just goto Happy Hour to get that dang Mango Saketini!

Allen O.
Penang, Malaysia
1 friend
8 reviews

8/21/2011 • **Updated review**

9 check-ins

First time visit was not a very good experience. Anyhow, I went there again for few times since I like Japanese food a lot. I ordered the Sushi and Sashimi Combination. The Sashimi was really good with big slices and the Sushi was very yummy. Due to this, I ordered Sashimi Combination again for my another visit.

Most people go there for the Teppanyaki. However, don't miss out their Sashimi and Sushi as well.

8/4/2011 • **Previous review**

Went there to have dinner just now. Waited in the line for around 10 minutes and my name is called.... Read more

I recommend going with 8 people. Take the whole table and take all for yourselves. I suggest any meat and seafood combo. i recommend upgrading to the fried rice. And if you have a whimsical side, get the drink that comes in a ceramic Buhdda.

Cheers.

Amber C.
Gilbert, AZ
0 friends
1 review

11/21/2011

I have eaten at Benihana several times and usually find the food and service consistent and decent, so when my husband and myself stopped into the Chandler location for a late lunch yesterday we expected just that. When we checked in, I informed the host that I have a shellfish allergy and could not be seated at a teppanyaki where it was being served. We were made to wait in the lobby of an almost empty restaurant for 20 min before being seated at an empty table. The host snipped "we have to give you a private table cuz of your allergy". Well, excuse me... Next we waited another 15 minutes for a server, at which point we were told it was past lunch hour and we would have to pay dinner prices. We asked to speak to the manager. Bradley Freeborn the restaurant manager was rude, unapologetic, and smirked when I told him that I felt singled out for my allergy as if to say "you should have to pay more!" Appalling! Forget this restaurant! If you're going to spend upwards of $30 per person on a meal, go to Sapporo's in Scottsdale instead. Food is FAR better, price is about the same, and they treat their customers with RESPECT!

Bobby H.
Phoenix, AZ
26 friends
144 reviews

12/14/2011

The decor/lighting at this Chandler location leaves a lot to be desired but aside from that, it's a perfectly adequate experience for a teppanaki-style dinner.

It's always more enjoyable with a lively group but the cooks are always entertaining, in a cheesy, G-rated kind of way.

As for the food, I agree that the SUSHI here is always tasty but I've gotten rolls where the rice wasn't sticky and the roll fell apart (never a good thing). Sashimi always tasted fresh and a decent portion for the price.

I always upgrade to the Fried Rice and I recommend eating it right after it comes off the grill; otherwise, there's not much difference from the local Panda chain. The seafood/steak combinations are best but everyone knows that grilling shrimp/scallops/lobster is the quickest way to dry out/overcook seafood so it's never as enjoyable as sauteed or steamed seafood. But, alas, it's the experience of having it cooked in front of you that brings people back and that's probably why I go back 2-3 times a year.

Mark W.
Tempe, AZ
54 friends
188 reviews

12/23/2011

7 check-ins

While mesmerized by watching my dinner prepared some questions occurred to me. Does this count as dinner theater? How much sake can I consume? Is a beating heart of rice romantic? Will my wife be distressed because her tofu is where the shrimp was on the grill? Is it okay to talk with my mouth full when asked a question by the wait staff (he contemplates the answer to this question at all restaurants)? What is the meaning behind throwing shrimp tails into your hat and front left pocket? Am I still writing coherently (he'll check later anyway)? When did my daughter fall asleep on my shoulder? Is my grandmother-in-law going to pay even though we came for her birthday? When will the check come? Answers: definitely, 2/3rd of the bottle, not really, probably, also probably, who knows, also who knows, a little after her bed time but before finishing her homework, she tried, and soon.

---

polite and the restaurant looks fine. Prices are reasonable for this type of place. All in all it's a nice place to go out to once in awhile. If you have never tried this type of dining then it's a must go at least once!

Irene D.
Chandler, AZ
29 friends
3 reviews

6/9/2012

If your restaurant closes at 10 pm then why can't I order fried rice TOGO at 9:30?!! That's absolutely ridiculous, I work in the industry and we would NEVER turn away business because "we are getting ready to close". Extremely rude job hostess!!

Jeff R.
Chandler, AZ
67 friends
35 reviews

6/11/2012

1 check-in

If you haven't experienced it, definitely recommend it!! Loved the food and the service. The prices are a bit high, but used a birthday voucher for $30 to supplement. (You can only sign up at the restaurant). Go early to avoid a long wait. Be sure to get the fried rice, it is worth it.

Dustin G.
Chicago, IL
74 friends
230 reviews
Elite '15

6/12/2012

I had a great experience at Benihana last night. My in-laws took me there for my birthday--seriously does anyone go to Benihana for anything other than their birthday? The food was great and our chef, Jeremy, put on a great show though I did notice some of the other teppanyaki cooks were a bit more animated.

The onion soup, salad and shrimp appetizer were as good as ever and the signature Mai Tai in a Buddha mug was delicious. I ordered the Splash 'N Meadow and asked for my meat to be cooked medium rare. It was the perfect texture and temperature. The shrimp were great, too. My husband had the mango shrimp and really liked them though he did mention the sauce was a bit sweeter than he'd anticipated.

The staff was really great and made sure we all had constant refills. Our server was very attentive and helpful when ordering. Go here for your next birthday but make sure you go online and get the free birthday coupon first.

John G.
Mesa, AZ
55 friends
2 reviews

6/13/2012

Went for the 2nd time last night for my Daughter's and Brothers Birthday's. After bragging how great it was the last time I was a little let down. Still was a great experience and everyone loved it, but our chef was not as good or "showey" as the first time. I remembered the food being a little better too. Don't get me wrong it was very good, but a little less flaverful than on my initial visit. If you have never been it is welll worth the price (average $40-50 per minimum, we had 9 and 2 were kids, total was Just under $400). Let me also say if you like fried rice, go the extra $3. you will not be dissapointed!!

Heather G.
Queen Creek, AZ
31 friends
27 reviews

6/15/2012

Never disappointed! We go often and it's always Perfect! The sushi is the Best! We always go for all birthdays, our anniversary, and just because, and it's always a fun night with exceptional food!

Dennis D.
Los Angeles, CA

6/18/2012

71 friends
93 reviews

I was in the area for a conference so I got the opportunity to spend my per diem money on their all you can eat sushi. Unfortunately, I was very disappointed. So disappointed that I just couldn't keep eating it anymore for the sake of being full. I actually went somewhere else, because I was still hungry, and got a sandwich.

The reasons why I didn't enjoy my meal:

1. Rice was super mushy. Eventually, every sushi they served me had medicre rice, which totally ruined the whole meal.
2. They put so much rice in their sushi so that AYCE diners will get full sooner. I actually had to tell the sushi chef to kick back on the rice.
3. The fish was not as fresh as I am used to in Southern California. One of the servers told me that this was a common complaint by non-local diners.

Needless to say, I didn't go back here during my remaining 3 days. I actually preferred the Japanese mall food court restaurant over this. Don't get me wrong, I'm a big fan of Benihana...but this one failed me.

Ernesto L.
Chandler, AZ
31 friends
222 reviews

6/30/2012

I would give this place 3.5 but since there's no half points I feel that to honor the truth, 3 is more accurate. The fist time I went I didn't like it at all. Lame food, lame service but a great show for my kid (the cooking at the table is pretty entertaining)

So since I had family visiting I decided to go there for the third time. The food was way better than the first time (nothing to die for, but a fair taste) and the rations were decent. Good service, good ambiance and all in all, a good place for a casual diner.

Brenda H.
Mesa, AZ
7 friends
9 reviews

7/3/2012

love this place,went here a couple of times for my birthday and my son's birthday and they did a great job singing in japanese and english.great food! i do prefer the asain chef there though, he seemed more alive in his cooking than the hispanic one.but still good food.

Bethanie M.
Tempe, AZ
25 friends
29 reviews

8/1/2012

1 check-in

I've been here for the live cooking and loved it. I went last night to use my birthday certificate and found them to be really crowded, with a wait for everywhere. I was bummed, but I had to use my certificate that day. I got put on the list, but the hostess didn't ask which list I wanted to be on (chef's table or regular) and I assumed that meant I would get the first available. However, we went to check and she said that there was a wait for the regular dining and would I like to be on that list too. Well, yeah. I didn't come here to sit. I asked about the lounge area. It had a wait too. Basically you can go get a drink and take it back to the waiting area. Ugh, ok. Thankfully when we got seated, the server was really cool. I forgot his name, they don't seem to have name tags. He was great, the food was good, so the experience was saved. Just dealing with that hostess who didn't want to willingly provide information was a pain. I've seen perkier people working at Denny's. A place of that caliber should make better sure that people who are paid to make you feel welcome in that establishment at least smile.

C C.
Omaha, NE
0 friends
3 reviews

8/6/2012

Taylor was more then you could ask for. It was my son's birthday and he made it more than fun! The food was excellent and cooked to perfection. The show that taylor

how each plate of steak tasted like and he insist that the fat/ garlic butter makes all the difference. (Keep in mind, my friend also didn't request the garlic butter.)

Lastly, he walked away with "But I will see what I can do" and never come back to the table again till everyone got their desert when they do the birthday picture for the table. I left my steak untouched simply cause I wasn't sure if they will correct my order... And end up leaving the place $40 short and hungry.

I feel I was treated like a restart and very disrespectfully. I wasn't taken serious and my concerns were taken lightly. Though getting me what I ordered correctly would be nice (which didn't happen), an apology would be highly appreciated (which also didn't happen.)

As much as I love tepanyaki, I will NEVER return to this location.

Michael M.
Gilbert, AZ
3 friends
5 reviews

12/5/2012

Show lacked style, what happened to this place, supposed to be cream of the crop, and in one word I describe it as..overrated. Steaks over cooked portions small, and show wasnt as good as our neighborhood teppanyyaki, save your cash

---

K W.
Gilbert, AZ
0 friends
17 reviews

12/11/2012

We went to our first one in Hawaii on our honeymoon and loved it. We went here on our anniversary in April. Of course the food was good and the entertainment of the guy cooking. I don't like how they sit you with other randoms though, we sat next to a couple our age (late 20's) who were really nice, and the other side of 2 older couples (50s +) that were very loud and obnoxious sipping wine talking about how rich they were. Annoying. Ill probably be back though because that was probably a one time thing :) great place to go for a special occasion. Get the fried rice!

---

kelly k.
Chandler, AZ
3 friends
50 reviews

12/13/2012

Maybe it's because my expectations were so low that I really liked this place. Hadn't been to one of these in probably ten years and didn't remember loving it then. I figured an old chain restaurant like this would be resting on it's laurels and really crummy. What a surprise!

It's a four star "experience" with three star food and fun/interestig/good service.

Food - It's fresh and nicely cooked but that's it. This is not a foodie restaurant. But if you are a foodie and you don't want to eat crappy food, this is a nice substitute.

Service- Very congenial, prompt and FUN. We sat at a cook table, and why else would you go here? We were seated with a young couple who had two tiny kids who were rambunctious and loud. And again.. that's the kind of place this is. So be prepared to actually deal with other people. if you want quiet go somewhere else.

Our cook chef was amazing. Really talented and charming. Made the experience wonderful.

It's different and fun, with nice people, nice service and decent food.

Jamie B.
Chandler, AZ
147 friends
235 reviews
Elite '15

1/2/2013

3 check-ins

I have been a fan and customer of Benihana for many years, which makes this review so sad to write. I was

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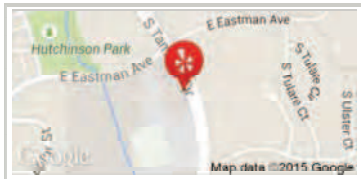
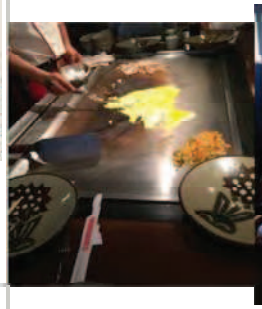
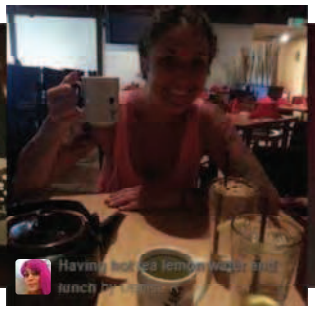
Benihana

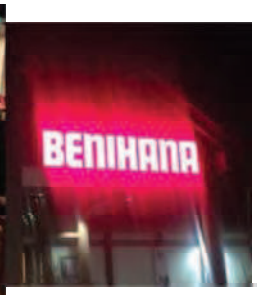
128 reviews Details

$$ · Japanese, Sushi Bars Edit









3295 S Tamarac Dr Edit
Denver, CO 80231
Southeast
Get Directions
(303) 750-0200
benihana.com

See all 70 photos

"love this place the sushi is good the **hibachi** is good too and the drinks and ice cream yummmm" in 12 reviews

"The food tasted great and the **green tea ice cream** at the end was delectable." in 11 reviews
$3.75 Green Tea Ice Cream

"Not only is it a **fun experience** but the Food is ALWAYS great." in 4 reviews

Today **11:00 am - 10:00 pm**
Closed now

Full menu

$$$$ Price range **$11-30**

Hours

Mon	11:00 am - 10:00 pm
Tue	11:00 am - 10:00 pm
Wed	11:00 am - 10:00 pm
Thu	11:00 am - 10:00 pm Closed now
Fri	11:00 am - 11:00 pm
Sat	11:00 am - 11:00 pm
Sun	11:00 am - 10:00 pm

Edit business info

Recommended Reviews

Search reviews

Yelp Sort Date Rating Elites English **128**

Michael H.
Fairview Heights, IL
9 friends
147 reviews

3/14/2006

First to Review

Entertaining presentation of food cooked right in front of you. That was about the best thing I saw about it. I had pretty much the only cooked fish item on the menu, and was disappointed. All of the other stuff that was cooked looked decent, if you are into seafood.

Very busy and loud. They also were is a big hurry to get us out of there, not much time to sit around for any after-dinner talking/resting.

Shiho F.
Carmel by the Sea, CA
4990 friends
2830 reviews

8/14/2006

The not so typical Benihana, it is in the middle of a random shopping center and you would never be able to find it if it wasn't for the Oriental Style architecture. Food is okay but the prices are off the wall. I'd go back for the dipping sauces and I'm trying to finish my collection of beverage containers... you know... the Ninja, the Geisha... you alkys know what I am talking about.

Ben S.
Palo Alto, CA
44 friends
108 reviews

6/25/2007

ick!

the whole place smells of fried food, the quality was so-so, and the prices were exorbitant.

Menu

Shrimp 4.00

Naomi K. Came here at 3:00pm, right during shift change from lunch to dinner, with my son and boyfriend. We…

Chicken 10.50
Spicy Tuna Roll* 4.50

View the full menu

More business info

Takes Reservations **Yes**
Delivery **No**
Take-out **Yes**
Accepts Credit Cards **Yes**
Good For **Dinner**
Parking **Private Lot**
Bike Parking **Yes**
Wheelchair Accessible **Yes**
Good for Kids **Yes**
Good for Groups **Yes**
Attire **Casual**
Ambience **Casual**
Noise Level **Loud**

we took the kids, they were amused, but the 4 of us for over $100 was not amusing.

i like the idea, but i won't be going back.

DC R.
Lakewood, CO
12 friends
11 reviews

9/8/2007

This was the first time I have ever been to Benihana. I thought it was super cool the way the cook spun an egg on his spatula and flipped shrimp tails onto the top his hat. How exciting, a show and dinner.

I thought the prices were decent considering the mounds of food that you get. I took some home for lunch the next day. One thing I wasn't prepared for are the strangers sitting around the same little cooking island with us. There was a younger, chubby businessman that sat down next to us and he ordered two sushi rolls and an entree. He had a striped, short sleeved dress shirt that looked two sizes too small. He looked like a panty hose stuffed with potatoes... all lumpy in the strangest places. He then proceeded to put on an impressive eating display by gorging all his food down. I thought there was no way he could eat all of it, but sure enough, he did. I guess I got to see two shows that night.

I will definitely go again someday and if you decide to go too then beware of the strange fat guy, whom I have dubbed, Frumplestilskin.

DC

Riza H. C.
Denver, CO
348 friends
1064 reviews
Elite '15

1/3/2008

I was quite disappointed with the service they provide for a big group.

Though it was my very first time trying Benihana in Colorado perhaps I might go again when time permits with my hubby. The food was ok, nothing fancy since I choose to eat sushi. Not the tapamyaki or something....

I know Benihana is famous all across the US. Perhaps I should try the ones in California when I return to Cali for a visit.

My Sushi Order

Leslie K.
Denver, CO
10 friends
94 reviews

4/30/2008

Back before I knew better (meaning at my parents mercy about where we were going to eat out) I really liked Benihana. The novelty of hibachi was pretty new to Denver. It was nostalgia that led me to have my birthday dinner here with 6 or 7 of my friends a couple years back.

Never again.

First, even with a reservation they made us wait over an hour. Once seated we were rushed through dinner, I could literally feel the pressure to turn over the table. Um, hibachi

Alcohol **Full Bar**
Outdoor Seating **No**
Wi-Fi **No**
Has TV **No**
Waiter Service **Yes**
Caters **No**

This business is a Yelp advertiser.

Michael H.
First to review

People also viewed

Mt Fuji Hibachi & Sushi Bar
179 reviews
The fried rice is one of my favorite parts of the meal.

Miyabi Jr. Express
58 reviews
Teriyaki and white sauces go great with chicken.

Shinjuku Japanese Steak & Seafood House
60 reviews
Fantastic Sushi place (haven't tried the hibachi there yet).

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Asian Eateries
I've had a lot of REALLY bad Asian food in Colorado; I don't eat…

More Lists

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People Viewed This After Searching For…

Hibachi Grills Denver

Hibachi Restaurant Denver

"Free Birthday Meal" Denver

takes a little while. They screwed up drinks. Then they brought out some "dessert" in a white ceramic blob that looked like a 5th grader left it in the kiln too long. The food was eh, and there are so many other hibachi and/or sushi places in Denver it was just a waste of time.

I won't be back, despite my inner child's optimism that it really couldn't have sucked THAT bad, could it?

Jerry M.
Albuquerque, NM
115 friends
156 reviews

9/5/2008

Upon a recent visit to the denver area, me and a friend dined here with her sister. Obviously at some point this was the "big" asian dining experience. I mean pictures with Elvis and Bill Clinton , someone thought you were seriously cool. However not so much now. Good cocktails, so-so sushi as well as ok service amounts to not much. While it may have been cutting edge at some point it is now a lame birthday attraction. Good but not great.

Barbara S.
Denver, CO
64 friends
178 reviews

1/5/2009

Went on Xmas Eve because my husband was working the late shift and I let my kids choose and wanted somewhere "special." Our chef was named Juan and was entertaining in his Santa hat, but had no where to flip the food when the time for that party trick came. We sat with a nice family of 5 and both their kids and my kids were rapt with attention. I had the grilled calamari which would have been great had I not seen the slabs of butter he cooked it with. Good for an experience but without the 'tween input, I won't go back. Also surprising that though I made a reservation on Sunday and their recent remodel that took months, their computer system didn't operate that night. Props to them for getting us in at the same time even though their tattered notebook with highlighter and lots of scratch marks didn't show us on the list.

Ray B.
Santa Barbara, CA
0 friends
9 reviews

5/2/2009

I go to Benihana for almost all of my birthdays- it is truly a great restaurant with a unique atmosphere and delicious food. I don't know why people are complaining so much- I would much rather see what goes into the food preparation than behind mysterious closed doors. Overall it is a stupendous restaurant that everyone needs to check out! I recommend going with a group.

Teresa L.
Arvada, CO
40 friends
306 reviews
Elite '15

12/20/2009

All-You-Can-Eat sushi night is a really good deal if you can eat a lot. Sushi is okay but nothing spectactular- there is certainly fresher to be had at Sushi Den, Sushi Uokora in Golden, Namiko's, etc.

I'm sooooo over the whole hibachi thing, so we never do that. YThat said, you do have to go to Benihanas at least once in your lifetime for the experience of it.

Jason L.
Littleton, CO
3 friends
65 reviews

1/4/2010

$65 of my precious coinage gone and certainly not well spent. I love Hibachi. It usually tastes great, the fried rice can't be beat and it makes for a wonderful treat. Loving this style of grubbage, I was looking forward to the chain that started the fade (albeit some time ago).

Here is the thing, the servers came by to take the previous course too fast. And no, I don't east slowly AT ALL!. The food was, umm, not good at all. I mean, if it was $6, I would have overpaid (since the rice was $3.25 and almost worth it). The real kicker, everything was soaked in butter. WAAAAY too much butter. I couldn't even eat the shrimp. Everyone's plates had a rather large pool of butter in the center. Im all for butter and how it enhances flavors but

wow. It was the flavor.

I'd stay away from this place. It seems to have gotten dirty, sloppy, expensive and isn't very tasty. Boo!

Aaron M.
Santa Monica, CA
53 friends
32 reviews

1/31/2010

When this chain restaurant first appeared in 1965, the samurai antics of its chefs must have seemed strangely exotic. But today all the stovetop swordplay seems as phony as Gilligan's Island.

Up to eight people assume their positions around a 3-by-6-foot cooking surface that's ringed by a shelf holding a stack of plates. Shortly after a waitress compiles the table's order, a cook arrives, sluggishly pushing a cart containing the raw ingredients for your meal. As he starts drumming on the griddle with his wooden salt-and-pepper shakers, he begins a strange incantation, some guttural mumbo-jumbo about ancient secrets or some such. The food begins to sizzle in front of your jaded eyes, and the Ginsu knifery begins.

Your cook may or may not be talented enough to distract you from the unexceptional ingredients. Shrimp fry up too tough; beef, while adequately cooked, gets lots in stale, nondescript sauces. Cheap cooking oil imparts a vaguely sooty aroma to the whole shebang.

The accompanying broth tastes like Campbell's chicken consomme, circa 1971. Salads are watery; the kitchen should drain the lettuce after rinsing it.

You, meanwhile, should ask yourself, What would Gilligan do? Answer: drain your mai tai, Skipper, then order another.

Cass D.
Englewood, CO
123 friends
905 reviews

2/15/2010

Listed in Asian Eateries

It's the night before Valentine's Day and you call to see if you can make a reservation. Of course, nothing is available because apparently this year everyone has decided to not only celebrate Valentine's Day the day of, but also the night before. You are told you can show up and wait for walk in, so you are the second person to get on the walk in waiting list when they open up. It's only a half an hour before you get seated, which isn't bad... and about 45 minutes before they start on the grill with your food. The sauces they give you first seem a little watered down, kind of like the last bit of soap in a pump where someone has put some extra water in to get out the very last bit. The salad is nice and flavorful, and the soup could use a little something. You order and they make your food in front of you, if you're a first timer you are incredibly amused with the show; however should you fail to be you are not so impressed. You think, "Man this whole thing is really lacking some 'flair'.

The food is alright, and even though you order your steak medium there's not a trace of pink in it by the time it makes it to your plate. You have ordered Iced Tea for a drink, and of course, the restaurant is out of Sweet and Low. Your date has long since finished his soda, and the ice in his cup has melted down to nothingness begging for a refill. When it's time for dessert most of the table orders Chocolate Ice Cream, and is disappointed to find out about 10 minutes later that the restaurant is out of Chocolate Ice Cream and they must choose another flavor. The hot green tea that was supposed to come with the high priced meal you are about to pay for seems to be a forgotten afterthought, as it never arrives to the table.

Now I ask you, would you go back?
IMO Mt Fuji at Southlands Mall does a much superior job and you won't have to be disappointed there by them not having your favorite ice cream or sweetener for your tea. Oh, and bonus, the sauce is actually the correct consistency.

Jamie L.
Broomfield, CO
288 friends
844 reviews
Elite '15

4/16/2010

1 check-in

So, we walked out of the Benihana location in Broomfield (See my review) and headed here.

Man, are we glad we did.

The management staff is competent and efficient, and kept their promise to seat us the moment we walked in the door. (Knowing that we'd bolted from the Broomfield BeniNightmare.)

The Chefs were personable and fun, and the waitstaff was actually attentive, refilling our drinks and even striking up conversation on our way out the door.

The show was fun, and the food was good. It is *definitely* pricey, but we had a coupon for a free meal. (If you join their Chef's Table club online, you'll get a free meal for your birthday, and other freebies throughout the year.)

All in all, even if you live north, *Definitely* make the drive South to Benihana in Denver.

Steven C.
Aurora, CO
764 friends
358 reviews
Elite '15

9/11/2010

5 check-ins

whats up with the shrimp?
our lunch was..
food quality: 4
value 3 (including the entertainment),
server 5 .. excellent server constantly filling our drinks.
chef: .. see below.

here is the shrimp scam.. not scampi.. the scam.. watch out for it when you go there next time.. i have complained about this problem to the management and.. they just do not understand.. big big language barrier..

set up:
you / your party orders something with shrimp..
the other party not related to you sits at the other side.. they either order shrimp or do not have to order shrimp..
lastly, the cook or tepanyaki chef or.. egg rolling guy or.. whatever you want to call it..

about 3 years ago.. our party ordered shrimp.. the cook cuts/slices and do the tail thing.. and .. viola! you get few

place i want to go eat at with my grandsons. hubby had fried bananas with green tea ice cream. the bananas were good but green tea ice cream that can wait.

Jacquie F.
Aurora, CO
3 friends
2 reviews

12/31/2011

Delicious, this was my first trip to Benihana where I ate at the hibachi. Everything was hot and perfectly cooked. Great place for families and celebrations. The lobster and filet were to die for.

Suzy B.
Oakland, CA
21 friends
140 reviews

1/8/2012

The thing I find most amusing about Benihanas is not the showy chefs, it's the hostesses. When you walk in at 7pm on a Tuesday night they will ask "do you have reservations?" Then you will reply, "No." because it's a non-holiday, run of the mill, Tuesday night. Then they will sort of make faces and look at their book and scan the nearly empty restaurant and shift uncomfortably. Then, because they are really trying, they will determine that they are "able to squeeze you in" Really? Oh fabulous!

Past that, the food is okay. It's not bad, it's not great. Sometimes it's better than other times. Sometimes you get a chef that's entertaining and sometimes you get one that's sorta lackluster. Sometimes you get seated with other people who are in fun, light-hearted moods, and sometimes you get seated with people who are grouchy. All in all, it's pretty decent. I think this location is very average. I do think Benihanas is overpriced. I don't think the value is there.

Jason B.
Denver, CO
3 friends
4 reviews

4/1/2012

This one star is only because the food wasn't horrible. If it were based on the customer service, I would be giving zero stars. They hands down have the rudest staff I have ever encountered at any restaurant, period. Don't even bother walking in here without a reservation on even a weeknight - they will make faces at you, tell you rudely to "sit down" and leave you waiting forever before they tell you "oh we can't get you a table for another hour". Um excuse me, an hour long wait on a weeknight when I can clearly see into your dining room and see all the empty tables?

I won't come back until someone posts here and can tell me they hired new hostesses and have figured out how to hire enough hibachi chefs so they can seat all those empty tables. We wound up sitting at the bar and ordering sushi because we were hungry and too lazy to drive some place new. The sushi was ok, nothing to write home about. Overall unspectacular experience.

Michael K.
Centennial, CO
33 friends
46 reviews

4/8/2012

2 check-ins

Benihana is still the king of Hibachi. =]

We've been to this location many times over the years. We have never left feeling slighted or unsatisfied. I love the chicken fried rice, and the soup and salad is top notch. On our last visit we both ordered the "Spash 'N Meadow" and it was delicious.

We have been to all the copycats, Mt. Fuji, Volcana and the like, but none of them do it quite as well as Benihana. The service is always good and friendly. Plus we really enjoy meeting new people and the "group" dining atmosphere really allows for nice social interaction.

The one improvement area woulod be the Sushi IMO. They could do this better. But other than that, no complaints!

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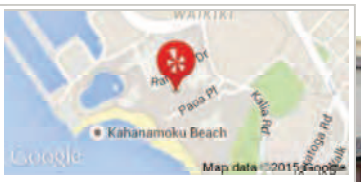
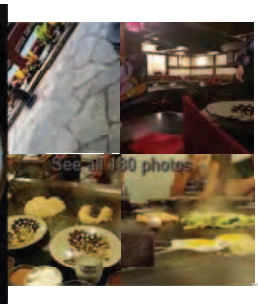
Benihana

206 reviews Details

$$$ · Steakhouses, Teppanyaki Edit





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Honolulu, HI 96815
Waikiki
Get Directions
(808) 955-5955
benihana.com

"A wonderful stay-cation at the **Hilton** Hawaiian Village with convenience of this Yummy Japanese style dining." in 21 reviews

"Our chef, Masa, was great at keeping us entertained with his variety of **tricks** and fancy cooking styles." in 21 reviews

"Our Chef was great, the food was delicious as usual, and the **green tea ice cream** was pretty spectacular." in 13 reviews
$5.75 Chocolate, Vanilla Or Green Tea Ice Cream

Today **11:30 am - 2:00 pm**
5:00 pm - 10:00 pm Closed now

Full menu

$$$$ Price range **$31-60**

Recommended Reviews

Search reviews

Yelp Sort Date Rating Elites English **203** Japanese **3**

Keane L.
San Francisco, CA
1005 friends
1079 reviews

8/8/2006

First to Review

Such irresponsible behavior by the chefs. Can you believe he was flinging his knives around in front of us? Unbelievable....

As Homer put it, it's "where dinner IS the show." It's fun, but really expensive. I came here for a friend's graduation. I didn't have to pay, but only got a few scraps worth of food. The show is like what you see on television, so it's hardly anything ultra memorable. The food isn't bad, but you'd probably find much tastier fare at a regular Japanese restaurant.

Pippi L.
South San Francisco, CA
56 friends
296 reviews

8/30/2006

Listed in O-AH-WHO...that's how the tour guide says it

My boyfriend got food poisoning while we ate here. I think it might've been the shrimp....not recommended.

Matt P.
San Francisco, CA
73 friends
197 reviews

1/19/2007

I wasn't overly impressed by the theatrics of our chef, but that's probably because he kept dropping the things that he was throwing. That being said, the meal was good. I

Hours

Mon	11:30 am - 2:00 pm 5:00 pm - 10:00 pm
Tue	11:30 am - 2:00 pm 5:00 pm - 10:00 pm
Wed	11:30 am - 2:00 pm 5:00 pm - 10:00 pm
Thu	11:30 am - 2:00 pm 5:00 pm - 10:00 pm
Fri	11:30 am - 2:00 pm Closed now 5:00 pm - 10:00 pm
Sat	11:30 am - 2:00 pm 5:00 pm - 10:00 pm
Sun	11:30 am - 2:00 pm 5:00 pm - 10:00 pm

Edit business info

Menu

Onion 4.00

Kiera D. Well the service and food was great (shrugs). I know, that's what we're they're for, good food and…

Filet Mignon 38.00
Hibachi Steak* 34.00

ordered the seared Wasabi Ahi Tuna which was really fresh and quite tasty. The prices are a bit high, but, then again, it is Hawaii.

Asinia A.
Sunnyvale, CA
11 friends
92 reviews

2/23/2007

You have to come in a group and get REALLY drunk to REALLY enjoy this Benihana. Which is what we always do when we visit Hawaii. We had two full tables and we lost our minds here. Seriously we had crazy on tap that night! The trick is to really try to embarass the chefs and have drinking competitions. We made our chef blush many times. It was great and a really fun kickoff for our crazy night out (which I didnt make it to because of the sake bombs). Yes its expensive, but I love that damn fried rice! If someone juse opened a drive-thru that just sold that rice, they would be a billionaire.

Polarg W.
Sacramento, CA
5 friends
53 reviews

3/14/2008

I had dinner here not too long ago and I could only remember that this was one of the best Benihana's I had been to. The chefs here were really into what they were doing and working up the crowd as they were cooking up the meals.

The place was packed and I was seated with a bunch of legit speaking Japanese tourists who proceeded to get boozed up and rowdy on sake and red wine. These guys were hilarious -- as the chef was cutting out the fat from our steaks, he was about to dispose of it when one of them waved him to stop. He was gonna eat the cooked fat... Gross to most people, but for him it was the bomb. Since he didn't speak a lick of English, he asked me and wife if we wanted to keep ours and I pointed at him and then gave him a thumbs up. They all cracked up and offered me some sake and we didn't even know what the heck we were saying to one another.

They serve garlic fried rice here and they add globs of butter into it for extra flavor and kick. For some reason, the punch we ordered tasted really good here. Maybe it was the Hawaii trade winds.. who knows?

The location of this place couldn't be any better as it is situated in the Hilton Hawaiian Village-- probably the best hotel I have ever stayed at (I stayed in the Ali'i Tower).

Cafe O.
Phoenix, AZ
2 friends
10 reviews

3/16/2008

When you have a 10 year old....a trip to Benihana for a dinner is a must!

This Benihana is conveniently located right on the grounds of the HHV (Hilton Hawaiian Village Hotel & Resort) so that further made it a natural choice for my hubs, aforementioned kid and myself. A word of warning...if you try and go on a Thursday, Friday or Saturday be prepared for huge crowds and long waits. If possible call and make a reservation but even with that you more than likely will still end up having a wait.

Ive been to this Beni probably a good 4-5 times and have never had a bad meal...I usually get the chicken but this past visit I got the chicken AND steak combo AND upgraded to the fillet (aww sookie-sookie now, LOL!) and I have to say it was delish! The veggies (shitake mushrooms, asparagus and onion) were delish as well... Our chef was friendly and funny enough without being annoying and everything was cooked to order for us as well the family seated next to us...

My only complaint is the sauces they serve to accompany the food. They are so thin and tart...why not switch one of those to a teriyaki??

All in all it's always a hit for us..but then again we have a picky 10 year old that is always happy to witness the

View the full menu

More business info

Takes Reservations **Yes**
Delivery **No**
Take-out **No**
Accepts Credit Cards **Yes**
Good For **Dinner**
Parking **Garage, Validated**
Bike Parking **Yes**
Wheelchair Accessible **Yes**
Good for Kids **Yes**
Good for Groups **Yes**
Attire **Casual**
Ambience **Touristy**
Noise Level **Loud**
Alcohol **Full Bar**
Outdoor Seating **No**
Wi-Fi **Free**
Has TV **No**
Waiter Service **Yes**
Caters **No**

Keane L.
First to review

From the business

Established in 1964. Benihana of Tokyo has been a welcomed restaurant of the beautiful Hilton Hawaiian Village Resort since 1971.

Learn more about Benihana

People also viewed

Kobe Japanese Steak House
351 reviews
The veggies and fried rice that accompanied the meal was great too.

Tanaka Of Tokyo West
292 reviews
The fried rice is pretty delish.

Tanaka of Tokyo Central
162 reviews
I got the filet with shrimp and fried rice and I can't stop thinking about it.

Related Lists

The Awesome (my 5 star reviews)
This the best of the best in my opinion. You want on this list.

Bar Rescue, Hotel Impossible, Kitchen Nightmares…
Don't be on this list. Bar Rescue: spike.com/shows/bar-resc……

Date Night
Best place to start the courting phase or when you're in the dog…

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"flaming onion volcano"

TIP: Grab a coupon book from the front desk of the hotel and in there there's a coupon for 10% off of a twilight dinner (between 4-5 or 4-6?)!

See all photos from Cafe O. for Benihana

sky i.
Honolulu, HI
86 friends
228 reviews

3/25/2008

Listed in The Places I Avoid

When I was younger, I used to be amazed by the theatrics performed by the Benihana chefs. Now that I'm older, it's seems so cheesy. It also doesn't help that talented chefs are more difficult to find, as evidenced by the almost amateurish performances by nearly ALL the chefs who executed only the most basic maneuvers proficiently and botched anything else remotely complicated.
Adding to this problem is the overall greasyness of the food and excess use of butter and salt. At the end of the meal, the food seems to just sit in the stomach like a lump of congealed fat. Blech.
Benihana, the way it's run in Hawaii anyway, has run its course.

Tess G.
Palo Alto, CA
21 friends
106 reviews

4/23/2008

Its a chain, and I have been to many Benihana in the Bay area, but I still like going to Benihana in Hilton Hawaiian Village. Yes, the theatrical act of the chef is cheesy, the food really is mediocre and sometimes the wait for a table is long but maybe its the convenience of the restaurant being in the HH village where we stay most of the time we are in Honolulu that keeps bringing us back and eating at this restaurant.

Kristy E.
Rolling Hills Estates, CA
743 friends
171 reviews

7/30/2008

Ah Benihana, I see ads for it every time I fly in the magazines they give you and I've heard of it plenty of times. However, I never really cared to try it and I probably wouldn't have if it wasn't on my hotel grounds and/or I didn't have my daughter with me. But I finally did and well, I enjoyed it.

We picked Beni's because I thought my daughter would get a kick out of the flying food and fire stuff.. which, duh of course she did. I also picked it for her because her tastes

People Viewed This After Searching For...

Hibachi Grill Honolulu

Hibachi Restaurant Honolulu

Japanese Steakhouse Honolulu

June C.
Los Angeles, CA
197 friends
98 reviews

2/23/2009

I was expecting much more flavorful Japanese steak and lobster. I should of snuck my Teriyaki sauce from Safeway. (3 stars)

I would go there again for asparagus and/or mushrooms. (1 star)

Thank goodness for yummy veggies, Benihana....that's why I give you 4 stars.

Jewelyn T.
Las Vegas, NV
1254 friends
592 reviews
Elite '15

5/7/2009

Had dinner here last year with a friend. It was my first time and I wasn't that impressed. Besides them cooking in front of you, which always entertaining... the food wasn't to die for. It was ok... if I can remember... I had the shrimp, chicken, fried rice and a pina colada. The pina colada was a little to sweet for me. The place is on the pricy side but I guess you're paying for location and entertainment. This place was packed with tourist.
Bathrooms were clean and parking sucked! You have to park in the structure and it's always packed with rental cars. I guess if you're visiting Hawaii and want to have a Japanese dinner and watch them cook your meal infront of you, then try it. But if you're a local, you're probably best off bbqing at home.

2 stars for the fried rice and nice location. I plan on never going back to a Benihana. I'm not a fan.

? ?.
San Francisco, CA
42 friends
514 reviews

6/2/2009

This Benihana is waayyy better than the ones I've been to in California. We had a really cool chef. He held conversations with all 3 parties at our table. He asked where we were from. I told him San Francisco and he made a heart with the fried rice he was cooking at the time.

The food is pricey but you have to keep in mind that you're paying for the "show" too.

They do the usual shrimp tail flying onto their hat or in their pocket. They also do the volcano erupting using onions and water.

I LOVE the fried rice. Yes, I do pay extra for it every time I dine at Benihana.

I also love their mushroom soup.

I always get the virgin Shirley Temple too.

If I remember correctly, we got dessert (ice cream) for free.

D W.
Honolulu, HI
0 friends
90 reviews

8/15/2009

This is a GREAT place to go on a first or second date.

At a regular restaurant it's easy to get into a date-nightmare situation when both people clam up and don't really have anything interesting to talk about. At this restaurant the cook provides mesmerizing entertainment, a culinary relative of the Cirque Du Soleil. Furthermore, the price is just about right for a date: not to cheap or expensive to be appropriate.

The food is really only 4-stars, but the whole experience is definitely 5 stars.

Part of the lobby is too stuffy, just move closer to the entrance if you find yourself there. The rest of the restaurant is fine, though.

5 reviews

What a disappointment. We walked in and sat down with another family of four, which wasn't what I expected or wanted. But it got worse instantly. Five minutes in, the mom on the other side hands her 6 year old a flash camera and i get to spend the next 20 minutes shielding my face from the constant flashing. Get a clue! If I wanted paparazzi at dinner, i would have asked the waitress for a photo, but it's ridiculous. The wait staff just smiled like it was normal and acceptable. It isn't.

The food was over salted and overpriced. For the same amount)$300 for 2 adults and 2 kids), we could have had a great meal at Nobu. Benny's is the Denny's of the Tapanyaki world. If you're expecting anything more, you'll be disappointed and if you expect to be able to remove your rings anytime soon, it isn't going to happen after the salt you consume here. I will never go back and hope you save a night of your vacation too by avoiding this place.

Michael S.
Fort Lauderdale, FL
164 friends
374 reviews

8/5/2010

Hmmm. I came here with high hopes and an empty stomach. I left with no hope and an empty stomach. I really felt for the money, the amount of food was lacking. I actually had to eat off someone I was withs plate also. Okay maybe I was being a fatty, but I think there are better places out there. Take my word, your money can buy better.

May L.
Honolulu, HI
155 friends
186 reviews
Elite '15

8/5/2010

This place is wayyy overpriced!
The food quality is so so, service is so so.
I love teppanyaki but for the same price, I'd go to tanaka of tokyo.

Maria B.
Honolulu, HI
33 friends
39 reviews

8/9/2010

1 check-in

The foods traditional teppanyaki. They have s decent lunch menu that's moderately priced. I asked for tofu so I could feed my 9 month old & the server said they don't have any. What kind of Japanese restaurant doesn't have tofu? They forgot my order so I had to wait, everyone got their food & they still hadn't brought out my steak to be cooked. After we were done we had to wait half an hour for the bill. That was so irritating because people that arrived after us got their check n left. If you want teppanyaki, tanaka of Tokyo is WAY better. Better service & more food.

Dorene F.
Reseda, CA
3 friends
13 reviews

8/18/2010

My group and I (a party of 10) are all experienced Benihana customers. We've been to many locations all around California and even in different states. This was our first time eating in the Honolulu location.

Just the facts. The food is good, it was one of the best meals I'd had at a Benihana. Peter was our chef and he seasoned and cooked everything perfectly, and it was definitely mouth watering.

However, the service really killed the entire experience for us. Our server was slow, seemingly inexperienced, and had quite an attitude on her. She was obviously annoying the chef as well as he kept asking her for items and she kept forgetting them. He even had to leave at one point to get them himself. She also botched our bill and just decided what amount to put on one of our credit cards without even asking.

We all get bad servers, it shouldn't decide the fate of the

whole restaurant... However, the establishment itself wasn't that amazing either. The pricing here is much more expensive than any other location and the menu is much more limited. And, no free refills! No other location does that. For an establishment as "upscale" and respected as this, I was a bit shocked about that. If I am paying 85 dollars for steak and shrimp a plate, I don't really appreciate being charged for soda refills.

In short: The food is good, the service sucks, and you'll probably be better off saving yourself at least $200 and eating somewhere else.

Margaret W.
Ewa Beach, HI
35 friends
268 reviews

10/18/2010

I ate here while staying at the Hilton last week. We arrived right at 5 when it opened and sat right down. Of course we were seated with 4 other people we did not know plus their two kids. That was fine by us but I can see how that may be uncomfortable for others. The only way to get around that is to go in a large party and there fore ensure you will not be sitting with a table full of strangers. The food is expensive but absolutly delish. There is not a huge selection, just the usual beef, chicken and ahi plus a few sides like mushrooms and asparagus. The meals come with soup, salad and ice cream. Everything I was was delicious from start to finish. The cook did a few little tricks but the food was the highlight!

Jonn D.
Honolulu, HI
20 friends
525 reviews

10/28/2010 • **Updated review**

Listed in Crappy Customer Service, Bar Rescue, Hotel Impossible, Kitchen Nightmares and more.

Don't even think of using the Birthday email where they offer you $30.00 off your tab or you will really see their true colors... or lack there of.

Here's the site:
benihana.co...

10/5/2010 • **Previous review**

First of all, I can't believe the 4 star's and 5 star's given for this place.

Check out these… Read more

Kimberly L.
Honolulu, HI
376 friends
277 reviews

10/28/2010

Listed in Waikiki Ho!

What did I take away from this experience?

That Guy needs to learn how to pick locks while flipping screwdrivers and hammers with his elbows.

Yup.

V N.
San Ramon, CA
0 friends
2 reviews

12/4/2010

1 check-in

If you want to see how you food is cooked, no different then at home, if you want to pay pemium price for average service, then it is the place for you. Price payer form 4 meals with 4 drinks and couple of juices for children $355. Disappointed children, not received a promiced show are priceless. May be we are spoiled by great experience in Benihana in San Francisco, but the place definitely not worth the money.

Margaret F.
Los Angeles, CA

12/18/2010

626 friends
414 reviews

1 check-in

Hello! Haven't been here for awhile but absolutely great! Everything from soup to steak was good! Baby girl loved it..... even met new friends! LOL!

Jon N.
Honolulu, HI
115 friends
2 reviews

1/2/2011

2 check-ins

I've been there quite a few times. In fact I went there last week. And usually everything is ok the food is good. The entertainment sucks but like i said the food is good. But now I'm lying in bed with a 102 fever from food poisoning!! Half an hour after I left I started to get a sore stomach. Then an hour later diarrhea..then at 4 in the morning I woke up and threw up my 100 dollar dinner. And now the next day I have a fever!....I hope this ends soon!

Megan G.
Kailua, HI
59 friends
96 reviews

1/5/2011

1 check-in

Fun Dining experience! The soup was good, the veggies yummy and my ahi and scallops were cooked nicely! Talented chefs cutting food before your eyes adds to the experience!

Daniel A.
San Diego, CA
4997 friends
177 reviews

1/30/2011

3 check-ins

I have been going to Benihana for over 20 years. I generally eat at the San Diego location, but I stay at the Hilton Waikiki a lot, so a visit to this inside-resort location is almost a must.

The problem with this location...besides the fact that all the prices are about 20% more, the menu is about half of the normal menu, and the cooks lack the normal talent the other locations have, is the food just isn't the same as a normal Benihana.

I am sure that if you are at the Hilton Hawaiian Village, you will make your way to this Benihana. You can still have a good, expensive time, it just wont be like the other locations around the world.

Dave W.
Los Angeles, CA
26 friends
46 reviews

2/1/2011

I love Benihana, and this one is as good as any. It's exactly what you expect from the chain, but a little more pricy.

for a tropical itch is a backscratcher. This one came with a small plastic one and our server mentioned that they don't use the large wooden ones because they are trying to be environmentally friendly. Nice.

Our server then took our orders and brought out the appetizers that came with our entrees: a Japanese onion soup and a small salad. Both were alright. I liked the soup better than the salad. We waited a bit for our teppanyaki chef to arrive. He confirmed our orders and asked if anyone was allergic to anything that he needed to be aware of. I thought that was a safe and responsible thing to do. Luckily, no allergies to seafood or crustaceans here! He then proceeded to start the show. I must say I had a good time, but he wasn't the greatest. He was very soft spoken which was disappointing because I had to really try to listen and I would sometimes miss the punch lines. However, I do think he had more jokes and was doing more tricks than other teppanyaki chefs around us because others that sat after us got to eating their dinners before us and wasn't laughing as much as we were. One thing that I always expect when doing teppanyaki style dining is the onion volcano being lit on fire. For some reason they don't do it at Benihana and it was somewhat of a let down. We had our cameras ready and all.

The food was good but kind of on the average side. I ordered the filet mignon with a side order of scallops. With it, the chef cooks up zucchini, onions and shrimp. And you can't forget to upgrade to the garlic fried rice! That is a must! Although we all agreed that it wasn't that garlicky, it was still good. They also give you two different dipping sauces. I didn't like the mustard one, but I had to ask for more of the other one because I liked it so much and it worked with the meats and vegetables. The main ingredient in all of the food was butter and our chef kept emphasizing, "Mo' buttah, mo' bettah!" So true, and yet, soo unhealthy.

Overall, it was a mediocre experience. Knowing that I could have a better experience at a different establishment with cheaper prices makes other teppanyaki restaurants more attractive.

Mitchell F.
Coral Springs, FL
6 friends
141 reviews

7/21/2011

Delicious...

Food is great (as is at every Benihana)
The only bad thing is the price :(

Curt C.
Honolulu, HI
150 friends
152 reviews
Elite '15

7/27/2011

1 check-in

I did not know much about Benihana except that the food was cooked in front of you, in fact the only thing I knew about it was taken from the episode of The Office back

when the show was still good (not my opinion, true statement haha). When I first walked in, I was quite shocked by how big the restaurant is. I would say maybe 40-50 seats? From the outside, I just didn't expect the restaurant to be that large. The restaurant is located at Hilton Hawaiian and they also validate up to four hours as well which is quite nice for Waikiki.

I had ordered the hibachi chicken that also came with soup, salad, veggies, shrimp and green tea for about $22. The food was "okay" nothing really special; however, you don't really come here for the food. You would come here more for the atmosphere and the "entertainment" of your chef. Our chef was rather friendly and put on a good show. He flipped knives, he made little designs with the food, and my favorite, he flipped an egg yolk on a spatula. Seriously, this blew my mind haha.

Would I go back? Hm, maybe. I feel like once you've seen the show you've seen it all. Looking around all of the cooks were doing most of the same tricks and even when our cook finished our food, he did the table right next to us and did the Exact same tricks. Perhaps if I'm entertaining guests or there for another birthday party who are curious as to where Michael Scott ate, I'll come back.

Scott W.
Jacksonville, FL
0 friends
10 reviews

8/20/2011

Would highly recommend you spend your money somewhere else unless you prefer to feel like you overspent for an expensive below average meal.

The waiter was great but who cares? Waiters are great most places. The food and show is what you go for. The food, for what it cost, was not worth it. The show was definitely not. Our chef barely interacted with us and hardly spoke English. ** The most exciting part of the show was when a cockroach flew from the ceiling across our entire table on a picture perfect glide slope. ** The worst part of about it... No one from the restaurant came to apologize. Are you kidding me? I would, at the very least, expect a manager to come and apologize, if not offer some sort of comp for the experience. My wife and I were with a group of people and felt obligated to stay otherwise we would have bounced.

Save your money, eat somewhere else!!

Angela A.
Seattle, WA
129 friends
105 reviews

9/1/2011

Listed in Only with visitors

Typical, delicious Benhiana food that's standard across all the locations I've ever been to (in Hawaii and Pennsylvania). Because this one is in the HHV the prices are extremely high. The "specials" on the website don't apply to Hawaii, although we did find a 10% off coupon. We had a group of 20 and a reservation and even though 19 of the 20, literally, were there we couldn't sit down until every person came.

We took up 2 tables so we had 2 waitresses and 2 chefs. Our table had the better waitress who split up the checks and saved us from the hassle at the end of the night, although the other table had a better chef who did many more cool tricks!

It's always a fun experience but just too over priced! I'd rather skip 2 trips to Benihana and save up for Chef Mavro.

Clarice K.
Wailuku, HI
5 friends
87 reviews

9/24/2011

Loved this place! Not only did we have great food but we also had good entertainment. Our chef did this neat onion volcano with lights, flipped rice bowls and had lighted salt and pepper shakers. The food was excellent, my steak was cooked just the way I like it. We were all very full. Fun place to dine.

T. K.
Honolulu, HI
38 friends
16 reviews

9/26/2011

Went tonight for the first time. Have lived in HI for 10 years. The whole thing from beginning to end was a joke. This place is ripping people off. Tourists especially. Beginning to end, we were in there 3.5 hours. We let management know this, and they didn't/couldn't do anything about it. The food was prepared and served exactly as on the menu (I think, we were so hungry by the time we had the shrimp bits show up it didn't matter!). Everything else was a train wreck. Our poor chef, Park, was dealt a bum hand, he didn't do a show at all since we had been waiting 1.5 hours for a chef to show up!

The rest of the establishment needs re-training. The team utterly failed: from the lady yelling from the front door to get us to come in (uh, we were already coming), to a host stand that hand not a clue what was going on., to a server that, hmmm didn't turn on the griddle. That same server, for some reason after desert had long been consumed (and knew that the table service had been botched), failed to bring the check! Visitors from Japan at the same table were also confused (put lightly), but asked me if this was somehow normal!

Yikes...this place is in the Hilton Hawaiian Village. Don't renew their lease. Please!!!

Drina P.
Waianae, HI
22 friends
8 reviews

10/1/2011

A wonderful stay-cation at the Hilton Hawaiian Village with convenience of this Yummy Japanese style dining. Although, its not a place to go if you want to talk quietly since you sit around a table with others, your experience is still fun and amazing. You also have to wait for a full table and a chef to come and cook. Depending on what chef you have is also the level of fun as well!

Kudos to our Chef Peter!!! Awesome job in your culinary skills as well as comedian skills! Well done!

Lai T.
Honolulu, HI
490 friends
709 reviews
Elite '15

10/11/2011

1 check-in

When my friends wanted to go to Benihana for dinner I internally groaned. While I have eaten at several locations in California, there is nothing here that really stands out to

Anyway, back to the restaurant itself. The food show is the same except the curious use of green laser pointers in lieu of lighting sake on fire in the quintessential onion "volcano." Makes me wonder if there was some kind of lawsuit involved that changed protocol? Just not the same effect, though a chef at another table made much more entertaining usage out of the laser light by turning the overhead light on and off for some strobe action. I'll check it out next time by going to a different teppanyaki restaurant and see what's up.

Overall, can't go wrong with any of the food, the show is classic teppanyaki, and it's a great place to take visitors to Hawaii who have never been to a teppanyaki restaurant before. I would come here on a special occasion, maybe 1-2 times a year. Oishii katta!

Barry L.
Seattle, WA
1 friend
34 reviews

★★★★★ 1/18/2012

1 check-in

Has anyone ever been to a bad Benihana?

Great location, good food.

Lisa Marie M.
Vancouver, Canada
1223 friends
363 reviews
Elite '15

★★★★★ 1/19/2012

Listed in Yummmmm, Aloha from Hawaii!

After missing lunch the day before, we made sure we made it today.

Combo lunch was all inclusive. It was only 13 or 14$ - how can you go wrong.

We were seated right away, around a table around a grill. There was a snotty woman already seated, and was later joined by some guy - they both spent the entire time texting and making condescending comments.

Other then that - it was wonderful. Our Chef was new but did a wonderful job - not too showy ...

Salad was first (yum) green tea (tasty) shrimp appetizer (awesome) zucchini and oinions (I am no fan of oinions, so I gave mine to my Mom but the zucchini was cooked to perfection) chicken was outstanding! There was also bean spouts and steamed or fried rice (fried rice was extra but steamed was good for me) this was all included in the price !

Yummy !

Myong C.
Honolulu, HI
160 friends
112 reviews
Elite '15

★★★☆☆ 2/3/2012

Got invited to a lunch here from an out of town guest so said okay since I had never been. I have been to other teppanyaki places before and to be honest, I don't really get a big thrill out of all the clickety-clang hoopla.

Lunch started with a shrimp appetizer. I wasn't that impressed with the chef's knife skills with the shrimp as he seemed to be chopping instead of slicing and he missed his target a couple of times when flipping the tails around. The shrimp itself was not bad, but as with most of the meal, most of the flavor is provided by the butter they slather on everything.

Then there was the onion volcano, with a twist. Instead of flame, now they just have smoke coming out of it accented by a green neon light. Kinda cool I guess.

The sauteed vegetables were merely okay as well, with no show to go along with it. Just chopped veggies again slathered in butter then dumped on your dish.

Then came the entrees, filet mignon and scallops. Again,

While I do not condemn the teppan chefs as a whole it certainly did alienate me to the experience. Sorry guys, I'm just not buying it.

Leo M.
New York, NY
0 friends
160 reviews

4/1/2012

Worst Benihana Ever!

Our family loves teppanyaki and over the years we've been to many Benihanas. In general we've found Benihana to deliver solid "B+' experiences - never fabulous but always good. To say the least we were deeply disappointed. More or less in order of experience (not importance)...

There was no children's menu. Not horrible - just we've never been to a Benihana's without one. And of course there was no other way for each of our kids to avoid being served a mountain of food.

Someone in our party wanted noodles instead of rice. They have noodles - they serve them for lunch. They serve them for dinner as a spicy dish with seafood. But we were told no. We said we would buy them separately...and were told no. After a bit of back and forth we were told the ONLY way we could get a noodle served to us was to order the spicy seafood - no exceptions.

The iced tea was horrible - from a mix, not fresh brewed. The chi-chis were made with a weird pineapple/coconut mix untouched by actual fruit - on HAWAII!! We've had better at a Benihana's in Ohio! To add insult to this injury, they were more or less alcohol free.

The ginger dressing on the salads was off. Usually, ginger dressing is light and bright and pungent and delicious. Here it was dark and bitter and somewhat nasty.

There were no flames in the 'show' - not even in the 'flaming volcano'. Not that I cared, but it was a disappointment to the kids used to their moment of magic at Benihana's.

Lastly, though we took over the table with our party of seven the chef made no effort whatsoever to try to have the entrees delivered to us more or less at the same time. Again USUALLY, when a teppanyaki chef is confronted with a mix of dishes he slices and preps and cooks things such that the entrees come off the grill more or less one after the other. Here the things that take longest to cook went on the grill last.

Perhaps the worst thing about all this is that it is located in Honolulu! There must be at least 10 teppanyaki restaurants (and 100 Japanese restaurants) within 10 miles that are better than this. Even if you are staying at the HHV, avoid this insult to 'Rocky' Aoki's memory.

Teresa P.
Ketchikan, AK
8 friends
36 reviews

4/20/2012

Went here for a friend's birthday. We couldn't be seated until our whole party was there and unfortunately, flaky friend was an hour late!! They amazingly still accommodated us and we were the last table sat in the restaurant! Our server, I can't recall her name, SUCKED. She was clearly annoyed to get another table so close to closing but...hello, don't work til close then! We were concerned our chef would suck too but he was AWESOME!! So funny and fun! One thing that majorly stunk, there menu is different than mainland and the DO NOT have yakisoba on the dinner menu, which is the entire reason I wanted to go there. And I thought it was pretty ridiculous that they would not accommodate me for that but I understand...I guess! We will be back for lunch so I can get my yakisoba!!

Sf Momm Y.
San Francisco, CA
27 friends
282 reviews

5/15/2012

Mother's Day dinnertime, and it is just me and the little dude- wasn't sure what his schedule would be, so I hadn't

made reservations anywhere. 730pm rolls around and we decide to head out somewhere for dinner. Tropics restaurant downstairs says they have a 45 min wait time, so that is out. Decide to stroll downstairs- heck, if anything there's IHOP and the coffee house- I am not picky, and just want to see my kiddo eat.

We walk in, and the host actually seated us within five minutes!!! Sooooo super grateful. Most people had reservations for 8pm, somehow we squeezed into a table of 6 that had space for 2 more.

Yes, I know, Benihana is cheese-tastic and even at home, I wouldn't venture in. ($35/pp to start, pretty steep).. but we're on vacation!! It is fun, slightly campy, and those chefs know their knives! (BTW, why have I never seen a woman benihana chef??? Do they exist???) It's a treat for the kids, the service was friendly, and moms were treated to a surprise dessert special- deep fried bits of cheesecake. Mmm.

I love that Benihana is so "retro" now, since I grew up going to the one in NYC when it was still kinda unique & "cool" in the 80s. I also love that it has now made its mark in popular culture in episodes of "The Office" as well as "Mad Men".

At about $40/pp, not bad for a fun night out. My 3.5 yo had a good time and was entertained.

Oh! Back in the day they would come around with polaroid cameras and give you a pic of your group at dinner after your meal. It was a nice souvenir.... Sadly... this has changed (on oahu anyway,) and this dude shows up with a digital SLR, snaps your pic, and then you have the option of buying the print later. Whatevs. I saw people taking pictures of the pictures with their phones. Lol. Two can play that game!!!

Oh, and I didn't see anyone drinking from their signature tiki glasses.... I forgot to ask, are they gone???

Loren B.
Atlanta, GA
796 friends
385 reviews
Elite '15

★★★☆☆ 5/17/2012

Listed in Date Night

I want to say you have been to one Benihana you have been to them all. Of course you'll love the show with the food. Anytime someone is cooking right in front of you with a fire ablaze you are going to be entertained. The food was good and so was the show with any chain hibachi steakhouse spot. Enjoy!

Alisyn J.
Honolulu, HI
20 friends
16 reviews

★★★★★ 6/12/2012

2 check-ins

I waited years since my last trip to benihana...and it was worth it (went 6/2)! Our sever DIANA had excellent drink recommendations...the seasonal watermelon drinks are outstanding! she was also friendly, knowledgable and took some great photos of us! If you go, dont bother to order a shrimp entree as you get a shrimp appetizer...i didnt notice that or woulve gone with a steak entree! I was also able to sample the giant calamari and all was exceptional!

Jake P.
Austin, TX
20 friends
20 reviews

★★★★★ 6/22/2012

1 check-in

Loved it, had never been before!

Alice W.
Los Angeles, CA

★★★☆☆ 6/26/2012

34 friends
185 reviews
Elite '15

I was a fan of Benihana's after I tried it in California for lunch - perfect portions, awesome fried rice, huggee sushi rolls, etc.

I was sorely disappointed to find out that their lunch menu was lunch exclusive! We picked the chicken, beef, and seafood dishes off the dinner menu. Honestly, I can only say that the food, and overall experience for that matter, was just alright. Here's why:

1) The chefs are too heavy-handed with the butter. I'm not a chef, but I am asian enough to know that asian food typicalllyyyy uses very little if not NO butter. I do not understand why at least 1 tablespoon of butter finds its way into everything here!

2) The portions are not big enough. Half of us left feeling hungry still, but we didn't want to order more because the chef already bounced. It felt weird to call him back.

3) There isn't enough flavor. The food sits right on the threshold of "flavorless" and "flavorful". So you're left, literally, pining for more because you haven't tipped over onto the flavorful side to hit your satiety centers. This alone may be a major factor contributing to our sustained hunger...

I do have to give props to the chef for the awesome show. I excuse their mediocre food for their awesome service and talented chefs.

However, I'm not sure if I'll be coming back to this or any other Benihana, since although the concept of watching people play with your food on an iron griddle is great, I don't like the hazards that come attached: greasy/sticky floors, tables, and smoky, heavy air.

Saarah S.
Playa Del Rey, CA
162 friends
166 reviews

7/5/2012

1 check-in

Well, when you've seen one Benihana, you've seen them all. They have similar menus that include the same soup, salad, shrimp appetizer, meat choice, and then ice cream for dessert.
This one slightly differs from Benihana's I've been to in the contiguous US. The menu is shorter, so there isnt that much of a selection of meat dishes....the prices are higher...AND the fried rice they make at this location is garlic fried rice...no chicken fried rice here. I'm not sure why because I personally think the chicken fried rice tastes better, but it still tastes pretty good.

Now, if you're not one for butter, I'd avoid this place. They are very "generous" (for lack of a better word) with the butter so if you do choose to come here, see if the chef can make a portion for you with not so much butter (or even the oil too!!).

The Chefs here are good though...and they do put on a good show. No more fire volcanos here though...but they make up for it with laser lights and lighted salt and pepper shakers. :)

Page 2 of 6 1 2 3 4 5 6 ← →

29 other reviews that are not currently recommended

Other great stuff nearby

We visited this place for lunch. Our wait for a table was short and the cook was entertaining. Having a short wait is important to us as we were so annoyed at the long wait at the nearby Kobe restaurant, that we walked out.

The food itself was cooked well and we saw it cooked in front of us. Initially, we were worried that we would not have enough time to wait to finish the meal due to an appointment with a tour but fortunately, we were able to immediately eat whatever the cook finished cooking.

Lo S.
Escondido, CA
9 friends
139 reviews

3/22/2013

Not the best teppan meal and show I have had, but they were able to accommodate my gluten free needs. No soup, no salad dressing, no sauces... I am okay with that. They cooked my meal first to avoid cross contamination. A nice dinner overall. I appreciate their knowledge of gluten-containing items in their menu and the clean preparation. Chef even checked with me before adding sesame seeds and he was able to use butter and garlic to flavor my meal instead of soy sauce when I asked.

Evan H.
Santa Clara, CA
325 friends
102 reviews

4/7/2013

1 check-in

Listed in The Yelp 100 Challenge

This is my favorite teppanyaki steak house to dine at.

I'm a lunchtime fan. Prices are very reasonable and there never seems to be a wait. Upgrade to fried rice on whatever meal you decide to go with. I typically wouldn't drink during lunch cause it's a little on the darker side inside of the restaurant so a maitai just doesn't seem as appealing, however, if you go during early evening when they set up the outside sushi lounge, it's a real nice ambiance watching the foot traffic at the hilton hawaiian village. They even got these new burgers that they're serving out there on that patio. I'm definitely going back to try that the next time I'm in town. As much as I 5 star their lunch and early evening sushi lounge service, Dinner is definitely their main game. That's it.

Oh! One more thing. Our chef was really entertaining the most recent time I went. Probably the best experience I had so far. Ask for Dustin Bieber. Really, just do it.

Janee L.
Waipahu, HI
23 friends
4 reviews

4/11/2013

Love this place! Always my go to dinner date restaurant. I love the service, I love the flare & I love love love that I can SEE my food being prepared in front of me. Dinner for two in my opinion isn't all that bad. I've been to this establishment 5 times & all 5 times I've spent less than $100 this includes meal , tip , & because I love remembering the moments the pictures from the photographers. The hibachi chicken is my favorite but I think I'll try the lobster next time I go in.

Kelly M.
San Jose, CA
3 friends
97 reviews

4/12/2013

We went there for lunch and the prices were reasonable. The chef was entertaining and there was a toddler at the table so we got to see how the cute kid's meal is made. I'm not a fan of eating teppan style because I would prefer to have my whole meal served at once. But it was a nice change of pace.

Britney C.
Winter Park, FL
5 friends
65 reviews

4/14/2013

Super overpriced and they don't offer any of the exciting sauces or extras that you'd expect at a Benihana. Ie: No yum yum sauce and they don't know how to make it, and

the starter soup isn't miso, it's onion etc etc.

They have one vegetarian option and its just some you a la carte. They made me feel dumb for asking for a vegetarian option. We also ordered some dessert while we waited for our food and the servers acted like we were insane. Who cares...?

Our server was confused about our order and made it seem like our fault. For the amount we paid, we didn't feel welcome and didn't get what we expected from a touristy hibachi place.

Joseph M.
Honolulu, HI
233 friends
45 reviews

4/15/2013

1 check-in

Out of all the Japanese teppanyaki steak places on Oahu (Honolulu, HI), I love Benihana. The sad thing is they do not do fire tricks anymore and they use laser for safety reasons most likely. The price can be expensive, but they have some combination items that are reasonable. The chef we had was really funny and had a great character. I think the chef was Lenny (Kenny) or something close to that. The waitress Masae has been there for over a decade and she is amazing. I cannot recall the last time I came to Benihana, but they remodeled since the last time I went. Great place if you have a good party and you are willing to pay the price of great seafood and steak (chicken too).

Andrew E.
Kihei, HI
3 friends
76 reviews

4/17/2013

Do NOT come here...this place is terrible, terrible, terrible. 100% tourist trap -- they know you're not coming back anyways, so why treat you well?

1. The "show" was horrible. We had a large party and took up 3 grills, and nobody in our party had a good show. We could hear knives clanking elsewhere, but not for us. The guy didn't even try to do the shrimp in the hat/pocket trick. Disappointing is an understatement.

2. The food was bland and tasteless. If you bought some chicken or steak at the grocery store, threw it into a pan w/o seasoning, overcooked it, and then cut it up and put it on your plate...it would probably still taste better than this.

Bottom line: find somewhere else to eat. We had better steak from a trailer between the resort and the shopping district; it was down a side street, and it's where all the cops were eating. Fantastic food, but it doesn't have a Yelp entry. There are 3 trailers there: steak, seafood, and Mexican. If we were in town for another night, we would have gone back there vs. any of the other restaurants we tried (and it was only $7 per person).

R S.
Honolulu, HI
0 friends
2 reviews

5/27/2013

This place was such a disappointment. We had reservations and were lookinh forward to it all week but it sucked. The show was horrible, our chef was new I think and had no clue what he was doing, he never spoke to us not once the whole time. He would just point and grunt at our food. He messed up on the cooking because he forgot half of the stuff he needed and it was just horrible. We spent $100 for ok food and bad entertainment, will never go there again. Tanakas was way better!

Sheri F.
Phoenix, AZ
7 friends
51 reviews

6/2/2013

Grabbed a burger on the patio. It was average. Served with potato wedges that were comparable with convenience stores. Kinda gross.

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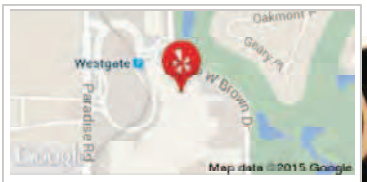
Benihana

260 reviews Details

$$$ · Japanese Edit



3000 Paradise Rd Edit
Las Vegas, NV 89109
Eastside
Get Directions
(702) 732-5334
benihana.com

"The **green tea ice cream** at the end of dinner was also delicious."
in 15 reviews
Green Tea Ice Cream

"And the **onion volcano** that the chefs make is definitely must-see."
in 8 reviews

"Our chef definitely made our night more fun and **entertaining** not only by his onion fire pyramid (agree!" in 8 reviews

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Full menu

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Yelp Sort Date Rating Elites English **260**

Malika K.
Los Angeles, CA
93 friends
108 reviews

7/10/2006

ROTD 6/17/2007 First to Review

The best Benihana ever! This place is visually stunning! It has that indoor/outdoor design that Vegas is soo fond of. You know when you're indoors but looks like your outside (kinda). What is that called? Anyways imagine your in a Japanese tea garden...at night. There is a pink, orange and purple sunset and the occasional fireworks display. A stream, bridge and lots of cherry blossom trees. The actual dining area is inside of a house which is inside of the inside/outside tea garden, overlooking the stream. A hostess dressed in full kimono attire escorts you to your table. Other than all that, it's just a regular old Benihana...

molly c.
Brooklyn, NY
309 friends
911 reviews

1/28/2007

Listed in i used to have to travel for work...

even though the hilton itself isn't so great, this is a nice place to dine while staying at the hotel, or even if you are not!

i hadn't been to a benihana in ages, and it was good, fun for a big group and of course, expensed for work!!

the front bar section is good for chilling.

Crystal C.
Brooklyn, NY

4/4/2007

Hours

Mon	5:30 pm - 11:00 pm
Tue	5:30 pm - 11:00 pm
Wed	5:30 pm - 11:00 pm
Thu	5:30 pm - 11:00 pm **Closed now**
Fri	5:30 pm - 11:00 pm
Sat	5:00 pm - 11:00 pm
Sun	5:30 pm - 11:00 pm

Edit business info

Menu

Shrimp

Carmen M. As you walk in you are amazed! Great atmosphere! Waterfall in the middle of the restaurant very cool…

Green Tea Ice Cream

Hibachi Steak And Shrimp Jr.

View the full menu

43 friends
336 reviews

I just can't get into Benihana, you know? It's just so gimmicky and the food really isn't that good. Everything is a little bland and, if not bland, too salty.

The Office got it right when Michael Scott called it 'Asian Hooters.'

The decor at this one is beautiful though. For that it gets a thumbs up.

---

christine e.
Oceanside, CA
169 friends
296 reviews

6/25/2007

I am not a fan of this place, and when my 21 year old said that is where she wanted to eat for her birthday celebration, I just gritted my teeth. YET, it was a surprise! The decor is amazing with all these little rooms, set in a japanese village setting, with a waterfall in the middle of it all. I have been to many benihanas in my life, and this is the first time I can say they food was delicious and the portions large. I had the shrimp, scallop, calamari plate. All was perfectly cooked and tender. My bf had the sushi and said it was good as well. The show is always the same and boring, but the smile it put on my daughters face was priceless.

Yanne G.
Anaheim, CA
51 friends
114 reviews

8/5/2007

I havent been to Benihana's in a while, I never really had a complaint about it. It was satifying. This place though was awesome. The food was very tasty, the drinks were incredibly full of liquor, not stingy at all. We ordered sushi before our dinner and the tuna was super fresh.

By far the best Benihana's we have been too. A definite place to go next time you are in Vegas.

Ahna P.
Novato, CA
43 friends
303 reviews

8/17/2007

I LOVE Benihana. I had not been in almost 10 yrs. And it STILL was as exciting!!! Nothing like being seated with a bunch randoms.

Colleen a.
Lincoln, CA
1 friend
41 reviews

11/21/2007

I always enjoy Benihana - this visit was no exception. It was our last night in Vegas and we realized we had not taken the kids to a magic show as promised. So we convinced them that the 'dinner show' at Benihana was magic. They just loved the onion volcano that turns into a steam train! Anyway, the food is great and the decorating is really nice. We had a coupon to temper the expensiveness a bit. I don't gamble much, so when in Vegas, my number one priority is good food - this fits the bill to a tee!

Bennett L.
San Diego, CA
34 friends
213 reviews

12/29/2007

My first (and only) trip to Benihana's served as the reception to a friend's wedding. We had about 25+ people in our party, but they were expecting us, so it wasn't much of a wait. At first we all gathered in a very chill bar at the front entrance. Plenty of chairs and low lighting make it comfortable. We filled up three huge tables. The service took a while, but it was a busy Saturday night and given our huge group, I give it a pass. On to the food.

You might have heard from your friends, et al about the Benihana's gimmick. After you place an order, a chef comes out to your table and makes it all right in front of you on tabletop grills. Sure enough, that's what happens and the chef's also have a little standup act going to add to the showmanship. It actually made it very fun. Certainly beats sitting around for a half hour for your food. I had the

More business info

Takes Reservations **Yes**
Delivery **No**
Take-out **No**
Accepts Credit Cards **Yes**
Good For **Dinner**
Parking **Garage**
Bike Parking **Yes**
Wheelchair Accessible **Yes**
Good for Kids **Yes**
Good for Groups **Yes**
Attire **Casual**
Ambience **Touristy**
Noise Level **Loud**
Alcohol **Full Bar**
Outdoor Seating **No**
Wi-Fi **No**
Has TV **No**
Waiter Service **Yes**
Caters **No**

Malika K.
First to review

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Musashi Japanese Steakhouse
394 reviews
The fried rice they make right on the grill was great too.

Geisha Steakhouse
82 reviews
Also their special pink sauce on my fried rice was so good....

Shibuya
628 reviews
He helped us choose a sake within the price range i suggested.

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Bennihannas Las Vegas

Chicken Hibachi. The early courses include soup and salad (nothing special) and your choice of shrimp or veggies. I went for the shrimp, because I'd never had shrimp before. (I know, I know) To tell you the truth, it was kinda bland. The chicken on the other hand was incredible. Add a little bit of teriyaki and you'll be loving it.

The pricing is high, but not astronomical. I paid about 30 bucks for my meal, which is among the cheaper items. The specialty alcoholic drinks are overpriced for what you get, so maybe just stick with a coke or beer. The motif of the restaurant is like some Japanese village, with fountains and such all around. All in all, not a bad place to celebrate with friends, or to take a date.

Shari Z.
Bordeaux, France
16 friends
159 reviews

3/6/2008

What's not to like? If you're stuck working and not playing in Vegas, you gotta go for the super duper extra large meals since you can't go sick on the partying.
They entertain me, they cook fresh food for me, they bring me drinks, they have ginger ice cream.
Amen to the knife wielding, flame throwing chefs at Benihana.
You roll out of here way too full. zzzzzzzzzzzzzzzzzz

Jen N.
Henderson, NV
67 friends
316 reviews

4/6/2008

Listed in Asian places..

had an absolute fabulous time here!! it depends on your chef i guess - but we went here for an all girls out family reunion type thing and we went all out...it really does depend on the chef you get, and ours was great..i couldnt tell you his name but he kept up laughing the whole time during the meal.

wait was a bit long, and there was an annoying crowd next to us, but still i give them 5 stars for an enjoyable evening.

Samuel L.
Los Angeles, CA
90 friends
71 reviews

4/23/2008

I'm typically not a big fan of chains, but I had a meal coupon to burn and my choices were limited to the Las Vegas Hilton restaurants so I dared to suffer through what I was expecting to be a mediocre meal.

This particular Benihana though was surpisingly nice. The decor was extremely nice with all the nice Japanese touches. I'd recommend going here just to take a look and hang out in the lounge areas.

Teppanyaki is done on a grill which you sit about 8 people around each grill. The seats are a bit crowded together so use the restrooms before you sit down. The waitress will take your order which is usually beef, chicken and/or seafood combos. After your typical soup and salad (which were decent but nothing special), the show begins. The chef twirls and clashes his cooking utensils like a crazed knife-fighter. The most common and popular trick seems to be the flaming volcano. The cook reverse-stacks some onion rings to make a volcano shape in which he pours in some oil and lights the oil. The flames shoot pretty high and after the oil is burned off, it continues to smoke for a long time. Neat trick. Food is usually cooked in this order: Veggies, Seafood, Meats. (So if you are in a rush, order seafood only combos). The quality of the food was decent, but nothing spectacular as one might expect. The sauces were nothing special and didn't seem to really enhance the flavor of the meats and seafood.

So if you are looking for an entertaining dinner show while you are in Vegas, this is as good as any. If you are looking for some really tasty food, I'd look elsewhere. 4 stars for the nice decor, 3 stars for the food.

Recommended for groups of up to 8 people and people dining on the company dime.

Free Birthday Meal Las Vegas

Hibachi Restaurant Las Vegas

Lauren V.
London, United Kingdom
234 friends
552 reviews
Elite '15

4/26/2008

im giong to say this right up front - i am not a sushi person. i don't *not* like sushi, and (this sounds ridiculous) but the mean reason i don't eat more of it is because i *hate* trying to jam giant rolls that are just slightly bigger than my mouth into it, and try to tactfully chew around seaweed and rice that i feel i could choke on any minute.
plus. it really bothers me when people say they *love* sushi and then order a bunch of cream cheese filled crap (with a pink "martini" on the side).
however, im not adventurous enough to just order the more traditional stuff because i have no idea what it is, how it tastes or what i would even like. however, when my boss wanted to stop for some on the way back to an event, i trusted his taste (and was not starving) so i told him to order whatever he liked and i would try anything at least once.
he is def a sushi person, and for a beni hana (i was always under the impression that this place has a ...silly? cliche?... reputation, he said this particular location served great sushi. he explained that the sushi chefs at the bar are always there, every night he comes (which is a lot) and the raw fish is pretty good for being vegas and all.
we trried ahi, yellowtail and salmon. i was stoked to see they came out as simply cuts of raw fish - no cream chesse in sight. and was even more stoked that i liked it!
the service was great, and the restaurant itself is pretty impressive. located right in the hotel, you enter into an entirely new realm where the lighting is dark and there is flowing streams of water, bridges, a rainfall stream falling from the ceiling and bamboo. definitley an experience type setting. i would go back, or maybe even try a benihana in phoenix - now that i know what to order!

Kim C.
San Jose, CA
38 friends
89 reviews

7/3/2008

Who doesn't want to see their food flying in the air??!! This is the second time I've been to this Benihana at the Hilton and I have no complaints. My coworkers and I went after our trade show and they were very accommodating for us. We had 27 people! Anywho, my chicken was delicious especially with the dipping sauce. I couldn't have been a happier camper. It also helped I had my tall Sapporo.

Sarah P.
Campbell, CA
110 friends
212 reviews

7/19/2008

Sometimes i get a craving for teppanyaki.
And that is the first thing that happened when we got to Las Vegas.
So i asked my dad if he could take us to the Hilton for some Benihanas.

All the performances are the same, maybe cliche, but the food is always great.
But still, i dont think it's worth the money, too expensive.
I don't need to see my food get cooked, i just want to eat it.
Especially if the performances are always the same, whether i eat at Benihanas in Las Vegas or in San Francisco.

Heather N.
Long Beach, CA
20 friends
85 reviews

9/17/2008

So I go to Benihana's frequently enough that I know all the tricks and the scene but this one really surprised me. I chose this restaurant to have a family dinner because it is loved by most of my family. I went here thinking I knew already how the night was going to be played out. I was caught off guard the second I walked in the door. The inside takes you to a land far far away...filled with bamboo, little creeks with running water, and hostesses in full Kimono gear. There are plenty of nice lounge chairs to sit and wait for your table...I was so used to getting crammed into the tiny waiting area or packed into the miniature bar were I can basically blow my wad right there...

I was soooo excited to see our little buzzer light up because now I get to go up their lil' hut inspired elevator to the

second floor where all the tables are set up. I was pleasantly surprised to see all the chefs were actually Japanese! Say wha! Where are the Mexicans!!! I am soo used to them talking in a language that I do not understand to my husband that is of the bean persuasion. Now, for the first time, my husband and I will both not know what is being said.

They have different tricks while cooking too! Not the same ole stuff like at all the other ones.

It is truly stunning here...a nice fun meal for a family. Beautiful décor.

They had this bitchy old lady that got all pissy when I didn't want to buy the picture she took of me and the family though...boooooo

---

R G.
Long Beach, CA
8 friends
53 reviews

10/13/2008

One of my favorite places to eat in the world. The setting here is beyond words. It's like a little city that you travel into to eat. A stream. trees. upstairs teppan rooms or share rooms or tables that are next to the stream as you eat. I have never had a bad meal here or at any of the Benihana. If you want to impress someone or people.... this is the place.. HINT, make a reservation as far in advance as you want. these professional people will handle it. Thank you Rocky!

Genevieve L.
Garden Grove, CA
18 friends
85 reviews

2/24/2009

We were in Vegas for my husband's birthday in January and we surprised him with dinner reservations at Benihaha. It was a great experience. The show was fun, people sitting around us were a blast, and the drinks were great pours! Wow, I was happy after 1 "Buddah". As always, the food was excellent. We weren't thinking about the price because it was a special occasion.

Bony K.
Encinitas, CA
60 friends
485 reviews

5/20/2009

Listed in Las Vegas baby!

Perhaps one of the best looking Benihana's I've come across (located in Hilton). It's a great place if you want a restaurant that can offer some informal entertainment while eating, the food entrees can feed more than 1 person each (recommend that you share an entree & pay the $10 to have the 2nd person have soup +salad as well).

It's not authentic Japanese, but a fun place for a group.

George G.
Los Angeles, CA
116 friends
446 reviews

6/21/2009

1 check-in

This place cost a grip. The food was ACTUALLY good; I'd been to other Benihanas in the past, and the food was always so-so. This place was an exception. Its good if you have money to spend (or someone else is buying.) My brother and I split the lobster and steak combo. Pretty rad stuff, but too pricey. They also charged us a ten dollar fee for splitting the dish. Eep.

Shannon F.
Huntington Beach, CA
30 friends
151 reviews

7/1/2009

I love going to Benihana, but they out did themselves in Vegas!

Of course everything in Vegas is outrageous and over the top, and that goes for expensive entertaining Japanese food too!

The chef's were hilarious with cheesy jokes and tricks, but they made it fun. I even was pulled into believing that i was

it was sooo good! i went to a benihana near my home recently
and they didnt have it, so if your at this particular benihana try the hot sauce!

Nancy T.
Burbank, CA
9 friends
91 reviews

8/23/2009

I haven't been to a Benihana since I was, I don't know, seven years old, so when my husband offered to take me I jumped on the chance. We made a 6:30 pm reservation.

The night got off to a somewhat rocky start because by 7:15 the chef was still not at our table. We were worried because we had a show to make at the Mirage in a couple of hours, so we advised a waitress of our show time. The manager came over to confirm our show time and they were very kind and accommodating, however, I don't think the chef actually showed up until 7:20 or so. So take note, it's probably best to let them know if you have somewhere to be when you call to make your reservation.

The food was really great, if inauthentic. I had the filet mignon, which was tender and flavorful. My husband had Rocky's Choice (chicken and steak), whichw as also good, but the chicken is nothing special so if we ever go again I think he'll probably stick with the steak.

Our chef was very friendly and I have no com;plaints about the service. The restaurant itself is beautiful, too.

Stephanie A.
Sunnyvale, CA
37 friends
75 reviews

9/23/2009

They had a great deal going when I went; food and sake for $25! What a steal!
The food was of course great! And the chef was so entertaining!
The atmosphere is great! Someone told me that this is the biggest benihana in the states. Either way, the water fromthe ceiling and the coy pond made it that much more fun!

KING J.
Beverly Hills, CA
90 friends
76 reviews

10/27/2009

I think this is the nicest Benihanas I ever been to. It's all pimped out like a Japanese Village inside of the Hilton.

If you ever eaten at Bennis before you know the drill and just picture that bigger and better Vegas style!

Michael P.
Las Vegas, NV
173 friends
342 reviews

11/5/2009

The food and service at Benihana's is top notch. Definitely worth the price tag of about $35-50 a person depending on what you order. The chef's offer great fun with the amazing food cooked in front of you and the service is phenomenal.

Michael C.
Seattle, WA
1773 friends
1192 reviews

12/27/2009

I am a huge supporter of locally owned restaurants! However, this is something I have always wanted to try, and on Christmas night in Las Vegas I got my chance. Located inside the Hilton is likely the largest Benihana ever built. The atmosphere is like dining outdoors in Japan!

Everyone from the seating hostess, and table waitresses, to our hilarious personal chef were warm and welcoming. You also get the pleasure of dining with other people, which added to the excitement. This was my first teppanyaki experience and I loved it.

The food was fresh and savory. My steak and shrimp were amazing, and my friend's Swordfish was the best I've tasted! ...oh, and the starter soup is simply AWESOME!

The food and the "show" were something to remember. Highly recommend you give this a try! I am definitely going to give my local Scottsdale location a shot!

Jennifer C.
San Francisco, CA
18 friends
204 reviews

12/31/2009

This is a really fun over the top benihana ---- definitely very theatrical --- but c'mon, this is vegas, so of course it's gotta be crazy circus-y. Anyways, the decor is super fun - it's located inside the Japanese Village in the Las Vegas Hilton. The show was fun, as always, and the food was standard issue Benihana - delish. The chef and waitress were super nice and were on top of our every need. YUM!

Matthew S.
Rancho Cucamonga, CA
54 friends
115 reviews

1/11/2010

I usually love Benihana, and this one is really nice asthetically, but my entire party became ill after eating here.

The only thing we all had was fried rice, so we suspect chicken that wasn't quite right...

The service was good, but to pay over $300 for a meal and get sick from it is just wrong (there were 5 of us).

Corey Tess T.
Charlotte, NC
587 friends
561 reviews
Elite '15

1/24/2010

Listed in Fine Dining Around The World!

My friends and I decided to go here one night because we had never been to the Hilton in Vegas, since we usually hit the newer Casinos every time we were in town. I had a thought that Benihana was cheesy and kinda silly, but actually it was really fun, we talked to other people seated with us and our chef had some great jokes and the presentation was great... it wasn't as pricey as the trendy places I had usually been to in Vegas and we had a great time... I still remember the guy next to me was a potato salesman from Idaho.. I mean, he contracted with restaurants to sell mass potatoes.. ha ha.. I love to meet people, so this was a good experience.. very fun..and the sake was yummy...

Quay A.
Lemon Grove, CA
61 friends
287 reviews
Elite '15

Positives:
Fun show.
Great ambience.

Negatives:
We had a reservation for eleven and they put us into one of the smaller tables (bringing in extra seats). We actually couldn't get in and out of seats without the people next to us moving.
Charging extra for dishes not being cooked on the grill.
To expensive for the quality of the food (tasted frozen).

Benihana recognizes that their quality has slid and are putting an effort into improving but it just isn't worth the cost at this time (they actually had articles about it at the hostess desk funny enough).

Joe P.
Las Vegas, NV
18 friends
77 reviews

2/7/2010

I used to go to benihana in Burlingame CA, probably 20 times and I liked it but it's not one of my favorite places. This one was worse, the cook sucked and they cut corners by doing things like already having the fried rice cooked and just heated it on the grill and added the egg. Not a fan, go to P.F Changs down on paradise or at planet hollywood if you want a nice atmosphere and some "americanized" asian food to please a group for less dough. Better yet drive east on spring mountain and try something interesting and authentic for half the price.

Melodi R.
Chino Hills, CA
307 friends
328 reviews

2/21/2010

It's best with close friends, but it's fun to make friends there too!
drink sake and beer and eat lots of food!!!
Benihana is pretty much the same everywhere.

Rob Y.
Pasadena, CA
96 friends
303 reviews

2/25/2010

This one is interesting because it really does look dated with the fake fireworks show with audio. The food show was pretty neat with a fiery volcano (FYI ALL California Benihanas DON'T have the fire!!). The food is expensive, but hey, you pay for entertainment. That said, you can get better food elsewhere without the show. The food pretty much is the same at all Benihanas so you are not going to be surprised.

Jenny C.
La Habra, CA
173 friends
101 reviews

4/20/2010

Listed in Oishii Ryōri

This was a fancy looking Benihana. I havent been to any of their other locations but this one looked pretty good with its full force Japanese decor.

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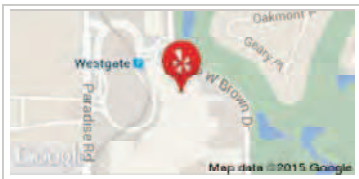
Benihana

260 reviews Details

$$$ · Japanese Edit



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Las Vegas, NV 89109
Eastside
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(702) 732-5334
benihana.com

"The **green tea ice cream** at the end of dinner was also delicious."
in 15 reviews
Green Tea Ice Cream

"And the **onion volcano** that the chefs make is definitely must-see."
in 8 reviews

"Our chef definitely made our night more fun and **entertaining** not only by his onion fire pyramid (agree!" in 8 reviews

Today **5:30 pm - 11:00 pm**
Closed now

Full menu

$$$$ Price range **$31-60**

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Recommended Reviews

Search reviews

Yelp Sort Date Rating Elites English **260**

Ken W.
Auburn, AL
12 friends
3 reviews

6/23/2010

I have heard for years how great it was at Benihana's. How much better it was than other japanese steakhouses, etc. Also, I expected it to be on the high side, but BOY was I in for a surprise.
1. The menu showed $28.95 for the Hibachi steak for one. And I am sure somewhere it says the fried rice is extra, but I didn't see it.
2. I ordered the hot tea - it tasted like balsa wood. 2a. I ordered the diet coke because it was the only sugar free item on the menu. [Diabetes type II]
3. I ordered the Hibachi steak medium well, was asked if I wanted fried rice, of course!
4. The diet coke is a 14 oz glass with 10 oz of ice.
5. No choice of ginger or cream sauce [I don't like ginger on my salad.]
6. only positive so far, the soup was OK.
7. drank my 4 oz zof coke and asked for a refill
8. finally after waiting close to an hour, the chef arrives bringing his scowl with him. I didn't laugh once. He only did two 'tricks' and put no heart into it.
9. finally another good thing. grilled shrimp appetizer, about a half dozen.
10. No one is laughing however and it looks like the rice won't be that good. It isn't bad, but is lack luster.
11. Grilled vegies also nothing to write home about.
12. Where's my second 4 oz of diet coke?
13. What happened to those wonderful noodles I get at Shoguns? not here!
14. Steak is overdone and tough. not a happy camper tonight.
15. Chef leaves with the scowl he brought, but now the whole table is scowling with him.

Hours

Mon	5:30 pm - 11:00 pm
Tue	5:30 pm - 11:00 pm
Wed	5:30 pm - 11:00 pm
Thu	5:30 pm - 11:00 pm **Closed now**
Fri	5:30 pm - 11:00 pm
Sat	5:00 pm - 11:00 pm
Sun	5:30 pm - 11:00 pm

Edit business info

Menu

Shrimp

Carmen M. As you walk in you are amazed! Great atmosphere! Waterfall in the middle of the restaurant very cool…

Green Tea Ice Cream

Hibachi Steak And Shrimp Jr.

View the full menu

16. Still no diet coke refill! ate all I wanted, which was not as good as Mikata, much less Shoguns.
17. Surprise. Bill is 28.95 for steak, 3.50 for the coke and a whopping 5.95 for the rice. with tax it's around 42.00. This is for ONE PERSON, no alcohol and only one softdrink.?!?!?

Guess what kind of tip I left!

Shoguns on the worst night was more fun, faster, more food and better food, and HALF the price!!! AND they don't charge extra for FRICKIN' RICE!

I will never darken the doors of Benihanas again as long as I live.

Emmanuel K.
Las Vegas, NV
5 friends
87 reviews

7/21/2010

Great place for hibachi! Food was delicious, especially the shrimp. Our chef was great and funny. The atmosphere was very nice and well decorated. It made it feel as if we were no longer in Vegas. Not many tricks and it took some time until there was an available chef. But it's highly recommended.

Tom W.
Las Vegas, NV
1 friend
57 reviews

8/21/2010

Hey it is all show, but at the end of the day the food is excellent with ample portions. Dare I say it is an American (Japanese) institution now.

Adina C.
Las Vegas, NV
175 friends
121 reviews

8/23/2010

1 check-in

This place is absolutely lovely. The decor is gorgeous and you really feel like you're stepping into another land when you go here, it is quite an experience.

Came here on a Saturday night past our reservation, with 3 people in our party. They told us it would be about a half hour wait, but in less than 15 minutes we were on our way upstairs to be seated with 5 other patrons.

It took a little while for us to get drink and food orders in, but about 10 minutes or so after we put in our food orders, side dishes started arriving while our chef was preparing to make our food.

I ordered the Garden Vegetable plate for $24.95 (I realize now that they forgot to give me asparagus, grr). If you're ordering a vegan item on the menu, the first thing you bring me should NOT be chicken-based soup. That was a major turn-off and I'm amazed that came with the meal, and they should have asked if I wanted it before doling it out.

The second part was a ginger salad that was really good, I loved the dressing. After this, our chef came and started making our meal. He was really funny, and did a lot of little tricks that made the dining experience almost like seeing a show too. Sometimes my veggies got a little too close to the meat on the grill for comfort, but they never mixed, although it would be nice if they could have 1/3 of the grill sectioned off for veggies. He made me zucchini, onion, and mushrooms on the grill, and he also had a LOT of veggies steaming in a separate area as well. My plate was HUGE and I didn't even finish everything, I was totally full! And the onion volcano that the chefs make is definitely must-see. It was a total blast.

I alerted the waiter that it was my friend's birthday, and they brought out a complimentary tangerine (?) topped cheesecake slice and sang to her. This cheesecake was AMAZING. It had angel food cake as the crust, and the

More business info

Takes Reservations **Yes**
Delivery **No**
Take-out **No**
Accepts Credit Cards **Yes**
Good For **Dinner**
Parking **Garage**
Bike Parking **Yes**
Wheelchair Accessible **Yes**
Good for Kids **Yes**
Good for Groups **Yes**
Attire **Casual**
Ambience **Touristy**
Noise Level **Loud**
Alcohol **Full Bar**
Outdoor Seating **No**
Wi-Fi **No**
Has TV **No**
Waiter Service **Yes**
Caters **No**

Malika K.
First to review

People also viewed

Musashi Japanese Steakhouse
394 reviews
The fried rice they make right on the grill was great too.

Geisha Steakhouse
82 reviews
Also their special pink sauce on my fried rice was so good....

Shibuya
628 reviews
He helped us choose a sake within the price range i suggested.

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This is a list of places that my kids enjoy and I don't mind taking…

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The taste of what Las Vegas has to offer (minus Asian flavor...)

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Bennihannas Las Vegas

coupons for food and beverage purchases which helped a ton. When I ordered the lobster+steak special, my plate came out to be $21-ish including tax and tip.....can't beat this price!!!!

All of the chefs in this restaurant, so called the World's Largest Benihana, were very talented. I was watching one of the chefs cook at one of the other tables before ours arrived.....what a great show!!

If you're looking to save up on watching a show, you should try Las Vegas Hilton's Benihana....why not? You get dinner+cooking show!!

So....the choice is yours....

This WAS my Thanksgiving dinner this past wk; yummm, I had lobster+steak instead of traditional turkey from LV.

Chris B.
Danvers, MA
93 friends
414 reviews

1/2/2011

Probably the nicest - and best - Benihana I've been to. It is Vegas, after all! Normally I am usually "meh" when it comes to Benihana, along with my wallet getting very noticeably skinnier because of it being so damn expensive... but it's Vegas baby!

And... because it's Vegas, if you don't have a reservation expect a looooooong wait. Especially if you just show up on a Saturday night, like we did. (Hey, we're spontaneous.) Actually what happened, we were playing Blackjack at the New York-New York all day and befriended some fellow players who told us they were going to Benihana and just like the Guinness commercial, "Brilliant!" was the response that came in my head.

Anyway... so yeah, our wait was close to 2 hours without that reservation, which was ok because the casino is not too far and we played Blackjack, won some money, got some free drinks, all good stuff.

No need to get into any other details - it is Benihana, after all. The food was all spot on, the meat cooked perfectly, great table entertainment, awesome service. Wished all their restaurants were like this.

Jill C.
Las Vegas, NV
299 friends
311 reviews
Elite '15

1/5/2011

2 check-ins

Listed in Places my Kids like

When family comes to town, a trip to Benihana is inevitable. I can't say that I dislike Benihana, but for the price there are so many other places I would rather visit. To me, this place is like the Olive Garden of Japanese restaurants. They have recently updated their menu and raised the prices as well as changed some of the pairings. I was disappointed to see that they no longer have the salmon on the children's menu, my youngest loved the salmon there. My problems this night were more with the service though. I had ordered a sashimi appetizer and it never came. I even reminded our obviously busy waiter and still no sashimi. Most of our party ordered the filet and lobster combo and were very happy

Our chef was great, despite the fact I am sure he was slammed. The decor was tiki / polynesian and they served drinks with little umbrellas (which I am a total sucker for).

To sum the review up: chain restaurants are usually consistent - I would say the LV Hilton Benihana was better than average. Also, theme/novelty restaurants are usually not the pinnacle of fine dining. Lastly, tourist traps are usually expensive. Deal.

Caroline J.
Henderson, NV
102 friends
92 reviews

3/17/2011

3 check-ins

Listed in Gluten Free in Sin City

I've been to several Benihana throughout the country and this location is the best so far. I love the scenic walk to the table with waterfalls, red bridges and flowers brought a serenity to my mind. The scents however, brought an aching in my stomach for seafood, fried rice and green tea ice cream. However, since I'm gluten-free, I knew that I would be limited to what food I could eat, just like every time I have been to Benihana in the past. This time, the magical waitress put a smile on my face that did not leave throughout the entire meal.

Benihana has finally gone gluten-free! Not only have they gone GF, but they have also trained their chefs how to avoid cross-contamination! JOY TO THE WORLD! For the first time in YEARS I finally had zucchini and onions with GF Tamari soy sauce, chicken fried rice with a steak and shrimp dinner. I had a salad without dressing (both of them have soy sauce) and no soup, but hey, I was OVERJOYED to FINALLY eat a traditional Benihana meal!

Not only was the food exactly how I remembered from before I was gluten-free, but the show the chef put on was great and the service was PERFECT. Our server was friendly, understood my allergy, was cautious, educative and such a good advocate for me.

The food was exactly the same as it is in other states. Even though it is nothing out of this world that will change your life forever, it is a good meal with a fun show, some laughter and plenty of hot sake keeping piping hot on the table griddle in front of you. All around it is always a good time.

P.S. If you are a local, get a player's card for the Hilton, show your NV ID and you will get 25% off your bill every time. Also, sign up for their emails and you will get a complimentary meal (up to $30, not including alcohol)the month of your birthday!

Kenneth S.
Rosemead, CA
15 friends
181 reviews

4/20/2011

came here with the family and had high expectations considering it was a high end type of restaurant. it was no surprise to me that most of their dishes were towards $30 a plate which was expensive but i had high hopes for taste. the show they put on in front of you was pretty cool too. as we were plated our food, their portions is not satisfying! also their taste was good but not great. i give it 5 stars for showmanship, 3 stars for taste/portions. good experience though

Eddie D.
Phoenix, AZ
60 friends
162 reviews

4/28/2011

1 check-in

I love the free birthday meal! Seafood Diablo for $29.95 is my ultimate favorite! Filling and entertaining. Reservations are highly recommended. You won't be disappointed.

29 reviews

The food was excellent, and our chef was friendly and entertaining. I ordered the filet and scallops, which were both perfect! My only complaint was the noise level (the table by us had a few *very* loud customers) as well as the green tea ice cream, which wasn't as good as the kind served at sushi bars.

I was happy to receive $30 off my bill because I signed up for their email club that enables you to receive a $30 off coupon for the month of your birthday.

---

m b.
Henderson, NV
0 friends
11 reviews

6/13/2011

Came here recently and everything was fantastic, keeping with the quality of the Benihana chain name.

We had the chef's special (not on the menu) of two, 5-course habachi steak and lobster tail dinners for $66.50, which includes onion/mushroom soup, rice (steamed white or I think fried is a little extra), salad, teppanyaki veggies, steak and lobster.

Chefs were entertaining and friendly.

April D.
Las Vegas, NV
581 friends
693 reviews
Elite '15

6/13/2011

Listed in TEPPAN?? YeAh oKaY!

I had been at a Benihanas in Pennsylvania many many years ago and remember it being fun and delicious.
Well I was either young and dumb or just starving for food and entertainment.
The only reason we decided to hit Benihana was that I had a birthday coupon for $30 off. Depending on what you get, its a free meal, so why not?
We got there when it opened so we got a seat quickly. The room filled up fast though, apparently there was a Physicians Assistant convention in the building. The entrance is beautiful, very serene.
Our waitress had a thick asian accent so it was difficult to understand her at times, but she was pleasant and efficient.
Our chef was a little dry and boring, he seemed like he really didn't want to be there, it his first seating...he has a long night ahead of him!
Drinks were large and fruity, just the way I like em. The soup and salad were standard faire, veggies and shrimp appetizers were good, my husband hates seafood and ate 2 of them!
I got steak and chicken, my hubby got steak...the meat on both were a bit dry and bland, very under seasoned.
At the end of our meal a man at the end of the table began to have chest pains, unsure if it was indigestion or a heart attack. The waitress was quick to call for help, they provided him with a wheelchair and got him out of the room with paramedics on the way. I was impressed they dealt with everything so well. He was lucky he had a nurse (me) and a P.A. at his table, we were standing by ready to lend a hand.
After the commotion we were served our ice cream with a birthday candle, nice touch.
I probably won't go back, the food isn't good enough, Osaka has much better Teppan and you can get it at any time of day.

William M.
La Mesa, CA
143 friends
122 reviews

6/23/2011

3 check-ins

I enjoyed dining here, I asked for my steak medium rare and the chef cooked it with a nice ruby middle. I am glad that he cooked it the right way because so many people mistake brown meat for a well cooked steak. If that was the case, then there would not be a need to pay so much for steak. Everything was delicious and we were seated next to a nice couple and other than the seating being slightly close to the other tables (hibachis), it was a good time.

Brian S.
Las Vegas, NV
71 friends
178 reviews

7/12/2011

been to any Benihana before. So Mom and own and wanted to hit it. I guess they thought food (and wanted to try and please me). Uh.. Japan and didn't seem like I was in Japan at

(throwing my food around and stuff) was okay rd. I ordered Prawns (Spicy) and steak. Was yeird as they cook the prawns.. throw em around.. an onion.. set it on fire... then way later knock out .. I ate.. onions.. shrimp.. them steak.. was like two kinda strange. I would rather they kept it in the under a heat light then served it all at once. Oh

in drinks was low.. not Silverton (the appy service read my review if u don't but not very good. I would have enjoyed ks but instead.. i got ... 1.. lol.. oh well..

asteless and super boring but there was rth something if your a pyromaniac like

Letia G.
Sacramento, CA
23 friends
57 reviews

7/28/2011

for my birthday and came here with pon. (if you haven't signed up for this, go to the one in Sacramento so this he ambiance was so nice, with the The one is Sacramento seems like a in comparison. Our chef was older ining than the same grumpy guy we home. the food was excellent as always. ay dessert better (a ice cream sundae) a pic of you like they do at our place. day dinner and we met some nice birthdays and anniversaries.

Bob P.
Clovis, CA
24 friends
580 reviews

9/24/2011

The place and ambiance was great.....but...from a tapanyaki standpoint....about as close to the bottom as possible. Benihana's was one of the originals.....it sure hasn't kept up with the rest of them!

Javier F.
Pico Rivera, CA
5 friends
8 reviews

9/26/2011

Was staying at the Hilton so this was an easy choice. This is not your normal Benihana, the lobby entrance was very nice made to look like it if you were in japan. The cost is higher than your normal Benihana.

Jasmine J.
Henderson, NV
56 friends
15 reviews

9/28/2011

One star is too much. It was a terrible place for vegetarians.The waitress seemed like she didn't care much and was a terrible communicator. She forgot to bring my friends order out and we didn't realize we were getting two entrees. Even though we were charged for these things we didnt get the soup or shrimp because they weren't vegetarian. The waitress wouldn't allow us to make any replacements for these meat-based items and when the food came out there were some sloppy vegetables and Ramen like noodles. I could have done better in my own kitchen. The scorpion fruit drink wasn't bad but after we found out that the drink and our two incomplete orders came to 97 dollars with added gratuity we wish we had stayed home. Don't let the fancy decor fool you, next time a

friends asks you to go there for a birthday (since b-day meals are free) DONT GO!

Matthew D.
Joliet, IL
0 friends
2 reviews

10/5/2011

Was there this past Saturday. Have not been to a Benihana, but have a local favorite in the South Suburbs of Chicago. The decor was fantastic once you walked into the hostess booth. After that, things were just ok. I didn't like that they didn't include the rice being fried, or the dessert. I thought the main course (I had the habachi steak) was ok. My wife's shrimp was very good, though. We also sat next to a hallway that had a terrible draft. I know everywhere you go in Vegas is air conditioned, but I had jeans and a short sleeved shirt next to a habachi grill, and I was still cold. I had to keep sliding the door closed. I did like our chef. He did all of the typical habachi schticks, but added some that I hadn't seen before, so that was pretty nice. Over all, I thought the experience was ok. Priced a little too high for what you get, but a fairly fun time.

Colby M.
Irvine, CA
25 friends
13 reviews

10/24/2011

We used to go to this Benihana when I was a kid and they had a show out front. I was a little bummed out that the show is gone. It reminded me of Chuck E Cheese. Anyhow, we had a short wait to get seated even though we had a reservation (we did arrive early). Our sushi chef was good, but not awesome. I got the shrimp and scallops and absolutely loved the scallops. I've been to other Benihana's, but I think I got more food and it was cooked better here then any of the others. Definitely exceeded my expectations!

Page 2 of 7 1 2 3 4 5 6 7 ← →

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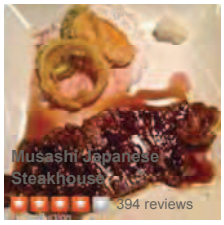

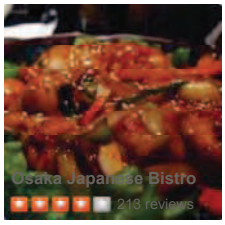

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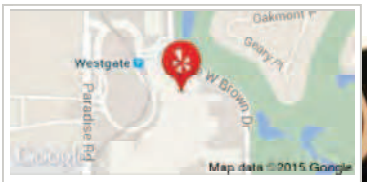
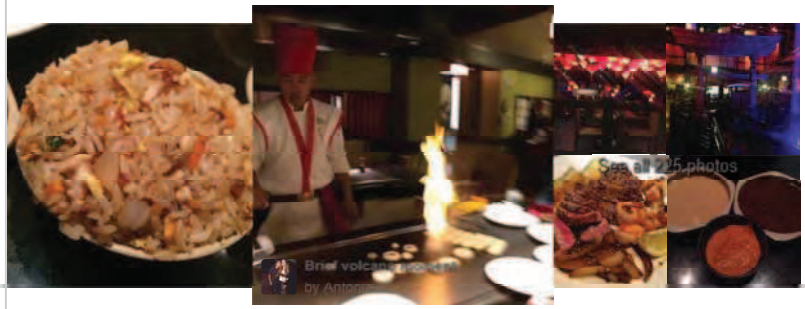
Benihana

260 reviews Details

$$$ · Japanese Edit





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in 15 reviews
Green Tea Ice Cream

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in 8 reviews

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Today **5:30 pm - 11:00 pm**
Closed now

Full menu

$$$$ Price range **$31-60**

Work here? Claim this business

Recommended Reviews

Search reviews

Yelp Sort Date Rating Elites English **260**

Edwin H E.
Franklin, MN
85 friends
55 reviews

11/11/2011

1 check-in

Terribly disappointed. I have been to several Benihana restaurants and was expecting this to be at least as good as any of the others. The sushi was so so, and my entree had no flavor, no discern able taste whatsoever. I was the only one seated at my table so I didn't get much of a show or opportunity to try a variety of dishes although by the looks on others faces I would venture to say they also left their food on their plates because it wasn't worth eating. My plain white rice was the best part of my entire experience which is pathetic.

Chris H.
Palm Desert, CA
58 friends
77 reviews

11/21/2011

Good food cooked in front of you. Best fresh Lobster I've ever had... but pricy.

Lauren C.
Lexington, KY
1 friend
19 reviews

11/29/2011

Another one of our favorites in Vegas! Service is very good-- pricey, but portion sizes are huge & food quality is very good! Great atmosphere, great for a date night in Vegas!

Hours

Mon	5:30 pm - 11:00 pm
Tue	5:30 pm - 11:00 pm
Wed	5:30 pm - 11:00 pm
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Fri	5:30 pm - 11:00 pm
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Sun	5:30 pm - 11:00 pm

Edit business info

Menu

Shrimp

Carmen M. As you walk in you are amazed! Great atmosphere! Waterfall in the middle of the restaurant very cool…

Green Tea Ice Cream

Hibachi Steak And Shrimp Jr.

View the full menu

Barry L.
Seattle, WA
1 friend
34 reviews

1/16/2012

This has to be the oldest Benihana in the US.

Was staying at LVH, so had to eat there. Went for dinner, ordered steak and lobster. The chef was very entertaining.

If you like Benihana, and are in town, check it out.

Rod B.
Sherman Oaks, CA
468 friends
38 reviews

1/27/2012

I have been to Benihana many times over the years. Beverly Hills, San Diego etc.... I read a bunch of negative online reviews about the location in Vegas. The fact that my wife and I share very close birthdays brought us to the Vegas Benihana. They gave us a $30 credit EACH. $60 bucks! I have enjoyed my experiences in the past so I figured, how bad could a Benihana be? Especially with a $60 credit!

This location is the nicest I have seen. Gorgeous. Trees, waterfalls, elevators....When we checked in at the front desk, they took a birthday photo of us. I thought, oh here it comes, they will want $20 for the picture. Nope! They handed us a free birthday photo! How cool is that! I also expected the food pricing to be higher than any other Benihana as stated in other reviews. It was not.

This is NOT an inexpensive place and some would say you are being over charged, but it is a Benihana. You are paying MORE for the experience of knives and food flying dangerously close to your face.

I had 2 drinks and the wife had one. We had the Teriyaki steak and the Filet Mignon. The cost was less than I have spent at most steakhouses. ESPECIALLY with the $60 credit! (THANK YOU BENIHANA for the birthday gift! More than I can say for my buddy Bob. Wait, did I just say that? Sorry Bob, I am kidding)

Look, this place is a Benihana. No more, no less. All the negative reviews seem strange to me. Not sure what they were expecting. Every single cook was actually Japanese! Felt very authentic. Super friendly staff and very attentive. If you are on the fence, don't be. Just go with friends and have a good time. They have $8.95 drinks! Go most places and you are lucky to pay less than $12!

The only real negative is the seating arrangement. Unless you go with a group of friends that fill up the seats, they seat you with strangers. Kinda like a Club Med Benihana experience. Cool for Club Med, not cool for dinner in Vegas unless you are in that type of "wanna meet new people" mood. I was not.

LJ R.
Las Vegas, NV
574 friends
498 reviews
Elite '15

1/31/2012

2 check-ins

Oh Yeah. Free $30 on Benihana for my birthday now I'm living. Signup for their Chef's Table free program at Benihana.com and they'll email you a $30 certificate every bday. I highly recommend setting up a reservation ahead of time waiting could be a few hours.

Definitely love the decorations. There was a water feature but don't remember if it was a waterfall. Also don't remember if there were koi fish but it really felt like there should be.

The dining experience was pretty cool, fun and entertaining. Went with the Teriyaki Steak Teppanyaki. It comes with everything you need. Started with a bowl of Benihana onion soup, it wasn't that bad but I was very hungry and savoring every bite of it. Next came the Benihana salad, it had a good taste but became watery towards the end of eating.

Once the chef came out I was happy because now the real

Free Birthday Meal Las Vegas
Hibachi Restaurant Las Vegas

Jessica C.
Los Angeles, CA
327 friends
904 reviews
Elite '15

3/1/2012

1 check-in

The only difference between this Benihana and any other is that's it's really pretty inside. They have a lovely zen like waiting area with waterfalls a bridge and calming colors of red and gold and black..

Now the service and food is the same at any other and WAY overpriced for not even enough food to fill me up but it was a special occasion so it's always fun to see the "performance" of the meal preparations.

I use to enjoy sitting with strangers but I think now as I get older seating across from a more then PDA couple and offering me her I didn't finish my fried rice would you like it? faze has passed me.

Richard U.
San Rafael, CA
82 friends
14 reviews

3/2/2012

1 check-in

I'm not a fan. Sorry to start off with that type of statement, but its more show then the quality of food.

Let me explain how I ended up giving them a 3 star rating. I gave them 2 stars for the level of customer service and the showmanship of the cook. The staff was extremely attentive and made sure that they made our group as happy as possible. The chief was fun and entertaining while cooking. Seemed like he was using old material for his jokes or maybe I've been to Benihana when I was a kid and I recall the same set of jokes.....kinda lame.

I gave them 1 more star for the fresh vegetables. I expected my surf and turf to be more enjoyable but at best it was average. So over all they get 3 stars.

Hope you enjoy it more then me.

Carol B.
Las Vegas, NV
2 friends
1 review

3/13/2012

Service was slow, had to ask for water refill! Food was tasty even if not authentic and well prepared but pricey. Strongly suggest reservations and going with a group! Table seats 8 and our felllow diners were no fun if they were even alive!

Pooja B.
San Dimas, CA
370 friends
434 reviews
Elite '15

5/7/2012

1 check-in

My friend that I went to Vegas was craving teppan and I thought yummmm not a bad idea at all. So on our way to meeting our other friend we asked the cab driver if he could recommend a good teppan place. Why was I not surprised when he said Benihana... now we just had to talk our other friend into going... Agreed Benihana's it was. When we got there the ambiance was very nice seeing the waterfall then they walk you to the elevator and up you go and then the hostess is there to receive you.

Up until now still excited about dining here... Then here comes our server nice in a sarcastic way... I can't really explain the interaction but it wasn't that great. The bloody mary I ordered had all kinds of pulp in it so it wouldn't come through the straw and I had to keep picking the pieces out.... The soup and salad combo wasn't good the soup was very grimy and the salad didn't taste well with the usual dressing. Then we had to order I had the lobster and chicken combo and my friend ordered shrimp and gave some to me. The food was not that great and I forgot about that mustard sauce I used to like it this time it was like eating horse radish. I still did like the ginger sauce. I was

overpowering with alcohol which I like my drinks that way. As for my meal, I ordered the most poplular Teppanyaki-Rocky's Choice which includes Hibachi steak*, and chicken breast grilled to your specification. While waiting for the chef to cook your main meal, it comes with soup and salad. Along with grilled onions, squash and shrimp. Include that with my main entree, Rocky's Choice I had plenty of leftovers!

The price point is a bit $$$ but if you are celebrating an occassion then I would definitely encourage a trip here. The set-up of the restaurant is beautiful and large. I got lost coming back from the restroom...lol!!! But while finding my way back to our table, I notice the man-made waterfall and a small table of two which is perfect for a night should you wish to pop the question to your special lady! =) I encourage you to check it out!

Bob E.
Calgary, Canada
8 friends
68 reviews
Elite '15

7/15/2012

I love teppanyaki, and have been to Benihana in several states, but none as good as this location. We were recently travelling through LV with our daughter and her 16 year old friend. She is a very athletic girl who eats more than most boys! It is very rare she is full, and actually had food left on her plate when we left.

The 2 girls shared the chefs special, as did my wife and I, chicken and shrimp for 2 for $36. This included the soup, salad and shrimp appetizer. Both Girls loved it, as did we. We also shared some scallops and the were cooked perfectly. My daughters friend had never been for teppanyaki before, so she really enjoyed the cheesy jokes and the show. Excellent dining experience.

claire p.
Las Vegas, NV
18 friends
38 reviews

7/21/2012

THEY DONT HAVE SHRIMP SAUCE!!!! Sorry, just had to get that off my chest. It was such a disappointment finding out that this benihana stopped serving shrimp sauce. Apparently they did serve it in the past, but this was my first time at this benihana. The only other place I've had benihana was in minnesota... which was nearly 5 years ago :)

Honestly, this place didn't measure up. For the value, you certainly don't get your moneys worth of food. Though the chicken, steak, shrimp, etc were all excellent, it would've been 100x better with shrimp sauce lol, anyone who's had this sauce know what im talking abou!. All the entrees were pricey, but then again it is vegas.

The chef was fun, same ole tricks though. Still had fun, but I don't think I'll be back here again anytime soon.

Miss A.
Las Vegas, NV
0 friends
14 reviews

7/21/2012

Still love this place! If you sign up on their website they send you a coupon for 30.00 on your birthday. Chefs specials are two for under 40.

Cocktails are expensive, but still love the fresh food

Mark S.
Costa Mesa, CA
39 friends
9 reviews

8/14/2012

This place treats everyone like they are a tourist. It was not that great. Just like Las Vegas in general. If you do not like your job then just quit. Its simple.

The location itself is terrible. Inside the LVH (formerly the Hilton), a place that has absolutely no reason for anyone to visit other than possibly going to Benihana. I feel like they would do so much better if they moved to the strip. It's a pretty wild atmosphere when you walk in downstairs with a waterfall and everything. Got us excited until they bring you upstairs to this small boring room where you actually eat. The server was friendly and the food was typical Benihana quality.
Only reason we go here is because of the $30 Birthday gift card they send out. It's very cool that they do that!!

Terry N.
Broken Arrow, OK
2 friends
16 reviews

9/26/2012

They treat you like royalty at this place. Benihana sushi is always excellent.
I had the group sit-down dinner with a friend who is blind, and they accommodated hime very well. We both had a great time. Excellent food, entertaining staff.
I seek out Benihana whenever I visit large cities. Sadly, there is not one in my home town.

Linnea E.
San Jose, CA
144 friends
575 reviews
Elite '15

10/11/2012

1 check-in

we went because it was in the hotel, and we didn't want to stand in the taxi line to go somewhere. i love benihana in general. it was good, but not the best. fried rice wasn't as good as at most of them. everything else was good. soup here was better than at any other benihana i've been to.

Andrew F.
Stockton, CA
59 friends
92 reviews

11/21/2012

1 check-in

Normally we love this place. This trip...not so much. The service was suspect and they stuck us in the back all alone. Seems to be they were trying to get us out as fast as possible. Food was the same but service was lacking. The service is what makes the experience in a place like this. Pretty disappointing.

Chi T.
San Gabriel, CA
116 friends
292 reviews
Elite '15

12/18/2012

I got a coupon for this place, so decided to give it a try. Seating is family style, so we sat next to another family. We order the meat and other ingredients and then a cook comes and cooks the food in front of us. In the process, he puts on a little performance.

The food was very average. My meat was on the salty side, but everything else lacked flavor. It seems that the cook was trained to cook a certain way, as I look around and they're all doing the same thing. I would probably not come here again for the food.

Service was decent. Our waitress came over a few times to check up on us. If you haven't been to this type of place, then I'd recommend it just to check it out.

Gabbie B.
Las Vegas, NV
2 friends
8 reviews

12/31/2012

The food was amazing!!! The chef did not put on a shoe like the other chefs did. The place looked amazing when we were leaving there were fireworks on the ceiling.

Brad B.
Las Vegas, NV

1/1/2013

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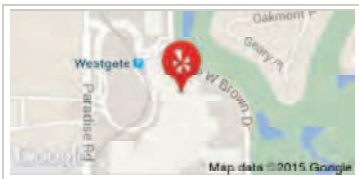
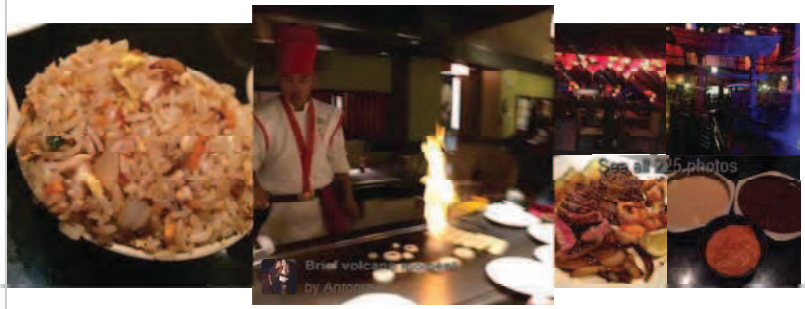
Benihana

260 reviews Details

$$$ · Japanese Edit



3000 Paradise Rd Edit
Las Vegas, NV 89109
Eastside
Get Directions
(702) 732-5334
benihana.com



"The **green tea ice cream** at the end of dinner was also delicious."
in 15 reviews
Green Tea Ice Cream

"And the **onion volcano** that the chefs make is definitely must-see."
in 8 reviews

"Our chef definitely made our night more fun and **entertaining** not only by his onion fire pyramid (agree!" in 8 reviews

Today **5:30 pm - 11:00 pm**
Closed now

Full menu

$$$$ Price range **$31-60**

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Recommended Reviews

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Yelp Sort Date Rating Elites English **260**

Pat R.
Las Vegas, NV
199 friends
237 reviews
Elite '15

1/2/2013

2 check-ins

For as long as I can remember Benihanas has been the standard for the American teppanyaki experience. Sadly I think that the experience has been lost in translation and their sharp knife that was used to slice would-be competition is slowly dulling (pun intended). The teppan cooks we had tonight was "ok" . He did the standard flair tricks and jokes however quickly became flustered with the cooking and food management and that's where the entertainment portion ended. We were lucky, the group across from us were seated after us and their chef came and went before ours was done. We could hear them arguing with the manger about the quality of service, taste and a missed order. I don't know about the validity of their argument so I'll leave it at that. In my personal option, I think the level of expertise/standard of the teppan chef/entertainers have gone down.

Another area for concern on this outing was our kimono dressed waitress, she was not friendly nor very customer service oriented. She forgot 2 of the tables drinks on the initial order and had to be flagged down constantly for refills. Each engagement with her felt like we were inconveniencing her versus being felt like a welcome guest. The last complaint about the staff was we were not thanked once after paying our bill or walking out of the dining area! Not the Japanese way!

Other observations:
When the couple next to us asked for a take out box they were given Chinese take out boxes?!? I find this odd and at

Hours

Mon	5:30 pm - 11:00 pm
Tue	5:30 pm - 11:00 pm
Wed	5:30 pm - 11:00 pm
Thu	5:30 pm - 11:00 pm **Closed now**
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Edit business info

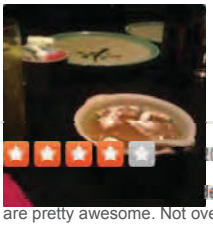
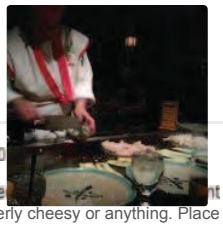
Menu

Shrimp

Carmen M. As you walk in you are amazed! Great atmosphere! Waterfall in the middle of the restaurant very cool…

Green Tea Ice Cream
Hibachi Steak And Shrimp Jr.

View the full menu

Adam F.
Costa Mesa, CA
57 friends
12 reviews

are pretty awesome. Not overly cheesy or anything. Place is huge too. Walked in with out a reservation and just got sushi and drinks. Sushi was really good and friendly staff. If im ever staying at the LV hotel, will definitely eat here again.

matt h.
Denver, CO
1 friend
280 reviews

3/30/2013

The decor at this Benihana is really cool, especially if you have children with you. The food was excellent, and our cook was very entertaining. The prices are a bit high, but you get a lot included with the meal, and if you sign up for their club you get a $30 gift certificate good during the month of your birthday (but only Monday-Thursday). The staff was very nice, even running to catch up with us and return my wife's phone after she left it at the table at the end of our meal. I left very full and happy, and the kids absolutely loved both the food and the show.

Melody L.
Las Vegas, NV
5 friends
11 reviews

4/11/2013

Tonight we had a reservation for 5 for a family birthday dinner. First, we were taken to a table and given a stranger to join us for dinner. She talked constantly and advised us she was sick, great thanks !
The Mexican (No offense meant, just not Asian) who prepared our dinner was nice but not very entertaining. Other tables were roaring with laughter as food was tossed about during the cooking process.
The food was good, not even great and very expensive. Will we return for a family dinner, No
And another thing, The Photo lady came by the table, just after we seated. We told her 2 of our party had gone to the restroom. She never returned. We later read that we would have gotten a free picture for the Birthday Reservation. Thanks !

Michael S.
Las Vegas, NV
2 friends
40 reviews

4/13/2013

I grew up going to the Benihana's, the one in Ontario California, and I have to say this Benihana's is absolutely horrid. The service is crap and the menu is missing some items (beef and shrimp yakisoba). They are also only open for dinner. Never ever coming back.

Binzer B.
Las Vegas, NV
17 friends
31 reviews

4/15/2013

Id like to be clear, Benihana in the LVH (formerly LV Hilton) is like an abusive husband and I am the abused wife who won't leave and will always make excuses for him. I've been coming here for at least 25 years and growing up in a place like Vegas its nice to have at least one place that I thought was cool as a kid that doesn't change.
Before my pros and cons I'd like to voice 1 gripe, Benihana does a thing called chefs table where there is a 2 for 1 special each month. Ive ordered it here several times yet every once in a while the hostess or waitress will say they dont honor it here. I then go thru the uncomfortable exercise of explaining well I ordered it last time and it was no issue. Then after a "talk with management" I am fortunate enough to order the special the restaurant inundated me with emails about, gee Im honored! Oh and EVERY time I have ordered the chef table special I have been told, "its a small portion. .etc". No problem I'll take my chances considering the last 5 times I noticed no difference

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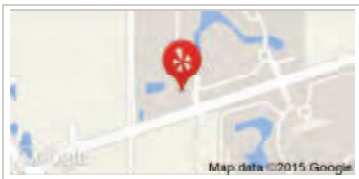
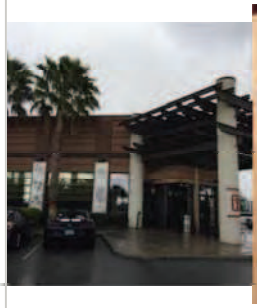
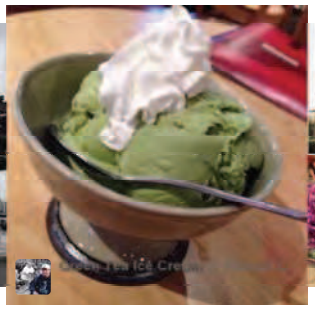
Benihana

126 reviews Details

$$ · Japanese, Sushi Bars Edit







12690 International Dr S Edit
Orlando, FL 32821
International Drive / I-Drive
Get Directions
(407) 239-7400
benihana.com

"Nevertheless, this location is beautiful, **Cyrill** was GREAT, and we had a wonderful dinner." in 6 reviews

"Not the best **hibachi** I have ever had, but still very good." in 12 reviews

"I got the **filet Mignon** along with their delicious Colossal Shrimp." in 12 reviews
$25 Filet Mignon*

Today **11:30 am - 3:00 pm**
4:30 pm - 10:00 pm Open now

Full menu

$$$$ Price range **$11-30**

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Reed B.
Orlando, FL
21 friends
123 reviews

4/21/2010

First to Review

Skip the cheap knock offs like Kobe and head to the real deal.... Benihana!

This is a VERY new Benihana which oddly enough is less than 5 miles away from another one in the Hilton on Hotel Plaza Blvd. Let me start off by saying that I prefer the decor and service in the old one MUCH more. If you have a choice between the two - go to the other one. Just keep in mind that it will be much busier. This one has more of a modern feel with exposed beams in the ceilings, lots of windows, etc. The other one has a traditional Japanese feel with the paper walls, etc.

Even with the small nit-picks the Benihana experience can't be beat. If you have eaten at a restaurant like this before you know what to expect. You place an order and then the chef comes over and cooks your meat, seafood, veggies, etc on the table in front of you. During this they do various tricks and have fun with everyone that is seated there.

Prices are a bit higher than the other restaurants of this style in the area such as Kobe...but you get what you pay for. No nickel and diming here - your meal includes a shrimp appetizer! You also have higher quality meat and you don't leave feeling greasy. A decent sushi menu along with tons of novelty drinks are available. Make sure you ask for the complimentary green tea at the end of the meal or else they will always "forget" it.

They do offer a free meal during your birthday week - register for it WAY in advance on their web site. They also

Hours

Mon	11:30 am - 3:00 pm	
	4:30 pm - 10:00 pm	
Tue	11:30 am - 3:00 pm	
	4:30 pm - 10:00 pm	
Wed	11:30 am - 3:00 pm	Open now
	4:30 pm - 10:00 pm	
Thu	11:30 am - 3:00 pm	
	4:30 pm - 10:00 pm	
Fri	11:30 am - 10:00 pm	
Sat	11:30 am - 11:00 pm	
Sun	11:30 am - 9:30 pm	

Edit business info

Menu

Shrimp 4.00

Eva N. Went for my birthday dinner. The food was just okay and our chef wasn't nearly as enthusiastic as…

Chicken 10.50
Filet Mignon* 14.75

View the full menu

almost always have monthly specials which will help keep the cost down.

F. D.
Houma, LA
27 friends
150 reviews

5/12/2010

This place is very nice, mainly hibachi. We went there to celebrate a special occasion and everything went great!!! They had a Filet Mignon Special for two -$39 that included the rice, salad, and so much more.
We sat at the table with this amazing couple and the evening was very pleasant!
I am not a hibachi person but this one is worth the try ;-)

The manager came at the end to ask if everything went ok and I only have great things to say about this place!!!

James H.
Savannah, GA
156 friends
554 reviews

6/27/2010

1 check-in

Awesome food & entertainment from our cook for the evening.

Carlos H.
Tampa, FL
2681 friends
710 reviews
Elite '15

7/10/2010

Just left Benihana and I have to say it was pretty disappointing. After reading many positive reviews about how Kobe isn't a real experience, I found myself wishing I was in a Kobe or at Arigato's during my visit to Benihana. The main thing you go for is the show and the chef didn't leave any of us impressed.

He was friendly, but lacked any skill and every attempt he made to make a trick failed pretty bad. When you go to a place like Arigato's they use lots of large flames which is pretty neat to watch, they only had smoke here. Kobe usually has very friendly and talkative, engaging, and funny chefs...but Benihana failed here as well.The show was short and for once I spent more time just eating than watching the show. We found ourselves watching other people's chefs because we were that bored with our chef. The reason why you pay so much is for the show or else you would go somewhere else so this was a real disappointment.

The food was bland. The soup was nothing worth talking

More business info

Takes Reservations **Yes**
Delivery **No**
Take-out **Yes**
Accepts Credit Cards **Yes**
Good For **Dinner**
Parking **Private Lot**
Bike Parking **No**
Wheelchair Accessible **Yes**
Good for Kids **Yes**
Good for Groups **Yes**
Attire **Casual**
Ambience **Casual**
Noise Level **Average**
Alcohol **Full Bar**
Outdoor Seating **No**
Wi-Fi **No**
Has TV **No**
Dogs Allowed **No**
Waiter Service **Yes**
Caters **No**

Reed B.
First to review

People also viewed

Kobe Japanese Steakhouse & Sushi Bar
125 reviews
The food is always great: hibachi and sushi!

Kobe
89 reviews
Prices are good for a hibachi, you get A LOT of food.

Kobe Japanese Steakhouse
81 reviews
The white sauce that they serve with the food is to die for.

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Teppanyaki Orlando

about. Salad didn't really have any taste either. I had their steak and chicken special and even with the dips available it was still dry. I will say that the onion was pretty tasty.

The shrimp was decent...They served free ice cream with my meal but the orange sorbet immediately lacked substance and turned me off. The green tea was actually good...but it seemed like they forgot about it at first. Shame would go well with the meal. Overall I am really disappointed in this place...as a previous regular diner at Benihana in San Francisco's Japantown this location in Florida truly let me down.

Em B.
San Diego, CA
820 friends
322 reviews
Elite '15

10/3/2010

1 check-in

It was my sis-in-law's b'day.
The chef was a newb.
He kept dropping his spatula.
We cheered him on to make him feel better.
I could've probably cut the shrimp tails off myself with more grace.
My hubby requested the shrimp tails and had them cooked up crispy like potato chips.
The lady at the other end of the table with her daughter spent the entire time talking on her phone.
Is it me or is their ginger ale made up of nothing but 7-Up and Coke?
My bro-in-law wished his steak was bloodier.
My younger niece's chef's hat kept falling off her head.
My older niece's allergy to seafood meant she got her food cooked first.
We ran out of garlic butter because everyone wanted it on everything.
Our food was pretty darn tasty overall.
I'm pretty sure I have the Japanese birthday song memorized by now.

David B.
Katy, TX
96 friends
92 reviews

10/28/2010

Initial assessment was newly built establishment, new staff and possibly a new experience. We were seated in a timely fashion, within minutes of arriving. The decor is very nice, clean with high ceilings to give the roomy feeling. The table sits 8 people, so if you are a party less than eight you will be given the opportunity to dine with someone new.

The menu has a nice upscale elegant feel, and the prices are considered low to moderate. They offer a lunch menu which is very affordable and tempting! You are greeted by a tableside host (Willie) who takes the time to go over the menu and explain the way the items are laid out. He also explains some of the more popular substitutions that others make, and points out not so obvious deals by ordering a certain way.

Most of the adult meals are served with Benihana onion soup, Benihana salad, shrimp appetizer, hibachi vegetables, homemade dipping sauces, steamed rice and Japanese hot green tea.

I ordered the Benihana's signature punch, special blend of rum, peach and strawberry liqueurs, and tropical fruit juices in the "Lucky Cat" cool mug. My entrée was the Benihana Trio -Steak & Chicken that is served with all the described items above and I substituted the steamed rice for fried rice. Drinks were brought out to us and shortly after the soups were delivered. The onion soup was good, had a nice onion flavor. The salad was served immediately after the soup. Nice size portion with ginger dressing.

Once our Chef (Cyrill) arrived he started off with an explanation of the grill and how this location has an international variety of chefs. He started the show similar to what you see at Kobe, but with a little bit more flare and quality. He actually explained the reason why they sliced the meat a certain way, and some history behind various dishes. First Class chef indeed and the meals were simply delicious. All of the staff catered to the kids and the adults equally!

Why 5 stars I asked myself when rating this restaurant. It was evident that they exceeded expectations and showed great potential for repeat success. The number one thing I valued most was the service that was provided. They met every request with smiles, and served food with great taste. Best of all they did NOT rush us away from the table. They allowed us to eat the food, and enjoy the evening after dinner. This is a major issue with most Teppanyaki / Hibachi establishments.

Benihana's delivered first class service, quality food, and within a reasonable price. I am eager to return to try the Sushi and the lunch menu!

Danny H.
Orlando, FL
68 friends
43 reviews

★★★★☆ 12/13/2010

I recently went to this Benihana with a friend and his family and we had a great time. Our chef, Cyrill, actually works for a third party contractor and helps train Benihana chefs to make sure they are top quality and they stay until they're satisfied with the people that they've trained.

The food was great and the show was great. Cyrill even gave my friends dad a hard time for ordering his steak well done haha. He did drop the shrimp on one of the tricks and played it off wonderfully.

The selections are a bit pricier than other Japanese Steakhouses, but you do get a great show from professionals (apparently some people have gotten some of the newer chefs). The service is also a little slow, but we didn't mind as we were hanging out and having a good time. I would definitely recommend it, we had a lot of fun. I assume the other location is similar, so I would say go to whichever you can get in quicker at!

Iza P.
Atlanta, GA
126 friends
267 reviews

★★★★☆ 12/23/2010

Listed in Fun times in Florida

I've never been to a Benihana that I didn't like. I think it's quite simply because they know how to make good food.

I was told that this particular location was just about a year old, but you would think it was quite newer. They had a Chef's special for the evening, a filet mignon and chicken combo for two that we went for since we were hungry and the price is right. Though generally, we don't really find Benihana to be too pricey.

The Chef did his usual hibachi tricks (I'm used to most of them now since I am a general fan of the Benihana chain), but it's always fun and entertaining to watch. I've seen other chefs do more, but the other parties at our table didn't seem to care (or encourage him with applause) that I figured he may not have wanted to waste his time.

My steak was cooked perfectly, but I did find the chicken slightly dry...the shrimp was also slightly overdone. However, I look pass these things because the overall taste is always there. I know they also give you some dipping sauces as well, but I hardly use them. The meats are always seasoned nicely, and the vegetables cooked well. We also opted for their famous fried rice (the one with the chicken and garlic). If there was something I would really wish they improve upon, is the serving of that fried rice. We could always use a bit more ;-)

And as a general note for anyone visiting Orlando, I find the water to be quite chlorinated. As much as drinking water is a lot better for you, I'd opt for either hot tea or a soda at any dining establishment (Benihana included) before I drink a glass of water.

Dave P.
New York, NY
119 friends
398 reviews

★★★★★ 3/27/2011

2 check-ins

Kari S.
San Francisco, CA
132 friends
204 reviews

I can't help but love Benihana. It's not so much a restaurant as it is an experience. Kids and adults [heart] this place alike.

Knives=flying
Rice=beating
Chicken=sizzling
Tea=flowing
Vegetables=drowning (in butter)

I went to this location when on a business trip and got to use my Benihana's birthday certificate. I had arrived 2 days before my colleagues and so, went on my own to dinner. However, I was able to chat with my fellow patrons and the chef. We all had a lovely time.

For those who didn't catch it--I said birthday certificate. That's right, I dined for freeeeeeee! Benihana (technically, the Chef's Table program) gives you a complimentary $30 credit towards any meal during your birthday month. Get yours here:

pages.benihana-news.com/…

Enjoy!

Pete O.
Miami, FL
22 friends
166 reviews

9/6/2011

5 check-ins

Ask for Harvey.

He was the chef who took care of us and though his hand eye cordination may need a little help his cooking and cheerful attitude more then make up for it. He had us laughing and having a good time I'm not a big fan of Benihana but Harvey did make the dinner more enjoyable. Thankfully he did because are waitress didn't help too much are dinner was nearly complete before we got our second round of beverages (2 cokes, 2 bottles of water, and a strawberry daq doesn't seem like it would take 45 minutes to get [not a busy night]). But my family enjoyed themselves we had some good laughs so I can't take away too much and I only plan on returning to Benihana when the girlfriend ask.

Thanks for the time and keep Yelping.

anthony c.
Whippany, NJ
149 friends
60 reviews

10/12/2011

1 check-in

Joe was great with the kids!

Robert M.
Austin, TX

10/24/2011

6 friends
310 reviews
Elite '15

Went with my family and enjoyed the show. Our waiter wasn't great and wasn't new. Definitely still a padawan. Very stiff, but learning the ropes. Food was good, but scallops over cooked. Wonderful show, lots of good food. My only advice is to keep away from the over priced, watered down drinks.

Mike C.
Manhattan, NY
490 friends
180 reviews
Elite '15

12/12/2011

1 check-in

This Benihana was located near where we were staying during our vacation in Orlando. We decided to visit the place as were looking for a place to have dinner and entertainment. The place looked new and clean. We were late to our reservation and they were still able to accommodate us. We have been to several hibachi places and knew what to expect from this experience. The host took us to our hibachi table first. There are about 8 seats around the grill table. You will be seated with other customers if you do not fill the table. Our waiter took our drink orders and they have many type of drinks including specialty drinks, beer, juices and soda. Then the waiter will return to take your order from the menu. You can visit Benihana's site to look at the menu. Once the order is placed, the hibachi chef comes to your table to prepare and cook your food. During this time, he will do some tricks to entertain the table. As each part of the meal is cooked, he will dish them out individually to each person. This means that he may cook the fried rice first, then vegetables, then the meats or seafood. This ensures that during the cooking process you will be eating something. Our chef was good but boring compared to other chefs we had in other places. In the end, I would rank our dinner a 4 out 5 and entertainment 3 out 5.

Michael B.
Boston, MA
0 friends
35 reviews

12/20/2011

Four of us went to dinner at this Benihana last weekend to celebrate the birth of our child and grandchild, three of us with various food allergies. We talked to the manager before we made our reservation, and he was careful to give us Cyrill as our chef. The food was delicious, the service was superb, and there was nothing about the meal that we would have changed. Kudos to Cyrill (our chef), Brett (our server), and Chris (the manager) for making the evening an absolute pleasure.

At one grill, Cyrill properly accommodated a wheat and rice allergy, a shellfish allergy, and a zero-fat diet. I'm still in awe. For those of us with serious food allergies, it is reassuring to see exactly what goes onto the grill.

The show put on by the chefs is fun, of course, but the high quality of the ingredients and the skillful cooking made the meal itself memorable. And the service simply could not have been better.

Aaron T.
Phoenix, AZ
40 friends
174 reviews

1/18/2012

1 check-in

I miss Benihana's! Spent a lot of time at the Scottsdale, AZ location so we were excited to return to this one in Orlando. It looks brand new and they know how to entertain. The entire experience fits in very well with the surrounding theme parks. Our chef was friendly and cooked the food to perfection. Kids had a great time and we were even fortunate enough to sit next to another friendly family to share our dinner.

Insiders Tip: Don't forget about the Sushi! Their Boston Roll and Alaskan Roll are some of the best on the planet.

Mc K.

2/11/2012

St Augustine, FL
0 friends
32 reviews

- Service: HORRENDOUS, our order was messed up 4 times and I even pointed to the item in the menu twice. No refills from the server, but rather one of the managers came over to refill our drinks after we had to ask for one and then we never got another one.

- Food: UNSATISFACTORY, the cook cross contaminated raw seafood, beef, and chicken by cooking on top of each other. My wife hates seafood and asked nicely to have her filet mignon cooked to the side, but not even 30 seconds after asking that he cooked her filet mignon right were the scallops and shrimp were. As for my SUSHI, WTFrack did they give me! It was unrolling and had tiny pieces of fish the size of dimes. I get better Sushi at the grocery store!!! EXTREMELY DISAPPOINTED...

- Show: SAD, no fire or volcano and WE had to ask for the guy to do the train, butter fly, and egg roll. This had to be the WORST hibachi grill show we have every seen and we will NEVER go to any Benihana again!

- Environment: EXCELLENT

- Cleanliness: EXTREMELY

- Bathroom: CLEAN and STOCKED

- Price: $17-35

- Coupons: NONE

- Special Comment: Go somewhere else or try a local mom and pop hibachi grill. We have now been to two Benihanas (Miami & Orlando) and both shows were SAD! I did talk to the manager, but I'm sure his concern last as long as me walking out the front door!

Matt H.
Helena, AL
27 friends
342 reviews
Elite '15

2/21/2012

1 check-in

Had a great meal here! plenty of food and selections to fit most tastes.

Ray K.
Staten Island, NY
4 friends
17 reviews

3/21/2012 • Updated review

The chefs personality was that of a door knob, I think he said 5 words all night long. And usually these guys are very entertaining.

And the food didn't fare much better either, ordered the steak and shrimp which had no flavor and was well over cooked. The best part of the meal was the salad and the hagan daz ice cream! Very disappointed!!!

6/28/2011 • Previous review

Great place to eat, good atmosphere and staff very friendly.

I had the Filet and shrimp and the meat… Read more

Tonya H.
Kalamazoo, MI
0 friends
18 reviews

5/4/2012

The last time I went to Benihana's was back in 1992. Our waitress and chef were both Japanese, straight from Japan. The waitress wore a kimono and bowed to us on several occasions. Our chef said his name was "Duke", but just call him "John Wayne". He was very funny and had us laughing all night long. We had one of the best meals ever, the soup itself could have been a meal, that's how good it was. "Duke" did the usual tricks and gave us a very entertaining dinner. Our steak and shrimp was perfection. The inside of the restaurant had Japanese décor, along with tropical plants and a small fish pond. We left with full

tummies and happy memories. Yesterday, we were in Orlando and decided to treat ourselves to Benihana's because we don't have one where we live. A lot has changed over the years. First, our chef and waitress were not Japanese. Our waitress had tatoo's up and down her arms and didn't wear a kimono. They didnt bother to make her wear a long sleeve shirt to hide the tatoo's. She was friendly, but didnt bow. Our chef was nice, but not having an authentic Japanese chef seemed to take something away. He did put on a show, but seemed like he was rushing it as fast as he could, the place was not busy that day. He was mildly funny. Our meal was a let down. We ordered steak and shrimp again. I expected the same great food I got last time. It did not happen. The food was good, but not excellent. I had the same soup but it wasn't good. I was dissapointed. They charge extra for fried rice, they never used to. The inside of the restaurant was very plain, not the authentic décor we were used to. I spent over $100 dollars on lunch for three people. It was not worth it. Benihana's has unfortunally gone down hill in quality. I hope, someday, it will change back to the way it used to be. Until then, I don't see myself ever going back to a Benihana's. Which is sad for me because I used to hold them in such high regard.

Kelly W.
Davenport, FL
111 friends
202 reviews
Elite '15

5/4/2012

2 check-ins

We love this place! We've gone a few times and haven't had bad service or bad food. I get a bit weirded out not knowing who we're going to have at the table, but I think that's part of the experience.

They definitely try to up-sell you on some items (the fried rice being one of them). I just wish they had more "dinners for 2" or whatever they call them instead of one particular during the month. And yes, it's certainly on the pricey side.

Danny T.
Smithtown, NY
22 friends
173 reviews

7/29/2012

Visited this Benihana during our recent trip to Orlando. We made reservations for a specific seating time and got there and had to wait for about 30 minutes. It was a busy night, so that was an reasonable wait. We had Chef Harvey who was pleasant and personable, but he was clearly one of the junior chefs. His performance while cooking our meal was a bit weak...but the food was prepared well and tasted very good.

Ashley H.
Orlando, FL
137 friends
324 reviews
Elite '15

8/1/2012

14 check-ins

I've been to this location a few times. I always love Benihana, and I wanted to see if I'd like the new location better than the one inside the Hilton. The verdict? I do. First of all, this restaurant is much nicer and newer than the other location in Orlando. It's a very open restaurant with nice décor, and everything seems pretty new. The other location is just really run down and old.

The service here is always excellent, but the chef quality can vary. Last night we had a man named Isma (I hope I got that right) who was a great chef...best I've had at this location. Everything was delicious and he took care to let everyone try other foods as often as possible. For example, there were 2 kids at our table who received corn with their meal, and there was plenty left over, so everyone at the table got to sample the delicious golden corn kernels lightly sautéed in garlic butter. Awesome! He also doled out extra fried rice, which is ALWAYS a plus. Seriously, if you've never been...GET THE FRIED RICE. I actually feel sympathy for those who are clueless and just order the steamed rice, thinking that this is the same crappy fried rice they've had at other Asian restaurants.

Make sure to sign up for the Benihana Chef's Table e-mails. You'll get a coupon worth $30 for a meal during the

month of your birthday, although it's only good Monday-Thursday. I used mine last night and decided to treat myself to the Samurai Treat, which is filet mignon (Juicy! Perfectly cooked!) and colossal shrimp (succulent!). If you're signed up, you'll also find out each month which Benihana's special is $36+ for two, which is an incredible deal. They rotate each month, so if you miss your favorite, it will come back around!

Kuanyu C.
Raleigh, NC
223 friends
578 reviews
Elite '15

8/13/2012

Listed in Yelp 366 in 2012, Meatatarian Delight, Visiting the Magical Kingdom

If you can think of Ruth's Chris as epitome of prime steakhouse, then Benihana is got to be the epitome of Teppanyaki, or as y'all like to called it, HIBACHI.

To me, you seen one Teppanyaki, you literally seen them all. I mean, what other kind of tricks can the chefs "create?" lighting a oily smiley face on the grill on fire? fake squeezing soy sauce on you? twirl the bowl and flip it into the paper hat? making an onion volcano? Have I miss anything yet? Oh, perhaps spinning the egg on the grill before cracking it with the metal spatula and put the rice on top? Have I cover them all now? Well let's move on then.

It is indeed very fancy, but how do I know this? I paid $200 for three seats, tips included; at that price tag I could have gotten a 144 oz. prime rib, aged to perfection, so it better be fancy.

Over all, loved the experience, but I feel like we could have gone to any other place that night, spent much less, and be just as happy.

Hungry C.
Charlotte, NC
4 friends
84 reviews

8/19/2012

Well first off our chef informed us it was his 3 day so i felt bad for him but for benihana not at all. Why would you let a untrained cook get on the grill to make people paying money good money at that. My steak had no taste my chicken fried rice was bland my wife's sushi was soggy and sub bar at best. Not a very good experiance at all.

Shellie D.
Alexandria, VA
58 friends
430 reviews
Elite '15

8/22/2012

1 check-in

Came here twice during happy hour. They have the best Happy Hour Menu and the prices are great! The sushi here is so amazing. The atmosphere is great but it could get a bit crowded.

Allen N.
Monterey, CA
88 friends
128 reviews
Elite '15

12/13/2012

1 check-in

*Brand new building and interior, looks great.
*No use of fire, as other hibachi restaurants allow
*Your experience depends on the chef

Our chef talked way too much. Usually they talk very little, which sometimes feels awkward. However, I found out during this experience the overly talkative chef is both awkward and annoying. He was constantly asking us questions about ourselves, which is appropriate is small spurts, but I felt like we were interrogated. We just wanted to watch the cooking and talk amongst ourselves a bit. Instead, we felt like we had to appease him all night.

Also, most hibachi places I've been to allow some impressive use of fire on the grill, but this one apparently does not permit this. If you've never had hibachi you won't

know it wasn't done, but if you have the fire will be a noticeable omission.

Saito's in south Florida is a better experience.

J C.
Edmonton, Canada
10 friends
150 reviews

12/31/2012

We were seated 30 minutes late from our 5:30 reservations for New Years eve, which worked out ok because we weren't too hungry. Justin was our chef and our party of four thought he was hilarious. The other party of four which we had to share with, didn't think he was funny but he looked and talked like Chris Rock and joked with the table. Justin cooked our food and did a good job but he did have a couple of misses in his presentation. Yes we would go back and enjoy the food and show.

Ross M.
St. Petersburg, FL
132 friends
347 reviews
Elite '15

1/3/2013

1 check-in

Listed in The Yelp 100 Challenge, Throwing Stones from a Glass House (Trips Around Florida)

Banihana makes me sing la la la la la! It is so good!

I have been going to different Benihana restaurants since I was little. It was usually my birthday choice. There is just something special about having your own personal chef at your table to talk to while having your food prepared. You gotta love the acrobatics, and the flipping of the little shrimp tails into the chef hat.

Cyrill was our chef on my last visit. He was the best that I have ever seen out of the many many times I have been to Benihana. One thing he did special that I had never seen before was his crafting the fried rice into a flower on the grill. One of the little girls at our table was a little slow to realize what it was, and her delayed response made us all laugh. Cyrill was very talented, joked around a lot, and he is what made our overall experience so nice.

Their salad is amazing. Their soup is pretty good too. The food at Benihana is better, but the sauce at Arigato is better, so it is kind of a trade off... better food or better sauce. I prefer Benihana and better food!!!

I got the filet mignon and chicken for two. My faincee and I shared it. It was a good deal. My mom went steak all the way. My dad did steak, chicken and shrimp. I am of the opinion that since you always get a little shrimp as an appetizer, so you don't really need to get it as part of your meal.

This location is brand new. It really is a beautiful location. Cyrill explained that there is no fire allowed at this location. He used to work in Tennessee and there they would make a fun fire flame up on the table. I remember the fire from my childhood, and that rule is what knocks this rating down to a 4 star. Well that and the fact the Benihana is a chain, so you cannot really expect anything to extraordinary.

Nevertheless, this location is beautiful, Cyrill was GREAT, and we had a wonderful dinner. As a side note, never ask to have a party larger than 8 seated around one table. There was a huge party next to us and Cyrill explained that the grills really cannot do more than 8. If you do have more than 8 around the table, the quality of food goes down big time. When the customer wants it, the managers make the chefs do it, but from a quality of food perspective, you should never request that as a customer. More tables and less people around each will always be a better tasting experience. The cost will be the same either way.

I sang my way into this review, I will sing my way out with a little number by Elton John, or maybe in this case Elton Ja Won...

Ba-Ba-Ba- Benihana and the Jets!!!!

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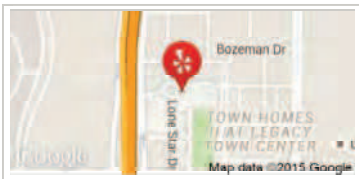
Benihana

106 reviews Details

$$$ · Japanese, Steakhouses, Sushi Bars Edit



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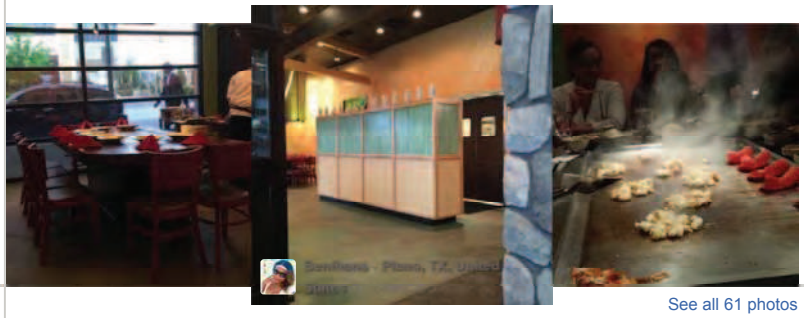

See all 61 photos

"I just always eat soooo much at **hibachi** that by the end I'm passing out at the table into a food coma." in 12 reviews

"Hubby enjoyed his Land **'N Sea**: filet mignon and scallops." in 2 reviews

"I liked everything I tried, the shrimps, the **filet mignon**, the soup, the vegetables." in 5 reviews
$25.50 FILET MIGNON

Recommended Reviews

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Yelp Sort Date Rating Elites English **106**

Jennifer G.
Dallas, TX
287 friends
587 reviews
Elite '15

1/30/2009

1 check-in First to Review

I checked out the new Benihana last night in Plano and I am definitely a fan, if they can get the kinks worked out this might be a 5 star place for me soon. It was kind of hard to find (its NORTH of legacy on a side street by the fountain and RA sushi).

We arrived about 15 min early for our reservation and they were able to seat us within 5 min. I'll go with the bad first and then the good. The service was a little slow. I had to re-ask for my cocktail and then ask for a soda refill. The kitchen seemed to send the chef out with the wrong meats and he had to run back and get replacements a couple times - which caused him to overcook my chicken a little.

Now for the good - our order wasn't messed up at all and it was fantastic. The veggie tempura was the best veggie tempura I've had in a long time. The chicken fried rice was delicious. My filet was cooked perfectly and the sauces provided were awesome - ginger and what tasted like a garlicky sauce. The chicken was a little dry but it didn't keep me from cleaning my plate. Also - the decor was gorgeous - next time I'll ask for a seat where I can see the fountain out front.

I was too full for dessert, but banana tempura sure sounded good. I will definitely be back.

Melody L. 11/13/2009

Today **11:00 am - 10:30 pm**
Open now

Full menu

$$$$ Price range **$31-60**

Hours

Mon	11:00 am - 2:30 pm 5:00 pm - 9:30 pm
Tue	11:00 am - 2:30 pm 5:00 pm - 9:30 pm
Wed	11:00 am - 2:30 pm 5:00 pm - 9:30 pm
Thu	11:00 am - 2:30 pm 5:00 pm - 9:30 pm
Fri	11:00 am - 10:30 pm **Open now**
Sat	11:30 am - 10:30 pm
Sun	11:30 am - 9:30 pm

Edit business info

Menu

SHRIMP 2.75

Elyse L. A few weeks ago I made reservations here through open table for a birthday dinner of 8 people. The…

TUNA 3.25

STRAWBERRY PASSION DELIGHT . 5.75

View the full menu

More business info

Takes Reservations **Yes**
Delivery **No**
Take-out **Yes**
Accepts Credit Cards **Yes**
Good For **Dinner**
Parking **Garage**
Bike Parking **Yes**
Wheelchair Accessible **Yes**
Good for Kids **Yes**
Good for Groups **Yes**

Victoria J.
Frisco, TX
124 friends
2 reviews

12/11/2010

Sushi isn't the best..but hibachi is great! Service is average depending on time of day.

Lily M.
Dallas, TX
396 friends
630 reviews
Elite '15

5/23/2011

2 check-ins

I love hibachi style restaurants, but can do without this one. The food is mediocre here. I like to get the shrimp and filet mignon with fried rice; however, the rice is always too sticky. I once ordered the salmon and regretted it. It lacked flavor and was rather boring to say the least. The salmon was prepared in a bag, and I think this may be the reason it wasn't too tasty.

The service is pretty good at this Plano location though.

I've been to the Irving and Dallas locations, and they all deliver the same results to me. I'd visit this place again, but it's not at the top of my list.

Adam B.
The Colony, TX
42 friends
8 reviews

6/5/2011

I am a huge Bennihana fan, visited their locations all over the USA. Favorite ones being in Minneapolis, MN area.

This particular location doesn't have the famous, (The only reason to go ;)) "yum-yum" Sauce. They had Ginger and Mustard, which doesn't really go well with anything besides trash food.

Based on them not having the yum-yum sauce alone will keep me from going back to this location. It looks like I'm off to one of the 800 other hibachi locations around Dallas, TX.

Nick M.
Wylie, TX
145 friends
5 reviews

8/8/2011

Benihana is one of my all time favorite restaurants to eat at anywhere. We have eaten at Benihana's all over the country and the best 2 we have been to are in the DFW area. It all depends on the chef you have cook for you as to how good the food will be prepared. Buddy is the head chef at the Plano location and by far the best chef we have ever had. We have been eating with Buddy for 10 years. Marco at the Dallas Park Central location is second best. Both know how to prepare the fried rice perfectly so its not too sticky and or burned.Also if its cooked too hot the appetizer shrimp and saute is chewy. No matter the chef I will still eat there because I love the fried rice and ginger sauce!!

Dallas, TX
29 friends
65 reviews

2/18/2013

Pros: Entertaining evening consisting of chef cutlery magic and tasty cuts of various meats.

Cons: A little gimmicky. Once is enough.

Prices and commentary are for dinner service only.

You either been to Six Flags? If so, you probably spent the day having an excellent time, riding rides and acting like a [illegible] child.

[illegible]nd, you may have asked yourself, "would I want to do this again tomorrow?" Unless you're wildly immature or [illegible]ralled with amusement park rides and overpriced [illegible]ions, you probably said no.

Benihana is the culinary equivalent of Six Flags.

[illegible] be amazing. If you never drank sake, [illegible]ber of options and are able to explain the [illegible] brand and temperature.

[illegible] Teppanyaki, which loosely translated [illegible] means "chef spinning cutlery, throw food [illegible] and dashing Japanese Ketchup (soy [illegible] cuts of beef, chicken and seafood". The [illegible]tion is just prettier and way more concise.

Is it worth the [illegible]? Absolutely. Once. So don't rule this [illegible] due to cost. Speaking of which - become [illegible] club, and you get a $30 cert for your [illegible]ture taken, too. I was damn sexy.

[illegible]initely worth going. Just don't expect it [illegible]u frequent.

Well, other than lunch specials and happy hour. I can't [illegible] hear great things. If inspired, I may [illegible]

Shercole K.
New Orleans, LA
229 friends
362 reviews
Elite '15

2/23/2013

1 check-in

Listed in The Yelp 100 Challenge, D-Town Life

Let me just start off by saying I was really hyped up about trying this place once in Dallas for all the wrong reasons. I have my ratchet moments of listening to 2-Chainz and I just wanted to walk in there and order my food and say "I got Benihana Issues", then eat. Sadly, this is what drew me to this place of course my Dallas friend was disgusted by this thought so I refrained from saying it out loud. Despite my wrong attentions this is a great hibachi spot!

I visited during lunch time and there was no wait time even at noon, which shocked me. We were seated quickly and food was served fairly quick. Our chef for the lunch time, was funny although he dropped some of the food and at one point someone thought they would be hit with the hot food, it was still a pretty good experience. I ordered the shrimp and scallops and it was a great combo. As a self-proclaimed scallop Connoisseur these scallops were seasoned to perfection leaving me wanting more. I ordered sushi, but they forgot about it and never was brought out, so I was slightly disapointed by that.

Overall it was a great experience at this location and I would go back, especially to experience a nice lunch. Great location for a business lunch in my opinion.

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Benihana

122 reviews Details

$$ · Japanese, Sushi Bars Edit

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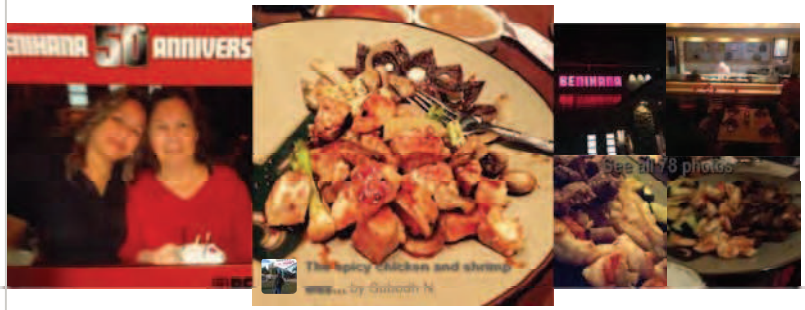
benihana.com



"We really enjoy the food and the **teppanyaki chefs** are the best." in 5 reviews

"The chicken fried rice is amazing as are the shrimp and **filet mignon**."
in 9 reviews
$25.50 Filet Mignon*

"I plan on going back for **special occasions** or with my 30 dollar gift certificate you get for your birthday." in 6 reviews

Today **11:00 am - 2:30 pm**
5:00 pm - 9:30 pm Closed now

Full menu

$$$$ Price range **$11-30**

Recommended Reviews

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Yelp Sort Date Rating Elites English **122**

Bil Z.
Scottsdale, AZ
14 friends
199 reviews

2/27/2006

First to Review

Listed in My Neighborhood

For a chain restaurant, this is one of, if not the best. Grew up going to the original in NYC, so I may be biased, but I have never not had a good meal here. Whether you sit down at one of the hibachi tables, or head to the sushi bar in front, the food is always good. The service is friendly and attentive, and of course you get that great little cutlery show during dinner preparation at the Hibachi bar. Average prices, you can go casual, or get a little dressed up and not feel out of place...

Josh D.
Cave Creek, AZ
73 friends
89 reviews

12/10/2006

Do you like being entertained by a knife-wielding Asian chef cooking at your table while you eat? If this may sound interesting, grab a group of friends and check this place out. Just don't expect the food to be stellar, and if you order sushi be prepared for less than average. Benihana is a chain that specializes in a culinary circus type environment over anything else.

Ann Marie K.
Scottsdale, AZ
85 friends
215 reviews

7/27/2007

Fun place for groups! Benihana wouldn't be my first choice for sushi or for going out at all really, but if you have a special occasion for some friends it would be a good place to consider. Pricey food, but I thought it was good. Haven't

Hours

Mon	11:00 am - 2:30 pm 5:00 pm - 9:30 pm
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Fri	11:00 am - 10:30 pm
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Sun	11:30 am - 9:30 pm

Edit business info

Menu

Shrimp 4.00

Tommy T. I don't know how the average rating here is so low. This is a great spot with consistently great…

Chicken 10.50
Filet Mignon* 25.50

View the full menu

looking forward to my salad. Oh well.

The fried rice cost extra and I didn't know it and had I realized it, I would have just ordered regular white rice. It is mixed with some chicken, vegetables, etc, which I understand the extra cost but honestly it tasted as if the rice was undercooked. It was still hard. Another disappointed but oh well. Now the shrimp appetizer along with the all the vegetables and the colossal shrimp that came with my meal were very good. The chef was generous with the shrimp because two of the kids didn't want any. I think they were pretty full from all the sushi that they ate. Now onto my steak. I was a little disappointed because I wanted it medium rare and it was medium done but still not too bad. By the time everything was actually ready, I was full as I had had that dragon roll while waiting for my table and had tasted everything as it was prepared. So needless to say I ended up taking my entire meal home. I spent about $20 total at the bar and for dinner including tip. I will probably be back again someday soon.

Side note, I did notice that they have a sign for all you can eat sushi for $26.95 Sunday thru Thursday. I may have to go back and try that one day.

Julie R.
Phoenix, AZ
1 friend
52 reviews

5/2/2010

DH & I went to Benihana on friday night. All of the food had too much butter and salt, which were the only seasoning used. We were crowded on our table, service was ok. Food could have had more taste. We had the chicken and shrimp entree with ice cream.
The hibachi at Sapporo was a lot better!

Kate N.
Scottsdale, AZ
172 friends
168 reviews

5/18/2010

This was my first visit to Benihana and my husband's first visit since dining at Benihana in Illinois many years ago.

We had a great experience as our waitress was awesome and our food delicious! The complimentary salad and soup were both very tasty and the main meal was amazing. We shared the Colossal Mango Shrimp which had the most incredible Mango sauce either of us have ever tasted and the Shrimp just melted in your mouth! For dessert we had the tempura banana and icecream....yum!

My husband had the happy hour Saki and at $2 what a bargain! I tried their Japanese Soda - Ramune Soda - Strawberry flavor....wow! I have never, ever been excited about Soda before.....hardly drink the stuff....but this was tasty. A great alternative if you can't drink alcohol.

I would have to say that to get the most out of this restaurant the Teppanyaki Menu is the way to go. To me the food and service were 5 star....only missing a star because of the atmosphere.....could be a little more cozy.

Anna Marie G.
Phoenix, AZ
88 friends
85 reviews

5/21/2010

In all my years eating at Benihana's i have never had as much fun as i did this last weekend for Greg's birthday. We had dinner at 10:30pm and had the funniest chef ever! It was a long day for all of us and i know i was starvin like marvin. The servers name was Hideo and he was too fun. A little x-rated but not too. He was so subliminal he had all of us rolling. The server was also gracious and quick. She had us served up very fast. Brought out the delicious miso soup and ginger salad after serving up our drinks. Charles and I had the hot sake, Brian & Greg each had the Asahi beer, i think the ladies had grey goose and soda. Our food was all over the menu. Brian had the Shrimp, Chicken & Filet Mignon while i had the Lobster, & Filet Mignon, Greg had the Shrimp & Chicken, Kristine the same and Charles the Filet Mignon while Tiffany had the Mango Chicken and Alondra the Filet mignon i think as well. Everyone raved about their food. My lobster was divine. The Fillet Mignon was cooked medium rare to perfection! The Benihana

2/6/2010 • Previous review

Always excellent food and entertainment

M. R.
Scottsdale, AZ
7 friends
47 reviews

8/15/2010

Listed in Well, That Was Regrettable.

[illegible] ise we wanted to try the all-you-can-eat [illegible] urned out to be a mistake of the most regrettable variety.

Things started out purely OK. Service: average. Dining situation: average. Food: spectacularly average. We left with almost exactly the same bill we would have had if we'd all just ordered what we wanted. That was probably the idea on their part, but we figured it was worth it from a scientific point of view.

One of my fellow dinner guests subsequently developed a very bad case of food poisoning. I also did not feel so hot, but I ate less than a quarter of the tuna he did. I got better in a few hours. We feared we would have to take him to the doctor.

The case of this particular Benihana, I would have to advise against experimenting on your own. I'm sure there's somewhere you can attain the most holy grail of blowing the curve on all-you-can-eat sushi. Somewhere that won't leave you unable to consume anything besides applesauce for more than two days.

John J.
Mesa, AZ
56 friends
50 reviews

9/20/2010

On all special occasions relating to ME (eg. fathers day, birthdays), I choose this place for the all you can eat sushi lovers menu. Sushi quality is certainly as good as any place I've ever been. It's a bit pricey, but if you do it right, you'll win every time.

One tip.....do the all you can eat sushi special with a friend who can pound it as hard as you can. That way you can order a good variety and not have to eat entire rolls by yourself.

Jamie F.
Plano, TX
1 friend
9 reviews

11/17/2010

I haven't eaten at a Benihana in over a year. Last time I went I was in a different state.

chewy. Nasty!

I will say one thing though, the shishito peppers were frigging amazing. Hence the extra star, I will go back for those and some five buck hooch.

Talia R.
Scottsdale, AZ
1 friend
9 reviews

8/10/2011

Let me start off by saying I LOVE Benihana. There isn't one in the area where I live so whenever I'm out of town I try and go there for lunch or dinner.

My family and I had a reservation and they were ready to seat us when we arrived. The waitress was cute and super friendly, our chef was also great. Now what everyone is waiting for, the food was EPIC! I don't know if I've ever had a better meal at Benihana.

If you're looking for an awesome meal plus good entertainment and you're willing to spend some money to treat yourself, I would definitely recommend dining here.

M R.
Los Angeles, CA
0 friends
8 reviews

10/22/2011

We were on vacation recently and decided to have lunch, ate at the sushi bar, food was great, our server was always close by in case we needed anything, definitely recommend this place !

Colby M.
Irvine, CA
25 friends
13 reviews

10/24/2011

We went with friends and their two little kids. While the food was okay, a little bland for my taste. I've been to Benihana's before and this was probably a little below expectations. However, our chef is what inspired me to give this one five stars. It was the two kids first experience to a teppan restaurant and our chef definitely played to them. It was an awesome experience for the kids which made all the adults happy.

My favorite part was when our chef asked the little boy in our group to cook the chicken gave him a spatula and kept asking if he remembered to flip the chicken. Priceless moments! Thanks Benihana!

Ryan D.
Phoenix, AZ
19 friends
7 reviews

11/24/2011

5 check-ins

OK, I know Benni's is more known for their Teppanyaki but for an uppity Japanese place you'd expect the sushi to be equally as good right? Meh. Not only did it suck, but the selection was limited, they were 'out' of many items, and it was overpriced. I don't recommend it. The company at our table included a young couple celebrating a birthday and an extremely douchey, divorced father/daughter duo that did not stop arguing the ENTIRE time. The girl was huffing and whining about her mercedes not being the model she had hoped for, elbows all over the table. The dad was talking very loud and using profanity, blaming the mom and calling her and the girl insulting names. It took everything in my power not to walk over and politely ask the guy to leave our table because I know it would have escalated. So after a bit the guy picked up on the rest of us at the table looking perturbed and he apologized, but still kept arguing, only a little quieter now. Enter chef: a Mexican fellow with an exotic Latin romance novel name I can't remember. He introduced himself and Julie jokingly asked if his name was Japanese. He laughed and was actually a good sport about it, injecting little bits of hispanic humor throughout the cooking experience...and offered to serve Julie her chicken open-faced or wrapped in a burrito if she preferred :) He wasn't all that impressive with his knife work and tossing tricks which we didn't really care about but it's still

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Benihana

122 reviews Details

$$ · Japanese, Sushi Bars Edit

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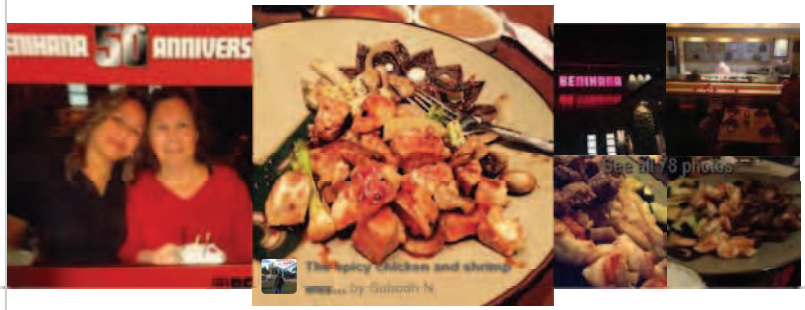
benihana.com



"We really enjoy the food and the **teppanyaki chefs** are the best." in 5 reviews

"The chicken fried rice is amazing as are the shrimp and **filet mignon**."
in 9 reviews
$25.50 Filet Mignon*

"I plan on going back for **special occasions** or with my 30 dollar gift certificate you get for your birthday." in 6 reviews

Today **11:00 am - 2:30 pm**
5:00 pm - 9:30 pm Closed now

Full menu

$$$$ Price range **$11-30**

Recommended Reviews

Search reviews

Yelp Sort Date Rating Elites English **122**

QC N.
Phoenix, AZ
0 friends
33 reviews

3/21/2012

One of the best happy hour! Great deals, good food. Bartender Carlos, aka "Charlie", is great. He is friendly and provides genuine service. We will definitely be back when Carlos is working.

Jennifer B.
Scottsdale, AZ
12 friends
9 reviews

4/23/2012

My family eats here about once a month, and the food is always delicious. I've been going to Benihana since I was a little girl, and it has never disappointed. At this location, the manager and wait staff are very nice. We typically request to sit in Lee's section -- he's extremely friendly and efficient. Even if we're seated elsewhere he'll stop by and say hi. I feel that personal touches like that make the experience even better. Also, the birthday club is very nice...they give you $30 off your meal!

Josh J.
Glendale, AZ
15 friends
35 reviews

5/19/2012

We went here for Mother's Day and the food was mediocre, the service was TERRIBLE and the bathrooms were filthy. It was a huge disappointment on Mother's Day, we will NEVER go back!

Hours

Mon	11:00 am - 2:30 pm	
	5:00 pm - 9:30 pm	
Tue	11:00 am - 2:30 pm	
	5:00 pm - 9:30 pm	
Wed	11:00 am - 2:30 pm	Closed now
	5:00 pm - 9:30 pm	
Thu	11:00 am - 2:30 pm	
	5:00 pm - 9:30 pm	
Fri	11:00 am - 10:30 pm	
Sat	11:30 am - 10:30 pm	
Sun	11:30 am - 9:30 pm	

Edit business info

Menu

Shrimp 4.00

Tommy T. I don't know how the average rating here is so low. This is a great spot with consistently great…

Chicken 10.50
Filet Mignon* 25.50

View the full menu

Patricia C.
Flagstaff, AZ
1 friend
7 reviews

5/19/2012

The server we were given initially was very rude and unfriendly. We were there for Mother's Day and were given a special Mother's Day menu. The print at the bottom said you could ask for other menus yet when we asked this server did not want to give us another menu. After complaining to the manager, we were given another server who was very nice. Out of the five people in our party, four of us enjoyed our food. One ordered grilled veggies, and was given veggies steamed to the point of being mushy. Having to pay extra for fried rice is ridiculous also. I will definitely try another teppanyaki restaurant in the future.

Lori J.
Gilbert, AZ
0 friends
3 reviews

5/26/2012

Food wasn't good and had no flyovers because the chief had to cook it fast since we waited for over an hour for him to show up. We come here all the time and usually the food is good. It looks like they were shorts on staff f. Every time we asked we were told he is in the back preparing it in the back. Everyone on the table was hungry and was complaining.

Lynsey H.
Phoenix, AZ
9 friends
29 reviews

6/21/2012

2 check-ins

Sushi is average but good happy hour!

J C.
Shorewood, IL
0 friends
2 reviews

6/26/2012

Everyone raves about Benihana's. Frankly I don't think the 20 minute show is NOT worth the price. I've gone there four times - each time was a different location. And although it was a bit entertaining, the steak was always over cooked. (I ordered medium-rare)
The fried rice was good, but no better than one of those "fast-food" places for less than half the price.
Over all, I rate Benihana's as just Okay with three stars.

Michael N.
Scottsdale, AZ
80 friends
163 reviews
Elite '15

6/29/2012

5 check-ins

We went this time for my wife's birthday. She got a $30 certificate from their birthday club or membership. That being said, for the two of us, we still dropped $80. The Saki Bomber with large ASHI beer was $20 in itself. The food was really flavorful, but after seeing the same chef routing more than 5 or 6 times, it loses it's luster.

It is a great place to go to celebrate a birthday, anniversary, etc if you have not been before and would like something a bit different and entertaining, give it a try.

Natalie G.
Scottsdale, AZ
221 friends
157 reviews
Elite '15

8/6/2012

2 check-ins

I'm with J C. on this. The chef was pretty entertaining, but not enough to equate the price I just paid. I also ordered my teriyaki steak mid-rare and received it mid-well. Husband's steak was drenched in butter and salt. One of the other patrons at our table asked for his steak without mushrooms. The chef was about to pour the mushrooms onto his plate until the dude reminded him that he didn't want them. The chef quickly redirected the pile mushrooms onto another dude's plate, which already had his fair share

More business info

Takes Reservations **Yes**
Delivery **No**
Take-out **Yes**
Accepts Credit Cards **Yes**
Good For **Dinner**
Parking **Private Lot**
Bike Parking **Yes**
Wheelchair Accessible **Yes**
Good for Kids **Yes**
Good for Groups **Yes**
Attire **Casual**
Ambience **Casual**
Noise Level **Average**
Alcohol **Full Bar**
Outdoor Seating **No**
Wi-Fi **No**
Has TV **No**
Dogs Allowed **No**
Waiter Service **Yes**
Caters **No**

Bil Z.
First to review

People also viewed

Sapporo
379 reviews
We sat at the teppanyaki table which is always a bunch of fun.

Kyoto Japanese Restaurant
160 reviews
The Teppanyaki tables are fun and entertaining.

Ah-So
107 reviews
The School Bus roll and the Vegas roll are our favorites.

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Teppanyaki Restaurant Scottsdale

Hibachi Restaurant Scottsdale

Sushi Buffet All You Can Eat Scottsdale

of veggies. What steak lover really wants extra vegetables? He didn't look pleased as he shoved them over so he could continue cutting his steak.

I don't know if I looked especially pale that day to where the waiter thought I was so parched, but he was constantly bringing me drink refills. After finishing my first glass of coke, I asked for green tea, yet he brought me another coke. When he realized his mistake, he brought out my green tea and, about ten minutes later, another coke so I had two cokes and a green tea. He doubled me on my cokes at least one more time during the meal, not to mention leaving my empty green tea cup each time. I started pushing the new cokes to the girl next to me so I didn't look like I had a drinking problem. It was a nice conversation starter. Unfortunately, she drinks diet, so she wasn't very appreciative. We ended up asking the waiter why he kept bringing them and he said "It looked like it was getting watered down with the ice melting." Oh. Interesting. I guess it's better than him never bringing me refills? But not by much.

By the end of the night, I should have had their birthday song memorized. Literally every single teppanyaki table had someone with a birthday at it. Apparently this is the place to go for birthdays? Personally, I'll be skipping Benihana for mine.

Kelsey G.
Scottsdale, AZ
3 friends
17 reviews

8/16/2012

I went here for the first time because I had a $30 gift card for my birthday from their Chef's Table Club. We went for lunch and sat at one of the grills with another group. I ordered the passion fruit lemonade which was way too sweet for my tastes, and the Benihana Excellence. My dining partner got the Lunch Sea Scallops. Both of our meals came with a "salad" and mine came with soup. These were incredibly disappointing and looked like something from a really cheap buffet. The salad was drenched in an unappetizing dressing and the soup tasted like salted hot water. Luckily the rest of the meal was a lot more enjoyable. The scallops came with fried rice; the scallops were great (especially for the rice) and the rice was good, although a bit on the salty side. My shrimp, and vegetables were really good and the teriyaki beef was good but it was drenched in too much sauce for me. I personally thought the food tasted better without any of their dipping sauces. At the end of the meal they gave me ice cream with a candle on it and sang happy birthday. They also took a photo of us and printed it out and put it in a little paper frame.

I definitely recommend signing up for the birthday special because it is a great deal. Also, of it's your first time go for lunch because they have a lot of reasonable lunch entrees. Not sure if I would be as pleased with the experience if I had to pay $50 for it; but for $20 it was fantastic.

Abby F.
Phoenix, AZ
82 friends
160 reviews

8/29/2012

3.5 stars. Look, I love a good gimmick and the founder of Benihana certainly stumbled upon a good one when he decided to make dinner a show decades ago. I've been going through a bizarre period of craving Benihana all the damn time recently and I get my fix at this location. The wait staff's service is very spotty (sometimes attentive, sometimes rushed, sometimes poor) but the teppanyaki chefs are consistently quite good. The food itself is also consistently good.

I've had a couple of incidents at this location with the way they've handled the bill but the manager is fabulously attentive and has always made it right, assuring that I will be back for more.

A lot of these reviews are pretty cynical about this joint and I'm not really sure why. No, I wouldn't come here specifically for sushi. Yes, this seems to be quite a destination for birthdays and you will hear that birthday jingle many times throughout the night. Yes, this is best suited to a special occasion given the cost but I always

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Benihana

457 reviews Details

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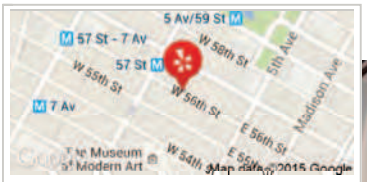

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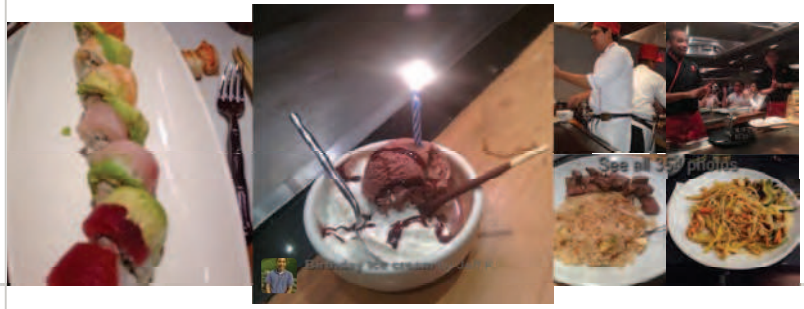

"-I got the **Hibachi Chicken** and Shrimp combo." in 10 reviews
$20.75 Hibachi Chicken

"Benihana made my **filet mignon** to perfection it was so tender and juicy."
in 32 reviews
$28 Filet Mignon*

"At the end you also get green tea and **ice cream**." in 11 reviews
$3.75 Green Tea Ice Cream

Ad Nana Sushi
122 reviews **1.2 miles** away from Benihana
Limited time only, for you BYOB fans, customer who consume $25 and up(before tax) per person. Corkage/bottle fees will be waived. Also beer… **read more**

Ad Khao Thai Kitchen
11 reviews **2.6 miles** away from Benihana
Khao Thai Kitchen is where truly authentic Thai cuisine is served in the heart of New York City. We pride ourselves on providing the best… **read more**

Today **11:30 am - 11:00 pm**
Closed now

Full menu

$$$$ Price range **$31-60**

Recommended Reviews

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Yelp Sort Date Rating Elites English **452** French **3** German **2**

Start your review of **Benihana**.

Select your rating.

Gourmet G.
San Francisco, CA
101 friends
2107 reviews

11/9/2005

First to Review

This is ersatz Japanese cuisine, which is why I find it acceptable, because I'm not a fan of the real thing. Their gimmicky presentations make it more expensive than it's worth.

Hours

Mon	11:30 am - 11:00 pm
Tue	11:30 am - 11:00 pm Closed now
Wed	11:30 am - 11:00 pm
Thu	11:30 am - 11:00 pm
Fri	11:30 am - 12:00 am
Sat	12:00 pm - 12:00 am
Sun	12:00 pm - 11:00 pm

Edit business info

Menu

Shrimp 4.50

Devain D. I've got to say Benihana is a great restaurant. I've been going there since I was a kid and have…

Chicken 12.25
Filet Mignon* 28.00

View the full menu

More business info

656 friends
1832 reviews

I totally forgot this place existed. Probably for a good reason. It's cheesy and silly, but kinda fun if you have kids with you (nothing like a little entertainment to get them to eat their veggies!). I find it acceptable to eat here when you are not in a large city with a variety of cuisines. This one is in NYC folks, I mean seriously...

Krista J.
Brooklyn, NY
532 friends
1028 reviews
Elite '15

1/6/2008

What could be more fun...the food is cooked right before your eyes AND you can drink tropical cocktails from a porcelain Buddha!

Morgan G.
New York, NY
53 friends
100 reviews

2/5/2008

The only reason I take off a star is because the lobster, which is my most favorite thing on the planet, lacked a bit of flavor. ARGH!

I went with my boss and her family, and we all ordered the Sirloin & Lobster combo. We had her 2 year old son with us, so we went since we thought it would be fun for him to watch food flying in the air..

The service is fantastic. We ordered white wine, and any time our glasses were empty, he ran over, took our bottle and poured us more wine! I almost felt bad and/or lazy, haha

It's a fairly small room, though there are about 14-16 "tables." But they crowd up fast! The soup and salad was excellent, the sirloin and shrimp was excellent, but the lobster... oy. Fell way short. That's a huge selling point for me. My boss actually said she liked the food at Kiku in New Jersey BETTER!

I guess I also take away a star since it's REALLY touristy. But it's a fun environment, and you're bound to have a good time, while also shelling out lots of money. I didn't pay but definitely saw my boss take a second look at the check! Eeesh.

Haley S.
Chicago, IL
115 friends
245 reviews
Elite '15

2/22/2008

Let me first explain that I was here for a friend's 30th birthday who has a healthy love of kitsch. It was really fun! I had way too many mai tai's, and the food, while not the best I've ever had, was tasty and not obscenely priced. The drinks are a hoot though...old school tiki drinks like benihana punch and pina coladas!

Sahara D.
Manhattan, NY
144 friends
331 reviews

3/7/2008

Listed in Top Restaurants

i think i should work for TMZ...i saw 2 girls from Danity Kane, then Tracey Morgan comes through with his chic, the Clay Aiken!!how cute!!..it was a fun night, the wait is kinda long, but understandable...chefs are sweet, there so good to try and make every1 have an enjoyable meal!...bad thing is you come out smelling like everything that was just prepared for ya!!!

omg service was soooo good, i loved my waitress she was soooo sweet, she actually asked Clay Aiken if he could take a pic with my sis and i..

good place to go with a group of friends/family

Debbie W.
New York, NY
177 friends
497 reviews

6/29/2008

Ok, if you're in NY visiting, this should be the last place on your list. Nobody should ever visit a chain restaurant, when there are unique one of a kind places to go to.

that said, if you live in the city or work nearby, i have always loved a good touristy hibachi dinner among friends. yea its overpriced and not terribly creative cooking, but it tastes great so i dont care. and its fun. especially if you go with the right group.

i make it a point to hit up bennihanna about once a year, and its always a great experience.

foodwise, LOVE the shrimp (extra garlic please) the scallops are always cooked to perfection and def get the fried rice, lots of ginger sauce, and some kind of fruity silly drink.

Tina C.
Queens, NY
1766 friends
3541 reviews
Elite '15

7/13/2008

As chefs cook your meal in front of you they perform some cool tricks. Great for children to introduce them to Japanese cuisine. The beer and sake is very good.

Jen O.
Brooklyn, NY
34 friends
108 reviews

8/11/2008

Hibachi has been my favorite since I drank multiple Shirley Temples and sat with my parents and strangers around the teppanyaki grill. I've since moved on to sake and those blue curacao drinks served with the umbrellas.

My favorite part of the show has to be the onion volcano. Everything from the salad with that orange-hued ginger dressing to the fried rice (with egg!) to the noodles is fantastic. As a difficult child who thrived on PB&J and pizza, Benihana chicken with sesame seeds was the only poultry dish (or major source of protein) I'd eat. Especially fantastic is the huge brick of butter that goes on the grill. Oh my!

You will savor the smell on your clothes for days, so be sure to dry clean anything you wear to Benihana.

Karen F.
Media, PA
2314 friends
3495 reviews
Elite '15

9/15/2008

I feel almost disloyal giving it 3 stars - as Rocky Aoki is my hero. Before Benihana - NOBODY in the US knew from nothin' of Japanese food. We owe Benihana an incredible debt of gratitude - and Rocky Aoki - it's founder - for bringing Japanese cuisine to the American masses.

Now that you can get Sushi in Penn Station and Teppanyaki (Hibachi) in strip clubs, Benihana in NYC seems a bit past it's prime - and the food is just OK. (Because we've SEEN it all before - we're JADED now.)

I am glad it is here and I hope it can re-invent itself and continue the legacy before it is lost.

Incidentally Rocky - who is part time in NYC and often in Hawaii - opened a GREEAT sushi spot on the Upper East Side about 5 years ago. Not sure if it
s still around. (Can';t for the life of me remember the name.)

Oh - Benihana is GREAT for family friendly entertainment. Kids love Hibachi.

Tal K.

9/26/2008

Campbell, CA
217 friends
223 reviews

I'm wondering if this is now a trend. With Rocky Aoki's death, I think performance quality control at the Hana has gone to the shitter. Our waiter barely even looked at us, and all the tricks were done with ZERO pizazz! I don't pay top dollar for frozen meat and shrimp, I pay to be ENTERTAINED.

A wag of the finger to Manhatten Benihana. Don't forget your roots.

Chard M.
San Francisco, CA
69 friends
308 reviews

9/28/2008

Dining here was exciting b/c i have the facebook app on my iphone not b/c "Frankie", our super boring vanilla chef, was anything more than the 8th string lunch chef called up from AAAA minors of the Benihana chef league. The only thing I learned from this meal was from the guy sitting at the other end of the table and that is to DOUBLE DOWN on the fried rice order!

Lucas H.
Brooklyn, NY
1 friend
5 reviews

9/28/2008

DAMN!! our table got FRANKIE !~~ hes so boring lol... the table next to us got a very funny chef @_@ anway... our table ordered some hibachi steak, the taste was decent.. and even tho frankie was boring he did his job... *_* . so gotta give him some credit! the bill come out to be somewat expensive for a hibachi steak and a ice cream. expect atleast $30 a person if u go there

Sasha B.
Washington, DC
65 friends
537 reviews

10/8/2008

I have never been to Benihana's and always wanted to try so the BF took me. My friends in the Bay Area love Benihana's and always give it good reviews so I assumed the one in NYC is just as good as the one in the Bay Area because it's a chain. Although I never tried the one in the Bay Area so I can't compare but what I do know is that this one sucked. I think one of the main reasons to go to a Benihana's is to see the performance. There were roughly 12 or so stations and as I looked around only 1 chef was entertaining. Majority of the chefs (including ours) kept looking around, looked really bored, and def were not trying to entertain anyone. They were there to half-ass the cooking and go home. I think a lot of our stuff was burned and the chef def favored a few of the individuals at the table and gave them the majority of the food and special treatment. The rest of us were confused as to why that was going on. The only reason this place gets 2 stars is b.c. the waiter was great and got all of the orders right and the fried rice was unbelievable. Don't get plain rice - get the fried stuff. Amazing. I will def not be coming back here again. They have a problem that every chain restaurant encounters - lack of personality and quality. It's all about moving volume and not so much customer service or quality of food.

Aisha F.
Long Island City, NY
0 friends
17 reviews

10/16/2008

Wow one of the best food places I have ever went to. Loved it, so did my kids and my husband.

Navid T.
Los Angeles, CA
253 friends
154 reviews

11/11/2008

I'm a fan of the hibachi grill, but damn, we waited for so so long to get our table, the service was pretty bad, and the manager was just a dick. He had no idea what customer service was, he just seemed stressed and unhappy. Anyways, food was great, service sucked.. fix the service and place will be cooooooool

Qype User sarahp...
London, United Kingdom
1 friend
59 reviews

11/16/2008

This is a Japanese restaurant which was famously featured on a Friends episode!
I went when I visited NY in September 07 and we had a great meal here. We first had cocktails whilst we waited for a table. It was the best Mojito I have ever had with a proper mint tree in the glass!
They seat you with about 10 people around an open hot plate which is where the chef does all the cooking in front of you. You can see all the fish, meat, vegetables and sauces right there and that it is all fresh. It is quite spectacular the way the chef cooks it all in front of you and it makes for some good photo's.
We went on the evening we got to NY and we were quite tired. Because the place is so busy we waited quite a while for a table so we ended up eating at the equivalent of 2am in the morning! So my advice would be to go when you are well rested :)
Great place though!

LC W.
New York, NY
7 friends
42 reviews

11/19/2008

Listed in Places I Eat At...

Ok, I'm a sucker for the japanese grills. Big time. Yeah, it is touristy. No, it isn't cool. And yes, it is so 1990. But, I still love it. The food is well cooked and predictable. The drinks are ok, but not great. The cooks aren't great entertainers as they are at some other grills. But I still go back. The fillet and lobster works everytime when I am in the mood for it.

EricaLynn J.
Elkins Park, PA
389 friends
754 reviews
Elite '15

1/14/2009

At the request of a very special guest of honor for a milestone birthday, the celebrant and six of her closest friends went to Benihana for what was to be a legendary experience every step of the way.

We had made reservations well in advance for 9:30 p.m. on a Friday (to accommodate those of us who were traveling from out of town for the occasion) so it was a little surprising that once our party had all arrived, we were given a window of an hour wait. (Seinfeld fans, unite! - "You can take the reservation, but you just can't *hold* the reservation; and that is the most important part, really. The *holding*!")

We were placed upstairs in a room that felt like it was half bar/half holding space. We plunked ourselves down in a corner and squeezed on in, and perused the drink list, which had some very interesting choices, to say the least. I ordered myself a cocktail that was bright blue in color (and presented very nicely!) and was a little taken aback by the price of blue drinks at Benihana these days. $10.00... wowza. But before I could even take the first expensive sip, we were told our table was ready.

Perhaps next year the staff will receive watches for their Christmas bonuses. Stay tuned....

Any hibachi veteran knows the deal, but for those who haven't had the experience, it goes something like this: you and your party are seated at a large rectangular table, and depending on how many people are in your party, you will likely be eating alongside many other people and groups. In the middle of the rectangle is where the chef will cook right in front of everyone, and sometimes each side is filled to capacity so there will actually be two chefs, and if you are really lucky, they'll compete with one another for an unmentioned creativity title.

The menu has plenty of items to choose from, all a bit on the pricey side, but you do get lots to go with it: rice (and don't be a fool like me and order just the white rice; if they offer you the chicken fried rice and you are not vegetarian or adverse to chicken, GET IT. Seriously. You will watch

your chef make it in front of you and your intrigue will turn to jealousy when you see other people at your table presented with their very own bowl of it and your consolation prize is some plain white rice.), mushrooms, onions, soup, salad, and samplings of other people's dinner choices (a shrimp might be tossed your way, is all I'm sayin').

I ordered the lobster tail and the filet (I figure if I'm going to go big, why not go as big as I can), and I was impressed with not just the portion I received but at how delicious it was. My friends ordered chicken and shrimp and scallops and beef, pretty much every possible combination one could find on the menu, and seemingly everyone else seemed as satisfied as I.

Not that I could have possibly saved room for dessert after a feast that large and oh-so-long (the experience took about an hour and a half), but after our plates were cleared we were given choices for ice cream, and the birthday girl was treated to a special ice cream dish with a candle and a lot of full and inebriated people singing "Happy Birthday" to her.

All in all, a very successful and fun night. I normally prefer to have hibachi at places other than chain restaurants, but the thing about Benihana is that it's going to be a sure thing no matter what. You know you'll get great food, you know you'll have entertainment, you know you will walk out feeling like you had a great time.

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samuel a.
Vancouver, Canada
154 friends
357 reviews

2/24/2009

I've been to many teppanyaki places, and I relented to go to Benihana because a friend of mine had never been, and wanted to go.

After my experience, I was reminded why I don't ever consider going to ANY teppanyaki.

The reason for the two stars is the food was OK.

It was busy on a Sunday night - although we waited less than 10 minutes. We were taken through the busy dining room to our table and were shoehorned in elbow-to-elbow - not the most comfortable seating experience.

I ordered the $46 steak and lobster. It was good, but not worth the money. One reason is because our chef was barely entertaining. He barely spoke. And please for those who say teppanyaki is Japanese. STOP IT. It ISN'T.

I got full and everyone else at the table had leftovers, but for a place that relies on the experience to pull you in, this place has little in terms of that special pull.

I won't be going back anytime soon. I'm sure the next time will be when someone drags me back.

Ron D.
Dededo, Guam
301 friends
509 reviews

4/1/2009

This is the house that "Rocky" Aoki built--the original Benihana! You can find pictures of his daughter, Devon Aoki, of 2 Fast 2 Furious and Sin City fame on the walls.

Nicole F.
New York, NY
14 friends
54 reviews

5/9/2009

We (my husband and I) went to Benihana for lunch on a Saturday afternoon, so we didn't have to wait for a table. We shared a table with a family from Spain (mom, dad and two adult sons) and our chief called himself Jose. Our chief was amazing! He was very entertaining compared to the other chiefs cooking at the other tables. I had the shrimp and steak which was very good. My husband had shrimp, scallops and calamari, I loved his scallops the most. My

only regret is that I didn't get the fried rice, it smelled so good.

Alisha S.
Amherst, MA
2 friends
19 reviews

6/5/2009

Wonderful food, entertaining chefs, but I felt rushed...like they're trying to get you out the door so they can seat the next group. Don't go on a busy night!

Renvie R.
Bronx, NY
187 friends
240 reviews

6/16/2009

Beni, you don't mind me calling you Beni right? good. You're ehhhhhhhhhhhhh in my book.

Came here for Valentine's Day, bad choice because right after dinner we had a broadway show to go to and boy did we smell like food not Beni's fault, that was our bad. Poor people that were sitting next to us, we probably made them salivate from how good we smelled (insert sarcasm here)

Anyways, entertainment wise it was ok, our chef was actually talking under his breath so we barely heard what he was saying. I think the people we were sharing a table with was more entertaining, they made us laugh a lot! .

My boyfriend and I both had the shrimp and filet mignon plate (it probably has a special name to it but I clearly don't remember) and we both liked it, the rice omg it was just amazing, I think that's the only reason why I gave Beni 2 stars. I knocked three stars down because I had to ask our waitress twice to make my drink stronger, I say vodka with a splash of cranberry for a reason, if I wanted a fruity drink, I'd ask for a strawberry daquiri. thanks.

Maybe just maybe if there's a next visit, I won't be as bitter.

Iza P.
Atlanta, GA
127 friends
267 reviews

7/12/2009

Listed in Good for Groups - NYC

I've been to a few Benihana's before, and even to this particular location once before, so I was familiar with the concept, the food, and the service.

I guess for this visit...2 out of 3 ain't bad.

We came in during dinner (just missed their Summer Twilight menu - pricing for meals is comparable to the actual dining experience = cheap as in $14.25 cheap), so oh well. The hostess was nothing short of rude and really, if you're talking to me, a paying patron, you could at least talk to me and not to the piece of paper you have in your hands. She obviously needs a trip to Customer Service school because her bad habit continued as she brought us to our table and all the while, keeping the back of her head to our faces.

We sat at a table with 3 other couples...in true Benihana fashion and was entertained by our waiter Tu and served by 2 other waitresses whom obviously were not Japanese, but refreshingly pleasant compared to the hostess.

For drinks we opted for the Benihana Punch, which I guess was their version of a Mai Tai, and the Beni-tini. Interestingly enough, one would assume the punch to be more fruity and the martini to have the kick...but it was quite the opposite. The Beni-tini was too too sweet for me. And punch....yeah, it will hit you later in the evening, so watch out.

I forget the dinner combinations we ordered, but suffice it to say, my filet mignon was nice and tender and both our steaks were cooked exact to our liking. My scallops were a bit overdone and hard, but the seasoning was great. And the shrimp....always a crowd pleaser, and for me,

they gave us was the kind they use to make fried rice on the teppanyaki grill, meaning it was probably leftover rice from the night before. It was dry and hardly edible.

Overall, nothing stood out as being exceptional, but I do believe with all the food you get, you do get your money's worth.

Dave K.
New York, NY
12 friends
59 reviews

10/6/2009

I have to preface this review by saying that one of my the things I don't understand (among multitudes) is why people come from all over to visit New York City and then come to Benihana for dinner. That said, there's just something about this place that keeps me coming back a couple times a year. Perhaps I'm a big fan the concept - put a bunch of people around a table that doubles as a grill, serve them Mai Tai's and various other liquor in volcano bowls and then, once they're warmed up, give them copious amounts of steak, lobster, shrimp and chicken to eat. DON'T come here if you're visiting NYC. DO come here if you live here and can't figure out where you and your friends should go to dinner while simultaneously catching a buzz.

Josh G.
Los Angeles, CA
619 friends
585 reviews

10/9/2009

Flipped egg on your head?
You think you're better than me?
I hate that you're right.

Bunsy S.
New York, NY
124 friends
120 reviews

11/4/2009

Listed in Asian/Asian Fusion

Good for a decent quick lunch in the "midtown." Please take note and do not try to do a romantic "sushi" dinner here. Everything is fake, nothing is fresh, better off going to an offset LES spot sorry.

Mar W.
New York, NY
5 friends
4 reviews

11/6/2009

If you have ever had a burning desire to taste white lined paper from a spiral notebook this is the place for you. You literally have to go out of your way to make food that is anymore bland and tasteless than the stuff they are serving here. The funniest part about it is that Benihana has the audacity to charge an arm and a leg for this food that does nothing for the palate other than completely sedate and underwhelm your taste buds. The chefs are talented and I love the showmanship but we got a bad waitress; so in all the service wasn't anything to write home about. The environment was aight ("all right" for the hip impaired). It's a commercial restaurant so you know what to expect... Imagine if the franchise owner of apple bees made a hibachi style eatery.
It was actually a good idea for me to have dinner here because I was on, like, my second or third date with my lady friend and the last thing i wanted to do was have a large luxurious meal, get all sleepy after words ("the itis") and be a boring date from that point forward. But fortunately since this food wasn't edible I ate a very small portion. And I actually left the restaurant energized and had a great date from that point forward despite the intermittent huger growls emanating from my stomach throughout the duration of the night.
The bottom line is, if you must go here bring a date that is suffering from anorexia. Chances are she won't need much to eat anyway; and if she does eat, it will be the first she's eaten in weeks and under that circumstance the flavor starved taste sensation in her mouth may actually be activated by this restaurants ode to flavorlessness. As for

LJ H.
Brookline, MA
5 friends
88 reviews

3/27/2010

I usually love this place despite the loud tourists. Well, I ordered takeout and the food was almost cold and wayyyy too salty...never again!

Sue H.
Oakland Gardens, NY
10 friends
104 reviews

4/21/2010

It was my 21st birthday, so I chose to go to Benihana to celebrate. Had I been able to choose otherwise...I would. Their cleaning services was quicker than food service. We told the waitress to give us two more minutes to order...she did not come until about 15 minutes later (and that was when we called her over as she passed by). It was not that crowded so I don't see why their services were delayed. Our drinks were served pretty quickly. Our chef's name was "Romeo" - a guy from Mexico. He did pretty normal stuff as his "tricks" and we did not feel that all excited or interested in the "show". He made several mistakes, dropping the pepper shaker repeatedly. The food was not that bad..pretty good amount of serving. Prices weren't so bad seeing most of the bill was from our drinks (which were quite pricey). Their onion soup? with one piece of mushroom wasn't so bad- their salad however was untouched from each individual in the table. They kept coming over to the table to ask if we were done with our soups & salads..then later asking if we were done with our food so that they could clean up the table. They forgot to serve us our Japanese Green Tea (probably because we were all too busy drinking our alcohol) haha. Overall..it wasn't so bad but then again..I would rather go find someplace else.

Parking (Discount given from restaurant) : Our rate at the parking garage to the left of the restaurant came out to be $35. With the coupon the restaurant gave, it was reduced to $25. We on the other hand, befriended the parking guy and was able to bring it down to $15. We gave him a nice tip afterward =)

Eric W.
New York, NY
17 friends
87 reviews

4/24/2010

I was underwhelmed by Benihana. We had to wait an hour and a half on a Friday evening before being seated. The vibrating ticket-to-be-seated gizmo they gave us reminded me of the Times Sq. Olive Garden, or an Outback Steakhouse. We waited at the bar which had been co-opted into a staging area for customers who were waiting. They only had Sapporo on tap.

I ordered some sort of steak combo with shrimp, fried rice, peppers, and onions. We were served a broth and salad first. Nothing was outstanding or memorable. I guess it's kind of cool the chef chops up and cooks the food right in front of you - but if that means the food is bland, I'd prefer he/she just stay in the kitchen. I will say that the fried rice was extremely savory... either the chef put in a ton of oil, or somehow managed to apply some MSG without me seeing him do it.

Dan E.
Manhattan, NY
1 friend
55 reviews

5/15/2010

I tried the scallops which seemed subpar to me. The filet mignon, the same. I would not go there for the food.
Some cooks are very entertaining, juggling with the knives, but others are boring as hell. I believe that the best cooks are assigned to group's meals.
Inexpensive for NY restaurant, and probably worth a visit for an opportunity to have a new experience (hibachi style restaurant).

Hank C.

7/8/2010

Manhattan, NY
1054 friends
2225 reviews
Elite '15

Came here to experience a Benihana's for myself after reading about it with classmates in an operations class. So we had a good idea about the history of this place.

There's an elevator for entry if you go to the side, otherwise take the stairs to the second level. The main dining area is separated from the bar, and there's a mini 2-table area up front if you need something quieter or a bigger than 8-person group.

They have you sign in immediately and give you a little blinking pager for when your table has enough people to fill it.

There's no longer purely Japanese chefs (we had Pedro), and their training seems to have been cut short (from 3 months to 1 day, according to Pedro). Pedro's flair was... uninspiring. While he was working on a grille that featured a missing food trash receptacle, he should've turned on the hood far earlier. His knife skill was quick, but not efficient or smooth.

The menu complicates what should be a simple steak & scallop into Land & Sea. That being said, I suppose that helps to assuage the mind into thinking of an exotic location that happens to charge $10 for an extra 6 scallops.

Meals range from $19-40+, depending on what you get. Almost all of it is prepared at the hibatchi grill in front of you. One thing I noticed - as the chef broke eggs, some of the raw egg fell into one of the sauces that was on the tray that they serve out in the little dishes. I stopped using my sauces at that point.

Start of the salad - ginger is particularly strong in the sauce, but it didn't hide the lousy lettuce. Tomatoes were good, though. The soup - a simple miso with tofu and scallions - not sure why they say it needs 6 hours, I can make that soup in about 20 minutes. It wasn't warm enough, in my opinion, but it may be a serving issue.

The middle between the tables needed to be swept more regularly, plenty of food particles here and there.

The decor was... renovated. A few of my fellow diners noted that it looked more authentic before the remodel, but at least it looked newer, now.

Drinks were decently strong and they have some interesting containers for it.

Fairly busy for a Wednesday night at 8p. We were seated by 8:30p, took about an hour to eat the meal. Nice touch with the ice cream at the end of the meal.

At least the iced green tea had plenty of machta taste to it.

It's an entertaining experience, but not one that I'd go to more frequently than once a year or so. They do birthday specials and more, too. I recommend getting a reservation so at least you know your time to stop in.

They did split the check nicely, though. Exactly as we wanted amongst three people.

Rachel D.
New York, NY
25 friends
106 reviews

7/12/2010

Overall the food was ok, but so much of your experience here is determined by who's sitting at your table. My two friends and I got stuck with some real freaks of nature (understandable in midtown, Manhattan) that shouldn't be allowed in restaurants and it ruined the experience for us. Moral of the story, bring enough friends to fill up a table so that strangers don't become a factor.

Eric D.
New York, NY
0 friends
11 reviews

7/13/2010

We came here for my little brothers 15th birthday.. I mean this place was ok I guess.. I wish the chief was a tad bit more alive lol.. the food was umm ? I forgot. That's how regular it was.

Jean H.
New York, NY
35 friends
446 reviews
Elite '15

8/2/2010

Listed in too LOUD to enjoy

Do yourself a favor. Don't come here.

I was getting so excited when i was reading about how Benihana paved the way for Japanese food in America and how its the bomb-diggity.
but... then when I was waiting for my table to be prepared, i went to the ladies room and heard something just awful! These women were remarking over their dinner and said they'd rather go to OLIVE GARDEN

to be honest-- the food isnt bad. the prices arent bad. decor is okay too

then why is it that it only gets two stars? There were many factors that led to this 2 star decision.
1) I think it was due to our chefs-- we had two tables and two chefs. Both chefs really didn't amaze us. They shows they put on were kinda predictable and cheezy. Think more along the lines of throwing a few shrimps into his hat and then just standing there awkwardly waiting for some sort of amazed cheering and clapping but instead was met with silence (we expected a better show)
2) the food was just meh. it kinda lacked flavor and i had to ask for salt perhaps twice.
3) the only asian people were the hostesses. I would expect at least one Japanese chef-- or how about just ONE asian LOOKING person? please? just to make me FEEL as if its authentic! please!! Its lacking some sort of authentico feel

there is a lot of frustration involved when coming here. don't bother coming here, please

Elaine K.
New York, NY
61 friends
235 reviews
Elite '15

8/11/2010

We ended up here on a Tuesday evening for dinner. The wait was less than 15 minutes.

I've had hibachi before and this was just okay. It's very Americanized. There aren't a lot of choices and the combos are more pricy. The sushi menu is small and unappealing. The soup was not even miso soup but some Americanized icky version. The meat was just okay. The fried rice did look very good though. I think it costs a little extra but it looked super yummy.

There aren't a lot of hibachi places in NYC so this works to satisfy the craving, I guess. I think there must be something better out there.

Crisanto D.
Jamaica, NY
6 friends
61 reviews

9/1/2010

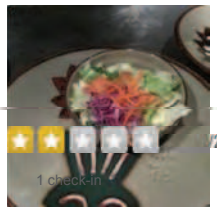
I enjoy going over here whenever I go out with my cousin or bring somebody who have never experienced teppanyaki. The food is just ok -- its just benihana, but I'm happy when my friends and family are happy. The kids will love the how the cooks doing the twirling and the onion volcano tricks

Craig G.
Manhattan, NY
54 friends
60 reviews

9/13/2010

What can I say about Benihana that hasn't already been said? The food is just ok, and it's hot and smelly and expensive. Tourist trap.

Eric K.
Manhattan, NY
169 friends
210 reviews



I've been to Benihana in Seattle and NYC including two trips to this location in Manhattan. I could think of a never ending number of restaurants I'd prefer to go to before I came here, but a close friend of mine who has done countless number of things for me loves this place. So every now and then I agree to tag along.

Yesterday (Christmas day) I realized there was nothing but breakfast food in my kitchen so we'd have to go out to eat. Benihana somehow popped into my friend's mind and once her mind is made up it's best to just acquiesce.

We had pretty much the same experience as always - slow dinner, orders messed up at our table, almost exactly the same show you get every time, OK food, and a cheesy atmosphere made even worse by the number of non-Japanese people working there.

I was looking through the reviews on Yelp before we went and saw someone mention the chef's special. After looking around on their website for a while I found the details - filet mignon and chicken order for two for $39.

We ordered that without problem and were happy to see you get full portions for each person, it's not a smaller amount than if you ordered separately. And at the end of the meal I couldn't help but be thankful for a bill that was much less than everyone else's at our table.

I have to say my desire to go here have long passed. And short of being begged to return by a friend I don't plan to return.

Jennifer R.
Tallahassee, FL
3 friends
16 reviews

1/3/2011

Well the decor was nice....other than that I was not impressed at all. The sushi wasn't all that great, and the chicken in my meal was so dry I ended up eating only the shrimp. Basically the meal lacked flavor and customer service was absolutely deplorable (Example 1: asking everybody else at the table if they wanted more water but blatantly skipping our party of 3, Example 2: Watching the birthday cake we brought for my sister mistakenly given to another table...yea, I have more but I digress..)

Being that it was my first time at Benihana I expected the hype to match the delivery and Benihana surprisingly failed. I've been to several hibachi grills in the past and quite frankly I walked away disappointed.

teshan p.
East Orange, NJ
2 friends
2 reviews

1/3/2011

Oh wow!! Where do I start?!! The atmosphere is amazing. The food is outstanding. Good size portions. Our chef was VERY entertaining. But i must warn that this is a very expensive place(i guess typical for Manhattan) but worth every penny. I ordered a Teriyaki steak dinner with hot sake and both were excellent. Came with a great tasting salad and soup. The salad dressing had a 'ginger' type taste to it. Interesting. Point blank...i recommend, and I am going back!

Olga G.
New York, NY
32 friends
147 reviews

1/6/2011

I can barely call this place mediocre anymore.. maybe I'm a food snob, but this place is ridiculously overrated. On the other hand, everyone else in my party was crazy about this place! Believe me, the novelty wears off pretty quickly... the best part of the meal is the chicken fried rice. The rest is infinitely forgettable. It IS, however, a pretty good deal in

46 reviews

sets of lunch hibachi and got to take some home :P The hibachi chef was fun to watch. I had the chicken, shrimp, and steak...yes I was pigging it out. Salads were included with each dish too. Frankly, the food was just ok and needed more flavor! For how much I paid though, it was a good, fun experience.

April B.
Manhattan, NY
9 friends
5 reviews

10/17/2011

I love this place. I also love the food! They cook in front of you and also entertaine you as well while cooking. I love coming here on my birthdays. A bit on the pricey side but I think it is well worth it.

Decor is avarage but nice.

PS. Be sure to ask for the Special Sauce. It is Butter and Garlic. Delish!!!

Julia P.
San Francisco, CA
89 friends
441 reviews
Elite '15

10/23/2011

Oh Benihana, what happened to you?

I remember the first time I set foot in a Benihana - it was in high school and I was completely overwhelmed with the entertainment of the cook and the quality of the food. I was continually laughing with delight! I visited Benihana again and again over the years and although the tricks were almost always the same, I still enjoyed it. Been to the one in Indianapolis, Chicago, San Francisco and well...why not New York City. I mean this IS where the franchise started right?

It had been probably 2 years since I set foot and I was getting ready to enjoy a nice dinner with my boyfriend at the time and some strangers sitting at my table (this time a family with a nice boy and another couple celebrating some event).

Wow was I disappointed. The tricks were the same, sure. The food was still pretty good sure. But (and before you read on, realize I am not racist or prejudiced at all) why the hell was I at a Japanese restaurant - hibachi type cooking of ALL places - and being served by a Mexican cook who couldn't speak a WORD of English?

Listen people - Benihana serves decent food but I didn't come for decent food. I could have gone to any mom and pop Japanese restaurant for that. I came for entertainment. The cook I've had at Benihana's has ALWAYS talked with the customers, joked with them, laughed with them and played little tricks with the kids. This guy - his name was Rico - didn't talk to us, didn't smile at us, and his tricks were just banal. It's not just the skill of flipping shrimp tails in your hat buddy, it's how your stage performance is. Everyone at the table was so annoyed that even the dad of the family blurted out - "So Rico, where in Japan are you from?" which was probably the most entertaining line of the meal.

I know most of these restaurants have people OTHER than Asian in the back making the food - fine. I know places are pinching pennies these days to hire people who will take less money for work - fine. Be it Mexican, African American/Canadian/or whatever the hell PC term you wanna use, Asian, Caucasian, whatever...hire someone who can speak English and entertain the customers, otherwise we'll just go next door to the nice people making quality food for less.

Sorry, Benihana, if you're going to be hiring people who aren't going to interact with the customers don't except us to come.

Sandy M.
Queens, NY
30 friends
8 reviews

10/23/2011

My boyfriend took me here on our anniversary, we were hoping for a private table/booth...however if you are a small group and don't mind sharing a table with guests...it's certainly an amazing restaurant. The waiters puts on a

great show while making and serving your meals, the foods delicious and they're drinks are AMAZING!!! We will definitely be going here again with friends...

See all photos from Sandy M. for Benihana

Caroline B.
Queens, NY
364 friends
889 reviews
Elite '15

10/28/2011

Listed in Manhattan: 14th through 59th Street

Benihana was the first of it's kind here and I appreciate the theatrics, but really hibachi is hibachi is hibachi at this point to me.

Rachel S.
Manhattan, NY
1 friend
19 reviews

12/25/2011

When we first got seated i noticed the very modern japenese feeling. I enjoyed the atmosphere. It is also fun and enerjetic. The downstairs is take out and the bar then the hostess takes you upstairs to a big dining hall the dining hall has a bunch of tables with pans built in to them which the chefs actually cook your food on. The steak is good and perfectly cooked the way i asked. The chicken is also not to dry and grilled great by our chef. I did not love my shrimp. They also have a great fizzy strawberry drink. If you dont like stir fry or fried rice then tell the chef before he throws it on your plate. The chefs have huge skills! They do a bunch of tricks and juggling with the eggs. Also if you do not have a large party (5 or less) then you will be expected to sit with another party of about four, three or five. They also have a nice private dining room if you want a private dinner.

Klysha R.
New York, NY
112 friends
184 reviews
Elite '15

1/6/2012 · **Updated review**

OK so BFF and I are BACKKKKK!! The new and improved renovated Benihana is open!! We went back to today for some yummy stable stirfry and a bit of a liquid lunch! :)

There are a few bugs in the service such as the serious, at times, language barriers with the staff. However, they do try very hard to make sure you are happy and enjoy the experience.

We are happy it is back and shiny, but our credit cards are not... HEE-HEE...

This place was never ever close to 4 stars, but for the gimmicky meal and decent food, 3 stars for Benihana's was like 5 stars for most other places. However, that has since changed.

For a place that underwent renovations, the food took a tumble. Prices went up, service was super spotty (I had to ask for green tea 3 times) and the food was just gross. The chefs are no longer super into what they do. Granted, the people at the table also determine how interactive the chef was, but my guy didn't even seem to try! Really didn't care making quiet little jokes here and there.

They always over cook the chicken and that hasn't change. The food that was once way too salty is not tasteless. I had the Tuna Steak and wasn't too impressed. I will say his filet mignon was delicious but everything else, not so much. I felt pretty sick at the end of the meal and just wanted to go home and curl up on my couch.

I probably won't be back. The prices were already a little outrageous and now that they're even higher, I can't even justify finding my way back here. Not all locations are this bad, but this place has taken a serious tumble. Also, I'm not sure who did the measurements for these renovations but the grills are too close to one another and the chefs can't get their carts in. I sat at the end and had to pretty much sit on top of the grill for them to get by...multiple times throughout the meal...

Yeah, I'm not coming back.

Laura H.
Ridgewood, NY
6 friends
14 reviews

★★★★★ 2/22/2012

My bf took me here for my bday and it is absolutely amazing! can't tell you much about pricing (because it was my bf's treat), but what i can tell you is that you get the whole hoopla for the night; the food, the show, and the whole experience. And as your watching the chefs cook right in front of you, you also get to socialize with the complete strangers on the table of 8 but me and my boyfriend are very sociable so it was great to meet new people. I love that they give you a good amount of food that you can get full from unlike a lot of other restaurants. Would definitely return! Enjoy!

Ana H.
Manhattan, NY
47 friends
10 reviews

★★★☆☆ 2/26/2012

1 check-in

Great lace to celebrate a birthday or gather with a group of friends!

Nick L.
Manhattan, NY
4 friends
90 reviews

★★★☆☆ 2/28/2012

2 check-ins

Went here for a birthday. I thought the food was solid and the atmosphere was interesting and pleasant. I'd go back with the free birthday dinner coupon they seem to give everyone and their mother.

Yvonne L.
Sunnyside, NY
41 friends
137 reviews
Elite '15

★★☆☆☆ 3/4/2012

Overpriced and unimpressive.

Clarissa K.
Raleigh, NC
5 friends
18 reviews

4/24/2012

Not like it used to be....and here's why.

i have been going to this particular benihanas almost half of my life. It was so much fun when i was little but as i got older it got over played. One aspect that threw me off completely was the lame ass onion volcano. when i went as a kid we had FIRE that was the coolest part of the hibachi grill and then years later, thanks to bloomberg, no more flames...just bitter onions from vinegar and baking soda like a terrible third grade science project. also, there has never, EVER been a time when the chicken wasn't over cooked at night. Lunch time it's good but dinner its always tough. Also the sushi is no longer my favorite.

Basicaly now, when ever the family wants to go somewhere were we can all sit around (if we make a reservation) and catch up and celebrate a birthday but its only for nostalgia and no longer because i generally am excited to go.

Poupee M.
Manhattan, NY
0 friends
2 reviews

4/27/2012

I just created an account on yelp for the first time within 8 years of living in NYC, only because to leave a comment and express my disappointment about this midtown tourist trap place.
Both - the food and service were horrible. I've been living in NYC for 8 years and never had sushi that disgusting before. The waitress was so lame. You don't need to have a restaurant experience to have some elementary manners.
To make a long story short, we canceled the other half of our food order (which took a century to be served) and escaped from that hell to a small japanese place across the street, which is way more decent than BENIHANA.
P.S. I rated Banihana only because it's mandatory, otherwise wouldn't even leave 1 star for it.

Diana S.
Manhattan, NY
280 friends
437 reviews
Elite '15

5/2/2012

1 check-in

Listed in Konnichiwa!

So fun! I love Benihana!! I first heard of this restaurant chain during one of my classes in business school and ever since then, have always wanted to try it out. When my boyfriend and I first started dating, I had mentioned how much I really wanted to go. One Friday night, he surprised me and took me there! I know to other people this may not be a great date/surprise....but I HAD SO MUCH FUN. =)

We had reservations for 6pm (it's actually surprisingly hard to get a decent time reservation there the week of) and had to sit at the bar for a bit before they got our group together. I ordered a cucumber and gin drink that was very enjoyable.

Once we were brought up to our table, we ordered a bottle of sake to share (apparently we are alcoholics because the bottle was huge) and then ordered our meal. I ordered the Land n' Sea which included scallops and filet mignon and my boyfriend the Benihana Excellence that included teriyaki beef and colossal shrimp and a side of chicken fried rice.

After everyone ordered, our chef came and started to play around with chicken, rice and onions! It is definitely a dinner + a show! He did some really cool tricks that I won't tell you because I don't want to ruin the excitement! We all got salad, soup, zucchini, shrimp and onions with whatever we ended up ordering. I found the chicken in our chicken fried rice to be a bit dry, but the rice was delicious! My filet and scallops were cooked properly and not overdone. My boyfriend and I both didn't love his teriyaki beef and thought my filet was way better.

All in all it was a really fun dinner! I recommend coming with a group of 8 so you can take over the entire table,

although it is just as fun chatting with the random strangers you do end up sitting with. Remember it'll only be as much fun as you want it to be...so don't be a debbie downer =)

Renai M.
Bronx, NY
38 friends
8 reviews

5/2/2012

1 check-in

Food prepared in front out you by funny and entertaining cook. Can't go wrong!!!

Anne P.
New York, NY
9 friends
60 reviews

5/23/2012

1 check-in

I brought 2 friends from Europe who had never been to a Japanese place before, and def did not know anything about Hibachi. So I thought they would get a kick out of it... hopefully, Benihana wasn't gonna let me down. And it didn't! Our waiter was very nice (we ordered a bottle of the Drunken Whale cold sake which none of us liked at all, but that wasn't the waiters fault). The chef was very good and super funny, we laughed out loud many times during our dinner, and the food was very good. We recommend the spicy chicken, hibachi steak, and hibachi shrimp.

Boogie K.
Manhattan, NY
0 friends
19 reviews

6/6/2012

Food was just ok. Had brunch here on a weekend and arrived before a tourbus of guests invaded the restaurant. Place is enjoyable for kids and tourists bec of the cooking in front of you. You do smell like food when you leave. Would go more for the show than food.

Diandra D.
Pelham, NY
475 friends
319 reviews
Elite '15

6/18/2012

Listed in Because the Jackson 5 Can't Be Wrong ...

I almost feel like I'm at the mercy of Benihana, because I love hibachi and it's the only place that I know of in Manhattan that actually has hibachi grills. Still, I've only been here three times, opting instead to wait until one of my semi-regular visits to Westchester to eat at one of the many hibachi restaurants they have up there.

Benihana isn't terrible by any means, but comparatively, it's not worth the trip. Prices are really hiked up, and you get far less food for your money than at other comparable hibachi restaurants. In my experience, the waiters and waitresses have never been very friendly, and I've always left like I was being rushed through my meal and out the door.

In summation, if you don't mind venturing outside the city, I'd suggest going elsewhere for your hibachi fix.

Kelvin J.
Brooklyn, NY
12 friends
15 reviews

6/18/2012

First and foremost I'm giving it a 4 star because didn't get the full experience I was expecting do to a noob chef but gotta hand it to him he did his thing!! I went last night for my birthday also fathers day so it was pretty full of parties the wait wasn't long due to the fact that my girlfriend made reservations waited it out in the bar had my first sapporo beer pretty decent taste drank it the entire night ;) FYI Sapporo is a japanese beer there known for having the cleanest water so they should have a great beer ;) food was tasteful had the(benihan trio)---filet mignon,chicken breast and shrimp served with chicken fried rice awesome!!!!!)-------was expecting a lot of tricks to be done but only got a beating heart witch was cool but that was it like I said the kid was new I guess but u will learn sensei to be the best samurai cook of all time all and all I had a great time will be back with a bigger party thanks Benihana :)

L D.
New York, NY
0 friends
29 reviews

6/22/2012

I went to Benihana's with my birthday certificate. In times past I've gone with groups of friends but since then pretty much all my friends have become super health conscious and would never set foot in that place and so I had to go by myself. Even though I was alone and wasn't even paying for my meal, the staff was very attentive and super-nice to me and made the experience very pleasant. I will admit that the food wasn't quite as delicious as it was on previous occasions but the prices didn't seem too bad for what I got with my certificate. I did go for lunch though and I think the prices for dinner are a bit more. Overall it was a very good experience though and if you're not a member of the birthday club you should definitely sign up because the meal that they give you is quite worth it.

Dave T.
San Diego, CA
1 friend
17 reviews

6/27/2012

2 visits 2 totally different experiences. The first time was great and they were very accommodating. The second time, not so much. It was like they couldn't care less if we were there or not and the food quality just wasn't there either.... oh well, what can you expect from a chain restaurant

Rosa S.
New York, NY
1 friend
3 reviews

7/10/2012

love this place! great for the entire fam!

M. L.
Burlingame, CA
183 friends
117 reviews

7/13/2012

Had this for the first time a couple years ago on vacation for my birthday since it was across the street from my hotel. I've heard of this place from many people before so I thought I had to give it a try too.

The overall atmosphere inside is nice but I'm not really into sitting with random people while eating my meal. Definitely

seeing as how we had at least 11 people in our party both times. They will only seat you if your entire party is there like most restaurants, which is understandable. The first time there were people at our table who would not leave so we ended up waiting for a while.

I had the lemon chicken one time and the spicy hibachi chicken the next. I don't recommend the lemon chicken at all. The meat isn't marinated beforehand so all you're getting is chicken with lemon juice and salt on it. Not good. The spicy hibachi chicken was better even though it's not that great either. Both times I got brown rice which was cooked well.

If you have a couple of extra bucks, buy a big blue fishbowl, it was good. My bellini was not.

The only appeal to Benihana would be watching the guy make the food, and honestly once you've seen that once, there's no need to go back. They do the same things and those few things they do aren't wowing.

Robert P.
Sharon, CT
0 friends
3 reviews

8/18/2012

Japanese chefs & cocktail waitresses wearing kimonos... Oh wait that was the 1970s! Actually, the food was pretty good. Haven't been to Benihana in years but the food is superior to most copycat hibachi joints. No fire on the table & penis squirt guns thank you.

Dee S.
New York, NY
35 friends
303 reviews

8/19/2012

Meh. It's loud, expensive, the food is bland... the chefs are nice. That's about all I can say!

Diana L.
New York, NY
37 friends
85 reviews

8/27/2012

A cool place to hit up if it's your first time here.

A cute place for a party of 6-8? I think, if you're a party of 8, you can get the table for just you guys. If you are a small party, you will be grouped with other parties in order to fill up a table.

The service was great, everyone was so nice and welcoming. They came over with a camera and took a picture of me and my friends, then at the end of the meal, they handed us the picture with a Benihana paper frame. I don't remember if this was before or after I told them it was my friend's birthday. Either way, it was sweet.

The chef was great but the food was mediocre. They also give you 2 dishes of sauce but I didn't particularly like either of them. One was garlic-y and the other was ginger-y. Then again, I'm not a sauce-y person. FYI, for their fried rice, they put in garlic butter... for those who strongly oppose garlic. Also, someone at my table... who was obviously a regular, had many requests and the chef was very accommodating.

Mike O.
Manhattan, NY
54 friends
141 reviews

8/31/2012

1 check-in

We came here because my mom actually received her 30 dollar off birthday coupon in the email. We all signed up for this year's ago but never got it for our birthdays, til this week.

If it wasn't for the money off I doubt I would have gone

be extra fun to have a show with just you and your friends (8 people), so I might set that up. It was a good time!

Jordan W.
Queens, NY
1149 friends
1109 reviews
Elite '15

9/30/2012

I came here this past monday. I have to admit the food was good but I really came here for nostalgia purposes. I guess this place is just the ORIGINATOR of things like this or at least the most well known. I have been to a few hibachi places in Florida and parts of New Jersey that I can't even remember (outskirts of Atlantic City, West Bubblef#$k town). YEAH Beninhana's just sucked now, liked them years ago.

-I got the Hibachi Chicken and Shrimp combo. It was alot of food included. Onion soup- I liked, Salad was nice as well. The cooking show was nice to see again and my Birthday coupon did not go to waste like last year. I picked the Monday because I basically thought it would be a day with not too much of a crowd but with alot of UN deligates around it was still busy in the city. The nice weather I guess helped and other people with SEPTEMBER birthday trying to get the use of their coupon.

-Best part of the meal to me was the Chicken Fried Rice, I did not know at first it was $3.50 but I kind of figured it was not included in the regular part of the meal. Everyone at my table ordered it, so I just followed. The CHicken was good but tasted a little bland even with the two sauces for extra flavor. The shrimp appetizer was good as well as the regular shrimp dish.
They also give you some Ice cream at the end since they know it was your BIRTHDAY. They sing in English and Japanese, haha. Oh yea and they take a free picture and give it to you at the end of you and your little ice cream treat. The wait was about 10 minutes to get to the upstairs part at around 8:45pm for me. Like I said, Benihana's isn't terrible or extremely great either.

Jasmine M.
Manhattan, NY
163 friends
364 reviews

10/4/2012

I get the appeal for the show, but I don't need to go back. This place is hopping even on a Monday night. It was actually a bit tough to get a rezzo around 8. You might want a drink for the show. Makes it even more exciting. The combo deals aren't bad. I had the scallops and shrimp. Way way way too salty. We sat with some preteens, some toddlers, and their bored looking family. Meanwhile. my husband and I had our Benihana hats on going ooh and ahh at all of the chef's tricks. Because, come on, these guys work hard. At least laugh at the jokes. You can tell we're in NYC when the whole family is on their cellphone. Anyway, it was fun and I cam out reeking like garlic. Wore my paper kid's Benihahana hat all around Midtown. Got lots of compliments. Go once for the show, but don't go twice for the food.

Rachel D.
Brooklyn, NY
48 friends
105 reviews

10/31/2012

I've been here on several different occasions since my first time in 2008. The last time I was here I was after my grad-school graduation which took place at Carnegie Hall some 3 or so blocks from the restaurant.

It was five of us and we were sat rather quickly (presumably because it was 5:30/6pm on a not so busy Wednesday May day). We shared the hibachi station with one other group (a husband and wife and their toddler son who were visiting from the UK and were extremely friendly).

Our chef was very nice and gave everyone extra servings of shrimp and/or chicken seeing as it was my graduation celebration!

The food was good of course, but what really impressed me was their Mojito! OMGEE my cousin ordered the drink and she peer-pressured me into taking a sip of her drink (though I was resistant because I dislike mojitos). While she ordered another mojito for herself before even finishing

Brooklyn, NY
5 friends
4 reviews

very cool we came as a group of 6 ppl and it was an awesome experience!

Lindsay S.
New York, NY
61 friends
168 reviews

12/7/2012

Benihana is what it is, never come expecting some gourmet meal-just come for the occasional amusement of the chef preparing your food and the random table members you may encounter.

I had not been to a Benihana since around my 8th grade graduation but came back because I had signed up for their $30 birthday gift certificate which they willingly give out.

Make sure you read the fine print because the $30 to spend is just for the birthday person. So go crazy on your order and let whoever you are with deal with paying at the end of the night. Had the steak and shrimp and was surprisingly pleased about how my steak was cooked albeit a little fatty. Again, would go for the bday coupon but never for any other circumstance.

Ariel A.
Brooklyn, NY
7 friends
10 reviews

12/20/2012

i love this place the food is amazing,the service is great, and the cooks are very entertaining. i always feel like I'm watching a show during dinner.

Ebony C.
Brooklyn, NY
252 friends
411 reviews
Elite '15

12/29/2012

3 check-ins

I come here 2x's a year and it's really for the fried rice and drinks!

The show that comes with the food making is always nice and fun. The lunch special is always the good, especially with a group. My favorite is the rice...and I always ask for extra GARLIC BUTTER!!! The exotic mojito & blue ocean...CRACK!!

It is tourist central so be prepared!

Amira A.
ASTORIA, NY
0 friends
4 reviews

12/29/2012

I have to say that I wasn't a fan of this Benihana location. I have been to a lot of different Benihana locations but this was likely my least favorite of all. The chef didn't seem like he knew what he was doing or give us a great show, and really, what is the purpose of going to Benihana and not seeing a great show?

Page 4 of 12 1 2 3 4 5 6 7 8 9 ← →

93 other reviews that are not currently recommended

Best of Yelp New York – Japanese

EXHIBIT 24

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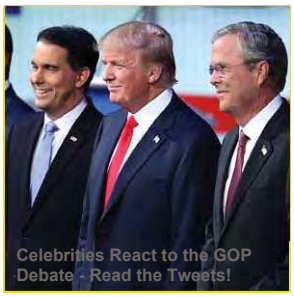

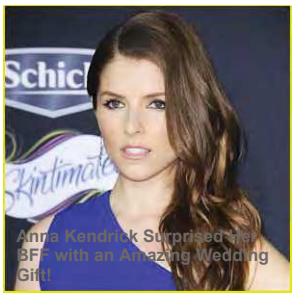

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Angelina Jolie & Brad Pitt: Benihana Family Dinner!

Angelina Jolie and **Brad Pitt** take their family for dinner at Benihana Restaurant on Sunday (January 2) in Beverly Hills, Calif.

The family is back home after spending time in Springfield, Missouri visiting Brad's relatives for a post-Christmas get together!

While in Springfield, **Angelina** stopped at a Barnes and Noble for a fresh cup of coffee with her daughters **Zahara**, 5, and **Shiloh**, 4.

It was just announced that **Brad** and **Angelina** donated $2 million to a wildlife sanctuary in Namibia, where the family spent their Christmas holiday.

Like Just Jared on Facebook Like 252k Follow @justjared 667K followers

Photos: National Photo Group
Posted to: Angelina Jolie, Brad Pitt, Celebrity Babies, Maddox Jolie Pitt, Zahara Jolie Pitt

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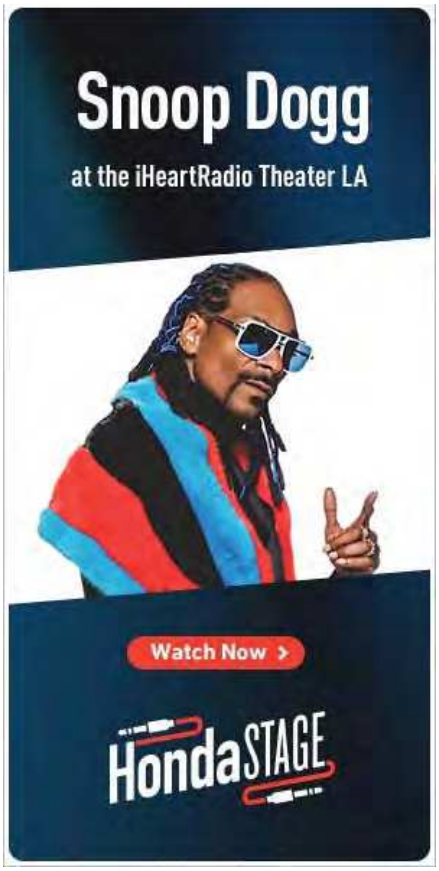

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MON, 05 AUGUST 2013 AT 4:00 PM

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Bella Thorne & Tristian Klier: Benihana Dinner Duo!

Bella Thorne grabs dinner with her boyfriend **Tristan Klier** at ***Benihana*** on Saturday night (August 3) in Beverly Hills, Calif.

The happy couple was joined by her agent-turned-manager **Thor Bradwell**, who recently joined **Rick Yorn**'s LBI Entertainment.

Bella, 15, just returned to Los Angeles today from Atlanta, where she spent the last few months shooting *The Familymoon* alongside **Drew Barrymore** and **Adam Sandler**.

Later this month, **Bella** shoots *Alexander and the Terrible, Horrible, No Good, Very Bad Day* starring **Kerris Dorsey**, **Steve Carell** and **Jennifer Garner**.

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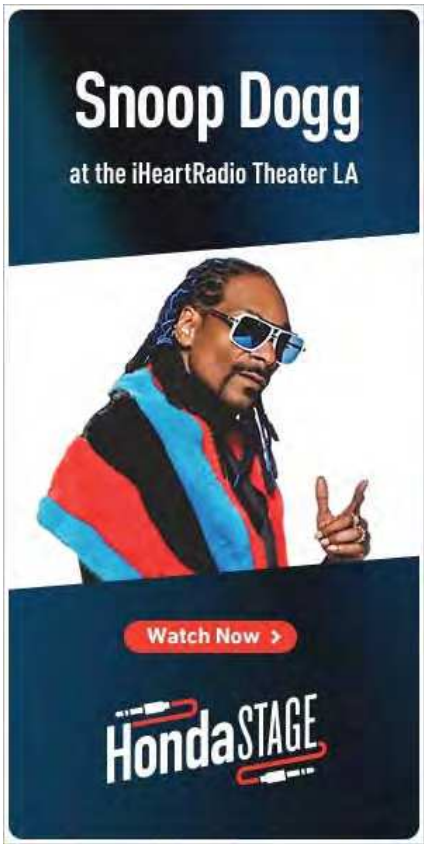
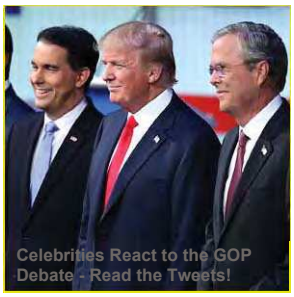


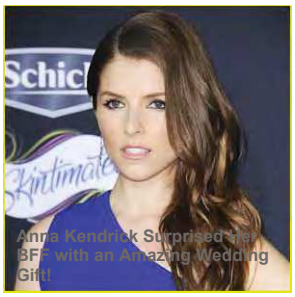
Top Celebs

Selena Gomez

Vanessa Hudgens

One Direction





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TUE, 16 DECEMBER 2014 AT 8:15 PM g+1 Tweet 38 Like 56

David Beckham Wears Double Denim for Dinner with Family

David Beckham wears double denim with a red sweater draped over his shoulders after having dinner at Benihana restaurant on Sunday evening (December 14) in London, England.

The 39-year-old soccer star was joined at dinner by his wife **Victoria Beckham** and their 15-year-old son **Brooklyn**, who is a budding young model and soccer player.

PHOTOS: Check out the latest pics of **David Beckham**

David drove the family home after dinner and **Brooklyn** sat in the front seat while his mom sat in the back with some others.

15+ pictures inside of **David Beckham** out for dinner…

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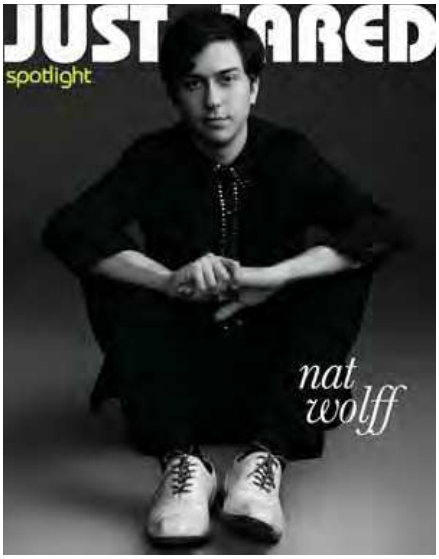

JustJaredJr.

Rumer Willis Still Recovering From Injury Weeks Before Her...
Rumer Willis takes a phone call while out shopping at Planet Blue on Monday afternoon (August 3) in...

Photos: AKM-GSI
Posted to: Brooklyn Beckham, David Beckham, Victoria Beckham

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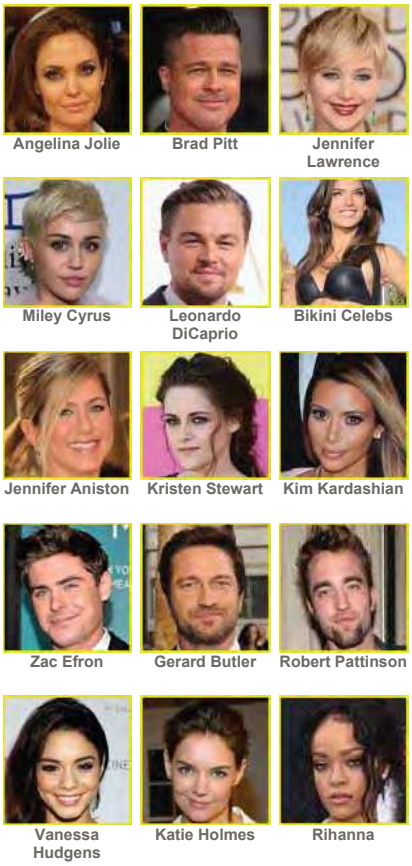

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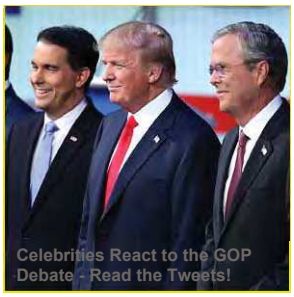

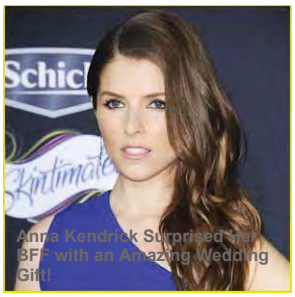

Older Newer

SAT, 11 AUGUST 2012 AT 2:35 PM g+1 Tweet 9 Like 6

Halle Berry: Benihana Dinner with Nahla!

Halle Berry keeps it classic and casual in a little black dress as she steps out with her adorable daughter **Nahla** on Friday (August 10) in Los Angeles.

The 45-year-old actress and her little one had dinner at Benihana together – check out **Nahla**'s lollipop!

PHOTOS: Check out the latest pics of **Halle Berry**

Earlier that day, **Halle** and **Nahla** were spotted out running some errands with **Halle**'s fiance **Olivier Martinez**.

Halle is gearing up to start work on a comedy called *Shoe Addicts Anonymous*. The movie is scheduled to be released next year.

FYI: **Halle** is wearing a *Lanston* Racer Back Maxi Dress.

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Photos: PacificCoastNewsOnline
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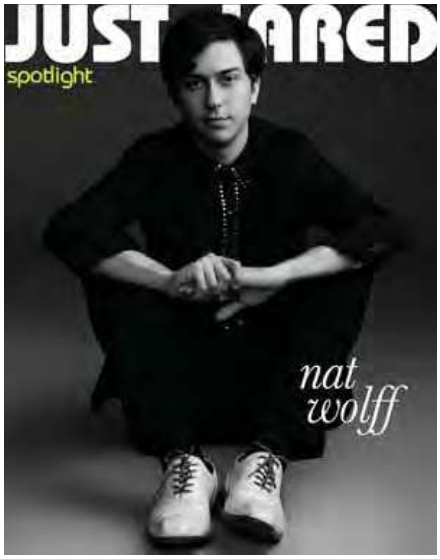

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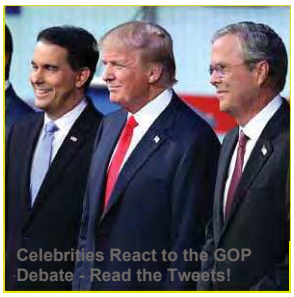

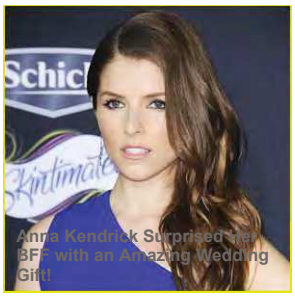

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Hilary Duff: Benihana Beautiful

Hilary Duff chows down on teppanyaki style Japanese cooking at ***Benihana*** during a two-hour lunch meeting in Los Angeles on Wednesday (June 2).

The Duffster is looking grrrrreat!

BTW producer/director **McG**'s latest project, ***The DUFF***, has absolutely *nothing* to with **Hilary**. It's an acronym for "Designated Ugly Fat Friend" and is about cynical 17-year-old Bianca Piper who finds herself falling for the guy she thought she hated more than anyone … man-slut and slimy school hottie Wesley Rush.

FYI: **Hilary** is wearing *Jimmy Choo* "Zero Elaphe" platform sandals.

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Credit: Nathanael Jones/Sam Sharma; Photos: Pacificcoastnewsonline
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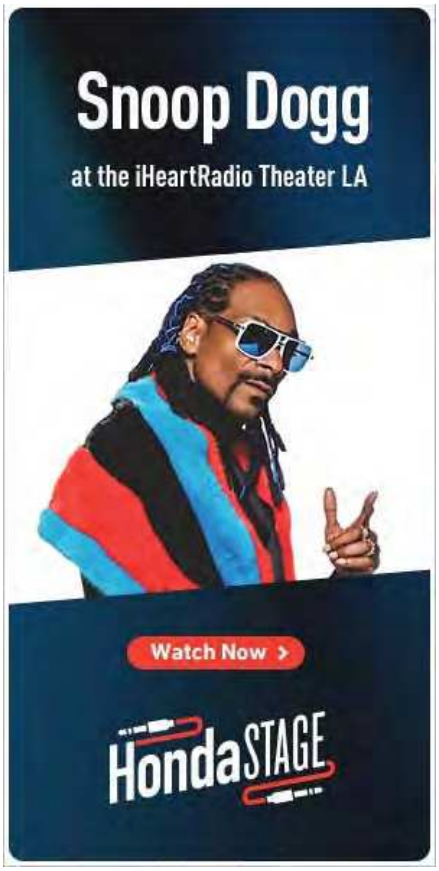

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Jennie Garth Has A Night Out At Benihana's With Her Girls

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I just love, love, love Benihana's! But then again who doesn't, right? LOL. Actress and celebrity mom **Jennie Garth** must know what I'm talking about as she tweeted this adorable photo of her and her three daughters enjoying a girls' night out at one of the best restaurants we know. Talk about a good time!

Tell us, is there a favorite place you like to dine with your family? I think I could use some Hibachi right about now… 🙂

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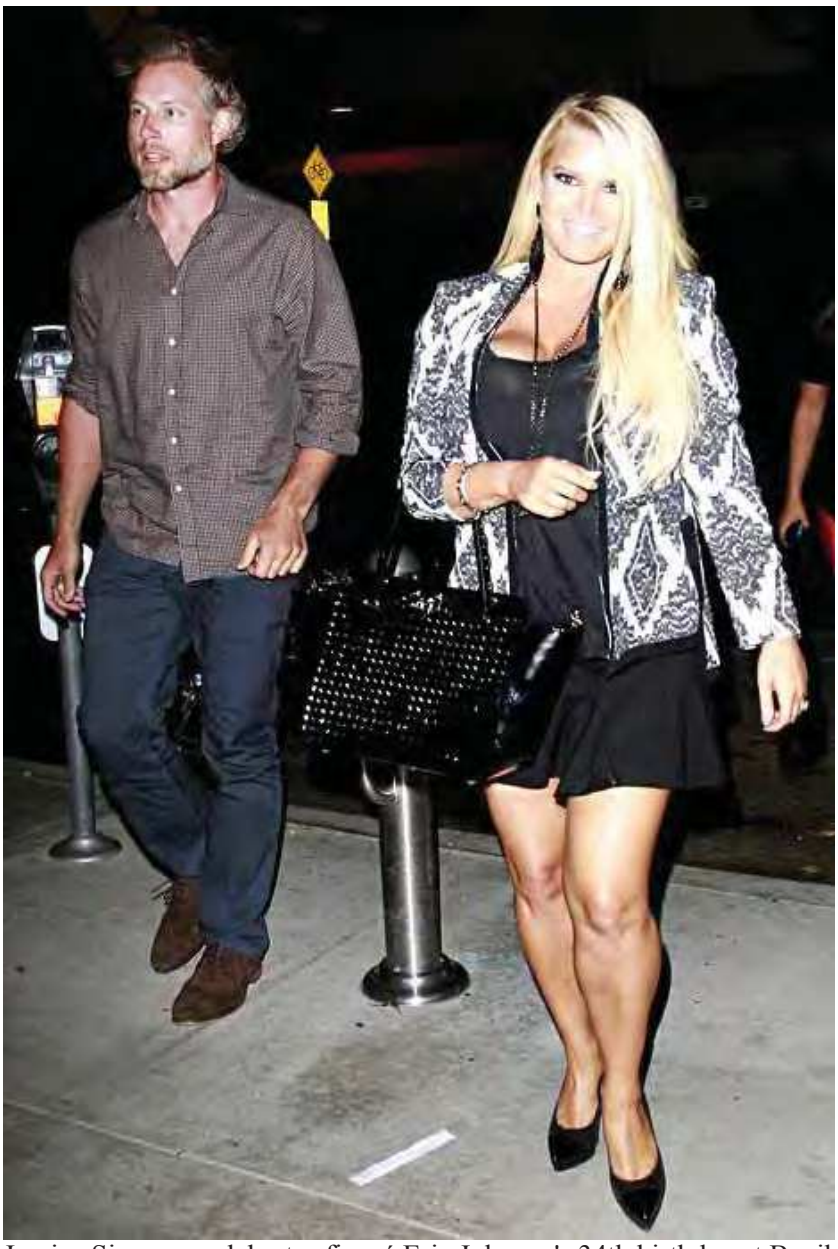

Jessica Simpson celebrates fiancé Eric Johnson's 34th birthday at Benihana in Santa Monica on September 13, 2013. Credit: J. Sharma/Bruja,PacificCoastNews.com

Jessica Simpson is bouncing back beautifully after baby! The 33-year-old mom of two, who gave birth to son **Ace** just two-and-a-half months ago, looked positively radiant at fiance **Eric Johnson**'s 34th birthday party in Santa Monica, Calif., this past weekend.

Flashing a big smile for the cameras, Simpson showed off her fit post-baby body in a flirty black minidress, which she paired with a black-and-white printed jacket. Her long blonde hair was styled sleek and straight, and she rocked dramatic, smoky eyes and a pale peach lip. Big earrings and sexy black pumps completed the look.

PHOTOS: Jessica's family album

The fashion mogul, also mom to daughter **Maxwell**, 16 months, pulled out all the stops for her husband-to-be's big day. Pictures from the weekend show Simpson and the former NFL player celebrating with BFF **CaCee Cobb**, sister **Ashlee Simpson**, and actor **Dave Annable**, who also turned 34 on Sunday, Sept. 15. The festivities included bowling and dinner at Benihana.

"Birthday weekend!!!" the Weight Watchers spokeswoman captioned one photo of herself and her fiance on Sept. 14. "I love you with everything and more and more and more..."

PHOTOS: Jessica's second pregnancy

Jessica Simpson and Eric Johnson celebrate his 34th birthday
Credit: courtesy of Jessica Simpson

Alongside another photo of herself and Annable's wife **Odette Annable**, she wrote: "#HappyBirthdayWeekendHubbies."

Simpson recently opened up to **Us Weekly** about her relationship with Johnson, whom she started dating in 2010. "Eric is beyond any father that has ever existed," she gushed. "He will do it all without complaint. I can honestly say that I have not had to change many diapers! At the same time, he makes me feel like I'm an incredible mom and still a great lover and woman. And I still get my back rubs!"

PHOTOS: Jessica's body evolution

The couple had to postpone their wedding in September 2011 when Simpson got pregnant for the first time, but they hope to tie the knot in the not-too-distant future. "We have started talking about it again," she shared with **Us**. "It's good because we ended up changing our minds about the original plan. We now have a where and when."

She added: "Everyone has just been so anxious for us to get married -- including us. And everyone has watched our love develop throughout becoming parents. When we actually do get married, it will be that much more intimate and beautiful. I don't think there will be a dry eye in the place!"

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Joey Fatone on Dancing with the Stars, NSYNC and working and eating in Las Vegas

July 16, 2012
1:56 AM MST

Joey Fatone's *NSYNC days may be over, but that doesn't mean the former boy band member's schedule is any less busy.

Ethan Miller/Getty Images

Currently appearing in not one, but two Las Vegas shows, Fatone just may be one of the busiest guys working in the Entertainment Capital of the World. From now until July 29, fans can catch him hosting "The Price is Right Live" at Bally's—his fourth time hosting the popular stage show in Las Vegas—and appearing in the hit show "Dancing with the Stars: Live in Las Vegas," which recently extended its run at the Tropicana until Aug. 5.

"It's been crazy," Fatone said when Examiner.com caught up with him in June. "I've been away from my family now for six months and I'm starting to get burnt out. But it's been a blast."

Fatone returned to Las Vegas in early January to host "The Price is Right Live" for an exclusive engagement that went through April 8, just days before "Dancing with the Stars: Live in Las Vegas'" premiered at the Tropicana. While his original plans had him heading to Vancouver in July to host "The

Price is Right Live" there after "Dancing's" initial 12-week run, when the show was extended by popular demand, Fatone made some schedule changes so that he could do double-duty in Las Vegas.

courtesy of Caesars Entertainment

"It's been awesome and a lot of fun to get back into 'Dancing with the Stars' again," Fatone, who was the season four runner-up, said. "My body's been killing me, though; the jive is a beast!"

The 80-minute production, which also stars some of the other fan-favorite contestants from the hit ABC series like Kyle Massey and Sabrina Bryan, brings the excitement of "Dancing with the Stars" to life, showcasing popular dances from past seasons along with thrilling new routines. Fatone can be seen doing the cha-cha he performed during his stint on "Dancing with the Stars" as well as a new dance that combines the two jives he did on the show. He also helps co-host the production, and credits "Dancing with the Stars" with his thriving hosting career, as following the reality competition, he was asked to host "The Singing Bee." Since then, Fatone has gone on not only to host "The Price is Right Live," but also TV Guide's red carpet pre-shows and the short-lived "Celebrity Circus." He's currently the announcer for "Family Feud."

While there's no doubt Fatone has kept busy since returning to Las Vegas earlier this year, he has had some free time to explore the city's many restaurants, and just last Thursday (July 12) was seen dining at **Tao Asian Bistro** inside The Grand Canal Shoppes at The Venetian with some friends. When asked what some of his favorite Vegas restaurants were, Fatone replied that there were just "too many," but did have a few suggestions for Examiner.com's readers.

"I love the oversized portions at **Hash House A Go Go**," Fatone said. "They're ridiculously huge and definitely meant to share. Their Tractor Driver Combo with the big-ass pancake is fantastic. **Sinatra** inside Encore is good, too. And I'm a huge **Benihana** fan at LVH—me likely. In Las Vegas, there are just so many different places. If you want something high-end, I really like **Koi** inside Planet Hollywood Resort & Casino; their rock shrimp is awesome. And I love **Japonais** inside The Mirage. They have this beef there that you cook on a small hot rock—it's awesome."

A man who loves to cook, Fatone said that whenever he's dining out at an Italian restaurant, the one dish he always has to try is the Chicken Parmesan to "find out what it's about." As

for dining out pet peeves, Fatone admitted that his diverse resume can lead to some awkward situations when he's trying to enjoy a nice meal out.

"I hate when the waiter is annoying and keeps asking you all these questions," he said. "'Hey, are you the guy from...?'"

When asked what he gets most recognized for these days, Fatone said that it all depends on the age of the person he comes across.

"It's really a mixture; the demographic is so spread out," he said. "Grandmas will know me from 'Dancing with the Stars,' moms will know me from *NSYNC and their daughters will know me from 'Hannah Montana.'"

While Fatone is grateful for his varied career opportunities, he said that "Dancing with the Stars" was one of his greatest experiences, as it took him out of the element of what he was used to. When asked if there was any chance of him returning for the show's star-studded 15th season, which will mix up the format a bit by bringing back past contestants for a chance to win the coveted Mirror Ball trophy, Fatone said he wasn't sure just yet if that was something he wanted to do.

"I don't really have to redeem myself, as I came in second place," he explained. "But maybe for the fun of it. I haven't gotten a call though [inviting him back], but I should know soon enough."

For now, Fatone is just hoping to spend some more time with his family as he makes the move from Florida to L.A. Whether or not he'll extend his contact with "Dancing with the Stars: Live in Las Vegas" should the show be extended again remains to be seen, but, as Fatone noted, with 14 seasons of the hit ABC series already wrapped, there are plenty of celebrities to fill his spot should he decide to leave the Vegas production before it ends.

As for whether or not there will ever be an *NSYNC reunion, Fatone said that maybe once everyone in the group has some time to "settle down, sit back and relax" they might do it, but not right now. Instead, Fatone is relishing his new role as a mentor, giving the new generation of boy bands some helpful advice as he passes the baton.

"I just saw Big Time Rush and they put on a great show," Fatone said. "Afterward they were asking me what I liked and what I didn't—they were really excited to hear what I had to say and how they could make the show better."

"I just hope these new boy bands don't suck and embarrass us," he concluded with a laugh.

"Dancing with the Stars: Live in Las Vegas" runs Sat.-Thur. at 8 p.m. inside Tropicana Las Vegas. Tickets range from $49-$99, plus tax and applicable fees. VIP packages are also available for $165 that include a table seat on the floor, exclusive "Dancing with the Stars: Live in Las Vegas" merchandise and a post-show meet and greet and photo opportunity with the cast. For tickets, call 800-829-9034 or simply click here.

"The Price is Right Live" runs Wed.-Sun. at 2:30 p.m. inside Bally's Las Vegas. Although there is no age requirement for ticket holders, contestants must be 21 years of age or older to "Come on down!" Tickets are $56.25. To reserve your seat, call 702-967-4567 or click here.

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NEWS/ Justin Bieber and Selena Gomez's Dinner Date Do-Over: Benihana With Friends

by NATALIE FINN Mon., Nov. 19, 2012 10:14 PM PST

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INFphoto.com; AKM-GSI

Justin Bieber and Selena Gomez appear to be giving it the old-school try.

A night after they were spotted arm-in-arm at an American Music Awards afterparty, the possibly reconciled duo ate at a Benihana in Encino, Calif.

They were with a group, mind you. But...still.

Are Justin and Selena on the road to reconciliation?

Unlike Friday night when they left an Encino sushi restaurant separately but equally agitated, Bieber and Gomez were careful not to be photographed together on their way in and out of the teppanyaki palace.

Tonight, Gomez held her hand in front of her face as the paparazzi took aim, while Bieber, who arrived in athletic shorts after a workout at an Equinox gym but left in black pants, walked to his car surrounded by an all-male entourage.

Gomez paid a visit to her doctor earlier today to get her throat checked out, a precautionary measure to make sure she hadn't caught bronchitis from her stepdad.

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Justin & Selena's romance rewind

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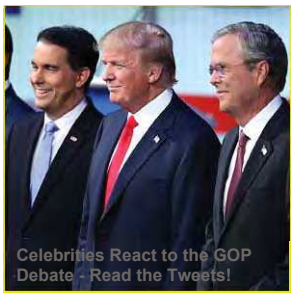

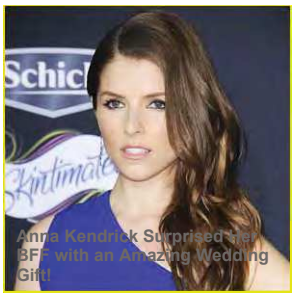

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Megan Fox: Benihana with the Family!

Megan Fox takes the hair out of her eyes as she leaves Benihana restaurant on Saturday (September 3) in Beverly Hills, Calif.

The 25-year-old actress was joined for lunch by her husband **Brian Austin Green** and his son **Kassius**.

PHOTOS: Check out the latest pics of **Megan Fox**

Earlier this week, **Megan** paid a visit to Ken Paves' salon where she left quickly in a baseball cap!

Megan recently spoke about her naval ring, and why she decided to remove it.

"I did it when I was 16-years-old because I was a fan of **Britney Spears**," **Megan** explained. "The only time I tried to imitate someone else. But then I thought it was tacky and so I removed it when I turned 20," she told Italian fashion mag *Amica* (via *Us Weekly*).

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Photos: Flynet Pictures

Posted to: Brian Austin Green, Celebrity Babies, Kassius Green, Megan Fox

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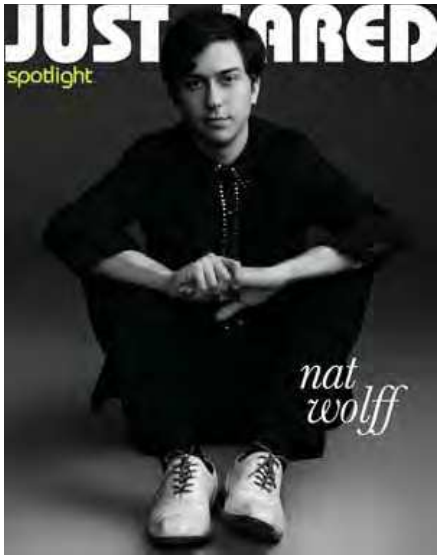

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Justin who? Bieber's ex Selena Gomez can't stop smiling as she enjoys romantic date in Atlanta with rumoured new love DJ Zedd

By Mail Online Reporter

Published: 08:52 EST, 25 January 2015 | Updated: 09:56 EST, 25 January 2015

On Friday Selena Gomez and DJ Zedd were spotted 'hugging and kissing' while dining at Benihana restaurant in Atlanta, Georgia.

And Selena continued to fuel rumours of romance with Zedd, real name Anton Zaslavski, as she later shared an intimate Instagram snap - showing her wrapped in the music producer's arms in an elevator.

Zedd certainly seems to be responsible for putting a smile on the 22-year-old singer's face and on Saturday they were spotted on yet another dinner date on Saturday, and Selena could not stop beaming.

Scroll down for video

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Look fur-ocious in Selena Gomez's pink coat

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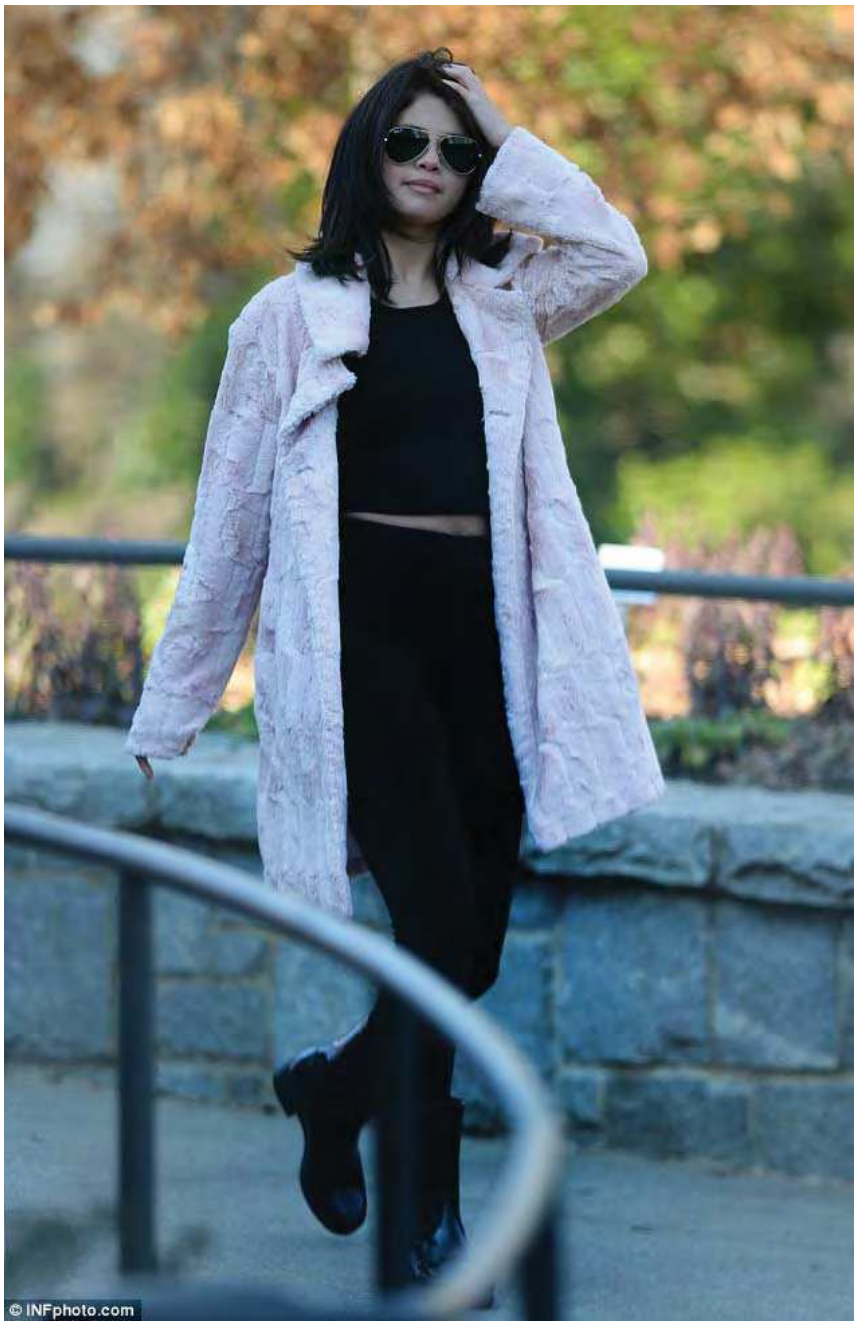
Is Zedd responsible for that smile? Selena looked utterly delighted at spending the day with her man

Dressed in a fluffy pink coat, black trousers and a cropped black top, Selena could not have looked happier as she giggled with her rumoured new love.

The singer-and-actress is currently filming new movie The Revised Fundamentals of Caregiving in the city and Zedd jetted in to spend the weekend with Selena.

The drama - costarring Paul Rudd - chronicles a man suffering an incredible amount of loss whose perspective on life changes after enrolling in a care-giving course.



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Can't get enough: The singer-and-actress is currently filming new movie The Revised Fundamentals of Caregiving in the city and Zedd jetted in to spend the weekend with her

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Just the two of us: The couple enjoyed a date together in Atlanta over the weekend

And on Friday, Selena and Zedd looked like an official couple when they were seen leaving the Benihaha eatery together with big smiles on their faces, in a video shared on **TMZ**.

Selena and Zedd first fueled rumours of a new romance when they were spotted holding hands at a Golden Globe Awards after party on January 11.

In addition, both stars have shared intimate photos of themselves on their respective Instagram accounts since their night out.

Selena Gomez and DJ Zedd enter 2015 Golden Globes Party

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New romance? Selena and Zedd first fueled rumours of a new romance when they were spotted holding hands at a Golden Globe Awards after party on January 11

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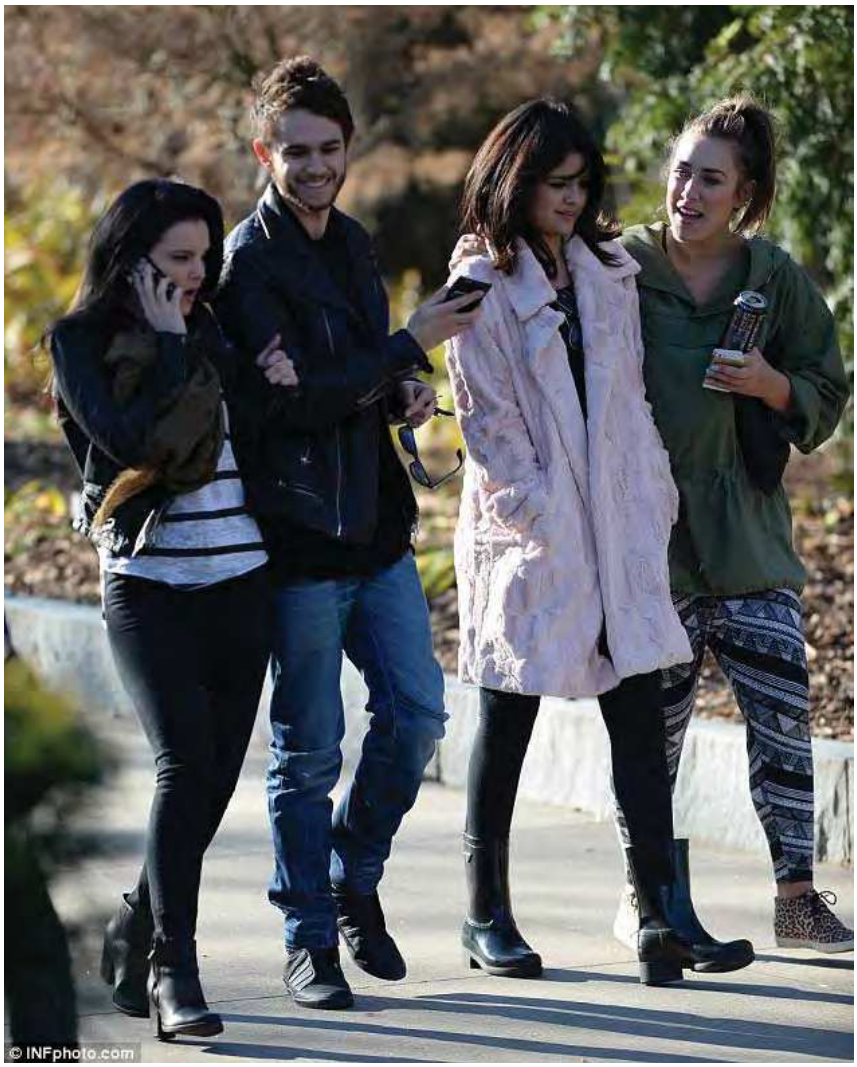
Intimate: And both stars have shared intimate photos of themselves on their respective Instagram accounts since their night out

On January 18, the EDM producer posted an alluring photo of Selena lying in bed, wearing what appears to be lingerie.

And the next day, Selena and Zedd worked in the studio together, as he is said to be helping her with her upcoming solo album.

But things are never straightforward for Gomez and on January 15 she was spotted enjoying a romantic dinner date at Mastro's Steakhouse in Beverly Hills with her former love Justin Biber.

According to TMZ, who published a photo from the evening, the pair left in the same car and drove to Selena's West Hollywood hotel.



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Welcomed into the gang: Zedd joined Gomez and her pals in Atlanta and seems to have been warmly welcomed

However, just a few days later Clarity hitmaker Zedd shared an image of Selena clad in lingerie with a screen shot of their FaceTime video chat session.

He captioned the alluring photo: 'Oh hi derrling...- The Room #TheRoom #theRoom #THEroom #theROOM.'

Selena followed up with a hazy photo of the pair in a studio, writing, 'Missing la and this punk.'

Celebrity-Gossip.net
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Selena Gomez & Taylor Swift: Benihana Babes

Posted Tuesday September 27, 2011 10:04 AM GMT

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(http://www.celebrity-gossip.net/selena-gomez/selena-gomez-taylor-swift-benihana-babes-547667)

Enjoying a little girl time, Selena Gomez and Taylor Swift spotted out to dinner at Benihana restaurant in Beverly Hills last night (September 26).

The "Wizards of Waverly Place" babe and the "Should've Said No" songstress both looked to be having a marvelous time as they ate some delicious hibachi fare.

Both ladies chatted away during their meal, pulling out their mobile phones to send and receive text messages throughout the evening.

Earlier in the day, Ms. Gomez was busy with a photo shoot in Venice coupled with a trip to a nearby Starbucks coffeehouse.

Hollywood Gossip (http://www.gossipcenter.com)

Enjoy the pictures of Selena Gomez out to dinner at Benihana with Taylor Swift and at a photoshoot earlier in the day (September 26).

(http://www.celebrity-gossip.net/selena-gomez/photo/selena-gomez-taylor-swift-12)

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Tori Spelling Recovering from Burns After Falling on Hot Hibachi Grill

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Tori Spelling
JACK HAMMER/STARTRAKS

BY TIM NUDD @nudd 04/14/2015 AT 02:20 PM EDT

Tori Spelling inadvertently performed her own tableside trick at a Benihana restaurant on Easter Sunday, and it landed her at the doctor's with serious burns.

The actress and reality star, 41, tripped and fell backwards onto a hot grill on April 5 and ended up needing skin grafts on her right arm, PEOPLE has learned.

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"It was an unfortunate accident. She had a little burn," said husband Dean McDermott, 48.

Spelling's rep had no comment, but according to a source, "Tori hadn't even started to eat, when she slipped and fell. Not thinking, she grabbed onto the side of the hot grill and burned her arm. At the time, it didn't seem as bad as the doctors told her it was the next day."

Keep up with Tori Spelling in the pages of PEOPLE Magazine by subscribing now.

It was a painful ending to what looked like an otherwise happy outing with kids Liam, 8, Stella, 6, Hattie, 3, and Finn, 2, as well as extended family. Spelling posted several photos on Instagram that day, including one from what appears to be the restaurant itself.

· With reporting by JENNIFER GARCIA and JULIE JORDAN

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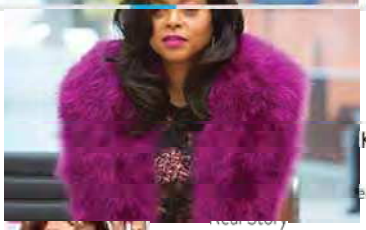

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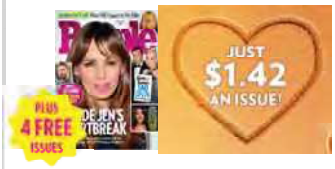

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stubones49 • 3 months ago
Was she drunk?
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Kirstin • 4 months ago
Every time we see or hear about this female something is wrong, or someone gets hurt. With 4 little ones TS needs to be more cautious and careful. I'm a huge believer in accident prevention. To fall, or slip backwards on a grill means it wasn't properly secured, or was not in an ideal place to begin with. All their $$$$ they should certainly know better. Jeesh.
• Reply • Share ›

grandma2craigboxerdog → Kirstin • 4 months ago
Who peed on your grill? Shame on you. The woman is hurt. The woman is a mother to 4 children . The woman is a wife. The woman is a human being. Save silly comments for other pages not this one. What is wrong with some people ?
• Reply • Share ›

Hazel → grandma2craigboxerdog • 4 months ago
The woman also took back a scumbag of a cheating husband...she is clinging to a no-good husband and what-ever bit of humility she MAY have left!! She's a fool to begin with...after this story...she's a bigger fool!!
• Reply • Share ›

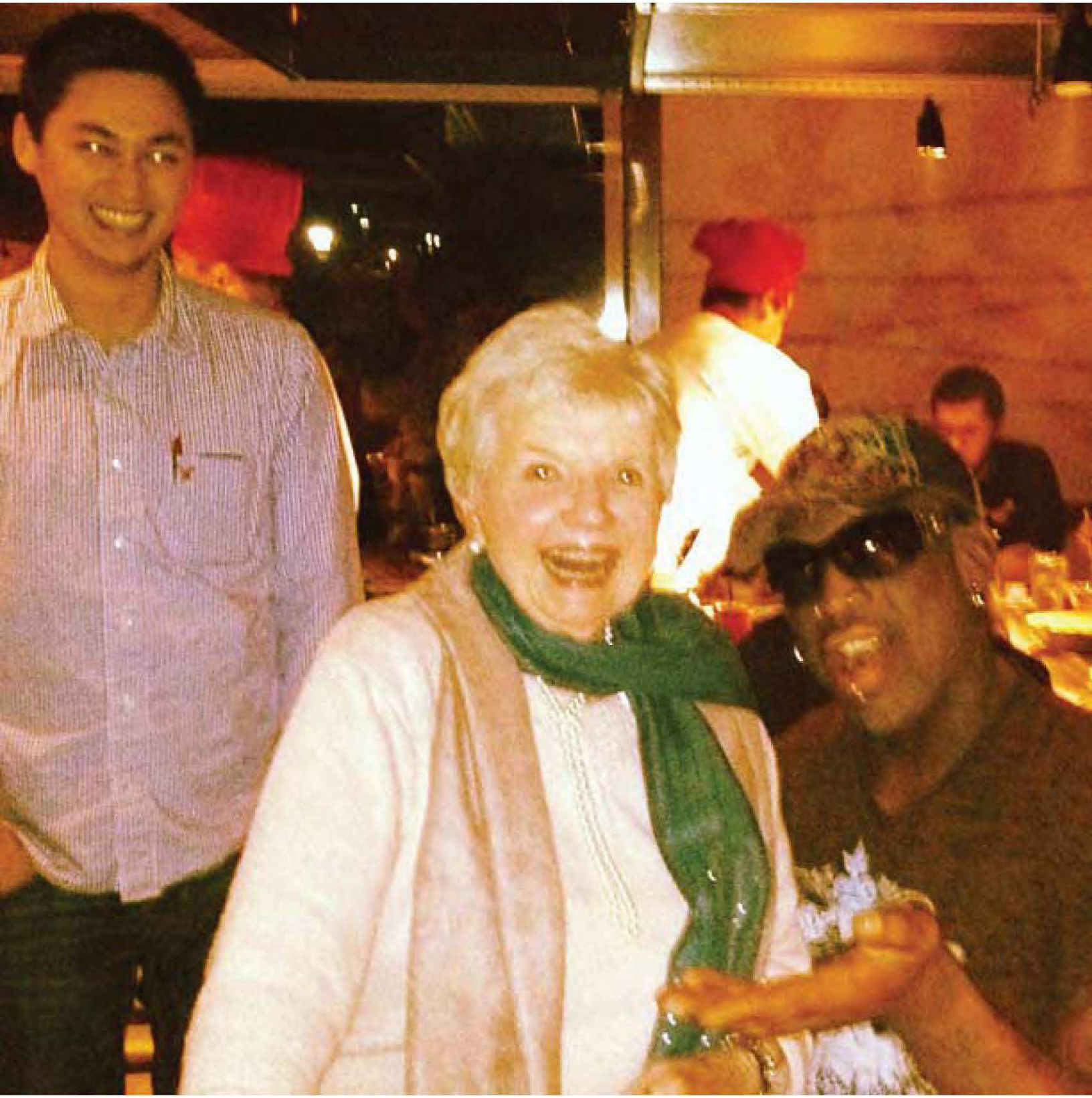
bbypookins → Kirstin • 4 months ago
Read the article before commenting. This happened at a Benihana restaurant. The grill is built into the floor. Jeesh.
• Reply • Share ›

grandma2craigboxerdog → bbypookins • 4 months ago
Ignore the troll. Read my comment to her . I think some people are so immature
• Reply • Share ›

Dayle L. 50 • 4 months ago
Gheez!!!! She seriously has the worst luck! She's using way too many fillers in her face! It looks awful! Why do all these Hollywood women want to puff their face up like a puffer fish!!?? So NOT attractive!
2 • Reply • Share ›

Karin → Dayle L. 50 • 4 months ago
Blame her dumb mother. It's all her fault. Totally. When Tori was growing up, entering teenage years, the idiot mother always told this child she was ugly. That she needed "work done" to have a more pleasant appearance, etc. I always thought Tori was very pretty in the old days. Before the blotched surgeries. Ugh. No wonder Tori never eats food. So-called

BENIHANA



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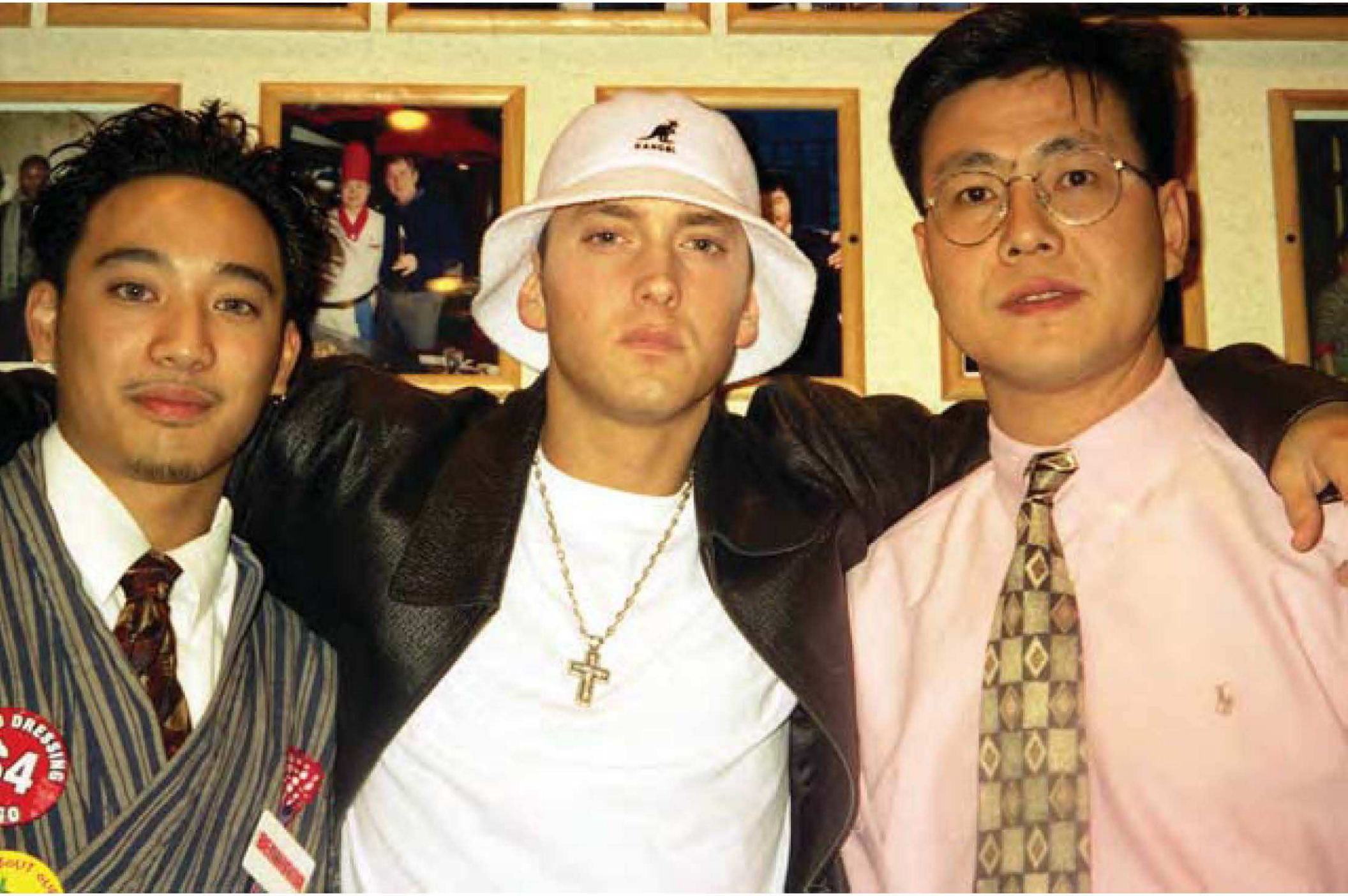

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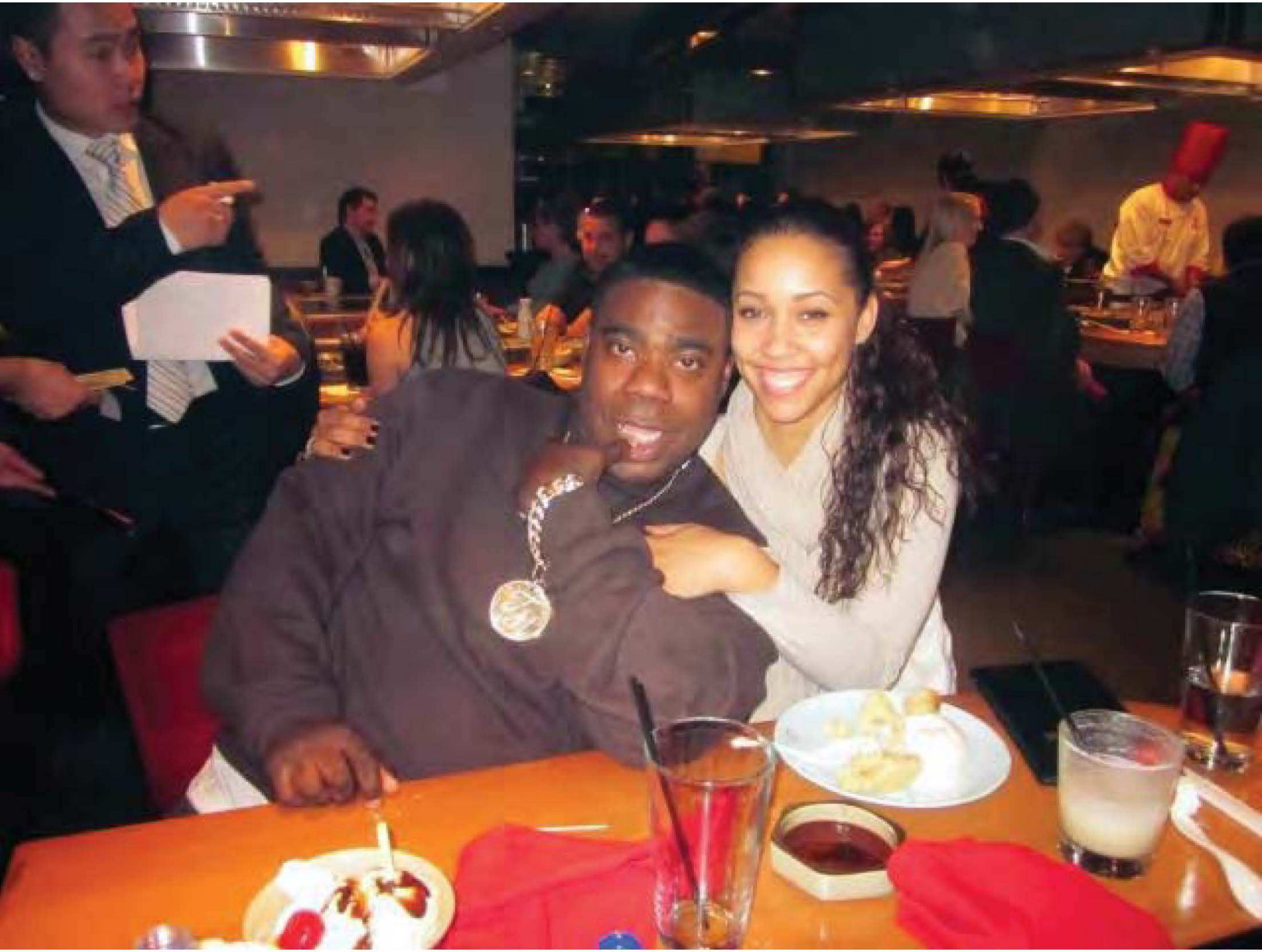

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寿

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CHINO

EXHIBIT 25

SBJ SBD
STREET & SMITH'S SportsBusiness DAILY

SBD/Issue 128/Sponsorships, Advertising & Marketing

Serving It Up: adidas Debuts New Arenas Hibachi Shoe At Benihana

Published March 26, 2008

adidas Unveils Arenas' Hibachi Shoe At Benihana In N.Y.

adidas yesterday at a N.Y.-area Benihana restaurant unveiled the latest signature shoe from Wizards G Gilbert Arenas called the Hibachi, according to Darren Rovell of CNBC. The name is from a nickname Arenas "actually gave himself when he caught fire during a game two years ago." Rovell: "The shoes, which are red and black and have the word 'Hibachi' written on them, actually also have the word 'Benihana' written in the back and the company's logo inside the shoe." The shoes, which are limited to 1,000 pairs and cost $110 each, will be available on adidas' official Web site on Friday and at the company's flagship retail stores on Sunday. The company is utilizing "grassroots marketing of these shoes," including having Arenas film an online spot for adidas' Arenas-themed Web site GilTV.com. Meanwhile, the shoe is a "good promotion for Benihana," as the chain is "not paying to be on this shoe" (*"Squawk Box," CNBC, 3/25*).

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Benihana, Adidas to release Hibachi sneaker

Mar 20, 2008, 10:40am EDT
Updated Mar 20, 2008, 4:23pm EDT

Tynisa Trapps

Share

Benihana said it has teamed up with Adidas and NBA player Gilbert Arenas to produce a new limited-edition sneaker, the Gil II Zero Hibachi.

The shoe will be available beginning March 23 at athletic and specialty athletic and urban stores in Washington, D.C. Only 1,000 pairs will be available at a suggested retail price of $110.

The Miami-based Asian-themed restaurant chain (NASDAQ: BNHN and NASDAQ: BNHNA) and Adidas collaborated with Arenas to create the Benihana-branded shoe. Arenas, a player for the Washington Wizards who has been sidelined since a November knee surgery, is known to shout "hibachi!" whenever he makes a basket.

Benihana spokesman Danny Jovic said Adidas created 20 shoes reflecting Arenas' interests, including a maroon and gold sneaker for the Washington Redskins NFL team and one based on the Halo video game series. It took between six months and a year to develop the Benihana shoe.

"He loves Benihana, and it was a good opportunity for Benihana to have a branded sneaker," Jovic said.

Benihana and similar companies have popularized hibachi off the court. The chain is known for its theatrical chefs who prepare and serve meals before guests at teppanyaki tables.

"BNHNA" shares closed up 46 cents to $11.41. The 52-week high was $33.82 on May 22. The 52-week low was $9.06 on Jan. 22.

"BNHN" shares closed up 46 cents to $11.43. No 52-week high/low information was available.

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One Guy Can't Do it Alone

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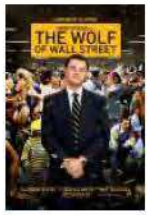

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Budget
$100,000,000 (estimated)

Opening Weekend
$18,361,578 (USA) (27 December 2013) (2,557 Screens)
AUD 4,460,762 (Australia) (23 January 2014) (325 Screens)
HUF 75,696,997 (Hungary) (29 December 2013)
€3,811,319 (Italy) (26 January 2014) (560 Screens)

Gross
$116,900,694 (USA) (2 August 2014)
$116,866,727 (USA) (30 March 2014)
$116,688,943 (USA) (23 March 2014)
$116,345,073 (USA) (16 March 2014)
$115,691,788 (USA) (9 March 2014)
$112,821,562 (USA) (23 February 2014)
$111,034,804 (USA) (16 February 2014)
$107,884,000 (USA) (9 February 2014)
$103,927,541 (USA) (2 February 2014)
$98,508,822 (USA) (26 January 2014)
$90,277,000 (USA) (19 January 2014)
$78,587,000 (USA) (12 January 2014)
$116,900,694 (USA)
$392,000,694 (Worldwide) (2 August 2014)
$392,000,694 (worldwide)
$275,100,000 (Non-USA)
€7,924,733 (Italy) (2 February 2014)
€3,811,319 (Italy) (26 January 2014)
$1,779,013 (Portugal) (2 August 2014)
€11,914,937 (Spain) (23 March 2014)

Weekend Gross
$86,772 (USA) (30 March 2014) (134 Screens)
$192,237 (USA) (23 March 2014) (215 Screens)
$413,159 (USA) (16 March 2014) (286 Screens)
$688,931 (USA) (9 March 2014) (359 Screens)
$1,302,871 (USA) (23 February 2014) (627 Screens)
$2,288,672 (USA) (16 February 2014) (751 Screens)
$2,570,000 (USA) (9 February 2014) (1,167 Screens)
$3,400,780 (USA) (2 February 2014) (1,607 Screens)
$5,478,368 (USA) (26 January 2014) (1,804 Screens)
$7,500,000 (USA) (19 January 2014) (1,930 Screens)
$9,000,000 (USA) (12 January 2014) (2,521 Screens)
€2,921,953 (Italy) (2 February 2014) (582 Screens)
€3,811,319 (Italy) (26 January 2014) (560 Screens)

Filming Dates
25 August 2012 - 12 January 2013

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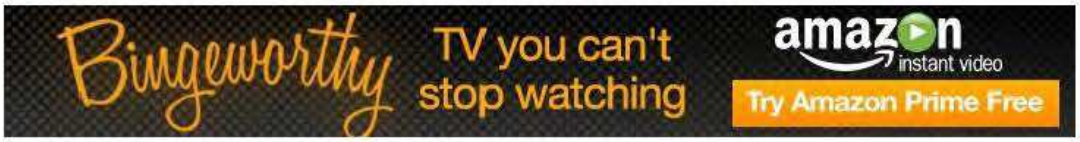

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EXHIBIT 27

FRIENDS

Friends: "The One With The Candy Hearts"/"The One With The Stoned Guy"

By Joe Reid and Sonia Saraiya
Jul 25, 2013 • 2:00 PM

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Friends "The One With The Candy Hearts"/"The One With The Stoned Guy"

Friends

"The One With The Candy Hearts"/"The One With The Stoned Guy"

Season 1 , Episode 14

B+

Community Grade (23 Users)

Your Grade

Friends "The One With The Candy Hearts"/"The One With The Stoned Guy"

("The One With The Candy Hearts," season 1, episode 14; originally aired 2/9/95 / "The One With The Stoned Guy," season 1, episode 15; originally aired 2/16/95)

Sonia: Well, I enjoyed the hell out of these two episodes. This is the joy of *Friends*, right here.

Let's start with the latter episode, first. I've seen "The One With The Stoned Guy" multiple times, probably because it's incredibly funny and incredibly popular. The live audience goes nuts when Jon Lovitz walks into the apartment, playing Phoebe's stoned friend interviewing Monica for a head-chef position. Nobody else in the cast can quite keep a straight face around Lovitz, who doesn't even crack as he maniacally repeats "tartlets" over and over again. A stoned guy isn't the most original humor ever, but bouncing off the women's attempted professionalism, he's rendered even more ridiculous. I'm a little wary of stunt-casting guest stars, but as long as he's playing high, Lovitz is welcome anytime.

"Stoned Guy" is probably one of the top 10 episodes of *Friends* for Lovitz alone, but there's more to the episode that makes it shine. Real talk: Chandler holds this show together. He might even be *Friends*' greatest character. Both "The One With The Stoned Guy" and "The One With The Candy Hearts" work because of the mingled amusement and empathy the viewer has for Chandler's misadventures, whether they're professional or romantic. He sort of can't get anything right, but he's not exactly pathetic, either (that's a niche solidly occupied by Ross). He's too nuanced to be a caricature, too easygoing to be neurotic, too bored to be driven. He's surprisingly multifaceted and even as the series begins to sputter and die out, hard to stereotype into one basic type.

But beyond all that, I care about Chandler much more than I expected to care about anyone on this show—more than vulnerable Ross or neurotic Monica or even flighty Phoebe. Chandler's totally hopeless attempts to figure out his life are both endearing and deeply funny, and though the other friends do sometimes manage that, in these two episodes Chandler steals the spotlight. As funny as "Stoned Guy" is—and it's very funny!—Chandler's rambling subplot is the most hilarious part. He quits his job to find out what he should be doing with his life, only to discover he's best suited for a career in data processing. His dilemma feels raw and real, even when it's couched in his deflective, self-abnegating humor. The subtle, tragic irony of his career choices balances the physical comedy of stoned Jon Lovitz. Add to this subtle sniping between Rachel and Monica and Ross' adventures in talking dirty (a scene that moves from awkward to hilarious with the addition of Chandler) and the episode is a ratings masterpiece. No wonder it's been rerun ten thousand times—it never fails to delight.

Joe: I keep returning to this theme in the first season, but that indelible Rembrandts lyric, "Your job's a joke, you're broke, your love life's D.O.A.," asserts itself as the show tries to establish what it's going to be about, and these two episodes offer separate looks at two thirds of that mission statement. We don't really spend as much time on "you're broke" beyond Rachel's occasional season one credit-card troubles, but "Candy Hearts" joins the many first season episodes about the Friends' love lives, while, in "The One

With The Stoned Guy," the idea that these six twenty-somethings are on a pretty wide spectrum of career satisfaction gets a big ol' spotlight. Ross and Phoebe—the most buttoned-up and the most hippie-dippy characters, interestingly—are the ones who are happy in their chosen careers. Joey and Monica are working in their chosen fields, but on such low rungs of the ladder that they're pretty anxious about it. Chandler and Rachel are still searching for their purpose, and Chandler's angst on the topic is relatable for exactly the reasons you say. Chandler's an incredibly engaging and relatable every-character, and I love that the show (and Matthew Perry's performance) imbues him with a Gen-X-ish combination of restlessness and indecision without making him a Gen-X stereotype.

As a certified Monica Guy, I was also really onboard with Monica's brand of career-striving. I was even—bear with me here—on her side with regard to her reticence to hire Rachel to waitress her tasting. ...Well, until I realized the extent of the waitressing that would be done, which amounted to pouring Jon Lovitz a glass of wine. But Monica really needed that night to go perfectly, and Rachel has time and again proved to be a rather terrible waitress and *sorry, Rachel, Monica does have a point about putting a roof over your head.*

Sonia: Seriously!

Joe: Ross's "Stoned Guy" plot is less of a favorite of mine, not because it's Ross (and certainly not because of a surprise Melora Hardin appearance as his date), but because I can't stomach yet another blatant *Seinfeld* thievery (dirty talk AND inappropriately blurting out "vulva" in the same intonation that Jerry once blurted "Mulva"? Shame). But matters of romance were *much* better handled in "Candy Hearts," don't you think?

Sonia: I enjoyed "Candy Hearts" much more than I expected to. This is *Friends*' first Valentine's Day episode, and of all of the holiday episodes a show can do, Valentine's Day seems to be the most tedious, crowded with all kinds of potential sitcom mainstays that usually involve two people who like each other getting into a fight at a restaurant. I hadn't seen this episode before, and I totally did not see the Janice bait-and-switch

coming. Again, I think Chandler holds it up, but in general the boys hold up the emotional quality of the episode in a way the girls fail to. It's an interesting dynamic—stereotypically, one might think of women as being the "emotional" characters, but in "Candy Hearts," Ross and Chandler are the ones delving into their romantic reptilian brains, while Rachel, Monica, and to an extent Phoebe are dealing with their issues by burning the evidence, which is a bit less productive. (It'd be nice if Joey also had a slightly complex plotline in this episode, but we can't always get what we want, especially an episode after Joey's intimate relationship with a sofa bed.)

We've already gone on about Chandler (who is amazing with Janice in this episode, both affectionate *and* contemptuous) so let's talk about Ross for a minute. I have been really dismissive of Ross, as you might have noticed, but this episode is a *great* one for him, one that emphasizes how his at-times frustrating vulnerability stems from real emotional pain. The writers haven't given him a lot of feelings about his marriage besides righteous indignation, but in "Candy Hearts" Ross exhibits a sense of true loss about Carol, and their conversation for once is not a glut of lesbian jokes but a heartfelt exchange about incompatibility and regret. It's actually quite tragic when Ross and Carol share that last desperate kiss. Somehow in retrospect the humor of Ross' situation has overshadowed the sadness, but "Candy Hearts" reminds us that humor and tragedy are two sides of the same coin.

Joe: For as much as I have ragged on the Carol/Susan scenes and the show's tone towards its lesbian jokes in the previous baker's dozen episodes, I was absolutely over the moon about those Benihana scenes with Ross and Carol. Not only did they humanize Carol in a very necessary way, but they put Ross's often-frustrating hangdoggedness into context. Ross thought he had the life he wanted, and even though he knows it would be a lie, a big part of him would like to be back in that old life anyway. It's relatable and touching and quite well-performed by David Schwimmer and Jane Sibbett.

Like you, I don't have much to say about the girls-n-bonfires-n-firefighters plot, though Lisa Kudrow is really funny as she organizes the ritual. But I was too busy waiting to get

back to the Janice. Her moment at the end of the episode, where she shrugs off Chandler's latest lame breakup with a speech about how he's obviously in love with her (he just doesn't know he knows it yet) is the greatest Janice moment of the entire series. It immediately shifts Janice from pure punch line to a punch line with a sense of self. Now she's a punch line we can root for. If there are Chan-Jan shippers (there have to be, right?), this episode had to have been the one to birth them.

Stray observations:

- Everything Lovitz says is gold, but "Well, smack my ass and call me Judy!" stands out. **[SS]**
- Phoebe: "Now we need the semen of a righteous man." Rachel: "Ok, Phebes, you know what, if we had that, we wouldn't be doing the ritual in the first place."
- In a quibble that spans both these episodes: Is this show trying to tell me that Monica would a) allow boxed mac and cheese in her home (even if it were Rachel's) or b) not have any wine or sage on hand for the ritual? What kind of fools do the producers take us for?? **[JR]**
- "I've been maintaining my amateur status so that I can waitress in the Olympics."
- We have to acknowledge the *Friends* debut of the WENIS, even if Chandler doesn't want to spend his life worrying about it. **[JR]**
- Call me crazy, but I laughed at the egg gag at the beginning of "Candy Hearts." **[SS]**
- I spent easily 15 minutes trying to phonetically spell the way Chandler grits out "Hey, it's [clenched-jaw rendering of 'Janice']!" before giving up. **[JR]**
- **People of Color on *Friends* Watch:** Several of the dinner guests at Ross' reunion with Carol at Benihana. (And all of the guests he not-so-politely asks to "schooch.") Someone in the comments a few weeks ago mentioned that David Schwimmer insisted on extras of color in his scenes because the issue of race on the show

bothered him. This is intriguing, and I looked for a source, but can't find it. Anyone have anything? **[SS]**

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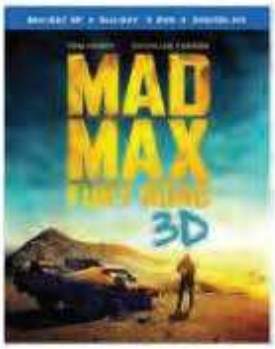

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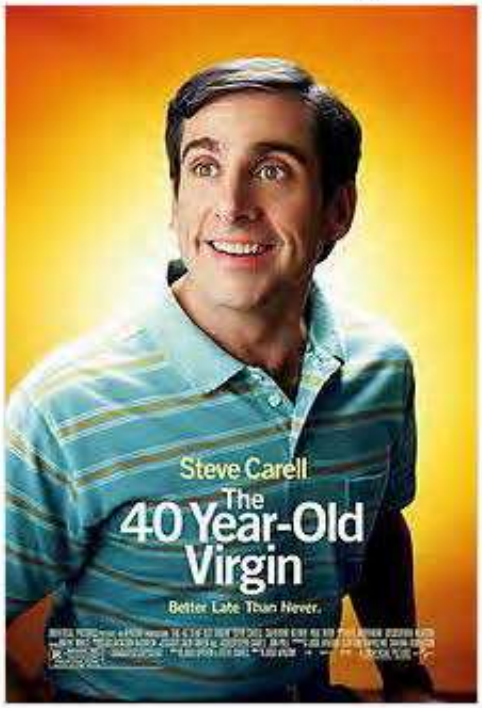
EXHIBIT 28

The 40-Year-Old Virgin

From Wikipedia, the free encyclopedia

The 40-Year-Old Virgin is a 2005 American comedy film written, produced and directed by Judd Apatow, about a middle-aged man's journey to finally have sex. It was co-written by its star, Steve Carell, though it features a great deal of improvised dialogue.[2] The film was released theatrically in North America on August 19, 2005 and was released on region 1 DVD on December 13, 2005.[3] It is Seth Rogen's first comedy film, since playing a cameo in the 2004 film *Anchorman: The Legend of Ron Burgundy*. This is Judd Apatow's directorial debut, who would go on to direct such successful films as *Knocked Up*, *Funny People*, *This is 40*, and *Trainwreck*. [4]

The 40-Year-Old Virgin



Theatrical release poster

Directed by	Judd Apatow
Produced by	Judd Apatow Clayton Townsend Shauna Robertson
Written by	Judd Apatow Steve Carell
Starring	Steve Carell Catherine Keener Paul Rudd Romany Malco Seth Rogen Elizabeth Banks Leslie Mann Jane Lynch
Music by	Lyle Workman
Cinematography	Jack Green
Edited by	Brent White
Production company	Apatow
Distributed by	Universal Pictures
Release dates	August 11, 2005

Contents

- 1 Plot
- 2 Cast
- 3 Production
- 4 Reception
  - 4.1 Critical response
  - 4.2 Box office
  - 4.3 Home media
  - 4.4 Disclaimer
- 5 See also
- 6 References
- 7 External links

Plot

Andy Stitzer (Steve Carell) is a 40-year-old virgin who is involuntarily celibate. He lives alone, collects action figures, plays video games, and his social life seems to consist of watching *Survivor* with his elderly neighbors. He works in the stockroom at an electronics store called SmartTech. When a friend drops out of a poker game, Andy's co-workers David (Paul Rudd), Cal (Seth Rogen), and Jay (Romany Malco) reluctantly invite Andy to join them. At the game (which he wins, due to playing online poker constantly), when conversation

	(Los Angeles premiere) August 19, 2005 (United States)
Running time	116 minutes 133 minutes (unrated version)
Country	United States
Language	English
Budget	$26 million[1]
Box office	$177.4 million[1]

turns to past sexual exploits, Andy desperately makes up a story, but when he compares the feel of a woman's breast to a "bag of sand", he is forced to admit his virginity.

Feeling sorry for him (but also generally mocking him), the group resolves to help Andy lose his virginity. Throughout the next several days, the group's efforts prove to be unsuccessful, partly because all three men give Andy different and sometimes contradictory advice. They take him to have his chest waxed. Cal advises Andy to simply ask questions when talking to women, which makes Andy seem mysterious. His advice proves to be the most helpful, when Beth (Elizabeth Banks), a bookstore clerk, takes a liking to Andy. Andy starts to open up, and begins to form true friendships with his co-workers. David continues to obsess over his ex-girlfriend, Amy (Mindy Kaling). After meeting her unexpectedly during a speed-dating event attended by the group, he has an emotional breakdown while making a sale and is subsequently sent home by store manager Paula (Jane Lynch), who promotes Andy to fill in for him.

Jay, seeing Andy's continued reluctance to approach female customers, attempts to force the issue by hiring Andy a prostitute. When Andy discovers that Jay has inadvertently hired a transvestite, he is prompted to confront his friends, and tells them that he is taking matters into his own hands. Andy lands a date with Trish Piedmont (Catherine Keener), a woman he met on the sales floor who owns a store across the street. After Andy and Trish's first date, in which they are interrupted by Trish's teenage daughter Marla (Kat Dennings) as they are about to have sex, Andy decides to tell Trish he is a virgin. Before he can tell her, Trish suggests that they postpone having sex, to which Andy enthusiastically agrees; they decide they won't have sex until their twentieth date. Meanwhile, Paula is impressed by Andy's salesmanship and promotes him to floor manager.

As Andy draws closer to his twentieth date with Trish, his friends begin to deal with the consequences of their lifestyles. David, still spiraling in his obsession with Amy, has become disillusioned with sex and has taken a vow of celibacy, prompting Cal to lure him out by hiring an attractive young woman named Bernadette (Marika Dominczyk) to work in the stockroom. After overreacting during an argument with an obnoxious customer (Kevin Hart), Jay reveals that his girlfriend Jill broke up with him after learning he had been cheating on her. Andy comforts Jay, who says that sex can ruin a relationship. Jill later decides to take Jay back (she is pregnant, and her misgivings about Jay as a father figure were what had spurred the breakup). Andy and Trish's relationship grows, and Trish suggests that Andy sell his collectible action figures in order to raise enough money to open his own store. Later, Andy takes Marla to a sexual health clinic, where Marla reveals herself to be a virgin. The counselor (Nancy Carell) remains sympathetic, while the other patients in the clinic laugh at Marla. Andy defends Marla by admitting that he is a virgin as well, but only gains ridicule himself. On the way back to Trish's house, Andy tells Marla that he only fabricated his virginity to protect her, but Marla deduces that Andy was actually telling the truth, and promises to keep this secret away from Trish, feeling that Andy should later inform her about it himself.

When they finally reach the twentieth date, Andy is still reluctant and resists Trish, upsetting her. An argument ensues, in which Andy accuses Trish of pushing him into changing his life against his will, and Andy leaves for the nightclub where Jay is celebrating his girlfriend's pregnancy. He quickly gets drunk, and after running into Beth, leaves for her apartment with her. Meanwhile, David finally relinquishes his

celibacy and hooks up with Bernadette, Marla convinces Trish to go and make up with Andy. By this time Andy has sobered up and, after witnessing Beth's methods of foreplay, he starts to have second thoughts. As Andy is leaving her bathroom, he finds his friends waiting outside, having followed to warn him about Beth and encourage him to go back to Trish. They leave together (except for Cal), and Andy returns to his apartment, where he finds Trish waiting for him.

He attempts to apologize, but Trish, having found myriad suspicious belongings in his apartment, now thinks that Andy may be some sort of sexual deviant. Andy tries to convince her otherwise and declares his love for her, but she leaves in alarm and disgust. Andy chases after her on his bike, but at the moment of intercepting her, he collides with her car and flies headlong into the side of a truck. Trish rushes to his side in concern, and he finally confesses to her that he is a virgin. She is surprised to learn that this is the reason behind his strange behavior, as she does not consider it to be important, and they kiss. Later, Andy and Trish are married in a lavish ceremony with everyone in attendance, with a sidelong mention of Andy's action figures having sold for approximately half a million dollars. Afterwards, they consummate the marriage over a period of two hours and one minute transitioning into a musical scene where the characters sing and dance to "Aquarius/Let the Sunshine In".

Cast

- Steve Carell as Andy Stitzer
- Catherine Keener as Trish Piedmont
- Paul Rudd as David
- Romany Malco as Jay
- Seth Rogen as Cal
- Jane Lynch as Paula
- Elizabeth Banks as Beth
- Leslie Mann as Nicky
- Kat Dennings as Marla Piedmont
- Gerry Bednob as Mooj
- Jordan Masterson as Mark
- Shelley Malil as Haziz
- Jonah Hill as eBay Customer
- Marisa Guterman as Girl with Braces
- Marika Dominczyk as Bernadette
- Mindy Kaling as Amy
- Mo Collins as Gina
- Kimberly Page as Carol
- Laura Bottrell as Girl with Blue Bra
- Stormy Daniels as Herself
- Loudon Wainwright III as Priest
- Cedric Yarbrough as Health Clinic Dad #1
- David Koechner as Health Clinic Dad #2
- Jeff Kahn as Health Clinic Dad #3
- Kevin Hart as Smart Tech Customer
- Rose Abdoo as Mother at Restaurant
- Jazzmun as Prostitute Call Girl
- Nancy Carell as Health Clinic Counselor
- Wyatt Smith as Boy at Wedding (Uncredited)
- Ann Christine as Kim (Uncredited)

- Jenna Fischer as Woman #1 (Uncredited)
- Phyllis Smith as Andy's Mother (Uncredited)

Production

The production used over a million feet of film, a milestone reached on the last day of filming and recognized with free champagne by Technicolor.[5] Using the conversion of 90 feet of film per minute, this means that the shooting ratio for the film is 96:1 for the theatrical (84:1 for the unrated version).

Reception

Critical response

The 40-Year-Old Virgin was met with positive reviews. Rotten Tomatoes gives it a rating of 85%, based on 181 reviews, with an average rating of 7.2/10. The site's consensus reads, "Steve Carell's first star turn scores big with a tender treatment of its titular underdog, using raunchy but realistically funny comedy to connect with adult audiences."[6] At Metacritic, the film scored a 73 out of 100, based on 35 critics, indicating "generally favorable reviews".[7] Rotten Tomatoes declared it the "Best Reviewed Comedy of 2005".[8]

Ebert and Roeper gave the film a "two thumbs up" rating. Roger Ebert said, "I was surprised by how funny, how sweet, and how wise the movie really is" and "the more you think about it, the better *The 40-Year-Old Virgin* gets".[9] The pair gave minor criticisms, with Ebert describing "the way she (Catherine Keener as 'Trish') empathizes with Andy" as "almost too sweet to be funny" and Richard Roeper saying that the film was too long, and at times extremely frustrating.[9] Roeper later chose the film as the tenth best of 2005.[10] Owen Gleiberman of *Entertainment Weekly* gave the movie an A-, saying that Carell "plays him [Andy] in the funniest and most surprising way possible: as a credible human being." Manohla Dargis of *The New York Times* called the film a "charmingly bent comedy", noting that Carell conveys a "sheer likability" and a "range as an actor" that was "crucial to making this film work as well as it does."[11]

The film was criticized by Harry Forbes of Catholic News Service for promoting "the false premise that there's something intrinsically wrong with an unmarried man being sexually inexperienced",[12] and by conservative columnist Cal Thomas for not being a "tribute to self-control or purity".[13]

In December 2005, the film was chosen by the American Film Institute as one of the ten best movies of the year, the only comedy film to be so recognized (though the comedy-drama *The Squid and the Whale* was also chosen). The film was also ranked No. 30 on Bravo's *100 Funniest Movies*.

Box office

The film was a summer hit, and opened at No. 1 at the box office, grossing $21,422,815 during its opening weekend, and stayed at No. 1 the following weekend. The film grossed a total of $109,449,237 at the domestic market, and $67,929,408 overseas, for a total of $177,378,645. The film was 25th in global gross, and 19th in the United States that year.[1]

Home media

On home video the film was released with an additional 17 minutes under the banner "unrated".[14]

For the 100th Anniversary of Universal the theatrical edition was released on Blu-ray.

Disclaimer

The American Humane Association withheld its "no animals were harmed..." disclaimer due to the accidental deaths of several tropical fish used in the film.[15]

See also

- *Naughty @ 40*, a 2011 Bollywood remake
- *The 41-Year-Old Virgin Who Knocked Up Sarah Marshall and Felt Superbad About It*, a 2010 direct-to-DVD parody of this and several other Judd Apatow films

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External links

- Official website (http://www.the40yearoldvirgin.com/)

Wikiquote has quotations

- *The 40-Year-Old Virgin* (http://www.imdb.com/title/tt0405422/) at the Internet Movie Database
- *The 40-Year-Old Virgin* (http://www.allmovie.com/movie/v318215) at AllMovie
- *The 40-Year-Old Virgin* (http://www.boxofficemojo.com/movies/?id=40yearoldvirgin.htm) at Box Office Mojo
- *The 40-Year-Old Virgin* (http://www.rottentomatoes.com/m/40_year_old_virgin/) at Rotten Tomatoes

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EXHIBIT 29

A Benihana Christmas

From Wikipedia, the free encyclopedia

"A Benihana Christmas" is the tenth and eleventh episode of the third season of the American comedy television series *The Office*, and the thirty-eighth and thirty-ninth episode overall.[2] It was written by Jennifer Celotta and directed by Harold Ramis.[2] The episode originally aired in the United States on December 14, 2006, on NBC.[3]

In the episode, Christmas time at the office leads to depression for Michael, when his girlfriend Carol (Steve Carell's wife, Nancy Walls) breaks up with him. Michael, Andy, Dwight, and Jim then go to a local Benihana restaurant, where Michael and Andy find dates with two of the restaurant's waitresses. Back at the office, after a conflict with a bossy Angela, Karen and Pam decide to create their own Christmas party. When the majority of the office decide to go to Karen and Pam's party, Angela becomes upset, and seeing this, Karen and Pam decide to combine the parties. Soon after, Michael and Andy's dates leave them, but Michael nevertheless finds someone to go to Jamaica with him.

"A Benihana Christmas"

***The Office* episode**

Episode no.	Season 3 Episode 10/11
Directed by	Harold Ramis
Written by	Jennifer Celotta
Production code	309/314[1]
Original air date	December 14, 2006
Running time	42 minutes

Guest actors

Brittany Ishibashi
Kathrien Ahn
Stephen Saux
Anne Sertich
Kulap Vilaysack
Chatree 'Chad' Yodvisotsak

Contents

- 1 Synopsis
- 2 Production
- 3 Reception
- 4 References
- 5 External links

Synopsis

Carol Stills (Nancy Walls) confronts Michael Scott (Steve Carell) about the Christmas card he sent her, in which he superimposed his head on the body of Carol's former husband in a family photo. She breaks off the relationship, leaving Michael heartbroken and stuck with a pair of tickets to Jamaica. For the past several months, Pam Beesly (Jenna Fischer) has led Dwight Schrute (Rainn Wilson) to believe that he is being recruited by the CIA, and her gift to Jim Halpert (John Krasinski) is that he can choose Dwight's first assignment. Jim declines the gift and claims that as the new office "Number Two" he shouldn't be engaging in such activities, leaving Pam discouraged of a changed Jim.

Andy Bernard (Ed Helms) takes Michael to Benihana (an "Asian Hooters" according to Michael) to help him forget his recent troubles; Michael drags Dwight and Jim along. The group stumbles upon an unexpecting couple (Anne Sertich/Stephen Saux) at the table and Dwight fails when attempting to impress the chef with his knowledge of Japanese knives. Andy successfully isolates Dwight from the rest of the party and convinces Michael to ask out their waitress, Cindy (Brittany Ishibashi). Meanwhile, Jim plays pranks on Dwight and realizes that his excuse for declining Pam's gift doesn't hold water.

Angela Martin (Angela Kinsey) kicks Karen Filippelli (Rashida Jones) off the Party Planning Committee. In response, Pam reaches out to Karen, and the two plan a rival party. The rival Christmas parties begin, and the office staff members are forced to choose sides. Pam and Karen's party is a hit, while Angela's is a dreary affair. Michael and Andy each return with a waitress as their "new girlfriend" (though neither is the one who waited on them at the restaurant). Angela accepts Pam's offer to merge the parties. Oscar enters the office with his partner Gil just as Angela is singing *The Little Drummer Boy*, pauses for a moment, says, "Too soon" and leaves.

Meanwhile, Michael is unable to tell the two waitresses apart. To remedy this, he surreptitiously marks his date's arm with a Sharpie. When he offers to take her to Jamaica, she declines and says that she has to attend school, and the two waitresses leave the party because it "blows".

Jim consoles Michael by explaining that he just had a "rebound" relationship. Jim mentions that they're fun for a while, but then you keep on thinking about the girl that broke your heart, implying he still thinks about Pam (the girl who "broke his heart"). From his office, Michael makes a phone call and asks an unknown person to go to Jamaica with him. The offer is accepted. Pam is crushed when she sees Jim and Karen exchange gifts. Jim is crushed when he sees Roy give a gift to Pam.

At the end of the day, Jim tells Pam that a helicopter will be arriving to take Dwight to a welcoming party at CIA headquarters in Langley, Virginia. As Dwight waits on the roof, he receives the text message: "You have been compromised. Abort mission. Destroy phone." Dwight throws his phone off the roof and walks away.

Production

"A Benihana Christmas" was directed by Harold Ramis and written by Jennifer Celotta.[2] It was produced by Stephen Merchant, Ricky Gervais, Greg Daniels, Howard Klein, and Ben Silverman.[2] The episode was shot in a real Benihana restaurant.[4] According to the show's prop master, different actresses were used because Andy and Michael failed to pick up the original waitresses, and settled for "less attractive ones".[5] At Paley Fest 2007, Greg Daniels admitted that the joke failed due to poor casting. The waitresses that come to the office were supposed to be unattractive. Daniels stated that the actresses they hired for the role were "too good-looking".[5] During filming, John Krasinski threw a shrimp across the table at Rainn Wilson. It bounced off Dwight's glasses and landed in the glass of water he was about to drink. The producers chose not to use the footage because it looked so improbable as to be unbelievable.

Reception

"A Benihana Christmas" was first broadcast on December 14, 2006 in the United States. According to estimated by the Nielsen Media Research's the episode was watched by an estimated 8.44 million viewers. The episode earned a 3.9/11 ratings share among adults aged 18 to 49, meaning that it was seen by 3.9 percent of all 18- to 49-year-olds, and 11 percent of all 18- to 49-year-olds watching television at the time of broadcast. Among that demographic, *The Office* finished in twenty-first place for the week among all of the major networks.[6] On the day that the episode first aired, it was the second most watched show of the night, behind only CBS's Survivor: Cook Islands.[7]

"A Benihana Christmas" was generally well received by critics. The episode was also given a 9.2 out of 10 rating by IGN.[5] An IGN review stated:

> This week marked the second year in a row The Office has done a Christmas episode, and it's already become such a great way to play the characters off each other, that we can't help but hope they continue the tradition every season. To be fair, at a full hour, this episode was perhaps a bit too much of a good thing, as the first 15 minutes or so were a bit sluggish. But even then, there were amusing moments to be had, such as Dwight arguing with Toby over whether he could cook a dead goose he brought in - Having hit it with his car, he considered it a "Christmas miracle".[8]
> *- Eric Goldman, IGN*

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External links

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- "A Benihana Christmas" (http://www.imdb.com/title/tt0908674/) at the Internet Movie Database

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Categories: Christmas television episodes | The Office (U.S. season 3) episodes | 2006 television episodes | The Office (U.S. TV series) episodes in multiple parts

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EXHIBIT 30

Recurring Saturday Night Live characters and sketches introduced 2007–2008

From Wikipedia, the free encyclopedia

The following is a list of recurring Saturday Night Live characters and sketches introduced between September 29, 2007, and May 17, 2008, the thirty-third season of SNL.

Contents

- 1 Nicholas Fehn
- 2 Judy Grimes
- 3 Jean K. Jean
- 4 The Suze Orman Show
- 5 Adam Grossman
- 6 Sue
- 7 The Cougar Den
- 8 Scared Straight
- 9 References

Nicholas Fehn

Claiming to be a political comedian, Nicholas Fehn (Fred Armisen) takes the top headlines from newspapers and offers his own "skewed view" of them. However, he never actually manages to say anything satirical or clever, often simply shouting "C'mon!" or "No!" and sometimes "Who asked?!" When confronted with his lack of humorous material, he will try to defend himself, but will get only about a dozen or so words into each thought when he will go off on a tangent, resulting in his argument going nowhere. On a live episode of *WTF with Marc Maron,* Armisen revealed that Fehn was partially inspired by Maron, David Cross, and himself.

Appearances

Season	Episode	Host	Notes
33	October 13, 2007	Jon Bon Jovi	
33	March 1, 2008	Ellen Page	
33	April 12, 2008	Ashton Kutcher	
34	September 13, 2008	Michael Phelps	
34	October 25, 2008	Jon Hamm	
35	November 7, 2009	Taylor Swift	
37	January 7, 2012	Charles Barkley	

Judy Grimes

Judy Grimes is Weekend Update's Travel Expert, played by Kristen Wiig. Grimes suffers from extreme stage fright, causing her to appear visibly nervous and talk in long, fast-paced sentences; she often uses the phrase "just kidding" to punctuate her run-on sentences. In her first appearance she talked in small portions and laughed nervously throughout them, but now it has shifted into very long parts.

Appearances

Season	Episode	Host	Notes
33	April 12, 2008	Ashton Kutcher	
34	September 27, 2008	Anna Faris	
34	January 17, 2009	Rosario Dawson	
35	September 26, 2009	Megan Fox	
35	April 24, 2010	Gabourey Sidibe	
37	November 5, 2011	Charlie Day	

Jean K. Jean

Jean K. Jean, portrayed by Kenan Thompson, is a black comedian signed by Def Jam France, but ironically speaks perfect English and whose act consists of Americanized urban quips and zings. The punchline of these zings incorporate French words or references. Once accomplishing the zing, he shouts "Zut Alors!", stands up, and grooves to a hip-hop beat, waits three seconds and gives the cut-off hand signal (swift hand movement across the neck). The music stops sharply on his cue, he sits back down, and shouts "Incroyable!" His attire consists of various outfits, but the only stereotypical French items appearing in all of his appearances is a beret and a scarf. Jean K. Jean is occasionally introduced as being from Paris but according to one segment he claims to be from Marseille.

Appearances

Season	Episode	Host	Notes
33	March 8, 2008	Amy Adams	
33	May 10, 2008	Shia LaBeouf	
34	October 18, 2008	Josh Brolin	
34	April 4, 2009	Seth Rogen	
35	September 26, 2009	Megan Fox	
35	February 6, 2010	Ashton Kutcher	
36	April 9, 2011	Helen Mirren	
38	October 13, 2012	Christina Applegate	
38	May 18, 2013	Ben Affleck	Appears with other characters in the background of Stefon sketch.[1]

The Suze Orman Show

A parody of the financial advice program *The Suze Orman Show*, starring Kristen Wiig as Suze Orman.

Appearances

Season	Episode	Host	Notes
33	March 15, 2008	Jonah Hill	
33	May 10, 2008	Shia LaBeouf	
34	October 18, 2008	Josh Brolin	
35	February 6, 2010	Ashton Kutcher	
35	April 24, 2010	Gabourey Sidibe	
36	October 9, 2010	Jane Lynch	

Wiig also appeared as Orman on the October 1, 2009, episode of Weekend Update Thursday.

Adam Grossman

Jonah Hill plays a precocious six-year-old comedian who performs Borscht Belt humor while visiting a hibachi restaurant with his divorced father, Evan (Bill Hader).

Appearances

Season	Episode	Host	Notes
33	March 15, 2008	Jonah Hill	Adam and his recently divorced father have a lively dinner at Benihana.
37	March 11, 2012	Jonah Hill	Adam joins his father on a date with a woman (Vanessa Bayer) he met on J-Date at Benihana .
39	January 25, 2014	Jonah Hill	Adam and his new stepmother Debbie (Vanessa Bayer) dine at Benihana.

Sue

Kristen Wiig plays Sue, who loves surprises but has trouble keeping them secret.

Appearances

Season	Episode	Host	Notes
33	April 5, 2008	Christopher Walken	Grandpa (Walken) is surprising his granddaughter with a birthday party.
34	October 18, 2008	Josh Brolin	At a Japanese restaurant, Chris (Brolin) tells his friends he'll be proposing to his girlfriend.
35	December 12, 2009	Taylor Lautner	Alex (Lautner) and Ashley (Abby Elliott) tell Aunt Sue they want to surprise Ashley's parents about her pregnancy.
37	December 3, 2011	Steve Buscemi	A manager (Buscemi) tells his employees he wants to surprise their co-worker with a promotion.

The Cougar Den

Deidre Nicks (Amy Poehler), Toni Ward (Casey Wilson), and Jacqueline Seka (Kristen Wiig) host a talk show for "cougars", older women who date younger men. Other characters in this sketch include Kenneth (Kenan Thompson) the stage director and Kiki Deamore (Cameron Diaz), the show's most frequent guest.

Appearances

Season	Episode	Host	Notes
33	April 12, 2008	Ashton Kutcher	Kutcher plays Kiki's new "boy biscuit", tennis coach Jaden.
34	September 20, 2008	James Franco	Franco plays Kiki's new boyfriend, emo musician Madison.
34	February 14, 2009	Alec Baldwin	New host Barbara Lincoln (Michaela Watkins) replaces Deidre. Baldwin plays male cougar Blaine Bagby.

This sketch also appeared in the dress rehearsal for the November 14, 2009, episode hosted by January Jones, but was cut for the live episode.

Scared Straight

As part of the *Scared Straight* program, Officer Sikorsky (Jason Sudeikis) invites two imprisoned convicts, Lorenzo MacIntosh (Kenan Thompson) and another played by the episode's host, to speak to three young hoodlums (Bill Hader, Bobby Moynihan and Andy Samberg) about the horrors of prison life. However, each story the convicts tell is easily recognized by the kids as the plotline from a feature film. As they identify each movie, the convicts turn the film into a reference to prison rape (for example, following *The Wizard of Oz*: "It won't be a lion, a tin man and a scarecrow. It'll be you, lying down, while ten men make you a scared ho!").

Appearances

Season	Episode	Host	Notes
33	May 10, 2008	Shia LaBeouf	LaBeouf appears as one of the teenagers (with Hader and Samberg); Lorenzo MacIntosh (Thompson) is the only convict. *Gone in 60 Seconds*, *The Goonies*, *Weekend at Bernie's*.
34	November 15, 2008	Paul Rudd	Rudd appears as one of the teenagers (with Hader and Samberg); Lorenzo MacIntosh (Thompson) is the only convict.
34	March 14, 2009	Tracy Morgan	Morgan plays fellow convict Kendrick MacEntire. *Sideways*, *Groundhog Day*, *E.T. the Extra-Terrestrial*
35	November 7, 2009	Taylor Swift	Swift plays "Skeet Devlin", a *male* fellow convict.
35	January 9, 2010	Charles Barkley	Barkley plays Lorenzo MacIntosh's father.
35	May 8, 2010	Betty White	White plays Lorenzo MacIntosh's grandmother and fellow convict, Loretta MacIntosh. *Willy Wonka & the Chocolate Factory*, *The Wizard of Oz*
36	March 12, 2011	Zach Galifianakis	Galifianakis plays a dangerously psychotic convict forced to wear a strait jacket and be tied to a board to speak to the young punks.
37	March 4, 2012	Lindsay Lohan	Lindsey Lohan plays herself - a fellow convict.

This sketch was included in the dress rehearsal for the October 8, 2011, episode (hosted by Ben Stiller), but was cut for the final broadcast.

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1. Voss, Erik (20 May 2013). " 'SNL' Review: Ben Affleck and the End of an Era" (http://splitsider.com/2013/05/snl-review-ben-affleck-and-the-end-of-an-era/). Splitsider. Retrieved 24 May 2013.

Preceded by **Recurring Saturday Night Live characters and sketches introduced 2006–2007**	**Recurring Saturday Night Live characters and sketches (listed chronologically)**	Succeeded by **Recurring Saturday Night Live characters and sketches introduced 2008–2009**

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EXHIBIT 31

NEW YORK CITY

Benihana on Mad Men: This Place Is Very Expensive

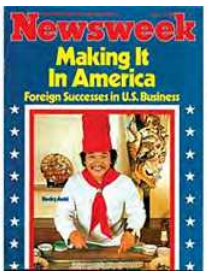
by Raphael Brion Aug 23, 2010, 12:30p

On last night's episode of *Mad Men*, "The Chrysanthemum and the Sword," Don Draper, ostensibly doing research to win a potential Japanese client, visited a **Benihana** Japanese Steakhouse restaurant in New York City. As with all things *Mad Men*, it's meticulously researched: This season, set in late 1964 / early 1965, indicates that the Benihana visited was, at the time, the first and only location at West 56th Street in Manhattan that opened in May 1964 (the second location would open in 1966, also in Manhattan, and the chain over the years would later expand to over 80 locations in 19 countries).

Information on the origins of Benihana and founder **Hiroaki "Rocky" Aoki** is slim, and most sources recycle what's found [0] on the Benihana website. Aoki, born in Tokyo, Japan, the son of a coffee shop owner, was an alternate on Japan's 1960 Olympic wrestling team that then toured the United States. Offered wrestling scholarships from different colleges in the US, he eventually landed at New York City Community College and supported himself by working in an ice cream truck in Harlem.

It was said [1] he covered the truck "with posters about his prowess as a wrestler to **deter would-be muggers**." Eventually he would earn an associate's degree in restaurant management in 1963. At twenty-five-years-old, he took his $10,000 in savings, borrowed the rest, and opened his first four-table "teppan-yaki" restaurant on 56th Street in May 1964. The name, Benihana, is the Japanese name for safflower. According to Don Draper, it was "very expensive."

The first six months were slow-going, with employees even getting jobs at other restaurants to make ends meet, but after a positive review by **Clementine Paddleford**, food writer and restaurant critic of the *New York Herald Tribune*, the place took off. (Sadly, the review proved difficult to find.)



[Photo: New York [2]]

The story of the expansion is boring in comparison to Aoki's love of adventure: He was an avid boat racer, a car rally racing fan, and hot air balloonist (he crossed the Pacific Ocean in a helium balloon in 1981). A Richard Branson/Donald Trump type. Also in 1981, he graced the cover of *Newsweek* magazine, the "Making it in America: Foreign Successes in US Business" issue.

There were family squabbles and lawsuits and Aoki was almost deported over tax evasion. *New York* magazine goes into all that in much more detail [3].

Mad Men depicts the changes in American society and culture of the 1960s, and specifically here, its evolving palates and new cuisines being introduced into the American dining scene — Don Draper needs to be taught how to use chopsticks, after all. New York City restaurateur **Drew Nieporent** credited Aoki with introducing Americans to Japanese food [4], "He was the first one who made it accessible for non-Japanese people to enjoy the Japanese experience... The key thing was he made it fun."

A look at a series of ads for Benihana in *New York* magazine from the 1970s reveals changing attitudes and the need to make the foreign accessible.In particular, see the "They Laughed" ad from the October 26, 1970 issue that talks about the hot pot *sukiyaka* as though it were the only common Japanese food in New York City at the time, and also refers to things as "gooky." (See higher quality versions here [5].)

1970s Benihana Ads in *New York* Magazine

Hotei Tiki Mugs

It's also worth mentioning the Hotei "laughing Buddha" Tiki Mug [6] in Draper's date's hand — common at Benihana — for attention to detail.

Video: Benihana on *Mad Men*

Video: Marilyn Chambers Benihana Disco 1977

And in case you needed a soundtrack, here's adult film actress **Marilyn Chambers** performing the 1977 song "Benihana," which apparently is a euphemism for "vagina." It's of the "disco porn" or "erotic disco" genre.

· All Mad Men Coverage on Eater [7] [-E-]
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[0] http://www.benihanagroup.com/history.html

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[2] http://nymag.com/guides/money/2006/23465/

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[8] http://eater.com/tags/benihana

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EXHIBIT 32

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A NIGHT OUT WITH | TRACY MORGAN

Humor Sliced and Diced

Michael Falco for The New York Times

AT THE OFFICE "When I want to work on my material, I go to Benihana or the barbershop," said Tracy Morgan, with fans at Benihana in Midtown.

By MICHAEL WILSON
Published: January 6, 2008

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TRACY MORGAN wore a New York Yankees ball cap and a BerdMan sweatshirt, but more important was what he was not wearing, made clear when the waitress at Benihana approached for his drink order.

He said, "Sake bomb."

Yikes! A reporter cast nervous glances for the police. Everyone knows about Mr. Morgan's alcohol-monitoring ankle bracelet, clamped on in May after a misdemeanor drunken-driving conviction. His character on "30 Rock" even wore it on the Christmas episode. His fans won't know whether the bracelet appears in his new film, "First Sunday," until it opens Friday.

But as Mr. Morgan's sake and pint arrived, he explained that the ankle bracelet was history, removed weeks earlier. He said the sake bomb at Benihana, a rowdy Midtown novelty known for flying shrimp and cheerful tourists, was his first drink in 10 months.

"I'm walking around my family with an ankle bracelet," he said. "For me, that was rock bottom."

Then he poured sake for my bomb — "It's bad luck to pour your own," he said — and plop! Into the beer it dropped, and the night began.

What followed was part stand-up routine and part attempts at seduction. He was coming off a hard year that, besides the bracelet, included accusations from a Florida D.J. that he had groped her. She dropped the complaint and Mr. Morgan was never charged, the

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police said. But if the stress of 2007 mellowed Mr. Morgan, 39, it didn't show. He acted the host, ordering for the communal table, keeping the sake bombs dropping and dispensing unsolicited tips to strangers.

On child-rearing: "I intimidate them because I walk around buck naked."

To a tourist family: "Walk slow and drink a lot of water."

To someone on a cellphone handed to him by the family: "When you see me on the street, act like you know me."

He said he is writing a book: "Tracy Morgan: Don't Shoot the Messenger."

"You're going to have my daughter," he told a waitress, who smiled and shook her head. Mr. Morgan said he and his wife of 21 years were divorcing. They share three sons. He said he had lost touch with many friends, and his companion at Benihana was his assistant, Kenny Pierce, 22, whose duties included driving the boss.

Mr. Morgan can enjoy a meal anywhere he wants. Why Benihana?

"You sit with people," he explained. "When I want to work on my material, I go to Benihana or the barbershop."

He zeroed in on a woman in her 20s. "You look like a young Whitney Houston," he said. "Before Bobby." And: "You won't catch me on 'To Catch a Predator.' I like grown women."

She would not look up, and he inquired if she, too, would bear his next child, even ordering one to spec: "You know our daughter. Ten pounds, 8 ounces, and she's going to your house when she starts crying." He told her: "Why don't you give me some love? You treat me like Space Ghost."

Finally, she laughed.

The night ended at the Hudson Hotel, where Mr. Morgan danced, drank and spotted a few more prospective mothers for his daughter. Somewhere along the way, he gave his book a new title: "I'm Tracy Morgan: Let Me Live."

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Tracy Morgan Admits Benihana Obsession

February 26, 2012 | 11:45 AM By Elizabeth Licata (/users/elizabeth-licata), Writer

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Tracy Morgan Admits Benihana Obsession

Tracy Morgan might love Benihana more than anybody in the world. He loves it so much that he had one of their hibachi grills installed in his house, and hires staffers to host Benihana nights at his house.

But while he might be the teppanyaki chain's most ardent admirer, he's far from the teppanyaki chain's only famous fan. In an interview about his Benihana obsession, Morgan revealed to **New York Magazine** (//newyork.grubstreet.com/2012/02/tracy-jordan-benihana-30-rock-interview.html#") that one of the best places to spot celebrities in New York may well be the midtown Benihana.

"This is the Benihana on 56th Street in Manhattan... Everybody comes here. L.L. comes here, Busta comes here. The Rock comes here. Everybody comes to this Benihana," said Morgan, who uses the restaurant's communal tables to try out jokes on the public.

Benihana is famous for rapid-fire chopping and other acts of food-as-entertainment, but an impromptu celebrity comedy revue sounds like an unexpected bonus for diners who were just expecting to see a few flying shrimp.

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February 24, 2012 9:45 a.m.

Tracy Morgan Really, Really Likes the New Benihana

By **Alan Sytsma**

The verdict: "Benihana is a five-star restaurant."

"I love Benihana like I love my favorite strip club," Tracy Morgan says. "Sue's Rendezvous and Benihana, that's the joint." Morgan's love of Benihana **isn't** (http://nymag.com/news/intelligencer/encounter/tracy-morgan-2011-11/) **exactly** a **secret** (http://www.nytimes.com/2008/01/06/fashion/06nite.html) **(this week's *30 Rock* episode** (http://www.hulu.com/watch/332646/30-rock-leap-day#s-p1-so-i0) has his character trying to spend $50,000 there in a single day), so when we heard that the hibachi chain had just reopened **its midtown location** (http://nymag.com/listings/restaurant/benihana/) after undergoing a few months of renovations, we knew we wanted to get Morgan's opinion on the remodel. Sort of amazingly, he agreed to meet us there for dinner last night.

"This is my family. These people know me," he says. "This is *fancy*, man. They cook the food right in front of you. They might go to Pathmark and buy it, but they're gonna cook it. Fancy."

He says at one point, he was hitting this specific location three or four times a week. He also says he got a hibachi grill installed at his house and hires Benihana staffers to host Benihana nights at his house. It's not surprising, then, that *30 Rock*'s writers got the idea for last night's plot line. "When they put Benihana on the show — all the writers know that I love this place — that was the greatest compliment they could show me."

So, when they first closed for renovations, Morgan says he was pissed off: "Nobody told me! I had to put in a call to the front office." How desperate did the situation get? So desperate that, at one point, he went to the chain's Long Island branch to get his hibachi fix."It's not as noisy. It's not as exciting ... This is the Benihana on 56th Street *in*

Manhattan. It is going down. Everybody comes here. L.L. comes here, Busta comes here. The Rock comes here. Everybody comes to this Benihana."

His verdict on the redo is equally glowing: "The food is still great, and the place is marvelous." He notices the new decorating (the restaurant hired the same architects that designed the first Shake Shack), but most of the additions don't interest him. He doesn't drink anymore, so there's little reason to go to the new bar on the first floor: "I'm cool with the bar, but that's for people who want to get their spirits on." And he doesn't want to sit in one of the new, isolated private rooms because the main draw for Morgan is the other customers.

"I was somewhere [on the road] by myself and I came to Benihana and I started doing material there," Morgan says of his first trip to the restaurant. "I fell in love with Benihana because, if you sit at a table full of strangers and you don't say anything to anybody, you're an asshole." So, he says he started using the restaurant regularly as a way to try out jokes on the public. "You've got a built-in audience. It's like a small comedy show, and this is the stage."

As we're talking, Morgan notices a guy at the next table listening. When asked what he likes about the vibe, Morgan answers loudly, for the other guy's benefit: "It's romantic. I go up to the hood, get a chicken head, bring her here and I'll wrap her up. It's fancy." Guy at the next table is loving it. "That's my thing, going up there in the hood and getting them chickens pregnant." Tracy's talking directly to the table next to us now. Everyone, about seven strangers, is on the hook. "I'm old-school. I don't be pulling out. I ain't wearing no rubber, either. If you ain't willing to die for it, you didn't really want to have it." By now, the guy at the table next to us is dying, wiping sweat off his forehead he's laughing so hard. Morgan keeps the roll going: "I ain't out there with the young girls. They want too much. Last young girl I had said, 'I want you to do it to me for two hours.' I said 'that's your decision.' You can get two hours of some bullshit, or you can get four and a half minutes of some dynamite."

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LEAP DAY

Season 6 | Episode 609 | Air Date 02/23/12 | TV-14

The eerie hum of an unknown machine echoes through a dark basement as we hear the faint sound of a woman crying out in pain. We see glimpses of a pregnant mother as another woman gently motivates her to keep pushing until we hear the cries of a newborn baby. A man's silhouette looks at the baby and shakes his head in disgust, "A boy, no." The mother of the baby starts panicking, "Please don't take him! Please!" Later, two bums are awoken on the church steps when they find an abandoned baby in a box crying out for help.

Liz arrives at the TGS offices to find a full-fledged celebration going on. Kenneth is dressed in a garish costume throwing candy all around the staff; he sings about "Leap Day William." Confused, Liz listens as Kenneth explains the legend of Leap Day William: he's a magical figure who lives under the ocean and emerges every four years to help celebrate Leap Day. It's also a day when celebrants are supposed to do things they wouldn't normally do. Jenna tells Liz that because of the date, they simply must go to the billionaire's party.

Liz stops by Jack's office where he is quietly celebrating Leap Day. He invites Liz to enjoy some rhubarb (a traditional treat on Leap Day) and goes on to explain the holiday further. There's even a feel good movie, he tells Liz, called "Leap Day Williams." Liz leaves and Kenneth arrives; he's filling in as Jack's assistant for the week. Jack explains to Kenneth that he loves Leap Day because it's an extra day for doing business. This year, he's happy because KableTown's acquiring Xaro, a 3D Internet company.

Jenn and Liz arrive at Thad's rather low-key party. Jenna thrilled; she knows the Internet nerd is ripe for the picking. But it's Liz that Thad wants. Thad finds her alone in his gaming room and explains that he's been in love with her since their days in college. He wants to pay her 20 million dollars to take his virginity. Liz makes a hasty retreat.

Tracy's clearing his dressing room to make way for a giant aquarium. Under the couch, he and Kenneth discover a stack of discarded mail - including an envelope that contains a $50,000 gift card from Benihana! Tracy remembers that he shot a commercial for the restaurant chain and insisted on being paid in kind. Kenneth examines the gift card and discovers that it expires today. Tracy's thrilled: he and his entourage have just a few hours to eat $50,000 worth of Japanese food.

Tracy and his gang descend on Benihana. The chef informs him that they'll have a very difficult time spending $50,000 tonight. Nonetheless, Tracy's determined to give it a try. After gorging themselves they're still only $6,000 into the tab. The revelation that they may not make it shakes Tracy's faith

in Leap Day. He heads outside for a walk as his stuffed staff watches the movie "Leap Day Williams" on the restaurant big screen.

Liz confides in Jenna about Thad's offer. Jenna tells Liz she's a good girl - and that she should be the one to take Thad's virginity, not Liz. Liz calls Criss to feel him out on what to do. Before Liz can really explain things, Criss tells her that it's Leap Day - and that nothing that happens today counts. Criss hangs up the phone. Jenna notices a determined look in Liz's eye. "Oh my. Looks like we've got a slut-off on our hands," Jenna announces.

Liz and Jenna sit on a couch at either side of Thad. Jenna puts her moves on, draping a leg over Thad's shoulder. But it's still Liz that the billionaire wants. And when Liz recreates a dance from "The Sound of Music," Thad melts - and dispatches Jenna for drinks. Jenna pulls Liz aside and urges her to get moving on deflowering Thad; supermodels and big-busted ballerinas will surely hear about the horny billionaire soon and swoop in for the kill, she tells Liz. Liz and Thad find some quiet time, but before they can get intimate, a cadre of hotties arrives. Liz's chances are shot.

As Tracy walks despondently down the sidewalk, an old-timer in a bright blue suit and straw boater befriends him. He tells Tracy to embrace the spirit of Leap Day William. The mystical old man tells Tracy to believe - and to remember his roots.

A despondent Jack lies face-down in his desk, exhausted and exasperated. His Leap Day is a disaster. As he sleeps feverishly, Kenneth appears in a dream of his past, like the ghosts of Dickens' "A Christmas Carol." Jack sees himself as a small boy on Leap Day, his mother telling him they won't be attending the parade. The boy begins to cry. Jack intuits that only money will fill the hole left by the lack of love. Suddenly young Jack's mother reappears, tossing cigarettes and candy and telling her son that they will in fact be going to the parade. Kenneth snaps his fingers and Jack is transported to a scene from today: Liddy's nanny is telling her that daddy won't be home until much later. Jack is aghast.

Finally, magical Kenneth shows Jack a scene from his future, when a grown Liddy has gone over to the dark side: she's building houses for Habitat for Humanity. Jack is shocked into consciousness. Like Ebenezer Scrooge, he's reborn. He sends Kenneth off with good wishes and heads home to comfort young Liddy.

Liz's authorized seduction of Thad is futile: Supermodel Karolina Kurkova has taken the billionaire's heart. Liz trades witticisms and then takes off. Later that night she confesses the whole incident to Criss; he's quite understanding.

Tracy walks on the sidewalk, pondering what the old man told him. He turns over his admonition to remember his roots and Tracy twists and turns the thought in a dozen ways, finally arriving at the perfect Leap Day miracle for how to spend the rest of the Benihana credit: feed the homeless!

LESS —

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292 Results for 'benihana'

- Benihanaby Jeezy (Ft. 2 Chainz & Rocko)
- "Nabíjam zbraň" (Slovak version)by Ekcelent (Ft. Benihana Kenobi)
- Rihannaby Yo Gotti (Ft. Young Thug)
- Greatest Freestyleby Canibus
- Yadadameanby Ashley All Day
- OKLMby Booba
- Dizaster vs DNAby King of the Dot (Ft. Dizaster & DNA)
- Crackby 2 Chainz
- Computers (Freestyle)by Migos (Ft. Bobby Shmurda)
- Higherby Big Sean
- Ten Jesus Piecesby Rick Ross (Ft. Stalley)
- Total Slaughter: Loaded Lux vs Murda Mook Rematch (2014) Full Battleby Total Slaughter (Ft. Loaded Lux & Murda Mook)
- Grindinby Dom Kennedy
- Timeby Pablo skywalkin
- G Shitby Tyga (Ft. Chris Brown)
- A Miracleby Nipsey Hu$$le
- The THOT Song (Duck Sauce)by CHEVRALET
- Depositsby Johnny Cinco
- Unlistenableby The Palmer Squares
- Cruisinby Boosie Badazz (Ft. Yo Gotti)

- Woke Up Like Thisby King Los
- She Don't Love Meby Joe Budden (Ft. Emanny)
- Facesby Casey Veggies
- True Romance - Screenplayby Quentin Tarantino

- Michael Jordanby King Louie
- Queefby Awkwafina
- Open Your Eyesby Don Trip and Starlito (Ft. Robin Raynelle)
- Do It Bigby Naughty Boy (Ft. Ava Lily, Bashy, Ghetts & J Spades)
- Ballin' In the Mixby Lil' Snupe (Ft. Trae tha Truth)
- Loaded Lux vs. Murda Mook Round 1 (2014)by Total Slaughter (Ft. Loaded Lux & Murda Mook)
- Fat Rapsby King Chip (Ft. Big Sean & Curren$y)
- Tell Meby Childish Gambino (Ft. Heems)
- The Real Is Back (Introby Jeezy
- So Much Betterby Childish Gambino
- Dripsetby Young Thug (Ft. MPA Duke & Yak Gotti)
- Can't Hold Me Downby Hoodie Allen (Ft. Tayyib Ali)
- West Side LAby Chet Haze
- Both Sidesby Juelz Santana (Ft. Jim Jones & Lil Durk)
- Putting Shame in Your Gameby Beastie Boys (Ft. Mix Master Mike)
- Bird Bathby Cap-1

- Admit Itby Young Thug (Ft. Kosher & Skypad War)
- The Wolf of Wall Street Screenplayby Paramount Pictures
- Parole (Evil Genius Mix)by Immortal Technique
- Out Hereby King Chip
- No One Else (Puff Daddy Remix)by Total (Ft. Da Brat, Foxy Brown & Lil Kim)
- More Than Likelyby Mike WiLL Made It (Ft. 2 Chainz)
- Grown Shitby Mac Dre
- Right Nowby August Alsina (Ft. 2 Chainz)
- Oh No Freestyleby Canibus
- Flex On 'Emby Sterling Duns (Ft. Rick Banks, SDeez & Young Leo DaVinci)
- Readyby Jay Burna
- Goby Gucci Mane (Ft. Future & Rocko)
- Or Dieby Futuristic
- RICH WHITE MAN CHEVY CHASEby 3pac
- Homicideby Chevaughno (Ft. G Young)
- Im Out Here Remixby Dusty McFly (Ft. Big Sean & Dom Kennedy)
- True Colors Prod by Nard & Bby E Sosa
- Genie of the Lamp ('04)by Mac Dre
- RETARDEDby Angry Pale Kid
- Good For Meby CyHi The Prynce

- Da Cipha Interludeby Punch (Ft. Cobra Red, Guilty, Phil Da Agony & Planet Asia)
- Rihanna (Remix)by Yo Gotti (Ft. Figg Panamera, Gucci Mane, Travi$ Scott & Young Thug)
- LONGWAYby Nigel ThroneBrry @CatchUpSZN
- The Way It Goby Future (Ft. Gucci Mane)
- OKLM (Remix)by Booba (Ft. Francisco)
- Fuck Youby Danimal Lector (Ft. Crooked I)
- Outro (Verse 1 Only)by Big Flock
- Jadaby DONMONIQUE
- Do It Again (Remix)by Earlly Mac (Ft. A$AP Ferg, Big Sean & Reese)
- So Icey (Just Re'd Up)by Gucci Mane (Ft. OJ Da Juiceman & YOLA Da Great)

- Stuntinby Gucci Mane
- Crack Potby Fredo Santana (Ft. Boss Top)
- Shrimps mit Reisby Money Boy
- Gangsta Of The Yearby Yo Gotti (Ft. Jadakiss & Jeezy)
- Do It Bigby Charlie Sloth (Ft. Bashy, Ghetts & J Spades)
- 10 Summazby 2 Chainz (Ft. Rick Ross)
- Moments Like Thisby G&E Music (Ft. Eligh, The Grouch & Sunspot Jonz)
- Christmas Treeby Gucci Mane (Ft. OJ Da Juiceman & PeeWee Longway)
- Catch Me At The Lightby Shanell
- Plug Pricesby OJ Da Juiceman (Ft. Young Scooter)

- Rick Ross - Ten Jesus Pieces ft. Stalley (French Version)by RGFrance Translations
- Go To Workby Kalenna
- Gucci Gucci (Remix)by David Gibson
- Black Widowby Rappin 4 Tay (Ft. Benni Boom & J Minixx)
- Killin' Da 5thby Boldy James
- Bobby Brownby Blu (Ft. Clutch & Definite Mass)
- Fresh Off Da Jetby Shad da God
- Pound Cake Freestyleby Trae True
- Take the Rhythmby Deepspace 5 (Ft. Freddie Bruno, Listener, ManChild, Playdough, Sev Statik & Sintax.the.terrific)
- The Destroyer (Intro)by Gwai Lo
- Richardsunby Homeboy Sandman
- Rich Nigga Shitby Migos
- Grind'nby Dom Kennedy
- Chaufferby Major League Maal
- Old Pussyby Claude
- Storiesby Rio 24K
- Shady Loveby Scissor Sisters (Ft. Azealia Banks & Krystal Pepsy)
- Call me highby T-Shawn
- Off My Chestby Jiggy Stacxksz
- Pop That Shit!by Nessly

- My Name Isby Dirt Nasty
- Big In Japanby Dirt Nasty
- Stuntby Gucci Mane (Ft. Tracy T)
- Own It (Remix)by Ludacris (Ft. Mack Wilds)
- F@#K !Tby Maxxx Flair
- Goons & Ballerinasby Yung Trae (Ft. Emily Hart & Marco The Brand)
- $u$hiby JOSIP ON DECK
- She Don't Wanna Leaveby Blake Banks
- T.R.A.Y. - Everday is Valentinesby Travell Rhymes And You
- She Get It From Her Mama (ft. T-Pain)by Bertell (Ft. T-Pain)
- Plan Aby D.CHEN
- Off the Cuffby Guy Harrison

- Low Focusby Ghost Mcgrady (Ft. MK Ultra Lord)
- Marijuanaby B-Legit (Ft. Berner)
- Gravityby Iiiso

- The Anthem (instrumental)by Lootpack
- The Anthem (vocal)by Lootpack
- Paroleby Immortal Technique
- Tell Em (Lies)by Rich Gang (Ft. Rich Homie Quan & Young Thug)
- Semi On Emby Gucci Mane & Chief Keef (Ft. Chief Keef & Gucci Mane)
- Yesby Chief Keef
- Make It Workby Tyga
- Face Downby DJ Mustard (Ft. Big Sean, Boosie Badazz, Lil Wayne & YG)
- BET Shady 2.0 Cypherby Eminem (Ft. Slaughterhouse & Yelawolf)
- Power Circleby Rick Ross (Ft. Gunplay, Kendrick Lamar, Meek Mill, Stalley & Wale)

- Warby Chief Keef
- Ghetto Qu'ran (Forgive Me)by 50 Cent
- Preachby Lil Wayne (Ft. 2 Chainz)
- Yuck!by 2 Chainz (Ft. Lil Wayne)
- Talkin Boutby Tink (Ft. Lil Herb)
- I Feel Likeby 2 Chainz (Ft. Kevin Gates)
- She Needs Meby Kendrick Lamar (Ft. JaVonté)
- Thug Motivation 101by Jeezy
- Baddestby Machine Gun Kelly
- To Be Honestby King Los (Ft. Khalil & Mele Monroe)
- Jugg 4 Meby PeeWee Longway
- Tony Hawkby Chief Keef
- Dearby Chief Keef
- Pre (South Side Slugs)by Pouya
- Five Fingers of Death Freestyleby Meek Mill
- Struggleby Migos
- Bitch I Look Goodby Kool John ft. P-Lo
- WTF Wrongby Mango Foo (Ft. Domingo (QC) & Takeoff)
- Best Friendby B.o.B (Ft. Iggy Azalea & Mac Miller)
- Snitchby Obie Trice (Ft. Akon)

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YOUNG JEEZY - **BENIHANA** LYRICS
Young Jeezy - **Benihana** Lyrics. (feat. Rocko, 2 Chainz) I had p's, I had keys and them shits dont open doors Had a house full of tan white girls, Jersey Shore Got ...
www.songlyrics.com/young-jeezy/**benihana**-lyrics/

Young Jeezy - **Benihana** Lyrics
Young Jeezy **Benihana** Lyrics. **Benihana** lyrics performed by Young Jeezy:
www.lyricsmania.com/**benihana**_lyrics_young_jeezy.html

MPA SHITRO MONTANA - **BENIHANA** LYRICS
MPA Shitro Montana - **Benihana** Lyrics. ... Artist: MPA Shitro Montana. Album: Son Of A Bricc Lady. We do not have the lyrics for **Benihana** yet. Submit new lyrics ...
www.songlyrics.com/mpa-shitro-montana/**benihana**-lyrics/

2 Chainz - Crack Lyrics | MetroLyrics
Extra garlic butter I got **Benihana** issues. Trigga finger itchin' like it's poison ivy. Going so hard Viagra trying to sign me. I might get an endorsement from baking ...
www.metrolyrics.com/crack-lyrics-2-chainz.html

YO GOTTI LYRICS - Rihanna
Lyrics to "Rihanna" song by YO GOTTI: I just got me a Rihanna She love a nigga persona So used to whippin Madonna Cookin' up like **Benihana**...
www.azlyrics.com/lyrics/yogotti/rihanna.html

Tyga - Make It Work Lyrics | MetroLyrics
I'll bring it to your face, cook it like **Benihana's** Then ride out on Yokohamas And my fingernails dirty, I've been countin' straight 100's. Why these niggas wanna ...
www.metrolyrics.com/make-it-work-lyrics-tyga.html

M.I.A. LYRICS - Lights
I eat at **Benihana**! I can make 'em feel good, I'm runnin' youth centers. I'm aiming for the center, sending light beams to sender. I think we can make it, now sip a ...
www.azlyrics.com/lyrics/mia/lights.html

BIG SEAN LYRICS - My Last
Lyrics to "My Last" song by BIG SEAN: Hands up in the air I just want the I just want the baddest bitch in the world Right here on my lap...
www.azlyrics.com/lyrics/bigsean/mylast.html

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Cam'ron - Can't Hurt My Style Lyrics
And I mean-mug cause you don't deserve my smile so. Been into plenty drama. Flame it like **Benihana's** Y'all little dudes couldn't hurt my style. And you got birds ...
www.lyricsmania.com/cant_hurt_my_style_lyrics_camron.html

T.I. LYRICS - Chillin With My Bitch
With my hottie, takin' shots of saki at **Benihana** Known to kick it like we riches, Guy Richie and Madonna Or either Will and Jada, on vacation for the summer
www.azlyrics.com/lyrics/ti/chillinwithmybitch.html

YOUNG JEEZY - #ITSTHAWORLD 2 (MIXTAPE) LYRICS
1, Foul Play. 2, **Benihana**. 3, Birfday. 4, Pure. 5, Left Right. 6, My Young Niggaz. 7 , I'm Dat Nigga. 8, In My Head. embed </>. Embed. Get the embed code.
www.songlyrics.com/young-jeezy/itsthaworld-2-mixtape/

HOODIE ALLEN LYRICS - Can't Hold Me Down
'Til we run the entire state. [Verse 1 - Hoodie Allen] Sitting in my '97 Honda, Yolanda Be cool, she just want to go to **Benihana**. These fools parking in my mother ...
www.azlyrics.com/lyrics/hoodieallen/cantholdmedown.html

Scissor Sisters - Shady Love Lyrics | MetroLyrics
like **Benihana** so) CHOPS AS EIGHT JUST LIKE **BENIHANA** SO Mmm-hmm, Mmm-hmm. We gon' hop in this hoopty. And She'll take me out to the movies
www.metrolyrics.com/shady-love-lyrics-scissor-sisters.html

NIPSEY HUSSLE LYRICS - Keys 2 The City
Eatin **Benihana's** daily, drive my baby moma crazy. Name a nigga that could fade me. Pussy that does not persuade me. Got a swag that make them hate me
www.azlyrics.com/lyrics/nipseyhussle/keystothecity.html

YOUNG JEEZY LYRICS - The Real Is Back
Lyrics to "The Real Is Back" song by YOUNG JEEZY: Same dramas that's on my momma, I serve them like **benihana** Set the numbers down they ate em up like...
www.azlyrics.com/lyrics/youngjeezy/therealisback.html

2 CHAINZ LYRICS - Yuck!
Before **benihana's** it was canned goods. Before canned goods it was similac. I'm from where they send sharks then we send 'em back. A half a million dollars ...
www.azlyrics.com/lyrics/2chainz/yuck.html

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OBIE TRICE LYRICS - Snitch
Private conferences when we eat, **Benihana's** Recondences when we peep enemies on us. Been in these corners, selling like anything on us. Knowing heaven ...
www.azlyrics.com/lyrics/obietrice/snitch.html

RICK ROSS LYRICS - Ten Jesus Pieces
Went from **Benihana** to Bimini in Bahamas Ten chains, no luggage, I'm a big timer. Niggas claim that they thugging when they dick-riding. My niggas rather walk, ...
www.azlyrics.com/lyrics/rickross/tenjesuspieces.html

NIPSEY HUSSLE LYRICS - A Miracle
Benihana or the Ruth's Chris Alot of new responsibilities with all of this influence. Spending racks therapeutic. So I snow flake the fakes like ACs in my new shit
www.azlyrics.com/lyrics/nipseyhussle/amiracle.html

T.I. - Big Shit Poppin' Lyrics | MetroLyrics
Up in **Benihana's**, see me slang in the chair. I will slang 'caine, no such thing as a jail. Say you need a hundred squares? It just came off the scale. Let's do it, you ...
www.metrolyrics.com/big-shit-poppin-lyrics-ti.html

MIGOS LYRICS - Rich Nigga Shit
Took your bitch to **Benihana's** Back then I had a Honda, bought a Bentley for my mama. Bitch I'm hotter than the summer, feed down for an Audemar Could've ...
www.azlyrics.com/lyrics/migos/richniggashit.html

YOUNG JEEZY - BIRFDAY LYRICS
1, My Young Niggaz. 2, I'm Dat Nigga. 3, In My Head. 4, Foul Play. 5, **Benihana**. 6 , Birfday. 7, Pure. 8, Left Right · More Albums ...
www.songlyrics.com/young-jeezy/birfday-lyrics/

GUCCI MANE LYRICS - Cant Handle Me
At **Benihana's** use my Gucci scarf for fucking handkerchief. Promethazine and kush, that's my recipe. I sleep walk and count money, nigga, I don't go to sleep!
www.azlyrics.com/lyrics/guccimane/canthandleme.html

JOE BUDDEN LYRICS - She Don't Love Me
Friendly reminder, bank statements with plenty commas. Made it right in front of em, gotta thank **Benihana** If you with these rap dudes, I may have tainted it
www.azlyrics.com/lyrics/joebudden/shedontloveme.html

YOUNG JEEZY - IN MY HEAD LYRICS

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MAC DRE LYRICS - Grown Shit
Hubotchi **Benihana** pork on my fork. Rapping is a sport and this is my court. Do anything to win my referees cheat. I flagrant foul and bruise to beat. Read em and ...
www.azlyrics.com/lyrics/macdre/grownshit.html

TOTAL LYRICS - No One Else (Puff Daddy Remix)
Jig suits from Gabbanna True, balla nigga who you callin' Papa we be flashin', sex lastin', all night long, it's strong. The mattress, Ill na na, like **Benihana** steaks
www.azlyrics.com/lyrics/total/nooneelsepuffdaddyremix.html

YOUNG JEEZY - FOUL PLAY LYRICS
1, My Young Niggaz. 2, I'm Dat Nigga. 3, In My Head. 4, Foul Play. 5, **Benihana**. 6 , Birfday. 7, Pure. 8, Left Right · More Albums ...
www.songlyrics.com/young-jeezy/foul-play-lyrics/

Jeezy Lyrics, Music, News and Biography | MetroLyrics
8 Win Lyrics; 9 Me Ok Lyrics; 10 **Benihana** Lyrics; 11 Link Up Lyrics; 12 Holy Ghost (Remix) Lyrics; 13 Flexin Lyrics; 14 Hot Nigga (Remix) Lyrics · View All ...
www.metrolyrics.com/jeezy-overview.html

LIL' WAYNE LYRICS - Preach
Eat so much **Benihana** I need nunchucks. You just a old nigga always saying big bruh. You a bad bitch always saying big daddy. You a real nigga talking 'bout ...
www.azlyrics.com/lyrics/lilwayne/preach.html

YUNG BERG LYRICS - Sexy Lady
Chea, in LA, we at Katana, or in Chi-Town, we straight to **Benihana's**. And how she doin' man, she get it proper, damn. Three hours and we both kept on our ...
www.azlyrics.com/lyrics/yungberg/sexylady.html

B-Legit - Stickem Lyrics | MetroLyrics
Lyrics to 'Stickem' by B-Legit. I bring the drama like Osama, a suicide bomber / I fuck your baby momma treat your kids to **Benihana's**, / she like Pocahantas,
www.metrolyrics.com/stickem-lyrics-blegit.html

2 CHAINZ LYRICS - Bird Bath
Nigga, we move like the navy. I drop them birds in the water. I'm bout to whip me some ovas [?] Cooking her like **Benihana** My bitch bout to bring me some soda
www.azlyrics.com/lyrics/2chainz/birdbath.html

Jeezy Song Lyrics | MetroLyrics

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CHILDISH GAMBINO LYRICS - So Much Better
I just want a quiet night down at **Benihana** I rap cause I gotta, dude's got nada. I make 'em all proud like my middle name Obama. Submit Corrections.
www.azlyrics.com/lyrics/childishgambino/somuchbetter.html

DUSTY MCFLY - EAT BENI'S, ROCK BUFFS LYRICS
Dusty McFly - Eat Beni's, Rock Buffs Lyrics. Look offtop Niggas ain't fucking with us Fuck it though Cause all I eat is **Benihana's** and rock Buffs All I eat is ...
www.songlyrics.com/dusty-mcfly/eat-beni-s-rock-buffs-lyrics/

Tyga - Make It Work (Drake Diss) Lyrics | MetroLyrics
I'll bring it to your face, cook it like **Benihana's** Then ride out on Yokohamas And my fingernails dirty, I've been countin' straight 100's. Why these niggas wanna ...
www.metrolyrics.com/make-it-work-drake-diss-lyrics-tyga.html

WAKA FLOCKA FLAME LYRICS - Flex
Spend your red money at that **Benihana** restaurant. Gucci low, Polo, diamond dancing go go. Whole squad flexin' like army have my logo. Karate kickin', dojo
www.azlyrics.com/lyrics/wakaflockaflame/flex.html

Ice Cube - Street Fighter Lyrics
Here come the chef with the Ginsu knife. He wanna take my life, I put that on my momma. Insert my ass at **Benihana's** now. Which style will I use this week? Ahhh
www.lyricsmania.com/street_fighter_lyrics_ice_cube.html

Dusty McFly - I'm Out Here (Remix) Lyrics | MetroLyrics
Benihana Sushi run and I dont like them choosy ones. I just like a bad bitch that can hold it down for me. Take it out of town for me, bring it on the hound for me
www.metrolyrics.com/im-out-here-remix-lyrics-dusty-mcfly.html

CHIP THA RIPPER LYRICS - Out Here
Eating good, nigga **Benihana** with shrimp sauce. Know y'all mad, hope you stay pissed off. Me and my bitch getting tatted up outside. Smoking that shit that ...
www.azlyrics.com/lyrics/chiptharipper/outhere.html

Young Jeezy LYRICS
Foul Play lyrics · **Benihana** lyrics · Birfday lyrics · Pure lyrics · Left Right lyrics · My Young Niggaz lyrics · I'm Dat Nigga lyrics · In My Head lyrics ...
www.lyricsmania.com/young_jeezy_lyrics.html

CHIEF KEEF LYRICS - War

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MIGOS LYRICS - All Over Me
I'm with your bitch at **Benihana's**, you take her to Apple Bee's You don't like me? Cause I'm rich and I'm icy? Got flat screens in the head rests and I'm watchin' ...
www.azlyrics.com/lyrics/migos/alloverme.html

Young Jeezy ItsThaWorld 2 Lyrics
Foul Play lyrics · **Benihana** lyrics · Birfday lyrics · Pure lyrics · Left Right lyrics · My Young Niggaz lyrics · I'm Dat Nigga lyrics · In My Head lyrics; Back to Young ...
www.lyricsmania.com/itsthaworld_2_album_lyrics_young_jeezy.html

AL'TARBA & LORD LHUS - ACID & VICIOUS LYRICS
3, Bragging Rights (feat. Milez Grimez, Words & Dirty Dickens). 4, Welcome To Hell. 5, Suicide Note & Hell Gates Skit. 6, Drugs Addicts (feat. **Benihana** Kenobi).
www.songlyrics.com/altarba-lord-lhus/acid-vicious/

Obie Trice - Snitch Lyrics | MetroLyrics
Private conferences when we eat, **Benihana's** Reconnaissance when we peep enemies on us. Been in these corners, sellin' like anythin' on us. Knowin' heaven ...
www.metrolyrics.com/snitch-lyrics-obie-trice.html

Mac Dre - Something You Should Know Lyrics
Jun 3, 2010 **...** Mac Dre Something You Should Know Lyrics. Something You Should Know lyrics performed by Mac Dre: When I got the phone call I was rollin ...
www.lyricsmania.com/something_you_should_know_lyrics_mac_dre.html

YOUNG THUG LYRICS - Out The Bowl
Lyrics to "Out The Bowl" song by YOUNG THUG: Cut my bitch off, wash my dick off In a bitch mouth, make her kiss your boy You ain't ride, so you b...
www.azlyrics.com/lyrics/youngthug/outthebowl.html

YUNG BERG FEAT. JUNIOR - SEXY LADY LYRICS
Or in Chi-town we straight to **Benihana's** And how she do it man? She did it proper. Three hours and we both kept on our Pradas I had my loafers, she was in ...
www.songlyrics.com/yung-berg-feat-junior/sexy-lady-lyrics/

WAKA FLOCKA FLAME LYRICS - Call Me Inky
They call me inky, inky. Write on me, write on me call me. Couple ounces of that purple got that Sprite on me [X4] Zoo'd Crvst. at **Benihana's** Stop flexin. You be ...

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YO GOTTI LYRICS - ION Want It
[Intro:] Ion want it [x14] [Hook:] If the money don't come in rubber bands ion want it . If the chopper don't come with a stand ion want it. If the pack ain't big enough ...
www.azlyrics.com/lyrics/yogotti/ionwantit.html

JUELZ SANTANA LYRICS - Both Sides
I'm eating good, **Benihana** nigga. Still selling white, Pina Colada nigga. My new connect, he got it like he Pablo nigga. You gon' rob who? You a liar nigga
www.azlyrics.com/lyrics/juelzsantana/bothsides.html

Immortal Technique & DJ Green Lantern - Parole Lyrics | MetroLyrics
Jailhouse snitches without corroborating evidence. Niggaz sellin niggaz out for true to be, Benjamins But now I'm free, hit the block, eatin Entenmann's **Benihana** ...
www.metrolyrics.com/parole-lyrics-immortal-technique-dj-green-lantern. html

2 CHAINZ - CRACK LYRICS
Extra garlic butter I got **Benihana** issues. Trigga finger itchin' like it's poison ivy. Going so hard Viagra trying to sign me. I might get an endorsement from baking ...
www.songlyrics.com/2-chainz/crack-lyrics/

BOOSIE BADAZZ LYRICS - Cruisin
Yea my grill look like **Benihana** White Rover for my baby momma. I'm Cruzin' down the street in an old school Chevy Bumpin' NWA with that Mac 11. And I ain't ...
www.azlyrics.com/lyrics/boosiebadazz/cruisin.html

KJ-52 LYRICS - Shake It Off
Lyrics to "Shake It Off" song by KJ-52: now put two in the air (man just go and shake em off) like you really don't care (man just go and...
www.azlyrics.com/lyrics/kj52/shakeitoff.html

CASEY VEGGIES LYRICS - Faces
Benihana time, body Louis style. Life's a movie now, with all that extra clips. I'm working and she's working, So we just text a bit, we just flex the bit. When she get ...
www.azlyrics.com/lyrics/caseyveggies/faces.html

THE STOOGES LYRICS - Free & Freaky
Benihana Antique father. Free and freaky in the USA Free and freaky in the USA Free and freaky in the USA Free and freaky in the USA Free and freaky in the ...
www.azlyrics.com/lyrics/stooges/freefreaky.html

FUTURISTIC LYRICS - Futuristic Or Die
[Verse:] Futuristic, or share a needle with Magic Johnson Futuristic, or go swimming with the

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ANDRE NICKATINA LYRICS - Pick-Cha
Lyrics to "Pick-Cha" song by ANDRE NICKATINA: (Long live the King) Yo picture God a perfect cut diamond Or bein the motha fucka man without even...
www.azlyrics.com/lyrics/andrenickatina/pickcha.html

ASHLEY ALL DAY LYRICS - Yadadamean
Bring me **Benihana** ASAP a bitch is starving. Nigga quit staring at me, Ima start chargin. The xans got me slippin, and the oxy got me itchin, and the syrup that I'm ...
www.azlyrics.com/lyrics/ashleyallday/yadadamean.html

TIMBALAND LYRICS - To My
... that ain't shit to me. About to have my own ASCAP, and that's that. And plus a rotisserie, instead of Kenny Rogers and **Benihana's**, y'all can eat, plenty at Nas'
www.azlyrics.com/lyrics/timbaland/tomy.html

FREDO SANTANA LYRICS - Crack Pot
Take your bitch out on some **Benihana** shit. Liked the bitch so much I let folks [?] But catch me in the trap counting hundreds cooling, running shit [Hook] [Verse 2: ...
www.azlyrics.com/lyrics/fredosantana/crackpot.html

MIGOS LYRICS - Computers (Freestyle)
Eating **Benihana**, take a trip to Punta Cana Fuck it, I might land in Bermuda Thirty thirty, I got thirty rounds. The shotty make a nigga lose pounds. Harriet Tubman ...
www.azlyrics.com/lyrics/migos/computersfreestyle.html

KENDRICK LAMAR LYRICS - She Needs Me
Tuesday morning brunch, **Benihana's** Tabloids paint the picture of a perfect couple. Headline reads, when a famous actor loves you. Emmy Awards, Academy ...
www.azlyrics.com/lyrics/kendricklamar/sheneedsme.html

O'LO - I HOPE LYRICS
I Hope / I, I, I Hope /I, I, I, I Hope/ I, I, I Hope/ I Hope (O'Lo) & (Tsu Nitti) They gon play this song like Drake on it/ (I hope) She gon let me fuck after **Benihana's**
www.songlyrics.com/o-lo/i-hope-lyrics/

TRINIDAD JAMES LYRICS - Only N Atlanta
[Hook - Trinidad James:] These shoes Balenciaga, nigga these ain't Louis Met a bitch at **Benihana's**, took that bitch to Privé Go to Clark Atlanta but she got a ...
www.azlyrics.com/lyrics/trinidadjames/onlynatlanta.html

DJ MUSTARD LYRICS - Face Down

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CYHI THE PRYNCE LYRICS - Feet Up
Balenciaga, Louis, Fendi, Prada Semi automatic, I don't have too many problems. I'm in Nan's, I'm in Houston's, I'm in **Benihana's** I be fresh as hell, even when ...
www.azlyrics.com/lyrics/cyhitheprynce/feetup.html

TOO $HORT LYRICS - Cootie Cootie Coo
That's the real, treatin each other, crustaceans, {?} or **Benihana's** No more 7/11, time for real chimichongas. Sheeeit, f'real f'real, we'll change the program up so ...
www.azlyrics.com/lyrics/toohort/cootiecootiecoo.html

CHIEF KEEF LYRICS - Yes
Benihana's, Wokcano's, no, no, no, no. Girl we gon' take it slow, slow, slow, slow, slow. Girl my sex is like yes, yes, yes, yes, yes. I swear it's the best, best, best, ...
www.azlyrics.com/lyrics/chiefkeef/yes.html

CANIBUS LYRICS - Sharpshootaz Blazin' Caps
The kamikaze, **Benihana** your body. Sour posses show up to your party. Everybody go home now, put your microphone down. Go boil some water, I'ma hold him ...
www.azlyrics.com/lyrics/canibus/sharpshootazblazincaps.html

YOUNG MONEY LYRICS - Catch Me At The Light
Benihana in matching type whips. Off the freeway we go. That I know you can spend a couple dollars. On a body boy you whip it so exotic [Pre-Hook:] If you're a ...
www.azlyrics.com/lyrics/youngmoney/catchmeatthelight.html

Migos - Rich Nigga Shit Lyrics
I got so much money, blow my know it's 20's. Trap house jumpin like Buzz runnin. Got commas on commas, countin up, eatin lasagna. Took yo bitch to **Benihana**
www.lyricsmania.com/rich_nigga_shit_lyrics_migos.html

BOW WOW LYRICS - Ballin
Used to be MacDonald's, now we eat at **Benihana's** 5 star suites with freaks, that's on my mama. They tell me money evil but it wash away my problems
www.azlyrics.com/lyrics/bowwow/ballin.html

GUCCI MANE LYRICS - Christmas Tree
Benihana eating steak and hibachi. Clap on, clap off, I'm rocking chandeliers. Pick ups, drop offs, I'm making drug deals. I got Christmas tree bells up making ...
www.azlyrics.com/lyrics/guccimane/christmastree.html

YOUNG THE GIANT LYRICS - Mind Over Matter

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Now or never: **Benihana** sale. **Benihana** super cheap!

RIHANNA LYRICS - Emergency Room
Lyrics to "Emergency Room" song by RIHANNA: Whoa, whoa, whoa, whoa, whoa Ey I was picking up your clothes in the closet (closet) I was ab...
www.azlyrics.com/lyrics/rihanna/emergencyroom.html

MIGOS LYRICS - Thank You God (Outro)
Lyrics to "Thank You God (Outro)" song by MIGOS: Thank you God, Thank you, for errthang, for errthang Sometimes I don't why you save me, Real shit Da...
www.azlyrics.com/lyrics/migos/thankyougodoutro.html

DOE B LYRICS - 2 Many
Lyrics to "2 Many" song by DOE B: I got too many hoes, I got too many foes Too many fake ass friends, these niggas all clones I got to...
www.azlyrics.com/lyrics/doeb/2many.html

K CAMP lyrics
K CAMP lyrics - 41 song lyrics sorted by album, including "1hunnid (Remix)", "Lil Bit (Remix)", "Room 1102".
www.azlyrics.com/k/kcamp.html

GUCCI MANE LYRICS - Don't Trust - AZLyrics
Lyrics to "Don't Trust" song by GUCCI MANE: Bricksquad bachelors cookers, we get extras Say that that's your bitch but nigga we did ask ya Spent...
www.azlyrics.com/lyrics/guccimane/donttrust.html

Changing Faces - Foolin' Around Lyrics | MetroLyrics
Lyrics to 'Foolin' Around' by Changing Faces. You're foolin' around / (Foolin', foolin' around) / You're foolin' around / (Foolin', foolin' around) / You're.
www.metrolyrics.com/foolin-around-lyrics-changing-faces.html

YG LYRICS - Gotta Get Dough
Lyrics to "Gotta Get Dough" song by YG: She say she like ballers, she say she like dick She say she like girls, that don't even make sense S...
www.azlyrics.com/lyrics/yg/gottagetdough.html

GERARDO ORTIZ LYRICS - El Mono Verde
Por Tijuana me la paso.. alerta al pendiente de un secuestro bajo robos siempre cuido la frontera lo afirmo.. como clave "El Mono Verde" y pa mi gente soy el ...
www.azlyrics.com/lyrics/gerardoortiz/elmonoverde.html

Lootpack - The Anthem Lyrics | MetroLyrics
We keep it hot like **Benihana** with no drama. While you try to bite like a piranha, I' ll make you wanna. Bounce, bounce when you come to see the Pack
www.metrolyrics.com/the-anthem-lyrics-lootpack.html

EXHIBIT 35

I THINK I'M TURNING JAPANESE: RAP'S INFATUATION WITH BENIHANA (HTTP://WWW.MOSTLYJUNKFOOD.COM/I-THINK-IM-TURNING-JAPANESE-RAPS-INFATUATION-WITH-BENIHANA/)

AUGUST 8, 2011 BAUCE SAUCE (HTTP://WWW.MOSTLYJUNKFOOD.COM/AUTHOR/PRETTY-BOY-ROB/) 18 COMMENTS (HTTP://WWW.MOSTLYJUNKFOOD.COM/I-THINK-IM-TURNING-JAPANESE-RAPS-INFATUATION-WITH-BENIHANA/#DISQUS_THREAD)

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Chris Farley as Hibachi Chef

(http://i2.wp.com/mostlyjunkfood.com/treats/2011/07/BenihanaFarley.gif)

Rap ♥'s unabashed extravagance: Bugattis, Armand de Brignac Champagne, Swiss Watches (http://www.jacobandco.com/catalogs/35-crystal-tourbillon/items/424-jacob-co-swiss-made-tourbillon-watch), Goyard bags, Rothschild wine (http://www.aabalat.com/stores/item.cfm/storeID/143/lotID/1297753), $1,000,000 Jewelry (http://www.worldstarhiphop.com/videos/video.php?v=wshh357e5gnh1QZ2rA7n), etc. However, one prosaic theme has been commonplace throughout rap for almost two decades: Benihana.

Benihana was founded in 1964 by Hiroaki "Rocky" Aoki (http://www.missnewjerseyteenusa.com/nj_2006/Benihana1.jpg), father of electro house musician Steve Aoki (http://mostlyjunkfood.com/?s=steve+aoki) (Shouts to Dim Mak Records (http://twitter.com/#!/dimmakrecs)). Rocky "worked seven days a week selling ice cream in New York City and studied restaurant management at night."[1] (http://www.benihana.com/about/the-benihana-story) He wanted to give American diners something different and believed seating them at communal tables, cooking the food in the Teppanyaki (hibachi) style with highly entertaining chefs would be the way to go.

There are certainly more expensive, more famous and more exclusive restaurants and eateries out there. Why is this everyday Japanese restaurant chain such a fixture in rap? Is it the fact they serve only the finest of crab meats? Is it their Express Lunch starting at $7 (http://www.benihana.com/express_lunch)? Is it their reverence for Sake etiquette

(http://www.benihana.com/experience/sake101)? One thing we can say for certain, the onion volcano (http://www.youtube.com/watch?v=gOMV7GRG3VI) almost certainly plays a prominent role in this love affair. Hit the jump and let us explore why rap has such a lady boner for Beni Han Han.

GOOD FOR PUNCHLINES

The earliest known reference to Benihana is as hotly a debated topic as "Who shot Tupac?" and "Why didn't Soulja Boy win a Grammy for Zan With That Lean (http://mostlyjunkfood.com/soulja-boy-zan-with-that-lean/)?" Though Lord Finesse technically first mentions Benihana in his 1995 song "No Gimmicks," DJ Quik refers to Benihana in his 1998 song that is all about a time period in 1991. Mindfuckery, I know. However, with Benihana becoming ubiquitous due to franchising and chefs wielding knives, there is plenty for rappers to reference.

Lord Finesse – No Gimmicks ft. KRS-ONE (1995)
I cut that ass like the chef at Benihana's (http://rapgenius.com/Lord-finesse-no-gimmicks-lyrics)

DJ Quik & AMG – Used To Know Her (1991/1998)
Now who gon do the honors
I hit the liquor next to Benihana's (http://rapgenius.com/Dj-quik-i-used-to-know-her-lyrics)

Gang Starr – Make Em Pay (1998)
Drop you for your spot with the blazer then I blast you
Slice precise like Benihana's when I come to bring the dramas (http://rapgenius.com/Gang-

starr-make-em-pay-lyrics)

Beastie Boys – Putting Shame In Your Game
I'm the Benihana chef on the SP12
I chop the fuck out the beats left on the shelf

Four highly respected, Golden Era of Hip Hop icons name drop the restaurant; what great marketing. It should be noted that up until this point no one has explicitly stated that they have eaten at Benihana. This trend would continue. Where as the first punchlines involving Benihana were about a cutting/chopping and doing bodily harm, later uses of its name would draw on the obvious steak/beef and cooking/manufacturing drug aspects. Who better than Mr. Cam'ron and Mr. Snowman to do the honors?

Cam'ron – Can't Hurt My Style
Been into plenty drama, Flame it like Benihana (http://www.youtube.com/watch?v=Bzs8ttVUQTE)

Young Jeezy – The Real Is Back
Same dramas on my momma I served em like Benihana's (http://rapgenius.com/298395)

Young Jeezy – Thug Motivation 101
Kitchen's fumed up, niggas jamming 2pac
Get my Benihana's on, working 2 pots (http://rapgenius.com/8953)

Herbal T (the identical twin of YouTube Star/Def Jam artists Wax) drops one of the best multi-syllabic punchlines with:

Herbal T – Long Time Coming
Me and Wax on that raw Carpacchio
Fire Department beats stay kicking like Ralph Macchio
Hot Hibachi flow on some Benihana Chef Shit
Legendary crew not many want to mess with (http://www.youtube.com/watch?v=-_pXdKSoAVw)

GREAT FOR NEFARIOUS MEETINGS

Much like in ***Beverly Hills Ninja*** (http://www.youtube.com/watch?v=y8kIYPnHhCU), Benihana is a perfect place to meet with your gang to discuss illicit activities and nefarious plans of actions. It gets loud at peak times with the clashing of Chef utensils, fires (and the subsequent screams of frightened toddlers) and conversation so outsiders/snitches can't eavesdrop but it's also unlikely for there to be inconspicuous surveillance and bugs.

50 Cent – Ghetto Qu'ran (Please Forgive Me)
In a conversation over shrimp and lobster
At Benihana's, heard Chico stopped boxing, and started robbing diners (http://rapgenius.com/229298)

Obie Trice – Snitch
We started out as a crew, when one speak, it's all honest
Private conferences when we eat, Benihana's (http://rapgenius.com/196738)

SIGNIFIER OF WEALTH

Benihana Yuppies

Urban poets often flaunt the fact they eat regularly at Benihana. With prices ranging for dinner from $15 to $50… it doesn't really make too much sense. But, time and time again, rappers juxtapose Benihana with claims of wealth.

Mac Dre – Grown Shit

Dre rock rhymes from here to New York

Only smoke rope no coke or New Ports

Hibachi Benihana pork on my fork

Rapping is a sport and this is my court (http://rapgenius.com/Mac-dre-grown-shit-lyrics)

Young Buck – Feel Good

She calls me daddy, carries my Louis Vutton luggage

Frank Miller's my wrist and she's usin your money

These round-trip flights, dinners at Benihana's (http://rapgenius.com/G-unit-feel-good-lyrics)

Perhaps the most puzzling Benihana reference belongs to The Gooch. Anyone know what he is even saying? I think "monotoly backe" is code for "I skeet diamond dust," but I may be wrong.

Gucci Mane – Stuntin

Bitches in the lobby, we kickin just like socce

Benihana sake sake monotoly backe

Gucci Gucci Gucci mane or call me Gucci race (http://rapgenius.com/Gucci-mane-stuntin-lyrics)

Skyzoo – The Necessary Evils

And you the next contestant

Your life could go from Mickie D's to Benihana's, Tameka to Rihanna (")

Tyga – G Shit

Kiss dada Momma love em about ma dolla

Space comma bills up in Bennihana

Ice water cash make my dick larger (http://rapgenius.com/69392)

Dom Kennedy – Grindin

Eating, I ain't talking vegan

We at Benihana like twice on every weekend (http://rapgenius.com/233606)

Chip Tha Ripper – Fat Raps

Cut the AC back up, gettin' kinda hot in here, Benihana leftover

But we smokin' I'm in here (http://rapgenius.com/94193)

Chip Tha Ripper goes so far as to say that in a perfect world where he has everything he would require superfluous amounts of Hibachi gourmet be accessible at all times.

Chip Tha Ripper – Mansion

Back to all the beautiful bitches attacking me

Sippin' them daquiri's, couple of hoes fannin' me

And two bitches laid out butt naked up on the canopy

Back to them Lamborghinis and the Bugattis

And enough of that Benihana's bet I can do karate

And, back to my mansion like you promised me

I'mma see my grandma, and she proud me

Im on the streets of gold, you can't stop me

Please doctor, don't shock me (http://rapgenius.com/183922)

PERFECT FOR DATES

Benihana is also the perfect location to take a side chick, main squeeze, wifey, heaux, skip-skop skank, scallywag or respectable lady for several reasons:

1. The prices are moderate (unless that bitch gets Surf & Turf).
2. If it isn't going well you can strike up convo with the people at your table.
3. Not too upscale to send the wrong message or just upscale enough to impress.
4. Heauxs find Japanese food exotic.
5. If you know how to use chopsticks, it's guaranteed you'll get them drawlz.
6. If she isn't sure about sushi, assure her she'll like it then order crazy stuff, save on bill.

Devin The Dude – Broccoli and Cheese

We pulled up in front of the restaurant-a

Ah yea Benihana's

Chose a table by the window

So we can look at the stars and shit

He made our plate, We ate,

Got back in the car and dipped (http://rapgenius.com/Devin-the-dude-broccoli-and-cheese-lyrics)

E-40 – Cootie Cootie Coo

Stress free without no rubbers or no condoms

That's the real, treatin each other to crustaceans, at Mr. Chow's, Ken K's or Benihana's (http://rapgenius.com/Too-short-cootie-cootie-coo-lyrics)

Yung Berg – Sexy Lady

She a good look that's why we always dinin in

Chi, in L.A. we at Katana

Or in Chi-Town, we straight to Benihanas (http://rapgenius.com/Yung-berg-sexy-lady-lyrics)

Here, Theodore Pain not only takes his bitches to Benihana, but tells us that he has so much money it doesn't even matter.

T-Pain – I'm Sprung 2

I told my homeboys I'll holla

I got plans for a date, my girl want steaks

And she prefer Benihana's

We can go from Monday to Sunday, don't even matter 'bout the money (http://rapgenius.com/T-pain-im-sprung-2-lyrics)

Kendrick Lamar – She Needs Me

Paparazzi spot 'em out shopping, Tuesday morning brunch, Benihana's (http://rapgenius.com/233376)

Hoodie Allen – Can't Hold Me Down

Sittin' in my 97 Honda,

Yolanda, be cool, she just want to go to Benihana (http://www.youtube.com/watch?v=2SMbpo9eF3I)

AMG – Soak Me Baby

And I'm glad you ain't nobody's baby mama

Cause a nigga don't want the drama

Sittin' lookin' pretty in my silk pajamas

Blowin' me kisses, eatin' left-over Benihana's (http://rapgenius.com/Amg-soak-me-baby-lyrics)

Nipsey Hu$$le – Keys to the City

Eatin Benihana's daily, drive my baby, momma crazy (http://rapgenius.com/232601)

Immortal Technique – Parole (Evil Genius Remix)

But now I'm free, hit the block, eatin Entenmann's

Benihana in and out, flow to eat to enter in (http://rapgenius.com/298386)

Chet Haze – West Side LA

It's a bet, Blackjack

Me play it at Merango,Pechanga

Indian casinos, then Benihana (http://rapgenius.com/298390)

LYING ASS RAPPERS

It should be noted that not only did I scour the menu one item at a time, but I also called the two Benihana restaurants closest to me (Dulles & Bethesda, Virginia) and the one in Beverly Hills, CA to confirm that the restaurant in no way, shape or form has wontons. Big Sean is a lying rhyme opportunist who deserved to be served by The Lame.

Big Sean – My Last

Up in Benny Han Han eating all the Wonton (http://rapgenius.com/116195)

The Game – Otis

But forgot to tell him Beni Han-han, don't sell no fuckin wontons (http://rapgenius.com/289632)

YOU GOT SERVED!… NO OMARION

Moo Goo Gai Pan is an American-ized version of a Cantonese/Chinese dish. Mac Dre, you do know that although all Orientals look alike their cuisine is distinct? Oh, you didn't? Wow. You are so racist. I also doubt the validity of your claim that you are capable of "speaking Japan."

Mac Dre – Something You Should Know

I said the hell if we are I'd rather Benihana's

She said what's that for I said for any drama

Now look little mama it's a quarter to ten

Can't be out all night I got to stop when the song ends

At the restaurant I am feelin like the man

Spoke Japan give me moo goo gai pan

Ate drank got too full and burped (http://rapgenius.com/Mac-dre-something-you-should-know-lyrics)

SO… WHY BENI?

I can't think of another restaurant with as many name drops and references. Nobu? No, boo. Sue's Rendezvous? Uh uh. Delmonico's? Nah. Mr. Chow's? Nope. Morton's Steakhouse? Not even close (though I did have a co-worker run into Young Jeezy there in Atlanta.) If you notice who name drops Benihana, and where they are in their career, you'll notice a motif: Middle-Class Luxury.

None of these rappers are at a Kanye West, Eminem, Jay-Z level of wealth, which means that amongst their low-income level peers Benihana is like a 5-Star restaurant. Though not necessarily stunting, these rappers are letting us know that they now have enough money to pay $100 or more for a meal… everyday if they so choose. However, it goes way beyond that. For many of them, Benihana holds a place in their heart that equates to a simpler, more pleasant time in their life:

TI – Big Things Poppin

Ain't nothing changed but the name on the mail

Still kicking doors with them things in the air

Up in Benihanna's, see me slang in them chair (http://rapgenius.com/127726)

That time where their grind was starting to pay off, and, all of a sudden, they have the financial means to start buying/getting the things they want, where they can take care of the people in their circle. Imagine being able to take your man's and them to Benihana, getting your own table and acting a fool. Or a nice evening void of paparazzi with no disturbances:

Childish Gambino – So Much Better

Most rappers want the drama, but I don't want the drama

I just want a quiet night down at Benihana (http://rapgenius.com/209442)

Benihana is not highfalutin, though rappers treat it as such. In reality, the restaurant acts as the training wheels on a rapper's boastful bars bicycle. It is many rappers' first interaction with "elegance." Since a majority of artists stay in the middle of the pack instead of achieving Janye status, Benihana serves as their go-to recognizable name drop. Benihana has that faux luxury swag: Impressive to those of little means, while low-class to those with even a modicum of affluence.

What's the verdict from you guys? Is Benihana worth the praise? Ever taken a breezy there? Is it your favorite Japanese Steakhouse? Ever tried to do an Onion Volcano at home? If you could only have one restaurant's food for the rest of your life what would it be? Leave many comments below.

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"I GOT BENIHANA ISSUES": OUR 10 FAVORITE RAP LYRICS ABOUT BENIHANA

Take an audio tour of hip-hop's favorite chain restaurant.

WRITTEN BY CHRIS SCHONBERGER | NOVEMBER 4, 2012 AT 12:35 PM | 7 COMMENTS

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Is there any restaurant that rappers love more than Benihana? The vaguely Japanese chain—known for its theatrical chefs and massive portions of

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Is there any restaurant that rappers love more than Benihana? The vaguely Japanese chain—known for its theatrical chefs and massive portions of seafood and fried rice—seems to be name-checked almost as often as top-shelf liquor in the hip-hop canon. Sometimes, the reasons are opportunistic: The high-flying chopping skills of the Benihana staff make for easy metaphors about slicing up foes, slinging drugs, and the like. But it would also appear that a lot of rappers simply love onion volcanos, Hibachi Chateaubriand, and Beni-Tinis.

Want some evidence? **Click through the slideshow to listen to our 10 favorite Benihana references in rap.** When you're done, we highly recommend reading this hilarious essay on the topic, which we found while trying to make sense of some of these couplets over at RapGenius.com.

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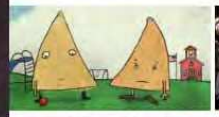
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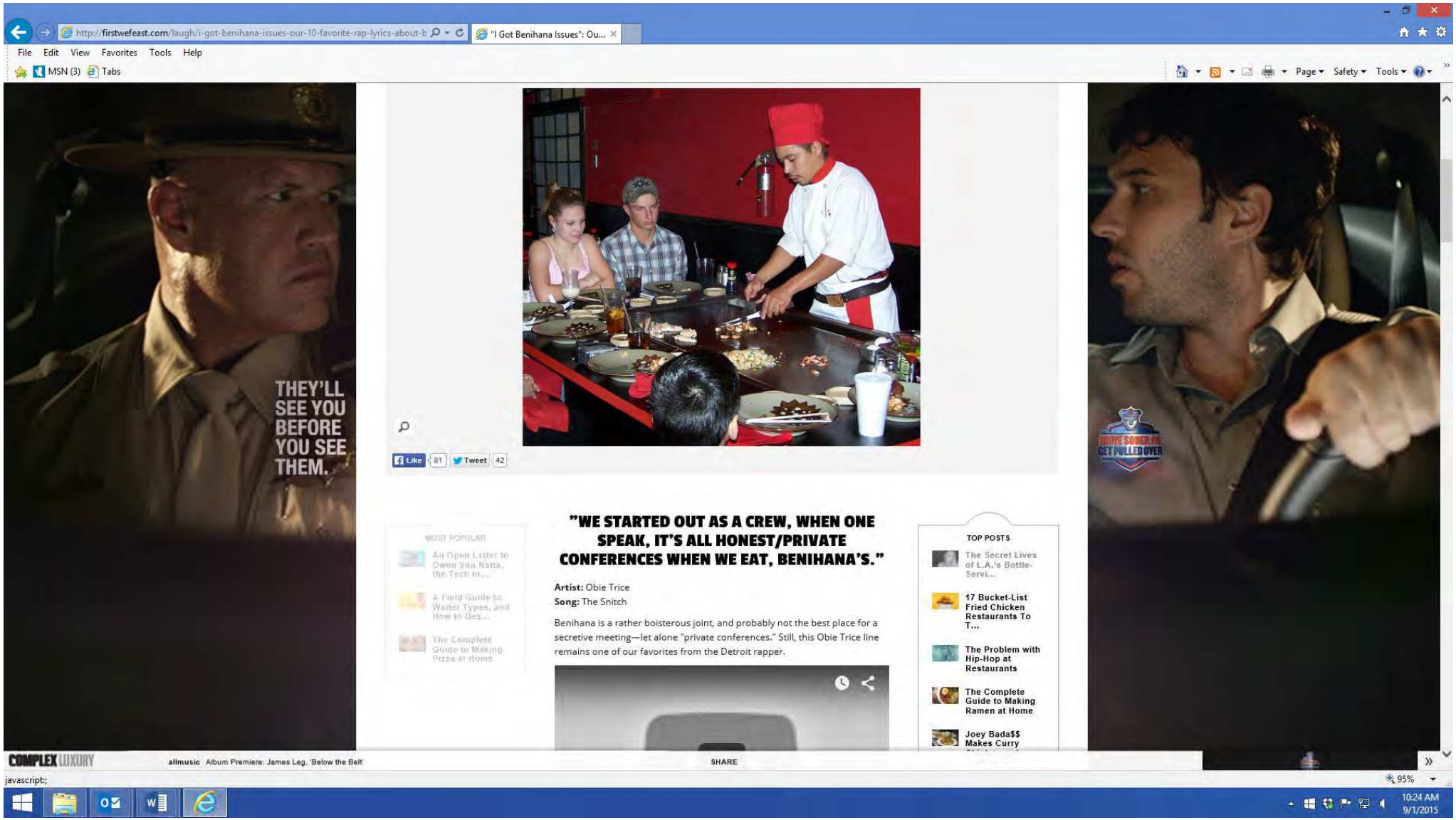
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"WE STARTED OUT AS A CREW, WHEN ONE SPEAK, IT'S ALL HONEST/PRIVATE CONFERENCES WHEN WE EAT, BENIHANA'S."
Artist: Obie Trice
Song: The Snitch
Benihana is a rather boisterous joint, and probably not the best place for a secretive meeting—let alone "private conferences." Still, this Obie Trice line remains one of our favorites from the Detroit rapper.
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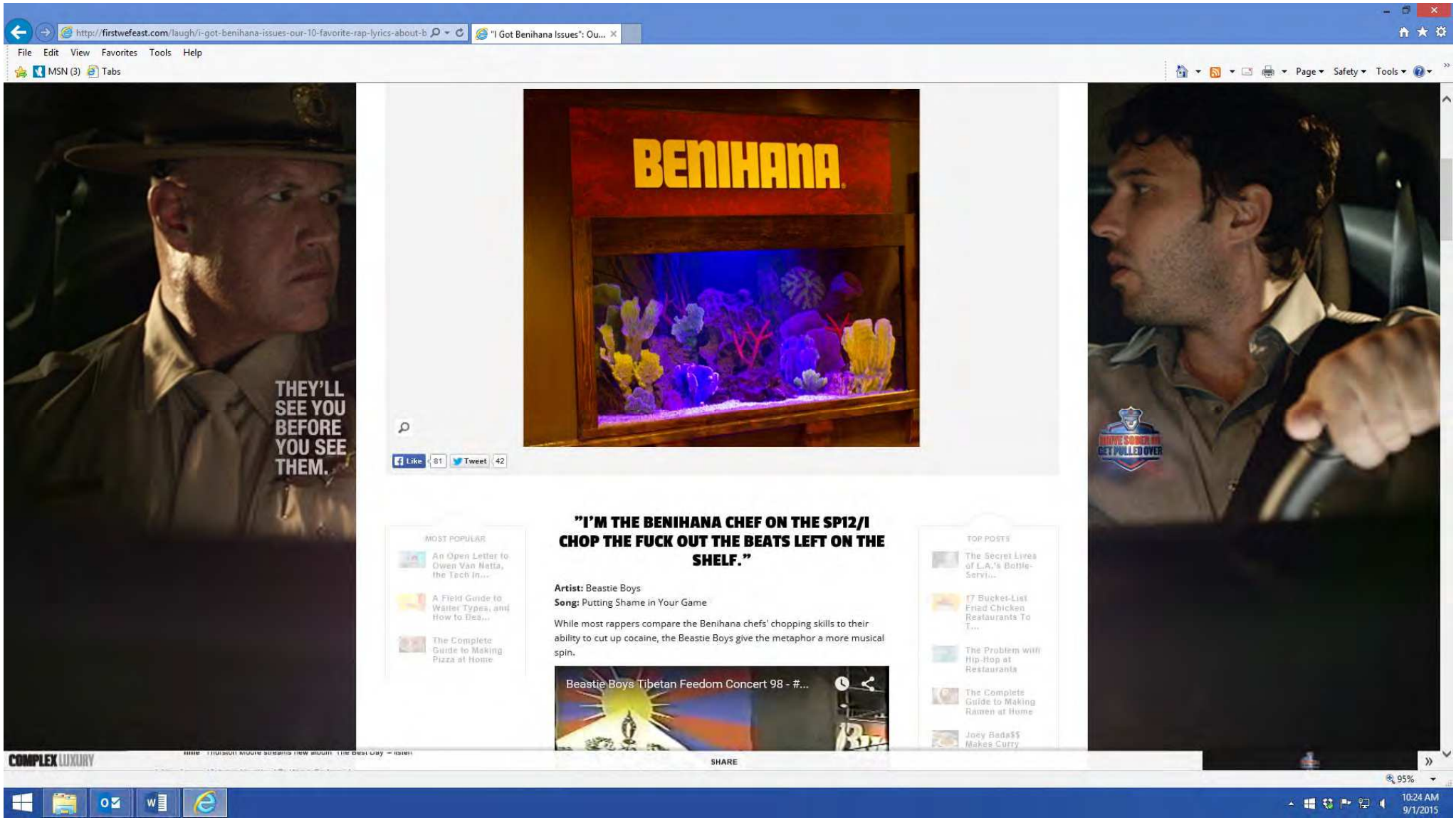
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"I'M THE BENIHANA CHEF ON THE SP12/I CHOP THE FUCK OUT THE BEATS LEFT ON THE SHELF."
Artist: Beastie Boys
Song: Putting Shame in Your Game
While most rappers compare the Benihana chefs' chopping skills to their ability to cut up cocaine, the Beastie Boys give the metaphor a more musical spin.
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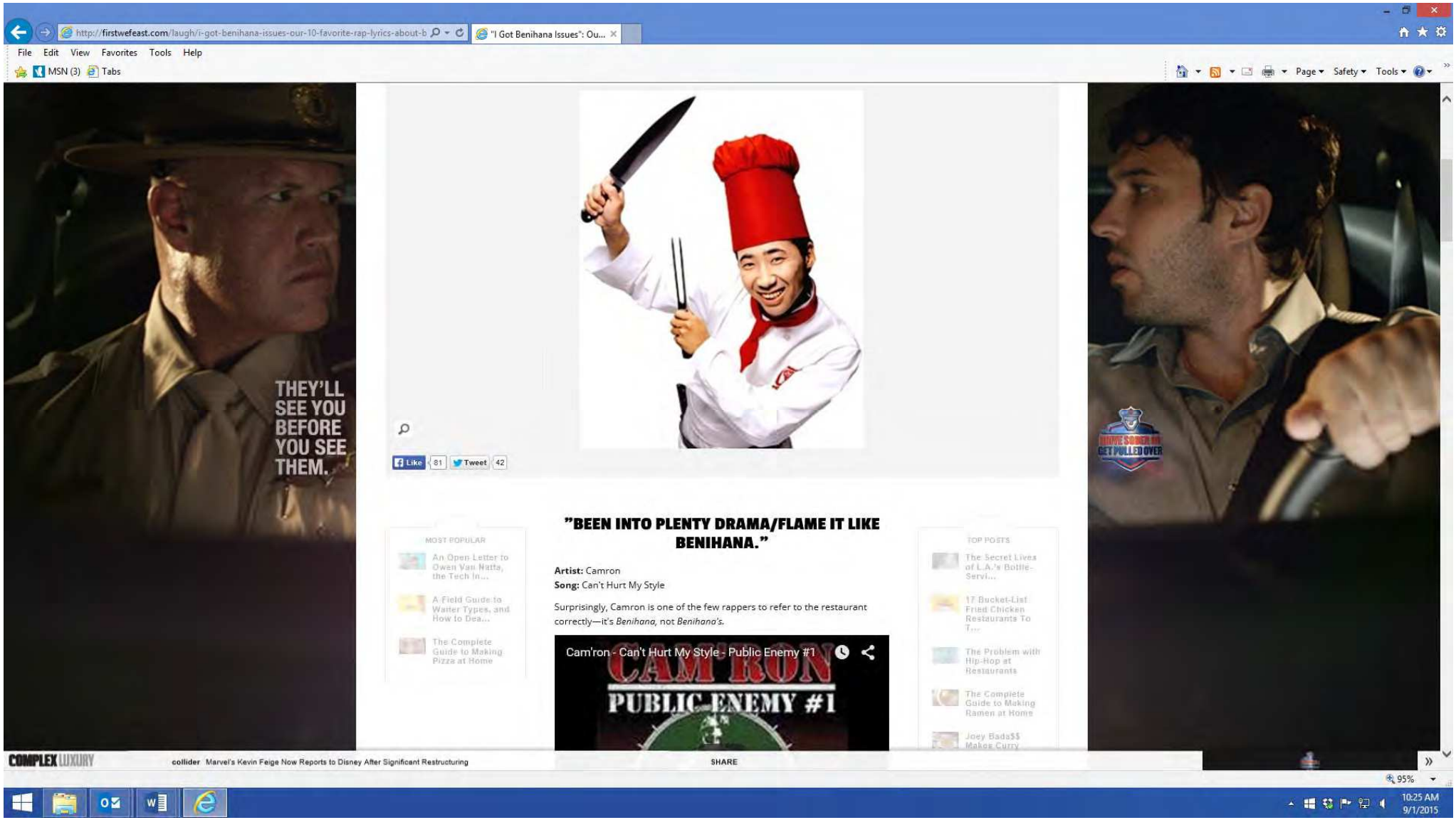
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"BEEN INTO PLENTY DRAMA/FLAME IT LIKE BENIHANA."
Artist: Camron
Song: Can't Hurt My Style
Surprisingly, Camron is one of the few rappers to refer to the restaurant correctly—it's Benihana, not Benihana's.
Cam'ron - Can't Hurt My Style - Public Enemy #1
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PUBLIC ENEMY #1
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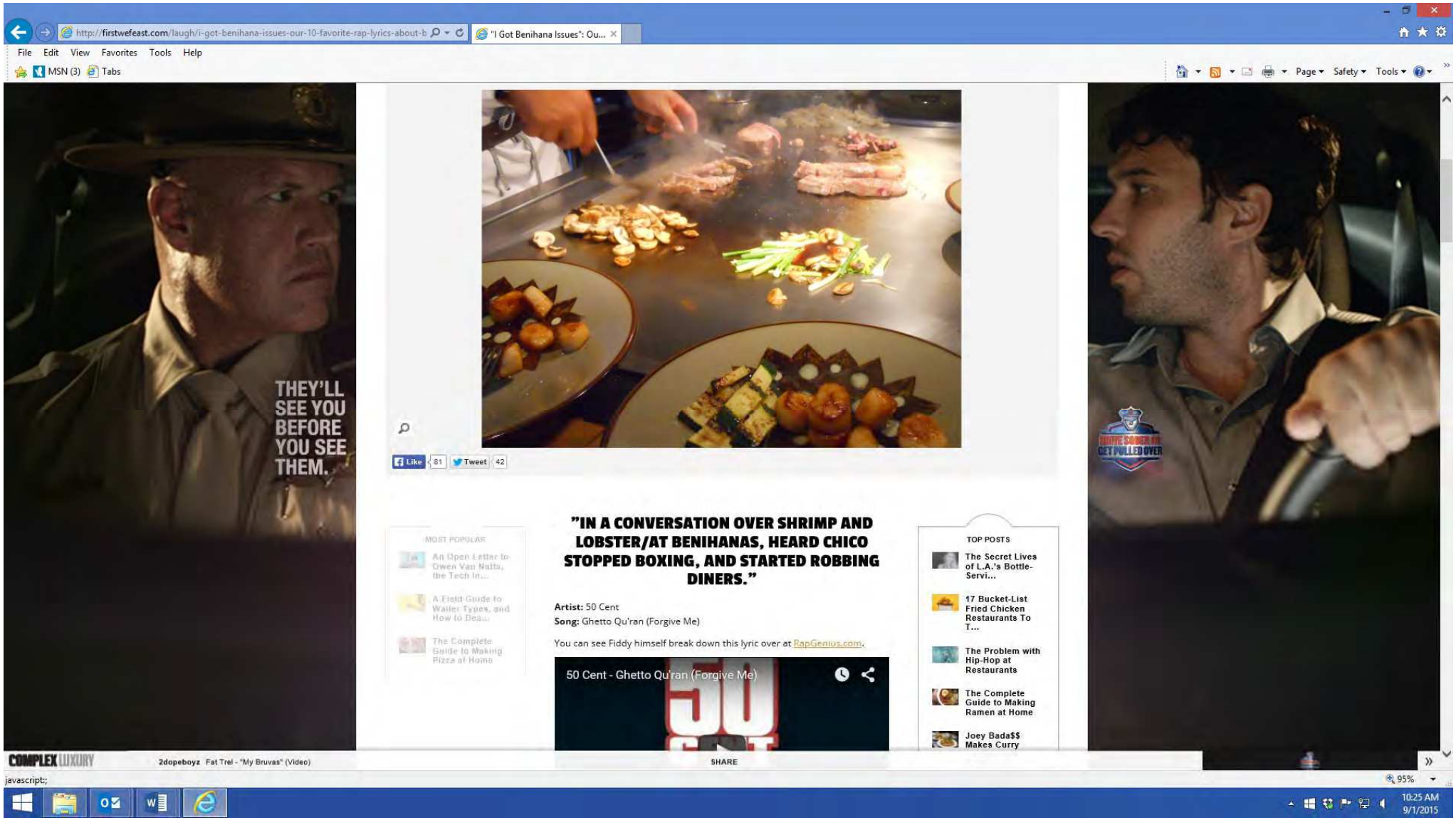
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"IN A CONVERSATION OVER SHRIMP AND LOBSTER/AT BENIHANAS, HEARD CHICO STOPPED BOXING, AND STARTED ROBBING DINERS."
Artist: 50 Cent
Song: Ghetto Qu'ran (Forgive Me)
You can see Fiddy himself break down this lyric over at RapGenius.com.
50 Cent - Ghetto Qu'ran (Forgive Me)
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"LOOK AT MY PERSONA, I DREAMED IT, WOKE UP AND CONQUERED/AND THERE WAS COMMAS AFTER COMMAS, I EAT 'EM LIKE BENIHANAS/PUT THE SHRIMP OVER THE PASTA, THE PASTA OVER THE LOBSTER/AND THE LOBSTER OVER THE TABLE, POWER CIRCLE A MAFIA."

Artist: Meek Mill
Song: Power Circle

Pretty sure there is no pasta at Benihana, but whatever Meek Mill is talking does sound pretty powerful.

POWER CIRCLE • MMG (Gunplay, Stalley, Wale...

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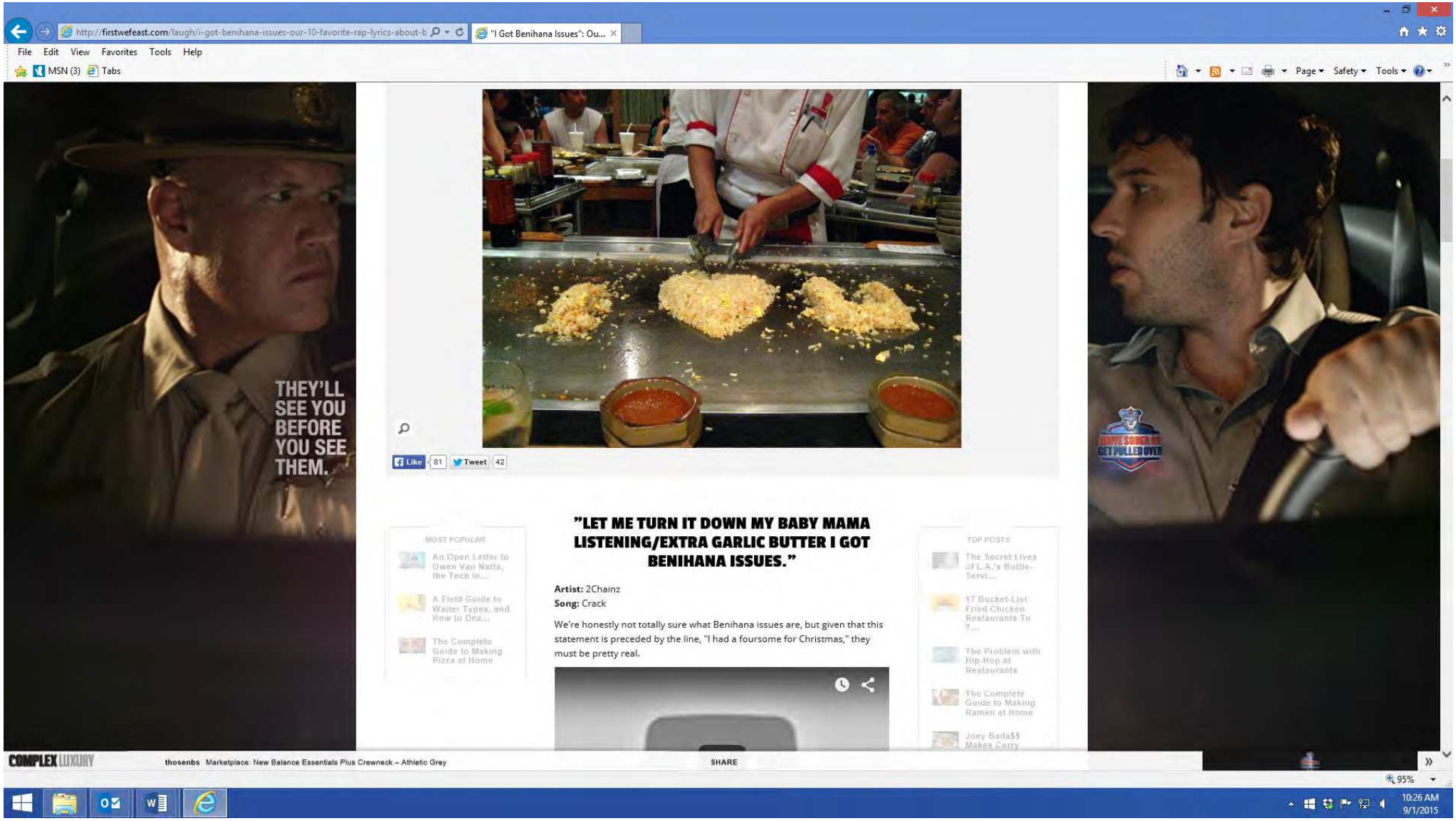
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"LET ME TURN IT DOWN MY BABY MAMA LISTENING/EXTRA GARLIC BUTTER I GOT BENIHANA ISSUES."
Artist: 2Chainz
Song: Crack
We're honestly not totally sure what Benihana issues are, but given that this statement is preceded by the line, "I had a foursome for Christmas," they must be pretty real.
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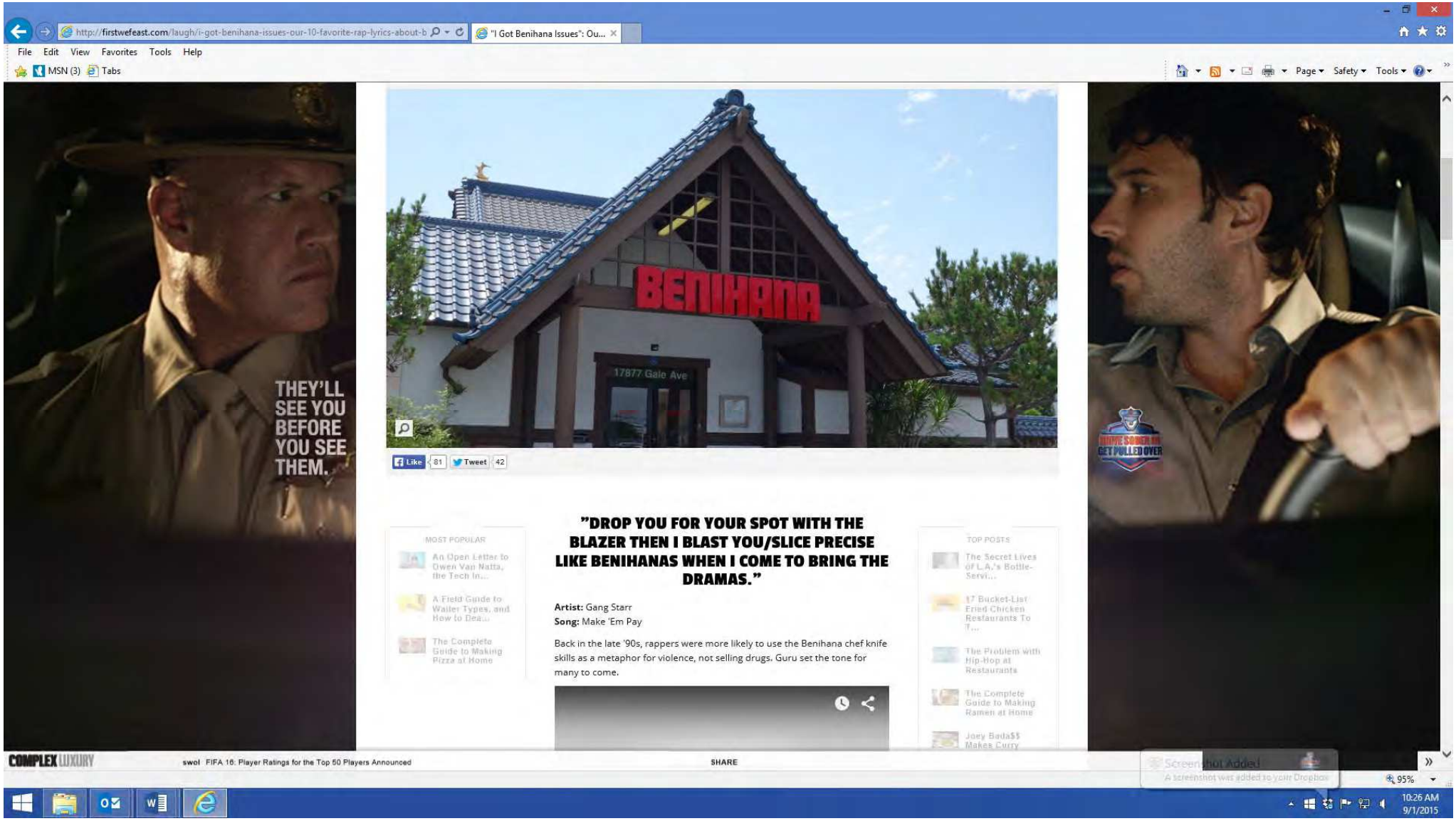
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"DROP YOU FOR YOUR SPOT WITH THE BLAZER THEN I BLAST YOU/SLICE PRECISE LIKE BENIHANAS WHEN I COME TO BRING THE DRAMAS."
Artist: Gang Starr
Song: Make 'Em Pay
Back in the late '90s, rappers were more likely to use the Benihana chef knife skills as a metaphor for violence, not selling drugs. Guru set the tone for many to come.
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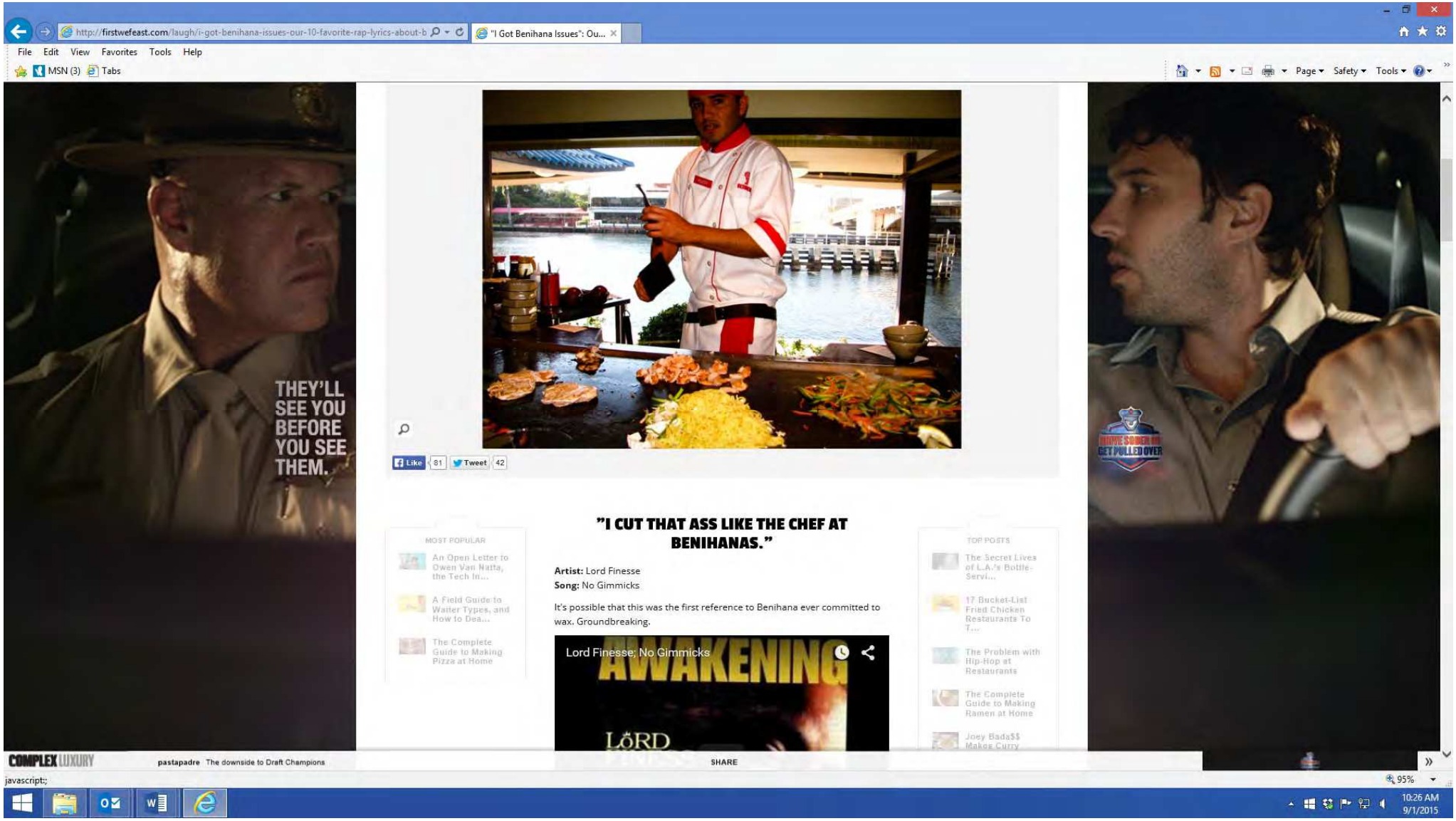
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"I CUT THAT ASS LIKE THE CHEF AT BENIHANAS."
Artist: Lord Finesse
Song: No Gimmicks
It's possible that this was the first reference to Benihana ever committed to wax. Groundbreaking.
Lord Finesse, No Gimmicks
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"AIN'T NOTHING CHANGED BUT THE NAME ON THE MAIL/STILL KICKING DOORS WITH THEM THINGS IN THE AIR/UP IN BENIHANAS, SEE ME SLANG IN THEM CHAIR."

Artist: T.I.
Song: Big Things Poppin'

Even when T.I. got famous, he still maintained that he would slang some 'caine in Benihana if push came to shove.

TI - Big Things Poppin (Dirty)

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"EATING, I AIN'T TALKING VEGAN/WE AT BENIHANA LIKE TWICE ON EVERY WEEKEND."

Artist: Dom Kennedy
Song: Grind'n

Two things we like about this: The notion that being vegan is tantamount to not eating, and the thought of being a real regular at Benihana—we wonder what the off-the-menu specials are for VIPs.

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EXHIBIT 38

EXHIBIT 39

Company U.S> foodservice revenue.; United States top 100 companies by foodservice revenue in dollars for 2014, revenue and ranking for 2013, and revenue for 2012

Nation's Restaurant News

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Tablebase

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Length: 4781 words
Highlight: TOP 100: COMPANY RESULTS

Body

COMPANY U.S. FOODSERVICE REVENUE

LATEST-YEAR RANK	PREC.-RANK	COMPANY	YEAR HEADQUARTERS
1	**1**	**Compass Group PLC**	**London**
2	**3**	**Starbucks Corp. ***	**Seattle**
3	**4**	**Aramark ***	**Philadelphia**
4	**2**	**Darden Restaurants Inc. * (1)**	**Orlando. Fla.**
5	**5**	**Sodexo**	**Paris**
6	**6**	**McDonald's Corp. ***	**Oak Brook, Ill.**
7	**8**	**Chipotle Mexican Grill Inc. ***	**Denver**
8	**7**	**Bain Capital LLC**	**Boston**
9	**20**	**Roark Capital Group (2)**	**Atlanta**
10	**9**	**Yum! *Brands* Inc. ***	Louisville, Ky.
11	10	Brinker International Inc. *	Dallas
12	40	Golden Gate Capital (3)	San Francisco
13	11	Panera Bread Co. *	Richmond Heights, Mo.
14	13	Olympus Partners (4)	Stamford, Conn.
15	18	Panda Restaurant Group	Rosemead, Calif.

				Inc.
16		14	Cracker Barrel Old Country	Lebanon, Tenn.
				Store Inc. *
17		16	Fertitta Entertainment	Houston
				Inc. (5)
18		17	Autogrill SpA	Milan
19		19	The Cheesecake Factory	Calabasas Hills,
			Inc. *	Calif.
20		21	Walt Disney Co. *	Burbank, Calif.
21		15	Sun Capital Partners	Boca Raton, Fla.
				Inc. (6)
22		22	Centerbridge Partners	New York
				L.P. (7)
23		12	The Wendy's Co. * (8)	Dublin, Ohio
24		26	Whataburger Inc.	San Antonio
25		24	Texas Roadhouse Inc. *	Louisville, Ky.
26		29	Buffalo Wild Wings	Minneapolis
				Inc. * (9)
27		23	Host Hotels & Resorts	Bethesda, Md.
				Inc. *
28		25	Fidelity National	Jacksonville, Fla.
				Financial Inc. * (10)
29	33	Delaware North	(11)	Buffalo, N.Y.
30		28	Jack in the Box Inc. *	San Diego
31		39	Argonne Capital Group	Atlanta
				LLC (12)
32		30	Wawa Inc.	Wawa, Pa.
33		35	Chick-fil-A Inc.	Atlanta
34		32	MGM Resorts	Las Vegas
				International *
35		31	Ruby Tuesday Inc. *	Maryville, Tenn.
36		36	Red Robin Gourmet Burgers	Greenwood Village,
			Inc. * (13)	Colo.
37		37	Doctor's Associates Inc.	Milford, Conn.
38		38	Bob Evans	New Albany, Ohio

Company U.S> foodservice revenue.; United States top 100 companies by foodservice revenue in dollars for 2014, revenue and ranking for 2013, and revenue

		Farms	
			Inc. * (14)
39	41	Caesars Entertainment	Las Vegas
			Corp. * (15)
40	57	Pappas Restaurants	Houston
			Inc. (16)
41	44	BJ's Restaurants Inc. *	Huntington Beach,
			Calif,
42	45	J.H. Whitney & Co. (17)	New Canaan, Conn.
43	47	Deutsche Lufthansa A.G.	Cologne, Germany
44	--	Ontario Teachers' Pension Plan	Toronto, Ontario
			(18)
45	48	Papa John's International	Louisville, Ky.
			Inc. *
46	53	Casey's General Stores	Ankeny, Iowa
			Inc. *
47	46	Biglari Holdings Inc. *	San Antonio
48	200	Sentinel Capital	New York
			Partners (19)
49	43	Buffets Restaurants	Eagan, Minn.
			Holdings Inc.
49	50	In-N-Out Burger Inc.	Irvine, Calif.
51	55	Alimentation Couche-Tard	Laval, Quebec
			Inc. (20)
52	51	Little Caesar Enterprises	Detroit
			Inc. (21)
53	52	Carrols Restaurant Group	Syracuse, N.Y.
			Inc. *
54	56	Costco Wholesale Corp. *	Issaquah, Wash.
55	62	Pilot Flying J	Knoxville, Tenn.
56	72	Cerberus Capital	New York
			Management L.P. (22)
57	54	Kelso & Co. L.P.	New York
58	60	Waffle House	Norcross, Ga.

		Inc.	
59	34	Carlson (23)	Minneapolis
60	59	Target Corp. * (24)	Minneapolis
61	61	AVI Foodsystems Inc.	Warren, Ohio
62	65	Fiesta Restaurant Group Inc. * (25)	Addison, Texas
63	49	KarpReilly LLC (26)	Greenwich, Conn.
64	67	Sheetz Inc.	Altoona, Pa.
65	64	Domino's Pizza Inc. *	Ann Arbor, Mich.
66	58	Groupe Le Duff S.A. (27)	Rennes, France
67	69	Covelli Enterprises Inc. (28)	Warren, Ohio
68	66	Sonic Corp. *	Oklahoma City
69	71	White Castle System Inc.	Columbus, Ohio
70	63	Investors Management Corp. (29)	Raleigh, N.C.
71	73	Brentwood Associates (30)	Los Angeles
72	42	Blackstone Group L.P * (31)	New York
73	76	Joh. A. Benckiser GmbH (32)	Ludwigshafen, Germany
74	70	gategroup	Zurich
75	68	Seven & i Holdings Co. Ltd.	Tokyo
76	75	Lettuce Entertain You Enterprises Inc.	Chicago
77	74	Dunkin' ***Brands*** Group Inc. *	Canton, Mass.
78	85	Doherty Enterprises Inc. (33)	Allendale, N.J.
79	86	Healthcare Services Group Inc. *	Bensalem, Pa.
80	78	Sun Holdings LLC	Dallas
81	82	Eat'n Park Hospitality	Homestead, Pa.

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			Group Inc.
82	89	Advent International	Boston
			Corp. (34)
83	77	Boddie-Noell Enterprises	Rocky Mount, N.C.
			Inc. (35)
84	79	Denny's Corp. *	Spartanburg, S.C.
85	83	Ruth's Hospitality Group Inc. *	Winter Park, Fla.
			(36)
86	116	Altamont Capital Partners	Palo Alto, Calif.
			LLC (37)
87	80	Bravo Brio Restaurant	Columbus, Ohio
			Group Inc. *
88	84	Wynn Resorts Ltd. *	Las Vegas
89	97	Noodles & Co. *	Broomfield, Colo.
90	102	Five Guys Holdings Inc.	Lorton, Va.
91	87	Luby's Inc. *	Houston
92	90	Goldman Sachs Mezzanine	New York
			Partners
93	88	Hillstone Restaurant Group	Beverly Hills, Calif.
			Inc.
94	95	Mason Harrison Ratliff	Oklahoma City
			Enterprises LLC
95	81	3G Capital Partners	New York
			Ltd. (38)
96	96	Cheddar's Restaurant	Irving, Texas
			Holding Corp.
97	92	Deli Management Inc.	Beaumont, Texas
98	91	Angelo, Gordon & Co. (39)	New York
99	100	The Briad Group	Livingston, N.J.
100	94	DineEquity Inc. * (40)	Glendale, Calif.

LATEST-YEAR RANK	CHAINS/DIVISIONS
1	Eurest, Canteen, Flik International,

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	Chartwells, Restaurant Associates, Morrison Management, Levy Restaurants, Bon Appetit Management
2	Starbucks Coffee, Seattle's ***Best*** Coffee, Evolution Fresh, La Boulange, Tazo Tea, Teavana
3	Aramark Services Inc. (Food & Support Services, Aramark Leisure Services)
4	Bahama Breeze, The Capital Grille, Eddie V's Prime Seafood, LongHorn Steakhouse. Olive Garden, Seasons 52. Wildfish Seafood Grille, Yard House
5	Sodexo Corp. Services, Healthcare Services, Campus Services, Secondary School Services, Retail ***Brands*** (Jazzman's Cafe)
6	McDonald's
7	Chipotle Mexican Grill, Pizzeria Locale, ShopHouse Southeast Asian Kitchen
8	Bloomin' ***Brands*** Inc. (Outback Steakhouse, Carrabba's Italian Grill, Fleming's Prime Steakhouse & Wine Bar, Bonefish Grill)
9	Arby's, Carl's Jr., Corner Bakery Cafe, Hardee's, McAlister's Deli, Moe's Southwest Grill, Schlotzsky's, Wingstop, Miller's Ale House, Auntie Anne's, Cinnabon, II Fornaio, Carvel Ice Cream. Seattle's ***Best*** Coffee
10	Pizza Hut. Taco Bell, KFC, Wing Street, Pizza Hut Italian Bistro
11	Chili's Grill & Bar, Maggiano's Little Italy
12	California Pizza Kitchen, CPK ASAP, Red Lobster
13	Panera Bread Co., St. Louis Bread Co., Paradise Bakery & Cafe
14	Centerplate Inc., NPC International (Pizza Hut, Wendy's), Pepper Dining (Chili's Grill & Bar)
15	Panda Express, Panda Inn, Hibachi-San
16	Cracker Barrel Old Country Store
17	Morton's the Steakhouse-Grille, McCormick & Schmick's, Saltgrass Steak House, Rainforest Cafe,

	Bubba Gump Shrimp Co., Chart House, Claim Jumper, Mastro's, Landry's Seafood House, Oceanaire, T-Rex, Yak & Yeti
18	HMSHost Corp. (Starbucks Coffee, Burger King, California Pizza Kitchen, Brioche Doree, Chophouse, Pei Wei Asian Diner, Shula's Steakhouse, Auntie Anne's, Bubbles, Beaudevin, La Tapenade, Ciao, The Local, Pronto! Mercato, Marche, Farmers Market, Pork & Pickle, ICE Dishes & Drinks)
19	The Cheesecake Factory, Grand Lux Cafe, RockSugar Pan Asian Kitchen
20	Disney theme parks and hotels
21	Boston Market, Friendly's Ice Cream, Souplantation, Sweet Tomatoes, Fazoli's,
22	Johnny Rockets, Restaurants Unlimited, Smokey Bones, Bar Louie P.F. Chang's China Bistro Inc. (P.F. Chang's China Bistro, Pei Wei Asian Diner, True Food Kitchen), Craftworks Restaurants & Breweries Inc, (Gordon Biersch Brewery Restaurant. Big River Grille, A1A Aleworks, Bluewater Grille, Seven Bridges)
23	Wendy's
24	Whataburger
25	Texas Roadhouse, Bubba's 33, Jaggers
26	Buffalo Wild Wings Grill & Bar, Rusty Taco, PizzaRev
27	Marriott, Ritz-Carlton, Hyatt, Swissotel, Four Seasons, Fairmont, Hilton, Sheraton, The Luxury Collection
28	American Blue Ribbon Holdings LLC (O'Charley's, Ninety Nine Restaurants, Max & Erma's, Village Inn, Bakers Square), Stoney River Legendary Steaks, J. Alexander's
29	Delaware North Sportservice, Patina Restaurant Group, Delaware North parks and resorts, travel hospitality services and gaming divisions
30	Jack in the Box, Qdoba Mexican Grill
31	On the Border Mexican Grill, Krystal, ACG Texas, Sunshine

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	Restaurant Partners, Peak Restaurant Group (IHOP). Neighborhood Restaurant Partners (Applebee's), Stevi B's Pizza
32	Wawa Food Stores
33	Chick-fil-A
34	MGM Grand. Circus Circus, The Mirage, Bellagio. Beau Rivage, New York New York, Mandalay Bay
35	Ruby Tuesday, Lime Fresh Mexican Grill
36	Red Robin Gourmet Burgers & Spirits
37	Subway
38	Bob Evans Restaurants. Bob Evans General Stores
39	Harrah's hotel-casinos-river boats, Rio All-Suites, Caesars Palace, Flamingo, Bally's, Paris L.V., Bill's Gamblin' Hall
40	Pappasito's, Pappadeaux, Pappas Seafood, Pappas Bros. Steakhouse, Pappas BBQ, Pappas Burger, Pappas Meat Company. Yia Yia Mary's
41	BJ's Restaurant & Brewery, BJ's Pizza & Grill, BJ's Restaurant & Brewhouse
42	Ignite Restaurant Group Inc. (Joe's Crab Shack, Brick House Tavern + Tap)
43	LSG Sky Chefs
44	Flynn Restaurant Group L.P. (Apple American Group LLC-- Applebee's Neighborhood Grill & Bar; Bell American Group LLC--Taco Bell, KFC. Pizza Hut)
45	Papa John's Pizza
46	Casey's General Stores
47	Steak 'n Shake, Western Sizzlin
48	Huddle House, Checkers, Rally's Hamburgers, TGI Fridays
49	Buffets Inc./D.B.A. Ovation ***Brands*** Inc. (Old Country Buffet, HomeTown Buffet, Tahoe Joe's, Ryan's, Fire Mountain)
49	In-N-Out Burger
51	Circle K
52	Little Caesars
53	Burger King
54	Costco warehouse stores
55	Pilot Travel Centers, Flying J Travel Plaza (Arby's,

	Chester's Chicken, Cinnabon, Dairy Queen, KFC, Moe's Southwest Grill, Pizza Hut, PJ Fresh Marketplace, Subway, Taco Bell, Wendy's)
56	Strategic Restaurants Acquisition Corp. (Burger King, T.G.I. Friday's), Champps Kitchen + Bar, Fox & Hound Sports Tavern, Bailey's Sports Grille
57	LRI Holdings Inc. (Logan's Roadhouse)
58	Waffle House
59	T.G.I. Friday's, Radisson Hotels
60	Pizza Hut Express, Starbucks Coffee, Target Cafe (Target stores)
61	Modeco Coffee Roasters, Met Grill, Piazza, Dos Manos, Cafe 5, Bob Evans Express, Wendy's, Quaker Steak & Lube, Starbucks Coffee, Tim Hortons
62	Polio Tropical, Taco Cabana, Cabana Grill
63	The Habit Burger Grill, Cafe Rio, Cafe Zupas, Burger Lounge, Sprinkles Cupcakes, Z'Tejas, Patxi's Pizza, California Fish Grill
64	Sheetz convenience stores and ″convenience restaurants″
65	Domino's
66	Brioche Doree, Bruegger's Bagel Bakery, La Madeleine Country French Cafe, Mimi's Cafe
67	Panera Bread, O'Charley's, Dairy Queen
68	Sonic Drive-In
69	White Castle, Church's Chicken
70	Golden Corral Steaks, Buffet & Bakery; Chop't; Hash House A Go Go
71	K-Mac Holdings Corp. (Taco Bell, KFC, Golden Corral), Lazy Dog Restaurant & Bar
72	Hilton Worldwide (Hilton, DoubleTree), La Quinta
73	Caribou Coffee, Peet's Coffee & Tea, Einstein Noah Restaurant Group (Einstein Bros. Bagels, Noah's New York Bagels, Manhattan Bagel Co., Chesapeake Bagel)
74	Gate Gourmet
75	7-Eleven
76	Ambria, Shaw's Crab House, Scoozil,

	Everest, Foodlife, Papagus GreekTaverna, Krispy Kreme Doughnuts, Wow Bao, Saranello's, Paris Club, Studio Paris, M Burger, Foodease Tokio Pub, RPM Italian, RPM Steak, Ramen-san
77	Dunkin' Donuts, Baskin-Robbins
78	Applebee's Neighborhood Grill & Bar, Chevys Fresh Mex, IHOP, Panera Bread, The Shannon Rose Irish Pub
79	Nursing home, retirement complex, rehabilitation center and hospital contract food and dietary services
80	Arby's, Burger King, CiCi's Pizza, Del Taco, Golden Corral, Krispy Kreme Doughnuts, Popeyes Louisiana Kitchen
81	Eat'n Park, Parkhurst Dining Services, CURA Hospitality
82	Bojangles' Restaurants Inc. (Bojangles' Famous Chicken 'n Biscuits)
83	Hardee's
84	Denny's
85	Ruth's Chris Steak House
86	Tacala Cos. (Taco Bell), Boom Holdings Inc. (Sonic Drive-In), Cotton Patch Cafe
87	Bravo! Cucina Italiana, Brio Tuscan Grille, Bon Vie Bistro
88	Wynn Las Vegas resort and casino (Alex, Bartolotta Ristorante Di Mare, Wing Lei, Okada), Encore at Wynn Las Vegas
89	Noodles & Co.
90	Five Guys Enterprises LLC (Five Guys Burgers and Fries)
91	Luby's Cafeterias, Fuddruckers, Koo Koo Roo, Luby's Culinary Services
92	Del Taco
93	Hillstone, Houston's, Bandera, R+D Kitchen, Gulfstream, Cherry Creek Grill, Kelly's Filling Station and Wine Shop, Los Altos Grill, Palm Beach Grill, Rutherford Grill, Woodmont Grill, White House Tavern, South Beverly Grill, East Hampton Grill
94	Sonic Drive-In

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95				Burger King Worldwide Inc. (Burger King)
96				Cheddar's
97				Jason's Deli
98				***Benihana*** Inc. (***Benihana*** of Tokyo, Haru, RA Sushi, Samurai)
99				Cups Frozen Yogurt That's Hot, TGI Fridays, Wendy's, Zinburger Wine & Burger Bar
100				IHOP, International House of Pancakes, Applebee's Neighborhood Grill & Bar
				U.S. FOOD & BEVERAGE REVENUE
LATEST-YEAR RANK	END	LATEST	FISCAL PRECEDING	(BY FISCAL YEAR, IN MILLIONS) YEAR-PRIOR
1	Sept. '14	$10,750.0	$10,165.0	$9,505.0
2	Sept. '14	8,977.0	8,347.0	7,593.0
3	Sept. '14	7.660.0	7.108.0	6.922.0
4	May '15	7.132.0	8.677.0	8.467.0
5	Aug. '14	6,961.0	6,753.4	6,716.0
6	Dec. '14	5,626.8	5,790.7	5,794.5
7	Dec. '14	4,080.9	3,196.2	2,719.8
8	Dec. '14	3,851.5	3.771.6	3.657.4
9	Dec. '14	3,319.8	1,809.2	1,643.1
10	Dec, '14	2,959.0	2.953.0	3,352.0
11	June '15	2,944.2	2,848.0	2,833.0
12	Dec. '14	2,858.6	881.4	1,238.0
13	Dec. '14	2,333.1	2,204.6	1,970.2
14	Dec. '14	2,236.4	2,145.2	1,492.1
15	Dec. '14	2,201.4	1,949.9	1,767.2
16	July '14	2,137.4	2,104.8	2,054.1
17	Dec, '14	2,129.2	1,978.8	1,838.3
18	Dec. '14	2,007.9	1.952.7	1,900.1
19	Dec. '14	1,908.0	1,813.5	1,743.5
20	Sept. '14	1,846.5	1,694.1	1,578.5
21	Dec. '14	1,809.0	1,996.8	2,030.0
22	Dec. '14	1,712.5	1.694.0	1,062.2
23	Dec. '14	1,692.0	2,167.0	2,184.0
24	Dec. '14	1,587.7	1,402.3	1.297.4
25	Dec. '14	1,581.0	1,422.0	1,263.2
26	Dec. '14	1.486.4	1,246.1	1,030.3
27	Dec. '14	1,466.0	1.452.8	1,428.2
28	Dec. '14	1,436.0	1,408.0	909.3
29	Dec. '14	1,272.9	1,098.7	1,013.2
30	Sept. '14	1.263,6	1,280.5	1,352.6
31	Dec. '14	1,255.0	901.7	753.7
32	Dec. '14	1,222.5	1,175.0	1,132.5
33	Dec. '14	1,209.6	1,030.8	939.2
34	Dec. '14	1.191.5	1,105.4	1.111.1
35	May '15	1,128.1	1,167.0	1,261.6
36	Dec. '14	1,118.8	1,012.7	973.6
37	Dec. '14	985.2	986.8	979.9
38	April '15	959.9	948.9	1,252.2
39	Dec. '14	915,2	842.7	811.1

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40	Dec. ’14	866.8	619.8	570.0
41	Dec. ’14	845.6	775.1	708.3
42	Dec. ’14	834,3	758.7	464.8
43	Dec. ’14	830.9	717.5	670.0
44	Dec. ’14	826.4	0.0	0.0
45	Dec. ’14	789.3	716.0	670.7
46	April ’15	776.1	659.2	564.9
47	Sept. ’14	773.7	748.7	731.4
48	Dec. ’14	$762.0	$18.1	$176.9
49	June ’15	751.0	797.8	863.9
49	Dec. ’14	751.0	698.0	651.0
51	April ’15	714.8	636.8	569.0
52	Dec. ’14	704.0	665.0	644.0
53	Dec. ’14	692.8	663.5	714.4
54	Aug. ’14	670.0	623.7	597.1
55	Dec. ’14	664.0	597.0	517.0
56	June ’15	656.4	497.6	416.1
57	July ’14	640.9	649.6	632.2
58	May ’15	623.0	608.0	601.0
59	Dec. ’14	622.0	1,068.0	1,077.0
60	Jan. ’15	618.1	609.0	610.0
61	Dec. ’14	615.0	600.0	600.0
62	Dec. ’14	609.3	549.6	333.2
63	Dec. ’14	600.0	707.0	766.0
64	Sept. ’14	588.4	530.2	486.9
65	Dec. ’14	578.7	549.8	518.7
66	Dec. ’14	568.8	609.1	262.7
67	Dec. ’14	561.0	522.0	482.0
68	Aug. ’14	543.8	533.0	532.5
69	Dec. ’14	528.3	513.2	521.3
70	Dec. ’14	523.4	557.1	485.5
71	Dec. ’14	517.6	486.0	387.3
72	Dec. ’14	510.3	830.5	752.1
73	Dec. ’14	509.1	413.4	28.2
74	Dec. ’14	507.0	514.5	522.5
75	Dec. ’14	497.1	523.3	432.1
76	Dec. ’14	490.0	445.0	425.0
77	Dec. ’14	475.4	450.4	416.1
78	Dec. ’14	454.3	394.5	338.4
79	Dec. ’14	446.6	390.8	339.9
80	Dec. ’14	445.0	412.0	395.0
81	Dec. ’14	432.0	403.5	380.0
82	Dec. ’14	430.5	375.2	348.8
83	Dec. ’14	427.8	412.6	450.7
84	Dec. ’14	422.9	411.6	436.7
85	Dec. ’14	416.7	399.3	391.5
86	Dec. ’14	410.4	277.0	3.2
87	Dec. ’14	408.3	411.1	409.1
88	Dec. ’14	404.0	395.0	401.0
89	Dec. ’14	403.7	350.9	300.4
90	Dec. ’14	400.7	336.6	257.3
91	Aug. ’14	397.9	389.5	349.1
92	Dec. ’14	393.8	368.8	358.0
93	Dec. ’14	393.7	381.7	368.8
94	Dec. ’14	390.1	360.1	355.0

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95	Dec. ’14	389.0	405.7	1,012.0
96	Dec. ’14	388.2	352.4	318.4
97	Dec. ’14	384.6	367.6	354.0
98	March ’15	384.4	367.8	217.8
99	Dec. ’14	375.9	344.7	331.3
100	Dec. ’14	371.4	362.8	575.7
TOTAL SALES:		$143.22B	$133.612B	$126.66B
YEAR-OVER-YEAR	[up arrow] 7.19%	[up arrow] 5.49%		--
% CHANGE:		Latest Year	Preceding Year	Prior Year

* PUBLICLY HELD U.S. COMPANY
NOTE: FOOTNOTES BEGIN IN TOP 100 APPENDIX. PAGE 76
SOURCE: NRN RESEARCH
1: During its Latest Year, in July 2014, sold Red Lobster for $2.1 billion to Golden Gate Capital. Latest-Year revenue includes estimated, pre-divestiture sales of $390 million from Red Lobster.
2: Latest-Year result driven by first full year of ownership of CKE Inc., parent to Carl’s Jr. and Hardee’s, which was acquired in December 2013 from Apollo Global Management. CKE posted estimated Latest-Year revenue of $1.24 billion. Roark collected an estimated $17.2 million in post-acquisition revenue in the Preceding Year. Latest Year also represented first full year of ownership of Miller’s Ale House, after the ***brand***’s acquisition from KarpReilly in July 2013. Miller’s Ale House estimated Latest-Year sales totaled $317.4 million, and post-deal estimated Preceding-Year sales totaled $131.3 million.
3: During its Latest Year, in July

2014, acquired
Red Lobster from Darden
Restaurants
for $2.1 billion. The chain booked
estimated Latest-Year U.S. sales of
$2.37
billion, of which about $1.98
billion is included
in Golden Gate's Latest-Year
results.
In May 2014, Golden Gate sold On
The Border
to Argonne Capital Group for an
undisclosed
amount. Latest-Year results include
$285.7 million in pre-sale
company-restaurant
sales and franchise royalties.
4: Preceding-Year revenue growth
reflects
first full year of ownership of
contract food
service company Centerplate,
acquired in
October 2012 from Kohlberg &
Co. Incremental
sales from acquisitions by Olympus
controlled NPC Restaurant
Holdings
LLC--including 37 Wendy's
restaurants
acquired in July 2013, and 54
Wendy's acquired
in December 2013--also included.
5: In Jan 2014, after the close of
its Latest
Year, acquired 18 Mitchell's Fish
Market
and three Mitchell's/Cameron's
Steakhouse
restaurants from Ruth's Hospitality
Group Inc. for $10 million.
6: During its Preceding Year, in
December
2013, sold Captain D's and
Grandy's to
Centre Partners Management LLC.
Terms
were not disclosed. The two chains
booked
estimated Preceding-Year
foodservice
revenue of $265.3 million, of
which about
$244.2 million was booked under

Sun's
ownership. Also during the
Preceding Year,
in June 2013, Sun acquired Johnny
Rockets
for an undisclosed amount from
RedZone
Capital Management LLC. Johnny
Rockets booked Preceding-Year
estimated
revenue of $40.5 million, with Sun
booking
$21.8 million post acquisition.
7: During its Preceding Year,
owned asset
P.F. Chang's China Bistro Inc.
acquired
controlling interest in the True
Food Kitchen
in April 2013. True Food
contributed estimated
revenue of $62.4 million and $29.5
million in the Latest and Preceding
Years,
respectively. Preceding-Year result
reflects
Centerbridge's first full year of
ownership of
P.F. Chang's, which Centerbridge
acquired in
July 2012. P.F. Chang's generated
estimated
Preceding-Year revenue of $1.25
billion
from its P.F. Chang's China Bistro,
Pei Wei
Asian Diner and True Food
Kitchen ***brands***.
8: Latest-Year decrease is related to
an estimated
$502-million reduction in domestic
company-store sales tied to a
refranchising
initiative. Wendy's refranchised or
closed
252 U.$. company units in the
Latest Year
and 265 units in the Preceding
year.
9: During its Latest Year, in August
2014,
acquired controlling interest in the
Rusty
Taco fast-casual chain and opened
two

franchised units of the fast-casual
Pizza-Rev
chain, in which Buffalo Wild
Wings
holds a minority interest.
10: Preceding-Year revenue growth
reflected
first full year of ownership or
controlling
interest in multiple restaurant
brands acquired in the Prior Year,
including
O'Charley's, Ninety Nine
Restaurants, Max &
Erma's, Village Inn, Bakers
Square, Stoney
River Legendary Steaks and J.
Alexander's.
11: Renamed Delaware North
during its Latest
Year. In May 2014 acquired
controlling interest
in Patina Restaurant Group from
Shidax Corp.
for an undisclosed amount. Patina
Restaurant
Group, under both owners, had
Latest-Year
revenue of about $250 million, up
from
Preceding-Year revenue of $241.2
million.
12: Latest-Year result includes May
2014
acquisition of On The Border from
Golden
Gate Capital for an undisclosed
amount.
Latest-Year U.S. foodservice
revenue from
On The Border totaled about $308
million.
Preceding Year result primarily
reflected
Argonne's first full year of
ownership of
The Krystal Co., which it acquired
in March
of 2012 from Port Royal Holdings
Inc.
13: During its Latest Year acquired
18 U.S.
restaurants in two separate deals
from two
separate franchisees.

14: Preceding-Year decrease primarily reflects the February 2013 sale of its 145-unit Mimi's Cafe chain to Le Duff S.A. for $50 million. Mimi's contributed $278.3 million in pre-spinoff sales in the Preceding Year.
15: Subsidiary Caesars Entertainment Operating Co. Inc. filed for Ch. 11 bankruptcy protection after the close of its Latest Year, in January 2015. CEOC generated 56.5 percent of Caesars Entertainment's total consolidated revenue in the Latest Year.
16: Company reported that Latest-Year revenue growth was tied to the addition of five high-volume restaurants and companywide same-store-sales growth of 9.4 percent.
17: Majority controlled Ignite Restaurant Group sold its Romano's Macaroni Grill for about $8 million in cash to Redrock Partners LLC after the close of its Latest Year, in April 2015.
18: Acquired a controlling interest in Flynn Restaurant Group LP for $300 million in May 2014. Flynn Restaurant Group, which ended 2014 with 470 Applebee's, 170 Taco Bells and more than two dozen other restaurants, generated Latest-Year revenue of $1.37 billion. About $826.4 million was garnered post-Ontario Teachers' investment. Preceding-Year revenue totaled $1.22 billion.

19: Latest-Year result driven by multiple deals: Acquired controlling interest in TGI Fridays from former owner Carlson in July 2014. Sentinel holds about 67 percent of the stock in Fridays, which was purchased by a syndicate in a deal valued at $774.2 million. Fridays booked Latest-Year post-acquisition revenue of about $491 million. Acquired the Checkers and Rally's Hamburgers ***brands*** from Wellspring Capital Management LLC in March 2014. The two ***brands*** together tallied Latest-Year systemwide sales of $756.1 million. Sold Southern California Pizza Co. LLC, an operator of more than 220 franchised Pizza Hut Restaurants, to Sterling Investment Partners LP in December 2012. Acquired Huddle House from Ares Capital Corp. in April 2012.
20: During its Latest Year, in March 2015, acquired The Pantry Inc. for $1.7 billion. Alimentation Couche-Tard Latest-Year revenue result includes an estimated $25.3 million in post-acquisition foodservice revenue from The Pantry.
21: Estimated U.S. foodservice revenue was incorrectly included in the previous estimated revenue of Hitch Holdings Inc., a non-controlling company with which Little Caesar's contracts for business services

and shares certain owners, but
otherwise
has no legal connection.
22: In March 2014, acquired the
assets
of F&H Acquisition Corp., parent
of the
Champps Kitchen + Bar, Bailey's
Sports
Grille and Fox & Hound Bports
Tavern
chains. F&H had filed for
bankruptcy protection
with 101 company restaurants
in December 2013. The former
F&H restaurants
--25 Champps and 58 Fox &
Hounds and Bailey's--contributed
estimated
Preceding-Year revenue of $82.9
million and estimated Latest-Year
revenue
of $238 million. Cerberus also
owns Burger
King and TGI Fridays franchisee,
Strategic
Restaurants Acquisition Corp., with
Latest-Year
projected sales of $418.4 million.
23: Latest-Year result reflects the
July
2014 sale of controlling interest in
TGI
Fridays to a group led by Sentinel
Capital
Partners. Carlson booked $559.3
million
in TGI Fridays Latest-Year U.S.
restaurant
sales and an estimated $17.4
million in
U.S. franchise royalties and fees
prior to
divesting the chain.
24: Latest-, Preceding- and
Prior-Year estimated
results may exclude sales from
freestanding Pizza Hut Express
locations
because the number of units or
sales re
sults under the Pizza Hut ***brand*** is
unclear
in company filings. Combination
Target

Cafe/Pizza Hut units' estimated sales are included in the result. Target did not respond to a request for clarification.
25: Preceding-Year result reflects first full year as an independent publicly traded company after the May 2012 spinoff to shareholders by former parent Carrols Restaurant Group Inc. Its Preceding-Year U.3. revenue of $549.8 million rose about 8.23 percent when compared to its Prior-Year total domestic revenue of about $508 million, of which $333.2 million was estimated to have been generated after the spinoff.
26:15.1-percent decline in Latest-Year result reflected July 2013 divestiture of Miller's Ale House, August 2014 sale of Elephant Bar and February 2014 acquisition of Patxi's Pizza. During the Preceding Year, in November 2013, KarpReilly acquired controlling interest in then eight-unit California Fish Grill.
27: Preceding-Year growth primarily reflects its February 2013 acquisition of the then 145-unit Mimi's Cafe from Bob Evans Farms Inc. for $50 million. Groupe Le Duff has since closed 41 Mimi's restaurants.
28: During its Latest Year, in August 2014, acquired 12 Panera Bread restaurants from Breads of the World LLC for an undisclosed amount. Covelli ended its Latest Year with 254 U.3. Panera Bread

locations,
up from 228 in the Preceding Year.
29: Latest-Year result primarily
reflected
the sale of 20 company-operated
restaurants
to employees who became
franchisees
during the fiscal year.
Preceding-Year
result reflects its Golden Corral
affiliate's
first full year of ownership of 29
franchised
Golden Corral restaurants acquired
from
franchisee Frisch's Restaurants Inc.
in May
2012. Additional drivers included
its affiliate
Morehead Capital's late 2012
controlling investments
in Chop't Creative Salad Co. and
RUN Hargett RUN LLC, the
exclusive U.S.
licensee of the Hash House A Go
Go chain.
30: During its Latest Year, gave up
majority
control of Zoes Kitchen Inc.
affiliate, parent
to the Zoes Kitchen chain, through
an April
2014 initial public offering of
stock. The
IPO lowered Brentwood's
ownership stake
from 69.3 percent to about 46
percent.
Also during the Latest Year,
Brentwood's
K-Mac Holdings Corp. group
acquired 8
Taco Bell restaurants, in June
2013, and 6
Taco Bell units, in November
2013. It also
acquired 21 Taco Bell restaurants
in the
Oklahoma City market in April
2014.
During its Prior Year, in July 2013,
Brentwood acquired controlling
interest
in the Lazy Dog Restaurant & Bar.

31: Latest-Year result reflects the sale of its 377-unit Burger King franchise group, Heartland Food Corp., which had Preceding-Year revenue of about $401 million, and generated an estimated Latest-Year figure of $339 million. In the Preceding Year, in December 2013, completed a secondary offering of 18 million shares in SeaWorld Entertainment Inc., which resulted in a reduction of share of voting stock from 63 percent to about 42 percent. Top 100 methodology calls for a change in control of that theme park operator, to publicly traded SeaWorld Entertainment Inc. Blackstone's Preceding-Year revenue figure includes estimated pre-stock-sale SeaWorld food-and-beverage revenue of approximately $259.2 million.
32: During its Latest Year, in November 2014, completed a $374 million going-private transaction with shareholders of Einstein Noah Restaurant Group Inc. Benckiser's Latest-Year result includes an estimated $64.8 million in post-acquisition revenue from Einstein, which booked full-year revenue of $412.6 million. In the Preceding Year, in January 2013, Benckiser acquired Caribou Coffee, which had estimated full-year revenue of $240.1 million, including $224.9 credited to Benckiser post acquisition.
33: Latest-Year result reflects the first full year of ownership of 38

Applebee's
restaurants acquired in July 2013,
as well as a Latest-Year increase of
5.6-percent in its base of
franchised
and proprietary restaurants across
multiple ***brands***, to 150 locations.
34: After the close of its Latest
Year,
Advent holding Bojangles Inc.,
parent
to Bojangles' Famous Chicken 'n
Biscuits, completed an initial
public
offering of stock. Advent held 94.3
percent of Bojangles Inc. stock
prior to
the May 2015 IPO and was
expected
to retain between 71 percent and
74
percent after the offering,
depending
on the execution of underwriter
options.
35: During its Preceding Year, in
February
2013, sold its six Cafe Carolina
& Bakery restaurants. During its
Prior
Year, sold its 19-unit Texas
Steakhouse
& Galoon group in October 2012,
and
five franchised Moe's Southwest
Grill
restaurants in November 2012.
36: After the close of its Latest
Year,
in January 2015, sold 18 Mitchell's
Fish Market and three Mitchell's/
Cameron's Steakhouse restaurants
to Fertitta Entertainment Inc. for
$10
million. The divested restaurants
generated
Latest-Year estimated sales of
$74 million.
37: Latest-Year result largely
reflects
first full year of ownership of 80
Taco
Bell and Taco Bell-KFC restaurants
acquired for an undisclosed sum
from

Austaco Ltd. in December 2013. After
the close of its Latest Year, in February
2015, Altamont Capital acquired
the 45-unit Cotton Patch Cafe for an
undisclosed sum. In its Prior Year,
in December 2012, acquired then162-unit
Taco Bell franchisee Tacala
Cos. and its sister, Boom Foods, then
the operator of 66 franchised Sonic
Drive-In restaurants. Terms were not
disclosed.
38: At the close of its Latest Year, in
December 2014, 3G Capital holding
Burger King Worldwide Inc. purchased
Tim Hortons Inc. for $11.4 billion.
3G Capital's majority ownership
of Burger King Worldwide voting stock
shares was diluted from a pre-merger
69 percent to about 48 percent. Top
100 methodology calls for a change in
ownership to the new publicly-traded
successor to Burger King Worldwide,
Restaurant ***Brands*** International Inc.,
owner to both Burger King and Tim
Hortons. Latest-Year U.S. revenue
of $389 million is an estimate of the
Burger King Worldwide pre-merger
U.S. results, off an estimated full-year
Burger King domestic revenue of
$409.9 million.
39: Preceding-Year result reflects its
first full year of ownership of formerly
publicly-traded ***Benihana*** Inc., parent
to the ***Benihana***, RA Sushi and

Haru chains, which Angelo, Gordon acquired in August 2012 through a going-private transaction valued at about $295 million.
40: Preceding-Year result primarily reflects decreases in company-owned Applebee's from refranchising efforts, including the sale of 154 locations in the Prior Year. DineEquity refranchised 376 Applebee's restaurants between 2009 and 2012.

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Company: DARDEN RESTAURANTS INC (93%); COMPASS GROUP PLC (93%); STARBUCKS CORP (91%); MCDONALD'S CORP (84%); CHEESECAKE FACTORY INC (83%); PANERA BREAD CO (83%); BJ'S RESTAURANTS INC (83%); WAWA INC (82%); WENDY'S CO (82%); DEUTSCHE LUFTHANSA AG (81%); YUM! BRANDS INC (72%); BAIN CAPITAL LLC (72%); AUTOGRILL SPA (69%); WALT DISNEY CO (69%); WHATABURGER RESTAURANTS LP (68%); TEXAS ROADHOUSE INC (68%); CHICK-FIL-A INC (66%); JACK IN THE BOX INC (66%); RUBY TUESDAY INC (65%); DOCTOR'S ASSOCIATES INC (65%); J H WHITNEY & CO (63%); CASEY'S GENERAL STORES INC (62%); BIGLARI HOLDINGS INC (62%); PAPA JOHN'S INTERNATIONAL INC (62%); COSTCO WHOLESALE CORP (60%); SODEXO (58%); ARAMARK (58%); CHIPOTLE MEXICAN GRILL INC (58%); ARAMARK CORP (58%); GOLDEN GATE CAPITAL LP (57%); BRINKER INTERNATIONAL INC (57%); CAESARS ENTERTAINMENT CORP (56%); BOB EVANS FARMS INC (56%); CRACKER BARREL OLD COUNTRY STORE INC (56%); SUN CAPITAL PARTNERS INC (56%); BUFFALO WILD WINGS INC (56%); RED ROBIN GOURMET BURGERS INC (56%); HOST HOTELS & RESORTS INC (54%); LITTLE CAESAR ENTERPRISES INC (50%); CARROLS RESTAURANT GROUP INC (50%); ALIMENTATION COUCHE-TARD INC (50%); ARAMARK CORP; BAIN CAPITAL LLC; CHIPOTLE MEXICAN GRILL INC; COMPASS GROUP PLC; DARDEN RESTAURANTS INC; MCDONALD'S CORP; ROARK CAPITAL GROUP; SODEXO SA; STARBUCKS CORP; YUM! BRANDS INC

Ticker: DRI (NYSE) (93%); CPG (LSE) (93%); SBUX (NASDAQ) (91%); MCD (NYSE) (84%); CAKE (NASDAQ) (83%); PNRA (NASDAQ) (83%); BJRI (NASDAQ) (83%); WEN (NASDAQ) (82%); LHA (FRA) (81%); YUM (NYSE) (72%); AGL (BIT) (69%); DIS (NYSE) (69%); TXRH (NASDAQ) (68%); JACK (NASDAQ) (66%); RT (NYSE) (65%);

CASY (NASDAQ) (62%); BH (NYSE) (62%); PZZA (NASDAQ) (62%); COST (NASDAQ) (60%); SW (PAR) (58%); ARMK (NYSE) (58%); CMG (NYSE) (58%); EAT (NYSE) (57%); CZR (NASDAQ) (56%); BOBE (NASDAQ) (56%); CBRL (NASDAQ) (56%); BWLD (NASDAQ) (56%); RRGB (NASDAQ) (56%); HST (NYSE) (54%); TAST (NASDAQ) (50%); ATD.A (TSX) (50%)

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SPECIAL FEATURE: Table

Load-Date: July 17, 2015

Alphabetic index of top 100 companies.

Nation's Restaurant News

June 25, 2012

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Body

ALPHABETIC INDEX OF
TOP 100 COMPANIES
(Use numeric rankings below to locate companies' Latest-Year

results in corresponding tables on subsequent pages.)

COMPANY	HEADQUARTERS
Alimentation Couche-Tard Inc.	**Laval, Quebec**
Apollo Global Management LLC	**New York**
Apple American Group LLC	**San Francisco**
Aramark Holdings Corp.	**Philadelphia**
Argonne Capital Group LLC	**Atlanta**
Autogrill SpA	**Milan**
Bain Capital LLC	**Boston**
Bank of America Corp.	**Charlotte, N.C.**
Barnes & Noble Inc.	**New York**
Benihana Inc.	Miami
Biglari Holdings Inc.	San Antonio
BJ's Restaurants Inc.	Huntington Beach, Calif.
Blackstone Group LP	New York
Bob Evans Farms Inc.	Columbus, Ohio
Boddie-Noell Enterprises Inc.	Rocky Mount, N.C.
Bravo Brio Restaurant Group Inc.	New York
Brinker International Inc.	Dallas
Buffalo Wild Wings Inc.	Minneapolis
Buffets Restaurants Holdings Inc.	Eagan, Minn.
Caesars Entertainment Corp.	Las Vegas
Carlson	Minneapolis
Carrols Restaurant Group Inc.	Syracuse, N.Y.
Casey's General Stores Inc.	Ankeny, Iowa
Castle Harlan Inc.	New York
Catterton Partners	Greenwich, Conn.
CEC Entertainment Inc.	Irving, Texas
Centerbridge Capital Partners LP	New York
Cerebus USA	New York
Chanticleer Holdings Inc.	Charlotte, N.C.
The Cheesecake Factory Inc.	Calabasas Hills, Calif.
Chick-fil-A Inc.	Atlanta
Chipotle Mexican Grill Inc.	Denver
Compass Group PLC	London

Alphabetic index of top 100 companies.

Costco Wholesale Corp.	Issaquah, Wash.
Covelli Enterprises Inc.	Warren, Ohio
Cracker Barrel Old Country Store Inc.	Lebanon, Tenn.
Darden Restaurants Inc.	Orlando, Fla.
Delaware North Cos.	Buffalo, N.Y.
Denny's Corp.	Spartanburg, S.C.
Deutsche Lufthansa AG	Cologne, Germany
DineEquity Inc.	Glendale, Calif.
Doctor's Associates Inc.	Milford, Conn.
Domino's Pizza Inc.	Ann Arbor, Mich.
Dunkin' ***Brands*** Group Inc.	Canton, Mass.
Eat'n Park Hospitality Group Inc.	Homestead, Pa.
F&H Acquisition Corp.	Wichita, Kan.
Fertitta Entertainment Inc.	Houston
Fidelity Newport Holdings LLC	Denver
gategroup	Zurich
Golden Gate Capital	San Francisco
Goldman Sachs Mezzanine Partners	New York
Greenlight Capital Inc.	Lakewood, Colo.
Harman Management Corp.	Los Altos, Calif.
Hillstone Restaurant Group	Beverly Hills, Calif.
Host Hotels & Resorts Inc.	Bethesda, Md.
Hyatt Corp.	Chicago
Ilitch Holdings Inc.	Detroit
In-N-Out Burgers Inc.	Irvine, Calif.
Investors Management Corp.	Raleigh, N.C.
J.H. Whitney & Co.	New Canaan, Conn.
Jack in the Box Inc.	San Diego
Kelso & Co. LP	New York
Kohiberg & Co. LLC	Poll Valley, Calif.
KSL Capital Partners LLC	Denver
Lettuce Entertain You Enterprises Inc.	Chicago
Lone Star Funds	Dallas
Luby's Inc.	Houston
Marriott International Inc.	Bethesda, Md.
Mason Harrison Ratliff Enterprises LLC	Oklahoma City
McDonald's Corp.	Oak Brook, Ill.
MGM Resorts International	Las Vegas
O'Charley's Inc.	Nashville, Tenn.
Olympus Partners	Stamford, Conn.
P.F. Chang's China Bistro Inc.	Scottsdale, Ariz.
Panda Restaurant Group Inc. A	Rosemead, Calif.
Panera Bread Co.	Richmond Heights, Mo.
Papa John's International Inc.	Louisville, Ky.
Pappas Restaurants Inc.	Houston
Pilot Flying	Knoxville, Tenn.
Red Robin Gourmet Burgers Inc.	Greenwood Village, Colo.
Roark Capital Group	Atlanta
Ruby Tuesday Inc.	Maryville, Tenn.
Ruth's Hospitality Group Inc.	Heathrow, Fla.
Seven & i Holdings Co. Ltd.	Tokyo
Sheetz Inc.	Altoona, Pa.
Sodexo Inc.	Paris
Sonic Corp.	Oklahoma City
Starbucks Corp.	Seattle

Alphabetic index of top 100 companies.

Sun Capital Partners Inc.	Boca Raton, Fla.
Target Corp.	Minneapolis
Texas Roadhouse Inc.	Louisville, Ky.
3G Capital Partners Ltd.	New York
Waffle House Inc.	Norcross, Ga.
Walt Disney Co.	Burbank, Calif.
Wawa Inc.	Wawa, Pa.
The Wendy's Co.	Dublin, Ohio
Whataburger Inc.	San Antonio
White Castle System Inc.	Columbus, Ohio
Wynn Resorts Ltd.	Las Vegas
Yum! ***Brands*** Inc.	Louisville, Ky.

COMPANY	FOODSERVICE REVENUE	LATEST ANNUAL RANKINGS REVENUE GROWTH RATE
Alimentation Couche-Tard Inc.	64	36
Apollo Global Management LLC	27	23
Apple American Group LLC	47	12
Aramark Holdings Corp.	4	61
Argonne Capital Group LLC	100	8
Autogrill SpA	14	65
Bain Capital LLC	8	52
Bank of America Corp.	34	81
Barnes & Noble Inc.	99	75
Benihana Inc.	91	39
Biglari Holdings Inc.	46	50
BJ's Restaurants Inc.	48	15
Blackstone Group LP	53	49
Bob Evans Farms Inc.	22	84
Boddie-Noell Enterprises Inc.	69	69
Bravo Brio Restaurant Group Inc.	85	37
Brinker International Inc.	9	70
Buffalo Wild Wings Inc.	43	11
Buffets Restaurants Holdings Inc.	31	93
Caesars Entertainment Corp.	32	1
Carlson	33	89
Carrols Restaurant Group Inc.	40	62
Casey's General Stores Inc.	61	16
Castle Harlan Inc.	98	97
Catterton Partners	94	6
CEC Entertainment Inc.	81	87
Centerbridge Capital Partners LP	67	2
Cerebus USA	74	41
Chanticleer Holdings Inc.	87	--
The Cheesecake Factory Inc.	15	45
Chick-fil-A Inc.	41	22
Chipotle Mexican Grill Inc.	11	13
Compass Group PLC	1	33
Costco Wholesale Corp.	54	72
Covelli Enterprises Inc.	71	14
Cracker Barrel Old Country Store Inc.	13	76
Darden Restaurants Inc.	2	42
Delaware North Cos.	35	26
Denny's Corp.	63	86

Alphabetic index of top 100 companies.

Deutsche Lufthansa AG	44	43
DineEquity Inc.	42	96
Doctor's Associates Inc.	37	40
Domino's Pizza Inc.	59	80
Dunkin' ***Brands*** Group Inc.	83	28
Eat'n Park Hospitality Group Inc.	90	30
F&H Acquisition Corp.	95	78
Fertitta Entertainment Inc.	24	3
Fidelity Newport Holdings LLC	82	20
gategroup	66	92
Golden Gate Capital	26	10
Goldman Sachs Mezzanine Partners	89	7
Greenlight Capital Inc.	79	71
Harman Management Corp.	93	60
Hillstone Restaurant Group	88	57
Host Hotels & Resorts Inc.	20	32
Hyatt Corp.	75	58
Ilitch Holdings Inc.	72	59
In-N-Out Burgers Inc.	51	35
Investors Management Corp.	73	76
J.H. Whitney & Co.	76	19
Jack in the Box Inc.	18	95
Kelso & Co. LP	62	--
Kohiberg & Co. LLC	45	91
KSL Capital Partners LLC	77	44
Lettuce Entertain You Enterprises Inc.	78	31
Lone Star Funds	65	64
Luby's Inc.	92	9
Marriott International Inc.	70	48
Mason Harrison Ratliff Enterprises LLC	96	73
McDonald's Corp.	6	51
MGM Resorts International	29	66
O'Charley's Inc.	39	85
Olympus Partners	97	98
P.F. Chang's China Bistro Inc.	25	82
Panda Restaurant Group Inc. A	17	25
Panera Bread Co.	16	17
Papa John's International Inc.	50	53
Pappas Restaurants Inc.	55	34
Pilot Flying	60	24
Red Robin Gourmet Burgers Inc.	38	46
Roark Capital Group	36	4
Ruby Tuesday Inc.	23	63
Ruth's Hospitality Group Inc.	86	55
Seven & i Holdings Co. Ltd.	80	68
Sheetz Inc.	68	21
Sodexo Inc.	5	67
Sonic Corp.	56	83
Starbucks Corp.	3	47
Sun Capital Partners Inc.	12	88
Target Corp.	49	54
Texas Roadhouse Inc.	30	27
3G Capital Partners Ltd.	21	5
Waffle House Inc.	52	79
Walt Disney Co.	19	38

Alphabetic index of top 100 companies.

Wawa Inc.	57	56
The Wendy's Co.	10	94
Whataburger Inc.	28	18
White Castle System Inc.	58	74
Wynn Resorts Ltd.	84	29
Yum! ***Brands*** Inc.	7	90

NOTE: THE TWO TOP 100 COMPANIES WITHOUT A REVENUE GROWTH
RATE RANKING, KELSO & CO. LP AND CHANTICLEER HOLDINGS
INC., DID NOT BOOK U.S. FOODSERVICE REVENUE IN THE PRECEDING AND PRIOR YEARS.

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Subject: HOLDING COMPANIES (91%); RESTAURANT FOOD & BEVERAGE SALES (90%); COMPANY LISTS & RANKINGS (78%); LIMITED PARTNERSHIPS (77%); All market information; Sales

Company: ALIMENTATION COUCHE-TARD INC (93%); APOLLO GLOBAL MANAGEMENT LLC (91%); BJ'S RESTAURANTS INC (84%); BOB EVANS FARMS INC (84%); BUFFALO WILD WINGS INC (83%); CHIPOTLE MEXICAN GRILL INC (83%); CAESARS ENTERTAINMENT CORP (83%); RED ROBIN GOURMET BURGERS INC (83%); PANERA BREAD CO (83%); MCDONALD'S CORP (83%); DARDEN RESTAURANTS INC (83%); DENNY'S CORP (83%); BANK OF AMERICA CORP (83%); CRACKER BARREL OLD COUNTRY STORE INC (83%); CHEESECAKE FACTORY INC (83%); P F CHANG'S CHINA BISTRO INC (83%); BRINKER INTERNATIONAL INC (83%); DEUTSCHE LUFTHANSA AG (82%); HYATT HOTELS CORP (81%); APPLE AMERICAN GROUP LLC (72%); BAIN CAPITAL LLC (72%); BENIHANA INC (72%); AUTOGRILL SPA (72%); ARAMARK (72%); BARNES & NOBLE INC (72%); BODDIE-NOELL ENTERPRISES INC (71%); BLACKSTONE GROUP LP (71%); BIGLARI HOLDINGS INC (71%); BRAVO BRIO RESTAURANT GROUP INC (70%); CEC ENTERTAINMENT INC (69%); CASEY'S GENERAL STORES INC (69%); CASTLE HARLAN INC (69%); CHANTICLEER HOLDINGS INC (69%); CARROLS RESTAURANT GROUP INC (69%); CHICK-FIL-A INC (68%); COMPASS GROUP PLC (68%); COSTCO WHOLESALE CORP (68%); DELAWARE NORTH COS INC (67%); EAT'N PARK HOSPITALITY GROUP (66%); DOMINO'S PIZZA INC (66%); DINEEQUITY CORP (66%); DUNKIN' BRANDS GROUP INC (66%); DOCTOR'S ASSOCIATES INC (66%); ILITCH HOLDINGS INC (64%); HOST HOTELS & RESORTS INC (64%); JACK IN THE BOX INC (63%); KELSO & CO INC (63%); J H WHITNEY & CO (63%); KSL CAPITAL PARTNERS LLC (63%); IN-N-OUT BURGERS INC (63%); LETTUCE ENTERTAIN YOU ENTERPRISES INC (63%); INVESTORS MANAGEMENT CORP (63%); LUBY'S INC (62%); LONE STAR FUNDS (62%); MARRIOTT INTERNATIONAL INC (62%); MGM RESORTS INTERNATIONAL (61%); O'CHARLEY'S INC (61%); PAPA JOHN'S INTERNATIONAL INC (60%); RUBY TUESDAY INC (60%); PAPPAS RESTAURANTS INC (60%); GOLDMAN SACHS GROUP INC (53%); GOLDEN GATE CAPITAL LP (53%)

Ticker: ATD.A (TSX) (93%); APO (NYSE) (91%); BJRI (NASDAQ) (84%); BOBE (NASDAQ) (84%); BWLD (NASDAQ) (83%); CMG (NYSE) (83%); CZR (NASDAQ) (83%); RRGB (NASDAQ) (83%); PNRA (NASDAQ) (83%);

Alphabetic index of top 100 companies.

MCD (NYSE) (83%); DRI (NYSE) (83%); DENN (NASDAQ) (83%); BAC (NYSE) (83%); BAC (LSE) (83%); 8648 (TSE) (83%); CBRL (NASDAQ) (83%); CAKE (NASDAQ) (83%); EAT (NYSE) (83%); LHA (FRA) (82%); H (NYSE) (81%); AGL (BIT) (72%); ARMK (NYSE) (72%); BKS (NYSE) (72%); BX (NYSE) (71%); BH (NYSE) (71%); BBRG (NASDAQ) (70%); CASY (NASDAQ) (69%); HOTR (NASDAQ) (69%); TAST (NASDAQ) (69%); CPG (LSE) (68%); COST (NASDAQ) (68%); DPZ (NYSE) (66%); DIN (NYSE) (66%); DNKN (NASDAQ) (66%); HST (NYSE) (64%); JACK (NASDAQ) (63%); LUB (NYSE) (62%); MAR (NASDAQ) (62%); MGM (NYSE) (61%); PZZA (NASDAQ) (60%); RT (NYSE) (60%); GS (NYSE) (53%)

Industry: RESTAURANTS (91%); RESTAURANTS & FOOD SERVICE INDUSTRY (90%); RESTAURANT FOOD & BEVERAGE SALES (90%); ENTERTAINMENT & ARTS (89%); FAST FOOD (89%); BANKING & FINANCE (77%); HOTEL CHAINS (77%); RESORTS (77%); HOTELS & MOTELS (76%); DISCOUNT & CLUB STORES (75%); FOOD INDUSTRY (75%); RETAIL BAKERIES (75%); Restaurants

Product: 581259 (Food service, institutional)

Geographic: DENVER, CO, USA (93%); HOUSTON, TX, USA (93%); DALLAS, TX, USA (92%); SAN FRANCISCO, CA, USA (92%); MINNEAPOLIS, MN, USA (91%); CHARLOTTE, NC, USA (90%); LOUISVILLE, KY, USA (79%); NASHVILLE, TN, USA (79%); MIAMI, FL, USA (79%); BOSTON, MA, USA (79%); ORLANDO, FLORIDA, USA (79%); BUFFALO, NY, USA (79%); COLUMBUS, OH, USA (79%); WICHITA, KS, USA (79%); SAN DIEGO, CA, USA (79%); RALEIGH, NC, USA (79%); SAN ANTONIO, TX, USA (79%); SAN FRANCISCO BAY AREA, CA, USA (79%); OKLAHOMA CITY, OK, USA (79%); DETROIT, MI, USA (79%); SPARTANBURG, SC, USA (77%); PHILADELPHIA, PA, USA (73%); LONDON, ENGLAND (73%); ROCKY MOUNT, NC, USA (72%); SYRACUSE, NY, USA (58%); KNOXVILLE, TN, USA (54%); NEW YORK, USA (96%); CALIFORNIA, USA (95%); TENNESSEE, USA (94%); NORTH CAROLINA, USA (94%); COLORADO, USA (92%); OHIO, USA (92%); CONNECTICUT, USA (90%); MARYLAND, USA (88%); IOWA, USA (79%); FLORIDA, USA (79%); ARIZONA, USA (79%); TEXAS, USA (79%); WASHINGTON, USA (79%); KENTUCKY, USA (79%); ILLINOIS, USA (79%); MICHIGAN, USA (79%); SOUTH CAROLINA, USA (79%); MISSOURI, USA (76%); MINNESOTA, USA (76%); KANSAS, USA (68%); QUEBEC, CANADA (58%); GERMANY (75%); United States; North America (NOAX); United States (USA)

SPECIAL FEATURE: Table

Load-Date: July 18, 2012

Alphabetic index of top 100 companies.

Nation's Restaurant News
June 28, 2010

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Body

ALPHABETIC INDEX OF TOP 100 COMPANIES

COMPANY	HEADQUARTERS	FOOD SERVICE REVENUE	LATEST ANNUAL RANKINGS REVENUE GROWTH RATE
Alimentation Couche-Tard Inc.	**Loval, Quebec, Canada**	**87**	**18**
Apollo Management LP	**New York**	**63**	**58**
Apple American Group	**San Francisco**	**69**	**11**
Aramark Holdings Corp.	**Philadelphia**	**3**	**80**
Arcapita Inc.	**Atlanta**	**88**	**99**
Autogrill SpA	**Milan, Italy**	**16**	**88**
Bain Capital LLC	**Boston**	**9**	**86**
Benihana Inc.	Miami	100	27
Biglari Holdings Inc.	San Antonio	48	26
BJ's Restaurants Inc.	Huntington Beach, Calif.	74	7
Blackstone Group LP	New York	25	15
Bob Evans Farms Inc.	Columbus, Ohio	20	54
Boddie-Noell Enterprises Inc.	Rocky Mount, N.C.	75	60
The Briad Group	Livingston, N.J.	96	43
Brinker International Inc.	Dallas	8	89
Bruckmann, Rosser, Sherrill & Co.	New York	95	77
Buffalo Wild Wings Inc.	Minneapolis	55	5
Buffets Restaurants Holdings Inc.	Eagan, Minn.	21	2
Burger King Holdings Inc.	Miami	19	30
California Pizza Kitchen Inc.	Los Angeles	45	55
Carlson Cos. Inc.	Minneapolis	28	78
Carrols Restaurant Group Inc.	Syracuse, N.Y.	39	42
Casey's General Stores Inc.	Ankeny, Iowa	84	12

Alphabetic index of top 100 companies.

Castle Harlan Inc.	New York	68	79
CEC Entertainment Inc.	Irving, Texas	78	48
Cerebus USA	New York	82	25
The Cheesecake Factory Inc.	Calabasas Hills, Calif.	17	44
Chick-fil-A Inc.	Atlanta	10	13
Chipotle Mexican Grill Inc.	Denver	18	8
CKE Restaurants Inc.	Carpinteria, Calif.	29	65
Compass Group PLC	London	1	28
Costco Wholesale Corp.	Issaquah, Wash.	57	14
Cracker Barrel Old Country Store Inc.	Lebanon, Tenn.	14	39
Darden Restaurants Inc.	Orlando, Fla.	2	36
Delaware North Cos.	Buffalo, N.Y.	41	70
Denny's Corp.	Spartanburg, S.C.	53	97
DineEquity Inc.	Glendale, Calif.	30	93
Doctor's Associates Inc.	Milford, Conn.	40	20
Domino's Pizza Inc.	Ann Arbor, Mich.	67	62
Eat'n Park Hospitality Group Inc.	Homestead, Pa.	98	53
F&H Acquisition Corp.	Wichita, Kan.	93	64
Gategroup	Zurich, Switzerland	59	81
Golden Gate Capital	San Francisco	51	3
Greenlight Capital LLC	Lakewood, Colo.	83	52
Harman Management Corp.	Los Altos, Calif.	85	87
Hillstone Restaurant Group	Beverly Hills, Calif.	90	56
Hooters of America Inc.	Atlanta	81	71
Host Hotels & Resorts Inc.	Bethesda, Md.	26	96
Hyatt Hotels Corp.	Chicago	47	49
Hitch Holdings Inc.	Detroit	80	51
In-N-Out Burger Inc.	Irvine, Calif.	60	22
Intercontinental Hotels Group PLC	London	99	33
Investors Management Corp.	Raleigh, N.C.	79	38
Jack in the Box Inc.	San Diego, Calif.	13	73
Kohlberg & Co.	Portola Valley, Calif.	43	--
KSL Capital Partners	Denver	89	83
Landry's Restaurants Inc.	Houston	38	74
Lettuce Entertain You Enterprises Inc.	Chicago	96	67
Lone Star Funds	Dallas	61	95
LRI Holdings Inc.	New York	56	32
Lufthansa AG	Berlin	71	82
Marriott International Inc.	Bethesda, Md.	12	45
Mason Harrison Ratliff Enterprises LLC	Oklahoma City	76	19
McCormick & Schmick's Seafood Rests. Inc.	Portland, Ore.	92	85

Alphabetic index of top 100 companies.

McDonald's Corp.	Oak Brook, Ill.	6	69
Merrill Lynch & Co. Inc.	New York	35	9
MGM Mirage	Las Vegas	31	92
MidOcean Partners III LP	New York	94	76
O'Charley's Inc.	Nashville, Tenn.	34	75
Olympus Partners	Stamford, Conn.	72	10
P.F. Chang's China Bistro Inc.	Scottsdale, Ariz.	24	29
Panda Restaurant Group Inc.	Rosemead, Calif.	22	24
Panera Bread Co.	Richmond Heights, Mo.	23	21
Papa John's International Inc.	Louisville, Ky.	49	40
Pappas Restaurant Group	Houston	70	50
Red Robin Gourmet Burgers Inc.	Greenwood Village, Colo.	37	61
RM Restaurant Holding Corp.	Cypress, Calif.	73	1
Ruby Tuesday Inc.	Maryville, Tenn.	27	68
Ruth's Hospitality Group Inc.	Heathrow, Fla.	91	94
Sagittarius ***Brands*** Inc.	Nashville, Tenn.	52	63
Seven-Eleven Japan Co. Ltd.	Tokyo	62	57
Sheetz Inc.	Altoona, Pa.	86	16
Sodexo	Paris	5	41
Sonic Corp.	Oklahoma City	42	90
Starbucks Corp.	Seattle	4	72
Starwood Hotels & Resorts Worldwide Inc.	White Plains, N.Y.	44	37
Sun Capital Partners Inc.	Boca Raton, Fla.	15	98
Target Corp.	Minneapolis	77	31
Texas Pacific Group	Fort Worth, Texas	63	58
Texas Roadhouse Inc.	Louisville, Ky.	32	17
Trimaran Capital Partners Inc.	New York	66	84
Waffle House Inc.	Norcross, Ga.	50	6
Walt Disney Co.	Burbank, Calif.	33	46
Wawa Inc.	Wawa, Pa.	65	23
Wellspring Capital Management LLC	New York	58	34
Wendy's/Arby's Group Inc.	Atlanta	11	4
Whataburger Inc.	San Antonio	36	35
White Castle System Inc.	Columbus, Ohio	54	66
Wyndham Worldwide Corp.	Parsippany, N.J.	46	47
Yum! ***Brands*** Inc.	Louisville, Ky.	7	91

NOTE: THE ONE TOP 100 COMPANY WITHOUT A REVENUE GROWTH RATE
RANKING, KOHLBERG & CO.. DID NOT BOOK FOODSERVICE REVENUE IN THE
PRECEDING AND PRIOR YEARS.

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Company: APOLLO ADVISORS LP (92%); BUFFALO WILD WINGS INC (84%); CASEY'S GENERAL STORES INC (84%); AUTOGRILL SPA (84%); BOB EVANS FARMS INC (83%); CARLSON COS INC (83%); DARDEN RESTAURANTS INC (83%); BJ'S RESTAURANTS INC (83%); DOMINO'S PIZZA INC (83%); HOOTERS OF AMERICA INC (83%); CHEESECAKE FACTORY INC (83%); DENNY'S CORP (83%); BURGER KING WORLDWIDE INC (83%); HYATT HOTELS CORP (81%); MARRIOTT INTERNATIONAL INC (80%); BAIN CAPITAL LLC (72%); BENIHANA INC (72%); ARAMARK (72%); BIGLARI HOLDINGS INC (72%); ARCAPITA INC (72%); BLACKSTONE GROUP LP (71%); CASTLE HARLAN INC (68%); CEC ENTERTAINMENT INC (68%); CHICK-FIL-A INC (67%); CKE RESTAURANTS INC (67%); DELAWARE NORTH COS INC (66%); COMPASS GROUP PLC (66%); COSTCO WHOLESALE CORP (66%); DINEEQUITY CORP (66%); DOCTOR'S ASSOCIATES INC (65%); EAT'N PARK HOSPITALITY GROUP (65%); JACK IN THE BOX INC (61%); KOHLBERG & CO LLC (61%); LONE STAR FUNDS (60%); LRI HOLDINGS INC (60%); DEUTSCHE LUFTHANSA AG (60%); LUFTHANSA AG & DAVIS CO (60%); ALIMENTATION COUCHE-TARD INC (58%); APPLE AMERICAN GROUP LLC (58%); BODDIE-NOELL ENTERPRISES INC (57%); BRIAD GROUP (56%); MCCORMICK & SCHMICK'S SEAFOOD RESTAURANTS INC (56%); CHIPOTLE MEXICAN GRILL INC (56%); BRINKER INTERNATIONAL INC (56%); CARROLS RESTAURANT GROUP INC (55%); HOST HOTELS & RESORTS INC (52%); GOLDEN GATE CAPITAL LP (52%); KSL CAPITAL PARTNERS LLC (51%); LANDRY'S RESTAURANTS INC (50%); ALIMENTATION COUCHE-TARD INC; BRINKER INTERNATIONAL INC; CARLSON COMPANIES INC (CARLSON HOLDINGS INC)

Ticker: BWLD (NASDAQ) (84%); CASY (NASDAQ) (84%); AGL (BIT) (84%); BOBE (NASDAQ) (83%); DRI (NYSE) (83%); BJRI (NASDAQ) (83%); DPZ (NYSE) (83%); CAKE (NASDAQ) (83%); DENN (NASDAQ) (83%); H (NYSE) (81%); MAR (NASDAQ) (80%); ARMK (NYSE) (72%); BH (NYSE) (72%); BX (NYSE) (71%); CPG (LSE) (66%); COST (NASDAQ) (66%); DIN (NYSE) (66%); JACK (NASDAQ) (61%); LHA (FRA) (60%); ATD.A (TSX) (58%); CMG (NYSE) (56%); EAT (NYSE) (56%); TAST (NASDAQ) (55%); HST (NYSE) (52%)

Industry: RESTAURANTS (91%); FAST FOOD (90%); RESTAURANT FOOD & BEVERAGE SALES (90%); HOTELS & MOTELS (87%); HOTEL CHAINS (77%); DISCOUNT & CLUB STORES (76%); ENTERTAINMENT & ARTS (73%); Restaurants; Travel & leisure

Product: 541049 (Convenience food stores - retail); 581200 (Eating places); 701000 (Hotels and motels)

Geographic: MIAMI, FL, USA (93%); SAN FRANCISCO, CA, USA (93%); SAN ANTONIO, TX, USA (92%); DALLAS, TX, USA (92%); MINNEAPOLIS, MN, USA (92%); DENVER, CO, USA (92%); WICHITA, KS, USA (79%); OKLAHOMA CITY, OK, USA (79%); RALEIGH, NC, USA (79%); SAN FRANCISCO BAY AREA, CA, USA (79%); DETROIT, MI, USA (79%); BUFFALO, NY, USA (79%); COLUMBUS, OH, USA (79%); HOUSTON, TX, USA (79%); SAN DIEGO, CA, USA (79%); LOS ANGELES, CA, USA (79%); ORLANDO, FLORIDA, USA (79%); ROCKY MOUNT, NC, USA (72%); ZURICH (67%); SYRACUSE, NY, USA (58%); SPARTANBURG, SC, USA (53%); NEW

Alphabetic index of top 100 companies.

YORK, USA (96%); CALIFORNIA, USA (96%); NORTH CAROLINA, USA (92%); MARYLAND, USA (88%); IOWA, USA (79%); TENNESSEE, USA (79%); MINNESOTA, USA (79%); SOUTH CAROLINA, USA (79%); FLORIDA, USA (79%); WASHINGTON, USA (79%); OHIO, USA (79%); NEW JERSEY, USA (79%); MICHIGAN, USA (79%); TEXAS, USA (79%); COLORADO, USA (79%); QUEBEC, CANADA (73%); KANSAS, USA (67%); CONNECTICUT, USA (53%); CANADA (88%); ITALY (58%); SWITZERLAND (52%); United States

CARLSON HOLDINGS INC
SPECIAL FEATURE: Table

Load-Date: July 16, 2010

Top 100 companies ranked by U.S. foodservice revenue.; Global top 100 restaurant companies ranked by United States foodservice revenue in dollars for fiscal year ending 2009/2010

Nation's Restaurant News

June 28, 2010

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Tablebase
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Length: 4015 words
Highlight: Top 100

Body

Full-Text is not available for this document, only the table.

TOP 100 COMPANIES RANKED BY U.S. FOODSERVICE REVENUE

LATEST-YEAR RANK	PREC.-YEAR	COMPANY	LAST HEADQUARTERS
1	**1**	**Compass Group PLC**	**London**
2	**2**	**Darden Restaurants Inc. ***	**Orlando, Fla.**
3	**3**	**Aramark Holdings Corp.**	**Philadelphia**
4	**4**	**Starbucks Corp. ***	**Seattle**
5	**6**	**Sodexo**	**Paris**
6	**5**	**McDonald's Corp. ***	**Oak Brook, III.**
7	**7**	**Yum! *Brands* Inc. ***	**(1)** Louisville, Ky.
8	8	Brinker International Inc. *	Dallas (2)
9	9	Bain Capital LLC (3)	Boston
10	10	Chick-fil-A Inc.	Atlanta
11	16	Wendy's/Arby's Group Inc. * (4)	Atlanta
12	13	Marriott International Inc. *	Bethesda, Md.
13	12	Jack in the	San Diego

		Box Inc.	*
14	15	Cracker Barrel Old	Lebanon, Tenn.
			Country Store Inc. *
15	11	Sun Capital Partners	Boca Raton, Fla.
			Inc. (5)
16	14	Autogrill SpA	Milan, Italy
17	18	The Cheesecake	Calabasas Hills, Calif.
			Factory Inc. *
18	22	Chipotle Mexican	Denver
			Grill Inc. *
19	19	Burger King Holdings	Miami
			Inc. *
20	20	Bob Evans Farms Inc.	Columbus, Ohio
			*
21	127	Buffets Restaurants	Eagan, Minn.
			Holdings Inc. (6)
22	26	Panda Restaurant	Rosemead, Calif.
			Group Inc.
23	29	Panera Bread Co. *	Richmond Heights, Mo.
24	28	P.F. Chang's China	Scottsdale, Ariz.
			Bistro Inc. *
25	30	Blackstone Group LP	New York
			* (7)
26	17	Host Hotels & Resorts	Bethesda, Md.
			Inc. *
27	25	Ruby Tuesday Inc. *	Maryville, Tenn.
28	24	Carlson Cos. Inc.	Minneapolis
29	27	CKE Restaurants Inc.	Carpinteria, Calif.
			*
30	21	DineEquity Inc. *	Glendale, Calif.
			(8)
31	23	MGM Mirage *	Las Vegas
32	33	Texas Roadhouse	Louisville, Ky.
			Inc. *

33	32	Walt Disney Co. *	Burbank, Calif.
34	31	O'Charley's Inc. *	Nashville, Tenn.
35	40	Merrill Lynch & Co. Inc. * (9)	New York
36	36	Whataburger Inc.	San Antonio
37	35	Red Robin Gourmet Burgers Inc. *	Greenwood Village, Colo.
38	34	Landry's Restaurants Inc. *	Houston
39	37	Carrols Restaurant Group Inc. *	Syracuse, N.Y.
40	39	Doctor's Associates Inc.	Milford, Conn.
41	41	Delaware North Cos.	Buffalo, N.Y.
42	38	Sonic Corp. *	Oklahoma City
43	--	Kohlberg & Co. (10)	Portola Valley, Calif.
44	43	Starwood Hotels & Resorts Worldwide Inc. *	White Plains, N.Y.
45	44	California Pizza Kitchen Inc. *	Los Angeles
46	45	Wyndham Worldwide Corp. *	Parsippany, N.J.
47	46	Hyatt Hotels Corp.	Chicago
48	47	Biglari Holdings Inc. * (11)	San Antonio
49	49	Papa John's International Inc. *	Louisville, Ky.
50	56	Waffle House Inc. (12)	Norcross, Ga.
51	102	Golden Gate Capital (13)	San Francisco
52	50	Sagittarius ***Brands*** Inc. (14)	Nashville, Tenn.
53	42	Denny's Corp. *	Spartanburg, S.C.
54	51	White Castle	Columbus, Ohio

		System	
			Inc.
55	71	Buffalo Wild Wings	Minneapolis
			Inc. *
56	54	LRI Holdings Inc.	New York
			(15)
57	64	Costco Wholesale	Issaquah, Wash.
			Corp. *
58	57	Wellspring Capital	New York
			Mgmt. LLC (16)
59	52	Gategroup (17)	Zurich, Switzerland
60	63	In-N-Out Burger Inc.	Irvine, Calif.
61	48	Lone Star Funds	Dallas
62	58	Seven-Eleven Japan	Tokyo
			Co. Ltd.
63	60	Apollo Management LP	New York
			(18)
63	60	Texas Pacific Group	Fort Worth, Texas
			(18)
65	65	Wawa Inc.	Wawa, Pa.
66	53	Trimaran Capital	New York
			Partners Inc.
67	62	Domino's Pizza	Ann Arbor, Mich.
			Inc. *
68	55	Castle Harlan	New York
			Inc.
69	68	Apple American Group	San Francisco
70	66	Pappas Restaurant	Houston
			Group
71	58	Lufthansa AG	Berlin
72	70	Olympus Partners	Stamford, Conn.
73	--	RM Restaurant	Cypress, Calif.
			Holding Corp. (19)
74	82	BJ's Restaurants	Huntington Beach, Calif.
			Inc. *
75	69	Boddle-Noell	Rocky Mount,

			N.C.
			Enterprises Inc.
76	77	Mason	Oklahoma City
		Harrison	
			Ratliff Enterprises
			LLC
77	75	Target Corp. *	Minneapolis
78	73	CEC	Irving, Texas
		Entertainment	
			Inc. *
79	78	Investors	Raleigh, N.C.
		Management	
			Corp.
80	79	Ilitch	Detroit
		Holdings Inc.	
81	75	Hooters of	Atlanta
		America	
			Inc.
82	83	Cerebus USA	New York
		(20)	
83	81	Greenlight	Lakewood, Colo.
		Capital	
			LLC
84	93	Casey's	Ankeny, Iowa
		General	
			Stores Inc. *
85	73	Harman	Los Altos, Calif.
		Management	
			Corp.
86	94	Sheetz Inc.	Altoona, Pa.
87	90	Alimentation	Loval, Quebec,
		Couche-	Canada
			Tard Inc.
88	67	Arcapita Inc.	Atlanta
		(21)	
89	80	KSL Capital	Denver
		Partners	
90	87	Hillstone	Beverly Hills,
		Restaurant	Calif.
			Group
91	72	Ruth's	Heathrow, Fla.
		Hospitality	
			Group Inc. *
92	84	McCormick &	Portland, Ore.
			Schmick's Seafood
			Restaurants Inc. *
93	86	F&H	Wichita, Kan.
		Acquisition	
			Corp. (22)
94	85	MidOcean	New York
		Partners	
			III LP
95	87	Bruckmann,	New York
		Rosser,	
			Sherrill & Co.

96	92	Lettuce Entertain You Enterprises Inc.	Chicago
96	96	The Briad Group	Livingston, N.J.
98	95	Eat'n Park Hospitality Group Inc.	Homestead, Pa.
99	100	InterContinental Hotels Group PLC	London
100	103	***Benihana*** Inc. *	Miami
COMPANY		CHAINS, DIVISIONS	TOTALS: FISCAL YEAR-FISCAL YEAR-END
Compass Group PLC		Eurest, Canteen, Flik International, Chartwells, Restaurant Associates, Morrison Mgmt., Levy Rests.	Sept. '09
Darden Restaurants Inc. *		Red Lobster, The Olive Garden, LongHorn Steakhouse, Bahama Breeze, The Capital Grille, Seasons 52	May '10
Aramark Holdings Corp.	Aramark Corp.	(Business & Corrections, Education, Higher Education, Healthcare, Sports, Entertainment, Conference & Convention Centers)	Sept. '09
Starbucks Corp. *		Starbucks Coffee, Seattle's ***Best*** Coffee	Sept. '09
Sodexo		Sodexo Corp. Services, Healthcare	Aug. '09

		Services, Campus Services, Sodexo School Services, Retail ***Brands*** (Jazzman's Cafe)
McDonald's Corp. * (1)	McDonald's	Dec. '09
Yum! ***Brands*** Inc. *	Pizza Hut, Taco Bell, KFC, A&W All American Food, Long John Silver's, Wing Street, Italian Bistro	Dec. '09
Brinker International Inc. * (2)	Chili's Grill & Bar, On the Border Mex. Grill & Cantina, Maggiano's Little Italy	June '10
Bain Capital LLC (3)	OSI Restaurant Partners (Outback Steakhouse, Carrabba's Italian Grill, Roy's, Fleming's Prime Steakhouse, Bonefish Grill, Cheeseburger in Paradise)	Dec. '09
Chick-fil-A Inc.	Chick-fil-A	Dec. '09
Wendy's/Arby's Group Inc. * (4)	Wendy's, Arby's, T.J. Cinnamon's	Dec. '09
Marriott International Inc. *	Marriott, Ritz-Carlton, Renaissance, Ramada hotels	Dec. '09
Jack in the Box Inc. *	Jack in the Box, Qdoba Mexican Grill	Oct. '09
Cracker Barrel Old Country Store Inc. *	Cracker Barrel Old Country Store	July '09
Sun Capital Partners Inc. (5)	Boston Market, Friendly's, Bruegger's,	Dec. '09

		Souplantation, Sweet Tomatoes, Fazoll's, Garden Fresh, Restaurants Unlimited, Smokey Bones, Bar Louie
Autogrill SpA	HMSHost Corp.	Dec. '09
		(Including Burger King, Taco Bell, Cinnabon, Starbucks, Chili's Too, CPK ASAP)
The Cheesecake	The Cheesecake	Dec. '09
Factory Inc. *		Factory, Grand Lux Cafe, The Cheesecake Factory Bakery Cafe, RockSugar Pan Asian Kitchen
Chipotle Mexican	Chipotle, Chipotle	Dec. '09
Grill Inc. *		Mexican Grill
Burger King Holdings Inc. *	Burger King	June '10
Bob Evans Farms Inc.	Bob Evans Rest., Bob	April '10
*		Evans General Stores, Mimi's Cafe
Buffets Restaurants	Buffets Holdings	June '10
Holdings Inc. (6)		Inc. (Old Country Buffet, HomeTown Buffet, Tahoe Joe's, Ryan's Family Steak House, Fire Mountain)
Panda Restaurant	Panda Express, Panda	Dec. '09
Group Inc.		Inn, Hibachi-San, Panda Panda
Panera Bread Co. *	Panera Bread Co.,	Dec. '09
		St. Louis Bread Co.,

		Paradise Bakery & Cafe
P.F. Chang's China Bistro Inc. *	P.F. Chang's China	Dec. '09
		Bistro, Pei Wei Asian Diner
Blackstone Group LP * (7)	La Quinta, Hilton	Dec. '09
		Worldwide, Heartland Foods (Burger King), InBev (Sea World, Busch Gardens, Aquatica, etc.)
Host Hotels & Resorts Inc. *	Marriott,	Dec. '09
		Ritz-Carlton, Hyatt, Swissotel, Four Seasons, Fairmont, Hilton, Sheraton, The Luxury Collection
Ruby Tuesday Inc. *	Ruby Tuesday, Wok	May '10
		Hay
Carlson Cos. Inc.	T.G.I. Friday's,	Dec. '09
		Radisson Hotels, Pick-Up Stix
CKE Restaurants Inc. *	Hardee's, Carl's	Jan. '10
		Jr., Green Burrito, Red Burrito
DineEquity Inc. * (8)	IHOP, International	Dec. '09
		House of Pancakes, Applebee's Neighborhood Grill & Bar
MGM Mirage *	MGM Grand, Circus	Dec. '09
		Circus, The Mirage, Bellagio, Beau Rivage, New York New York, Mandalay Bay
Texas Roadhouse Inc. *	Texas Roadhouse	Dec. '09
Walt Disney Co. *	Disney theme	Sept. '09

	parks	
		and hotels
O'Charley's Inc. *	O'Charley's, Ninety	Dec. '09
		Nine Restaurant & Pub, Stoney River Legendary Steaks
Merrill Lynch & Co.	NPC International	Dec. '09
Inc. * (9)		Inc. (Pizza Hut)
Whataburger Inc.	Whataburger	Dec. '09
Red Robin Gourmet	Red Robin Gourmet	Dec. '09
Burgers Inc. *		Burgers & Spirits
Landry's Restaurants	Landry's Seafood	Dec. '09
Inc. *		House, The Crab House, Rainforest Cafe, Charley's Crab, Saltgrass Steak House, Chart House, The Aquarium
Carrols Restaurant	Burger King, Pollo	Dec. '09
Group Inc. *		Tropical, Taco Cabana
Doctor's Associates Inc.	Subway	Dec. '09
Delaware North Cos.	Sportservice Corp.,	Dec. '09
		Delaware North Cos. Parks & Resorts, Delaware North Cos. Travel Hospitality Services
Sonic Corp. *	Sonic Drive-In	Aug. '09
Kohlberg & Co. (10)	Centerplate Inc.	Dec. '09
		(Volume Services America, Boston Culinary Group Inc.)
Starwood Hotels &	Westin Hotels &	Dec. '09
Resorts Worldwide Inc. *		Resorts, Sheraton, Four Points, W, Ciga, St. Regis
California Pizza	California Pizza	Dec. '09
Kitchen Inc. *		Kitchen, California Pizza Kitchen

		ASAP, LA Food Show
Wyndham Worldwide Corp. *	Wyndham, Ramada, Days Inn hotels, suites and resorts	Dec. ’09
Hyatt Hotels Corp.	Hyatt Hotels, Resorts	Dec. ’09
Biglari Holdings Inc. * (11)	Steak n Shake, Western Sizzlin’	Sept. ’09
Papa John’s International Inc. *	Papa John’s Pizza	Dec. ’09
Waffle House Inc. (12)	Waffle House	May ’10
Golden Gate Capital (13)	Romano’s Macaroni Grill	June ’10
Sagittarius ***Brands*** Inc. (14)	Captain D’s Seafood, Del Taco	Dec. ’09
Denny’s Corp. *	Denny’s	Dec. ’09
White Castle System Inc.	White Castle, Church’s Chicken	Dec. ’09
Buffalo Wild Wings Inc. *	Buffalo Wild Wings Grill & Bar	Dec. ’09
LRI Holdings Inc. (15)	Logan’s Roadhouse	July ’09
Costco Wholesale Corp. *	Costco warehouse stores	Aug. ’09
Wellspring Capital Mgmt. LLC (16)	Dave & Buster’s, Jillian’s, Checkers, Rally’s	Dec. ’09
Gategroup (17)	Gate Gourmet	Dec. ’09
In-N-Out Burger Inc.	In-N-Out Burger	Dec. ’09
Lone Star Funds	Lone Star Steakhouse & Saloon, Sullivan’s, Del Frisco’s Double Eagle Steak House, Texas Land & Cattle Co.	Dec. ’09
Seven-Eleven Japan Co. Ltd.	7-Eleven	Dec. ’09
Apollo Management LP (18)	Co-owner: Harrah’s hotel-casinos/river	Dec. ’09

		boats, Rio All-Suites, Caesars Palace, Flamingo, Bally's, Paris L.V., Bill's Gamblin' Hall
Texas Pacific Group (18)	Co-owner: Harrah's	Dec. '09 hotel-casinos/river boats, Rio All-Suites, Caesars Palace, Flamingo, Bally's, Paris LM., Bill's Gamblin' Hall
Wawa Inc.	Wawa Food Stores	Dec. '09
Trimaran Capital Partners Inc.	El Polio Loco,	Dec. '09 Charlie Brown's Steakhouse, Bugaboo Creek Steak House
Domino's Pizza Inc. *	Domino's Pizza	Dec. '09
Castle Harlan Inc.	Perkins Restaurant &	Dec. '09 Bakery, Marie Callender's Restaurant & Bakery
Apple American Group	Applebee's	Dec. '09 Neighborhood Grill & Bar
Pappas Restaurant Group	Pappasito's,	Dec. '09 Pappadeaux, Pappas Seafood House, Pappas Bros. Steakhouse, Brisket House
Lufthansa AG	LSG Sky Chefs	Dec. '09
Olympus Partners	K-MAC (Taco Bell,	Dec. '09 KFC), Chili's
RM Restaurant Holding Corp. (19)	Real Mex Restaurants	Dec. '09 Inc. (El Torito, Chevys Fresh Mex, Acapulco Mexican Restaurant, Casa Gallardo El Paso

		Cantina)
BJ's Restaurants Inc. *	BJ's Restaurant &	Dec. '09 Brewery, BJ's Pizza & Grill, BJ's Restaurant & Brewhouse
Boddie-Noell Enterprises Inc.	Hardee's, Texas	Dec. '09 Steakhouse & Saloon, Cafe Carolina & Bakery, Moe's Southwest Grill
Mason Harrison Ratliff Enterprises LLC	Sonic Drive-In	Dec. '09
Target Corp. *	Food Avenue (Target	Jan. '10 Stores), Starbucks Coffee
CEC Entertainment Inc. *	Chuck E. Cheese's	Jan. '10
Investors Management Corp.	Golden Corral	Dec. '09 Steaks, Buffet & Bakery
Ilitch Holdings Inc.	Little Caesars,	Dec. '09 Hockey Town Cafe, Johnny Rockets
Hooters of America Inc.	Hooters	Dec. '09
Cerebus USA (20)	Strategic	June '30 Restaurants Acquisition Corp. (Burger King, T.G.I. Friday's)
Greenlight Capital LLC	Einstein Noah	Dec. '09 Restaurant Group (Einstein Bros. Bagels, Noah's New York Bagels, Manhattan Bagel Co., Chesapeake Bagel)
Casey's General Stores Inc. *	Casey's General	April '10 Stores
Harman Management	KFC, A&W, Taco Bell	June '10

Corp.		
Sheetz Inc.	Sheetz convenience	Sept. ’09
		stores and ″convenience restaurants″
Alimentation Couche-	Circle K, Mac’s	April ’10
Tard Inc.		
Arcapita Inc. (21)	Church’s Chicken,	Dec. ’09
		Caribou Coffee
KSL Capital Partners	ClubCorp private	Dec. ’09
		clubs and resorts, KSL Resorts
Hillstone Restaurant	Houston’s, Bandera,	Dec. ’09
Group		Cafe R & D, Cherry Creek Grill, Gulfstream, Palm Beach Grill, Rutherford Grill, Woodmont Grill
Ruth’s Hospitality	Ruth’s Chris Steak	Dec. ’09
Group Inc. *		House, Mitchell’s/ Columbus Fish Market, Mitchell’s/ Cameron’s Steakhouse
McCormick &	McCormick &	Dec. ’09
Schmick’s Seafood		Schmick’s, Spenger’s
Restaurants Inc. *		Fresh Fish Grotto, M&S Grill, Jake’s Famous Crawfish, The Boathouse
F&H Acquisition	Champps Americana,	Dec. ’09
Corp. (22)		Fox & Hound Pub & Grille, Bailey’s Pub & Grill
MidOcean Partners	Sbarro Inc. (Sbarro	Dec. ’09
III LP		The Italian Eatery, Umberto’s, Carmela’s)
Bruckmann, Rosser,	II Fornaio,	Dec. ’09

Sherrill & Co.			Canaletto, Corner Bakery Cafe
Lettuce Entertain		Ambria, Shaw's Crab	Dec. '09
You Enterprises Inc.			House, Scoozi!, Everest, foodlife, Papagus Taverna, Krispy Kreme, Wow Bao
The Briad Group		T.G.I. Friday's,	Dec. '09
			Wendy's
Eat'n Park Hospitality Group Inc.		Eat'n Park,	Dec. '09
			Parkhurst Dining Services, CURA Hospitality
InterContinental		Holiday Inn and	Dec. '09
Hotels Group PLC			Holiday Inn Express, Crowne Plaza, Inter-Continental, Staybridge Suites, Holiday Inn SunSpree
Benihana Inc. *		***Benihana*** of Tokyo,	Mar. '10
			Sushi Doraku by ***Benihana***, Haru, RA Sushi
TOTALS:			
			U.S. & BEVERAGE REVENUE * (BY FISCAL YEAR, IN MILLIONS)
COMPANY	LATEST	PRECEDING	PRIOR
Compass Group PLC	$7,890	$7,715	$6,955
Darden Restaurants Inc. *	$7,158	$7,126	$6,653
Aramark Holdings Corp.	$6,295	$6,740	$4,255
Starbucks Corp. *	$6,152	$6,485	$6,015
Sodexo	$5,660	$5,660	$5,300
McDonald's Corp. * (1)	$5,638	$5,912	$6,331
Yum! ***Brands*** Inc. *	$4,473	$5,125	$5,197
Brinker International Inc. * (2)	$3,400	$3,800	$4,205
Bain Capital LLC (3)	$3,323	$3,652	$2,200
Chick-fil-A Inc.	$3,217	$2,962	$2,641
Wendy's/Arby's Group	$3,189	$1,738	$1,194

Inc. * (4)			
Marriott International Inc. *	$2,115	$2,120	$2,160
Jack in the Box Inc. *	$2,062	$2,176	$2,216
Cracker Barrel Old Country Store Inc. *	$1,876	$1,872	$1,999
Sun Capital Partners Inc. (5)	$1,864	$2,451	$1,622
Autogrill SpA	$1,782	$1,983	$1,924
The Cheesecake Factory Inc. *	$1,534	$1,537	$1,448
Chipotle Mexican Grill Inc. *	$1,518	$1,332	$1,086
Burger King Holdings Inc. *	$1,515	$1,499	$1,440
Bob Evans Farms Inc. *	$1,391	$1,419	$1,423
Buffets Restaurants Holdings Inc. (6)	$1,271	$234	$0
Panda Restaurant Group Inc.	$1,262	$1,227	$1,061
Panera Bread Co. *	$1,231	$1,181	$962
P.F. Chang's China Bistro Inc. *	$1,228	$1,208	$1,095
Blackstone Group LP * (7)	$1,224	$1,130	$269
Host Hotels & Resorts Inc. *	$1,219	$1,549	$1,603
Ruby Tuesday Inc. *	$1,191	$1,247	$1,358
Carlson Cos. Inc.	$1,189	$1,265	$1,326
CKE Restaurants Inc. *	$1,162	$1,211	$1,294
DineEquity Inc. * (8)	$1,140	$1,344	$239
MGM Mirage *	$1,101	$1,294	$1,368
Texas Roadhouse Inc. *	$942	$881	$735
Walt Disney Co. *	$920	$923	$927
O'Charley's Inc. *	$881	$931	$970
Merrill Lynch & Co. Inc. * (9)	$847	$760	$887
Whataburger Inc.	$844	$840	$833
Red Robin Gourmet Burgers Inc. *	$839	$868	$762
Landry's Restaurants Inc. *	$828	$875	$878
Carrols Restaurant Group Inc. *	$815	$815	$788
Doctor's Associates Inc.	$806	$772	$659
Delaware North Cos.	$722	$760	$763
Sonic Corp. *	$699	$798	$763
Kohlberg & Co. (10)	$686	$0	$0
Starwood Hotels &	$674	$672	$670

Resorts Worldwide Inc. *			
California Pizza Kitchen Inc. *	$655	$668	$627
Wyndham Worldwide Corp. *	$650	$653	$656
Hyatt Hotels Corp.	$630	$635	$640
Biglari Holdings Inc. * (11)	$627	$610	$654
Papa John's International Inc. *	$603	$603	$572
Waffle House Inc. (12)	$603	$524	$500
Golden Gate Capital (13)	$601	$310	$0
Sagittarius ***Brands*** Inc. (14)	$572	$594	$587
Denny's Corp. *	$561	$720	$909
White Castle System Inc.	$544	$568	$540
Buffalo Wild Wings Inc. *	$539	$422	$330
LRI Holdings Inc. (15)	$536	$531	$305
Costco Wholesale Corp. *	$534	$492	$440
Wellspring Capital Mgmt. LLC (16)	$521	$518	$525
Gategroup (17)	$517	$554	$207
In-N-Out Burger Inc.	$515	$500	$475
Lone Star Funds	$507	$606	$604
Seven-Eleven Japan Co. Ltd.	$504	$515	$590
Apollo Management LP (18)	$503	$515	$0
Texas Pacific Group (18)	$503	$515	$207
Wawa Inc.	$502	$488	$475
Trimaran Capital Partners Inc.	$498	$536	$491
Domino's Pizza Inc. *	$494	$512	$553
Castle Harlan Inc.	$492	$527	$535
Apple American Group	$489	$440	$380
Pappas Restaurant Group	$481	$485	$477
Lufthansa AG	$480	$515	$538
Olympus Partners	$478	$430	$351
RM Restaurant Holding Corp. (19)	$459	$53	$0
BJ's Restaurants Inc. *	$427	$374	$316
Boddie-Noell Enterprises Inc.	$423	$436	$427

Mason Harrison Ratliff Enterprises LLC	$414	$395	$390
Target Corp. *	$403	$399	$390
CEC Entertainment Inc. *	$398	$400	$398
Investors Management Corp.	$395	$394	$409
Ilitch Holdings Inc.	$384	$389	$379
Hooters of America Inc.	$379	$399	$397
Cerebus USA (20)	$378	$368	$317
Greenlight Capital LLC	$378	$383	$379
Casey's General Stores Inc. *	$366	$336	$302
Harman Management Corp.	$361	$400	$421
Sheetz Inc.	$360	$334	$301
Alimentation Couche-Tard Inc.	$358	$340	$316
Arcapita Inc. (21)	$357	$474	$466
KSL Capital Partners	$357	$384	$392
Hillstone Restaurant Group	$339	$347	$350
Ruth's Hospitality Group Inc. *	$338	$402	$315
McCormick & Schmick's Seafood Restaurants Inc. *	$337	$363	$339
F&H Acquisition Corp. (22)	$333	$347	$200
MidOcean Partners III LP	$332	$352	$328
Bruckmann, Rosser, Sherrill & Co.	$326	$347	$340
Lettuce Entertain You Enterprises Inc.	$321	$336	$330
The Briad Group	$321	$321	$343
Eat'n Park Hospitality Group Inc.	$319	$325	$328
InterContinental Hotels Group PLC	$314	$312	$315
Benihana Inc. *	$313	$305	$296
TOTALS:	$121,102	$121,082	$109,125

* PUBLICLY HELD U.S. COMPANY
** ACTUAL RESULTS. ESTIMATES OR PROJECTIONS
SOURCE: NRN RESEARCH
EXPLANATION OF COLUMN HEADINGS
Company: The business entity that ultimately owns the specified
foodservice revenue. Excluded are owned subsidiaries that may

function as ″parent companies″ to a chain or foodservice division.
An asterisk following a company's name indicates that it is a U.S.-based entity whose stock is publicly traded; foreign-based companies not so indicated may be public in their home countries.
Chains, divisions: The names of the chains or foodservice groups operated or franchised by the company or its operating subsidiary. In some instances the listed chain or chains are contract foodservice systems, hotel chains, theme-park groups or franchises of restaurant ***brands*** owned by other companies.
U.S. Food & Beverage Revenue: Sums generated through consumer foodservice activities in the United States by the company or its operating subsidiaries. U.S. dollar amounts are irrespective of foreign-currency conversions by foreign-based companies. Included are sales at company-owned and profit-and-loss-contracted operations as well as food-and-beverage sales royalties and fees collected from franchisees. Excluded from revenue figures are total sales at franchised restaurants; revenues generated by manufacturing or wholesaling of food or other products; foodservice distribution revenues; and other revenues from non-foodservice sources, such as merchandise sales, video games and property rentals. Figures for hotels, contractors, in-store feeders and theme parks should exclude nonfoodservice retail sales and nonfoodservice contract activities, such as income from rooms, souvenirs, property maintenance, ticket sales and grocery or other general retailers.
FOOTNOTES
(1:) Prior-Year results included $444.1 million in sales from the Boston Market chicken chain, which was divested in 2007.
(2:) Preceding-Year revenue includes six months of sales from the Romano's Macaroni Grill chain, the majority of equity in which

Brinker sold to Golden Gate Capital in December 2008. Latest Year includes full year of sales from On the Border, which it agreed to sell in March 2010. Transaction has not yet closed.
(3:) Preceding-Year result reflects the first full year of OSI Restaurant ownership by majority holder Bain Capital. A group of investors, including Catterton Management and OSI's founders and management, purchased OSI in June 2007. Aggregate Prior-Year revenue for OSI totaled $3.83 billion.
(4:) The 83.5-percent increase in Latest-Year revenue, versus the Preceding Year, resulted from a full year of ownership of the Wendys quick-service chain, which was acquired Sept 29, 2008.
(5:) In the Preceding Year, divested its interest in casual-dining operator Real Mex, which had contributed an estimated $456.6 million in sales before being spun off.
(6:) Parent of Buffet Holdings Inc., which emerged from Chapter 11 bankruptcy in late April 2009, its Preceding Year, and saw its then-controlling investor, Caxton-Iseman Capital, sell out. The Preceding-Year revenue figure of $234 million represents the estimated amount of BHI's full-year revenues of about $1.35 billion booked by Buffets Restaurants Holdings Inc. following Caxton-Iseman's divestiture of its interest in the company.
(7:) Acquired theme park operator Busch Entertainment Corp. from Anheuser-Busch InBev through an affiliated company on Dec. 1, 2009, in a transaction valued at up to $2.7 billion. The new holding is called Seaworld Parks & Entertainment. Blackstone's Latest-Year revenues include $15.3 million in estimated post-acquisition foodservice sales at Seaworld's Seaworld, Busch Gardens, Aquatic and other park ***brands***. Busch Entertainment/ Seaworld Parks had estimated full Latest-Year foodservice sales of $179.8

million.
(8:) Acquired the Applebee's casual-dining
chain on Nov, 29, 2007.
Applebee's contributed $1.22 billion in
revenues to DineEquity in
the Preceding Year; Applebee's
post-acquisition contribution in the
Prior Year was $121.2 million.
(9:) Prior-Year revenue number reflects
estimated $206 million in
sales from Gate Gourmet contract feeder,
which was sold in that
year.
(10:) Merged into a subsidiary of
private-equity firm Kohlberg & Co.
LLC on Jan. 27, 2009, in a deal valued at
about $210 million.
Latest-Year revenues for Kohlberg & Co.
comprise an estimated $719
million in post-merger sales by Centerplate.
After the end of its
Latest Year, on Jan. 5, 2010, Centerplate
acquired contract feeder
Boston Culinary Group Inc.; terms were not
disclosed.
(11:) The Steak N Shake Co., after the close
of its Latest Year, was
renamed by shareholders Biglari Holdings Inc. after its chief
executive and chairman, Sardar Biglari. The
company's shareholders
also voted to combine Biglari Holdings with
Western Sizzlin' Corp.,
another company controlled by Biglari. Biglari
left Steak N Shake
operational headquarters in Indianapolis, but
moved the companies'
executive offices to San Antonio.
(12.) The 15-percent increase in Latest-Year
revenues primarily
resulted from a 39.2-percent rise in the
number of restaurants it
operates, from 825 units to 1,149, in the
Latest Year. In addition
to opening new stores, it acquired 279
locations from franchisees,
some of which were in bankruptcy.
(13:) Preceding-Year revenue reflects
post-acquisition sales from
211-unit Romano's Macaroni Grill
casual-dining chain acquired from
Brinker International Inc. in December 2008. Brinker retains a
minority stake in Macaroni Grill.
(14:) In May 2010, after the close of the
Latest fiscal year, sold

515-unit Captain D's Seafood Kitchen chain to Sun Capital Partners
for an undisclosed amount and recapitalized the debt of 539-unit
Del Taco, resulting in an ownership transfer to a new parent, Del
Taco Holdings Inc., owned by multiple investor groups, but
controlled by Goldman Sachs Mezzanine Partners. Other investors
include Charlesbank Capital Partners and Leonard Green & Partners.
(15:) Preceding-Year revenues reflect 14 additional company
restaurants and a full year of ownership of the Logan's Road House
chain, versus 33 weeks of ownership in the Prior Year.
(16:) Sold 56-unit Dave & Buster's casual-dining and arcade chain to
private-equity firm Oak Hill Capital Partners on June 1, 2010, after
the close of its Latest Year. Current D&B management joined Oak
Hill in the acquisition, which the parties said had an aggregate
value of about $570 million.
(17:) Significant increase in Preceding-Year revenue reflects its
first full year as an independent business entity after being spun
off in the middle of the Prior Year by two groups of investors.
(18:) Affiliates of Texas Pacific Group's TPG Capital LP and Apollo
Management, in their Preceding Years, on Jan. 28, 2008, jointly
completed a going-private merger with Harrah's Entertainment Inc.
valued at $30.9 billion. Each group controls 50 percent of Harrah's.
(19:) Came under new ownership in November 2008 when Sun Capital
Partners, which previously held controlling interest, swapped stock
for equity with RM's multiple lenders. Preceding-Year revenues
represent the amount of U.S. restaurant sales and franchising income
booked by RM Restaurant Holding Corp. following the exchange. Pro
forma U.S. foodservice revenues for the full Preceding Year were
$511.5 million.
(20:) Prior-Year revenues include $34.5 million in sales from 16

T.G.I. Friday's	restaurants acquired in August 2008.

(21:) Sold Church's Chicken chain to Friedman Fleischer & Lowe of San Francisco for an undisclosed amount on Aug. 10, 2009. Arcapita's Latest Year includes $154.2 million in estimated revenues from Church's booked before the sale.
(22:) Significantly higher Preceding-Year revenue primarily reflects its first full year of ownership of the Champps Americana casual-dining chain, which was acquired in Prior Year.

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Subject: HOLDING COMPANIES (91%); COMPANY LISTS & RANKINGS (78%); RESTAURANT FOOD & BEVERAGE SALES (78%); Ranking; All market information; Sales; Business

Company: COMPASS GROUP PLC (93%); MCDONALD'S CORP (91%); BOB EVANS FARMS INC (84%); P F CHANG'S CHINA BISTRO INC (84%); CARLSON COS INC (84%); DARDEN RESTAURANTS INC (84%); AUTOGRILL SPA (83%); PANERA BREAD CO (82%); DENNY'S CORP (82%); HYATT HOTELS CORP (80%); ARAMARK (72%); YUM! BRANDS INC (72%); STARBUCKS CORP (72%); CHICK-FIL-A INC (71%); BAIN CAPITAL LLC (71%); JACK IN THE BOX INC (70%); BLACKSTONE GROUP LP (67%); DINEEQUITY CORP (66%); RUBY TUESDAY INC (66%); MGM RESORTS INTERNATIONAL (66%); CKE RESTAURANTS INC (66%); MERRILL LYNCH & CO INC (65%); O'CHARLEY'S INC (65%); WALT DISNEY CO (65%); WHATABURGER RESTAURANTS LP (64%); DELAWARE NORTH COS INC (63%); KOHLBERG & CO LLC (63%); SONIC CORP (63%); WAFFLE HOUSE INC (60%); BUFFALO WILD WINGS INC (58%); BURGER KING WORLDWIDE INC (58%); SODEXO (57%); WENDY'S CO (57%); SUN CAPITAL PARTNERS INC (56%); HOST HOTELS & RESORTS INC (54%); TEXAS ROADHOUSE INC (53%); LANDRY'S RESTAURANTS INC (52%); DOCTOR'S ASSOCIATES INC (52%); WYNDHAM WORLDWIDE CORP (51%); BIGLARI HOLDINGS INC (51%); GOLDEN GATE CAPITAL LP (50%); WHITE CASTLE SYSTEM INC (50%); ARAMARK CORP; BRINKER INTERNATIONAL INC; CHICK-FIL-A INC; COMPASS GROUP PLC; CRACKER BARREL OLD COUNTRY STORE INC; DARDEN RESTAURANTS INC; JACK IN THE BOX INC; MARRIOTT INTERNATIONAL INC; MCDONALD'S CORP; SODEXHO SA; STARBUCKS CORP; SUN CAPITAL PARTNERS INC; WENDY'S INTERNATIONAL INC; YUM! BRANDS INC

Ticker: CPG (LSE) (93%); MCD (NYSE) (91%); BOBE (NASDAQ) (84%); DRI (NYSE) (84%); AGL (BIT) (83%); PNRA (NASDAQ) (82%); DENN (NASDAQ) (82%); H (NYSE) (80%); ARMK (NYSE) (72%); YUM (NYSE) (72%); SBUX (NASDAQ) (72%); JACK (NASDAQ) (70%); BX (NYSE) (67%); DIN (NYSE) (66%); RT (NYSE) (66%); MGM

(NYSE) (66%); DIS (NYSE) (65%); SONC (NASDAQ) (63%); BWLD (NASDAQ) (58%); SW (PAR) (57%); WEN (NASDAQ) (57%); HST (NYSE) (54%); TXRH (NASDAQ) (53%); WYN (NYSE) (51%); BH (NYSE) (51%)

Industry: RESTAURANTS (91%); RESTAURANTS & FOOD SERVICE INDUSTRY (90%); FAST FOOD (90%); FOOD INDUSTRY (90%); HOTELS & MOTELS (89%); RESTAURANTS & FOOD SERVICE (78%); RESTAURANT FOOD & BEVERAGE SALES (78%); RETAIL BAKERIES (77%); RESORTS (74%); Restaurants

Product: 581200 (Eating places)

Geographic: LOUISVILLE, KY, USA (93%); NASHVILLE, TN, USA (92%); SAN ANTONIO, TX, USA (92%); ATLANTA, GA, USA (92%); MINNEAPOLIS, MN, USA (90%); COLUMBUS, OH, USA (90%); SEATTLE, WA, USA (79%); DALLAS, TX, USA (79%); ORLANDO, FLORIDA, USA (79%); LOS ANGELES, CA, USA (79%); BUFFALO, NY, USA (79%); SAN DIEGO, CA, USA (79%); SAN FRANCISCO BAY AREA, CA, USA (79%); SAN FRANCISCO, CA, USA (79%); OKLAHOMA CITY, OK, USA (79%); DENVER, CO, USA (79%); HOUSTON, TX, USA (79%); MIAMI, FL, USA (78%); PHILADELPHIA, PA, USA (73%); SYRACUSE, NY, USA (54%); SPARTANBURG, SC, USA (50%); CALIFORNIA, USA (95%); NEW YORK, USA (94%); KENTUCKY, USA (93%); TENNESSEE, USA (93%); FLORIDA, USA (92%); OHIO, USA (92%); MARYLAND, USA (87%); ARIZONA, USA (79%); TEXAS, USA (79%); COLORADO, USA (79%); NEW JERSEY, USA (79%); SOUTH CAROLINA, USA (79%); GEORGIA, USA (78%); MISSOURI, USA (73%); MINNESOTA, USA (73%); CONNECTICUT, USA (52%); ITALY (56%); United States; North America (NOAX); United States (USA)

SPECIAL FEATURE: Table

Load-Date: August 6, 2010

EXHIBIT 40

The Best High-End Restaurant Chains

List Criteria: Top upscale chain restaurants (at least 5 franchises)

List of the best high end restaurant chains. While you may usually choose inexpensive restaurants for your normal lunches and dinners out,every once in a while it's nice to treat yourself and your family to a fancy meal. If you're celebrating a birthday or promotion, a top-grade restaurant is the best way to commemorate. When you're trying to impress an important client,a high-end chain restaurant is a good way to illustrate how important their business is to you. Maybe you just want to treat yourself after a long,stressful week with a well-made cocktail and steak dinner. No matter the reason, first-class restaurants are the perfect method to show off and enjoy yourself.

The fine dining chain restaurants on this list make high-quality food in an atmosphere that's sure to impress potential business partners, family members, and friends. Restaurants like Ruth's Chris Steak House and The Melting Pot offer ambiance perfect for a romantic dinner whether you're on a first date or celebrating a 20th anniversary.

If you've been wondering, "What are the best high end chain restaurants?" this list has the top choices. The restaurants on this list are known for their upscale feel, top notch food, and amazing cocktails for any type of meal.

AdChoices

► Restaurant Chains ► Best Restaurants ► Fancy Restaurants ► Good Restaurants

SEE LIST RANKED BY REGION MEN WOMEN 1 RERANK

THE LIST OPTIONS rerank list EMBED COMMENTS search list

1 Ruth's Chris Steak House

2 Morton's Steakhouse

3 P. F. Chang's China Bistro

4 *added by jschro1861*
Capital Grille Holdings Inc

5 Fleming's Prime Steakhouse & Wine Ba

6 The Melting Pot

7 Bonefish Grill

8 Benihana

9 McCormick & Schmick's

10 Houston's Restaurants, Inc

11 Outback Steakhouse

12 Buca di Beppo

13 Olive Garden

14 *added by jschro1861*
Smith Wollensky Restaurant Group

15 Lone Star Steakhouse & Saloon

16 *added by NickMerchant*
Houlihan's

17 House of Blues

18 Hard Rock Cafe

19 Carrabba's Italian Grill

20 Romano's Macaroni Grill

21 Red Lobster

22 Rainforest Cafe

23 *new! & added by slaft*
T.G.I. Friday's

24 Bertucci's

25 Ruby Tuesday

26 BJ's Restaurants, Inc.

27 Tony Roma's

28 Bennigan's

29 Claim Jumper

30 Grand Lux Cafe

31 Trader Vic's

32 York Steak House

33 Planet Hollywood

34 Angus Steakhouse

35 Bugaboo Creek Steak House

36 On the Border Mexican Grill & Cantina

37 Rock Bottom

38 Ponderosa Steakhouse and Bonanza Steakhouse

39 Elephant Bar

40 Damon's Grill

41 type companies

Something missing? Add it!

list options comments embed share next list

viewers of this list also saw...

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The Best Fried Chicl Restaurant Chains

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Best American-Chinese Food Chain In The U.S.

The Most Rewatchable Movies

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The Best Restaurant Chains for Birthdays

List Criteria: Fancy or casual restaurant chains (at least 10 locations) worth the splurge for a nice & memorable birthday dinner

A list of the best restaurant chains for birthdays. Is your birthday coming up, and you're short of ideas on where to go? Browse through our list of the best restaurant chains to hold birthday a birthday dinner at an upscale restaurant near you. Listed in order from the most popular restaurant chain for birthdays to the least popular, you can easily pick out a top-ranking restaurant for an adult's birthday. If you know of a great fancy birthday restaurant that isn't listed, go ahead and add it to the list. You can also vote on your favorite birthday restaurant chain to get it moved to a higher spot.

Some restaurant chains are well-known for hosting birthday dinners, like T.G.I. Friday's and Joe's Crab Shack. These casual restaurant chains for birthday meals offer the full birthday treatment, including a "happy birthday" song from the servers and plenty of drinks to go around. Other fancy restaurant chains include fine dining chains like Ruth's Chris, Morton's, and Smith & Wollensky steakhouse. Are you simply looking for a great eating place for a birthday meal get-together? Some restaurants like IHOP offer free meals on your birthday, a great choice for both kids and adults on their birthdays.

So, whether you are looking for birthday freebies or the full birthday party package restaurant, you are sure to find that special birthday restaurant by browsing through our list of favorite restaurant chains to splurge on a nice birthday dinner.

THE LIST | OPTIONS | rerank list | EMBED | COMMENTS | search list

1. The Cheesecake Factory
2. Outback Steakhouse
3. Red Lobster
4. LongHorn Steakhouse
5. Texas Roadhouse
6. Chili's
7. Dave & Buster's
8. Red Robin

9 T.G.I. Friday's

10 Carrabba's Italian Grill

11 Olive Garden

12 Benihana

13 Ruth's Chris Steak House

14 Ruby Tuesday

15 Applebee’s International, Inc.

16 Buca di Beppo

17 Friendly's

18 Joe's Crab Shack

19 P. F. Chang's China Bistro

20 Bonefish Grill

21 Logan's Roadhouse

22 The Old Spaghetti Factory

23 Romano's Macaroni Grill

24 Legal Seafoods

25 Bubba Gump Shrimp Company

26 *added by Ranker Food*
On the Border Mexican Grill & Cantina

27 BD's Mongolian Grill

28 The Capital Grille

29 McCormick & Schmick's

30 Pizzera Uno

31 Shakey's Pizza

32 Bahama Breeze

33 Morton's

34 Houston's Restaurants, Inc

35 Seasons 52

36 Mitchell's Fish Market

37 The Grand Lux Cafe

38 Smith & Wollensky

39 Chowking

40 Aristocrat

41 type companies + Something missing? Add it!

list options comments embed share next list

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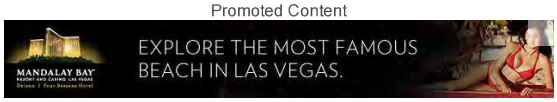

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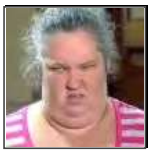
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The Best Restaurant Chains for Large Groups

List Criteria: Chain restaurants that can accommodate parties of 6 or more

List of the best restaurant chains for large groups. When you need to go out for a meal with more people than can fit in one of those vinyl booths, it can be a hassle to find a good place to eat. Often large study groups, family reunions, clusters of friends, and coworkers want to get together at a nice restaurant. The chain restaurants on this list offer accommodations for big groups of people, especially if you're willing to call in advance. These restaurants sometimes have special menus for large groups which include catering and inexpensive options. Not only do these restaurants have high-quality food and ambiance, there's a guarantee that your group will be waited on with respect.

What are the best restaurants to go to if you have a large group? Often restaurants like steakhouses have a special room that's designed specifically for big groups of people. The restaurants on this list are great for groups of all kinds, whether it's a casual group of friends after a hard night of studying or a fancier bunch of colleagues.

The restaurants on this list are ready to serve large group sat any time of the week or year. If you're having a get together with a huge crowd,these restaurants won't let you down.

AdChoices

► Find Restaurants ► Restaurant Menu ► Restaurant Chains ► Best Restaurants

THE LIST OPTIONS rerank list EMBED COMMENTS search list

1. The Old Spaghetti Factory
2. Red Lobster
3. Ponderosa Steakhouse and Bonanza Steakhouse
4. Benihana
5. IHOP
6. Joe's Crab Shack
7. Chili's
8. Cracker Barrel
9. Texas Roadhouse
10. Hard Rock Cafe

11	Applebee’s International, Inc.
12	Bubba Gump Shrimp Company
13	Bennigan's
14	Hooters
15	Olive Garden
16	Outback Steakhouse
17	Sizzler
18	Buca di Beppo
19	Dave & Buster's
20	LongHorn Steakhouse
21	Buffalo Wild Wings
22	Black Angus Steakhouse
23	T.G.I. Friday's
24	Lone Star Steakhouse & Saloon
25	Waffle House
26	Trader Vic's

27 Chevys Fresh Mex

28 Acapulco

29 Bahama Breeze

30 Tony Roma's

31 BJ's Restaurants, Inc.

32 Ruby Tuesday

33 Claim Jumper

34 Fleming's Prime Steakhouse & Wine Ba

35 P. F. Chang's China Bistro

36 Marie Callender's

37 Damon's Grill

38 Panda Inn

39 Romano's Macaroni Grill

40 California Pizza Kitchen

41 type companies + Something missing? Add it!

list options comments embed share next list

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The Best Restaurant During a Road Trip

54 Epic and Painful Sunburns

The Best Places to Eat When You're Hungover

DIY Benihana Recipes You Can Make at Home

55 Famous People with HIV

The Most Delicious Foods In The World

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Restaurant Chains with the Best Drinks

List Criteria: Chain restaurants with great cocktails, beer, and/or wine lists

List of the restaurant chains with the best drinks, as ranked by food critics and restaurant enthusiasts. At the end of the day, there'soften nothing better in the world than an alcoholic drink to unwind the stress of a long, tough week. Whether you're meeting up with a bunch of girlfriends for fruity cocktails or interested in a cold beer while watching a football game, the restaurants on this list can facilitate your de-stressing needs. This list answers the question "What are the best restaurant chains to have a drink?" with businesses that offer wine, cocktails, beer, and whatever other drinks you may fancy.
Some restaurants like BJ's also serve as breweries and therefore make their own brand of one-of-a-kind drinks. Other restaurants, such as P. F. Chang's and The Melting Pot, specialize in unique cocktails and high-end, stiff drinks. The steakhouses on this list have full bars with professional bartenders where you can get any type of drink that you can imagine.
This list is filled with restaurants that have amazing food along with the best drinks on the market. Whether you just need to relax after a hard day at work or want to have a fun night with your friends, the restaurants on this list are sure to offer a good time.

AdChoices

► Alcoholic Drinks ► List of Drinks ► Liquor Mix Drinks ► Bar Shots Drinks

THE LIST OPTIONS rerank list EMBED COMMENTS search list

1. Chili's
2. Ponderosa Steakhouse and Bonanza Steakhouse
3. T.G.I. Friday's
4. Bubba Gump Shrimp Company
5. Benihana
6. P. F. Chang's China Bistro
7. Hard Rock Cafe
8. The Melting Pot
9. Buffalo Wild Wings
10. The Cheesecake Factory

11 Joe's Crab Shack

12 Applebee’s International, Inc.

13 Bahama Breeze

14 Red Robin

15 Red Lobster

16 Dave & Buster's

17 Ruth's Chris Steak House

18 Houston's Restaurants, Inc

19 California Pizza Kitchen

20 Bennigan's

21 Trader Vic's

22 Rainforest Cafe

23 Acapulco

24 Olive Garden

25 Hooters

26 Tony Roma's

27		Marie Callender's
28		House of Blues
29		Chevys Fresh Mex
30		Romano's Macaroni Grill
31		Outback Steakhouse
32		The Old Spaghetti Factory
33		Lone Star Steakhouse & Saloon
34		Claim Jumper
35		BJ's Restaurants, Inc.
36		York Steak House
37		Houlihan's
38		McGillin's Olde Ale House
39		Buca di Beppo
40		Fleming's Prime Steakhouse & Wine Ba
41		Elephant Bar

Something missing? Add it!

list options comments embed share next list

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The Best Sub Sandwich Restaurant Chains

31 Child Actors Who Died Young

Taco Bell Secret Menu Items

#AfterSexSelfies That Will Worry You About Today's Youth

55 Famous People with HIV

The Top Fast Food Brands

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The Top Restaurant Chains in America

List Criteria: American restaurants that have multiple locations or franchises

The List of Top Restaurant Chains in America includes famous restaurant chains from throughout the United States. Restaurant chains offer a familiarity through their decor and menu throughout all of their locations. As such, they tend to be most popular in areas where one would find travelers or tourists. From fast food, to drive-thrus, and even some sit down franchises, there are a variety of restaurants on this list, each serving different international cuisines or their own takes on American classics.

The idea of chain restaurants is widely credited to Harland Sanders, more famously known as "Colonel Sanders." By "franchising" out his secret recipe, restaurants that served his food had an advantage as travelers knew what to expect. His restaurant, KFC, is now one of the largest in the world. Today, nearly every cuisine imaginable has a restaurant chain attached to it.

Vote up your favorite chain restaurants below, or vote down those you'll never go back to again. Looking for more of a sweet treat? Check out this list of the Best Ice Cream & Frozen Yogurt Chains. Cook up some mediocre Italian food at home using this list of Olive Garden recipes, and take a look at other delicious lists like, the Best Japanese Foods and the Best Brain Foods.

AdChoices

► Find Restaurants ► Restaurant Chains ► Fast Food List ► Best Restaurants

SEE LIST RANKED BY REGION AGE MEN WOMEN 33 RERANKS

THE LIST OPTIONS rerank list EMBED COMMENTS search list

51	Cinnabon	46
52	Domino's Pizza	46
53	Ruth's Chris Steakhouse	45
54	Checkers	45
55	Culver's	45
56	Big Boy Restaurants	44
57	Golden Corral	44
58	Logan's Roadhouse	43
59	Hardee's	43
60	Panda Express	43

61		Long John Silver's	43
62		California Pizza Kitchen	42
63		*often listed* Zaxby's	42
64		Joe's Crab Shack	42
65		Whataburger	42
66		White Castle	41
67		*often listed & ranked high on reranks* Qdoba Mexican Grill	41
68		Fazoli's	41
69		Uno Chicago Grill	40
70		*ranked low on reranks* TGI Friday's	40
71		Perkins Restaurant and Bakery	40
72		Schlotzsky's	40
73		*often listed & ranked high on reranks* Black Angus Steakhouse	40
74		*often listed & ranked high on reranks* Maggiano's Little Italy	39
75		Benihana	39
76		*ranked low on reranks* Quiznos	39
--		Dave & Buster's	

77		Dave & Buster's	39
78		Jason's Deli	39
79		Carrabba's Italian Grill	39
80		The Original Pancake House	38
81		Hooters	38
82		Blimpie	38
83		El Pollo Loco	38
84	*often listed & ranked high on reranks*	Penn Station	38
85		Krystal	38
86		The Old Spaghetti Factory	38
87		Claim Jumper	38
88		The Melting Pot	37
89		Marie Callender's	37
90		Jersey Mike's	37
91		Noodles & Company	37
92	*often listed & ranked high on reranks*	Mimi's Cafe	37
93		Famous Dave's	

37

94 *often listed & ranked high on reranks*
Max & Erma's 36

95 Baja Fresh 36

96 Moe's Southwest Grill 36

97 McAlister's Deli 36

98 Friendly's 36

99 The Capital Grille 36

100 Shoney's 36

203 type companies + Something missing? Add it!

list options comments embed share next list

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The Best Anime Series of All Time

Best American-Chinese Food Chain In The U.S.

Taco Bell Secret Menu Items

Five Guys Secret Menu Items

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The Best Restaurant Chains for Anniversary Dinners

List Criteria: Fancy, romantic restaurant chains (at least 10 locations) suitable for anniversaries and special meals

A list of the Best Restaurant Chains for Anniversary Dinners. Looking for somewhere romantic to go to celebrate your anniversary? Browse through our list of the most popular restaurant chains for anniversaries to find the best eating place to take your sweetheart on your anniversary. Ranked in order of most popular restaurants for anniversaries to least popular, you are sure to find an excellent choice of restaurant for your special anniversary. If you don't see a favorite restaurant listed, go ahead and add it to the list. You can also vote for your favorite restaurants and see them get ranked higher on the list.

From the Italian romance of Olive Garden to the western décor of Texas Roadhouse, there are styles and themes on this list to suit any couple. Romantic steakhouses like Ruth's Chris and Morton's ensure quiet alone-time, while more bustling restaurants like The Melting Pot and The Cheesecake Factory encourage sharing. Make this anniversary a night to remember by picking out that one special restaurant that is enjoyed by both partners. You can rerank this list to make your own list of favorite anniversary dinner restaurants as well.

So go ahead and look through this list to find that one special romantic eating place. You can also research particular restaurants to find one in your area. Try something new this year, and make this special meal a surprise that will never be forgotten. Pick out a new favorite restaurant for this year's anniversary dinner.

AdChoices

► Restaurant Menu ► Find Restaurants ► Restaurant Chains ► Anniversary Ideas

THE LIST OPTIONS rerank list EMBED COMMENTS search list

1. The Melting Pot
2. Ruth's Chris Steak House
3. The Cheesecake Factory
4. Legal Seafoods
5. McCormick & Schmick's
6. Carrabba's Italian Grill
7. P. F. Chang's China Bistro
8. The Capital Grille
9. Morton's
10. Smith & Wollensky

11 Texas Roadhouse

12 Outback Steakhouse

13 Benihana

14 Buca di Beppo

15 Romano's Macaroni Grill

16 Olive Garden

17 The Old Spaghetti Factory

18 The Grand Lux Cafe

19 Red Lobster

20 LongHorn Steakhouse

21 Lone Star Steakhouse & Saloon

22 Joe's Crab Shack

23 Maggiano's Little Italy

24 Claim Jumper

25 Bertucci's

26 T.G.I. Friday's

27 Ruby Tuesday

28 BD's Mongolian Grill

29 Ted's Montana Grill

30 Mazzio's

31 On the Border Mexican Grill & Cantina

On The Border Mexican Grill & Cantina is a chain of Tex-Mex food casual dining restaurants located in the United States, Puerto Rico, Canada, and recently opened in Egypt, the United Arab Emirates, Saudi Arabia, and South Korea. There are over 160

32 type companies + Something missing? Add it!

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54 Epic and Painful Sunburns

31 Child Actors Who Died Young

The Top Mexican Restaurant Chains

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The Best Restaurant Chains for Kids Birthdays

List Criteria: Casual kid-friendly restaurant chains suitable for a birthday dinner or party with friends & family

A list of the Best Restaurant Chains for Kids Birthdays. Looking for a new hot spot for your child's birthday? Are your kids tired of the same old place to eat for their birthday? Browse through our list of the best restaurant chains for kid's birthdays to find a new and exciting birthday place to eat. The best restaurant chains to take kids on their birthdays are listed in order of most popular to least. See which restaurants received the top ratings and give one of them a try on the big day. You can also add your vote for your favorite restaurant as well and see it get ranked higher on the list.

From the full party package deal at Chuck E Cheese's to birthday saddles to sit on at Texas Roadhouse, there are plenty of new and exciting restaurant options for your child's birthday this year. With different themes to fit every interest, you are sure to find just the right one to make this birthday memorable. If a particularly interesting restaurant chain isn't in your town, do a search online and you just might find it within driving distance.

Whatever type of birthday your child is wishing for can likely be found on this list of popular restaurant chains, so go ahead and write down several of the top restaurants and figure out which one will most likely fulfill your child's birthday dreams this year.

AdChoices

► Kids Eat Free ► Kids Birthday ► Food for Kids ► Restaurant Chains

THE LIST OPTIONS rerank list EMBED COMMENTS search list

1. Rainforest Cafe
2. Dave & Buster's
3. T.G.I. Friday's
4. Chuck E. Cheese's
5. Red Robin
6. IHOP
7. Dairy Queen
8. Johnny Rockets
9. Steak 'n Shake
10. Hard Rock Cafe

11	Joe's Crab Shack
12	Applebee’s International, Inc.
13	Chili's
14	Sonic Drive-In
15	Bubba Gump Shrimp Company
16	Pizza Hut
17	Golden Corral
18	Outback Steakhouse
19	Benihana
20	Ruby Tuesday
21	Texas Roadhouse
22	P.F. Changs
23	Peter Piper Pizza
24	California Pizza Kitchen
25	Jack in the Box
26	Romano's Macaroni Grill

27 A&W Restaurants

28 McDonald's

29 Claim Jumper

30 Denny's

31 Rockne's

32 Burger King

33 KFC

34 Chevys Fresh Mex

35 Wienerschnitzel

36 Panda Express

37 type companies + Something missing? Add it!

list options comments embed share next list

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54 Epic and Painful Sunburns

55 Famous People with HIV

The Best Tween Clothing Brands

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The Best Restaurants to Take a First Date

List of the best restaurant chains to take a first date, as ranked by food experts. First dates are one of the most stressful experiences one can go through. There's so much pressure put on making a good impression that it's important to ensure that every detail is perfect. If the first date doesn't go well you can't guarantee that you'll see a second date and beyond.Picking the perfect first date restaurant is a vital part of the dating process. A restaurant with bad service and mediocre food is going to take away from a romantic date night atmosphere. This list answers the question, "What are the best chain restaurants for a first date?"

The restaurants on this list range from informal get-together locations to romantic experiences. The list has many steakhouses, which lend themselves to first dates well due to their impressive nature and well-made food. Many of the restaurants on this list offer live music, friendly waitstaff, and perfect lighting for an idealistic date.

Whether you want to impress your date with expensive food and loving ambiance or want to have a more open, friendly date, there are restaurants on this list just for you and your special date.

AdChoices

► First Date Ideas ► Best Restaurants ► Fun Restaurants ► Cheap Restaurants

THE LIST OPTIONS rerank list EMBED COMMENTS search list

1. The Cheesecake Factory
2. Outback Steakhouse
3. Benihana
4. Ruth's Chris Steak House
5. P. F. Chang's China Bistro
6. House of Blues
7. The Melting Pot
8. Red Lobster
9. Fleming's Prime Steakhouse & Wine Bar
10. Don Pablo's
11. *added by ChloeFletcher*

Romano's Macaroni Grill

12 Red Robin

13 *added by thegirlwiththeheadphones*
A Fancy One

14 Black Angus Steakhouse

15 Buca di Beppo

16 *new! & added by slaft*
T.G.I. Friday's

17 Hard Rock Cafe

18 Ponderosa Steakhouse and Bonanza Steakhouse

19 *added by ChloeFletcher*
Carino's Italian

20 Joe's Crab Shack

21 Olive Garden

22 Ruby Tuesday

23 Chili's

24 Houston's Restaurants, Inc

25 Bubba Gump Shrimp Company

26 *added by AndreaPoole-Presslor*
Lonestar Steakhouse

27 Qdoba Mexican Grill

28		California Pizza Kitchen
29		Tony Roma's
30		BJ's Restaurants, Inc.
31		Smith & Wollensky
32		Claim Jumper
33		Planet Hollywood
34		Rainforest Cafe
35		Bennigan's
36		Fuddruckers
37		Damon's Grill
38		Trader Vic's
39		On the Border Mexican Grill & Cantina
40		Cracker Barrel
41		Coco's Bakery
42		Chevys Fresh Mex
43		Elephant Bar

44 type companies

Something missing? Add it!

list options comments embed share next list

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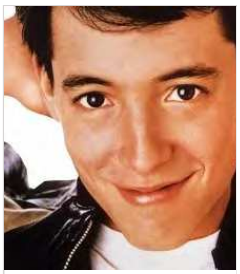
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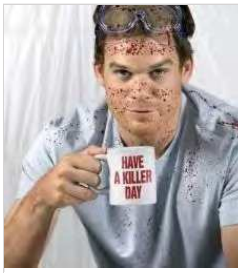

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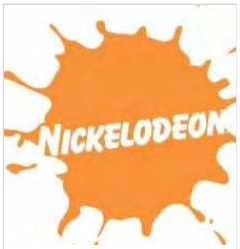

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Obituaries

Rocky Aoki; Flashy Founder of Benihana

By Matt Schudel
Washington Post Staff Writer
Saturday, July 12, 2008

Rocky Aoki used his savings to open the Benihana steakhouses, now an international chain. He was also a sportsman who enjoyed risks. Above, Aoki is shown in California in 1981 after crash-landing a hot-air balloon in a storm. (By Associated Press)

Rocky Aoki, 69, a flamboyant businessman who parlayed his savings from an ice-cream truck into the international chain of Benihana Japanese steakhouses, known for the showmanship of their knife-tossing chefs, died July 10 in New York. In recent years, he said he had suffered from diabetes, hepatitis C and cirrhosis of the liver.

Mr. Aoki was an improbable success story who came to the United States from Japan on a wrestling scholarship and got his start in business by renting an ice-cream truck in Harlem, N.Y. He saved $10,000 from his ice-cream sales to open the first Benihana on New York's West 56th Street in 1964. He quickly built it into an international corporation that, at its peak, had about 100 restaurants worldwide.

Although not a trained chef, Mr. Aoki combined traditional Japanese cooking with a theatrical flair that made Benihana enormously popular. He seated customers around a steel-top grill -- a style of cooking called teppanyaki -- and trained his chefs to throw their knives in the air, add seasonings with a flourish and toss shrimp onto their hats.

He also borrowed from the vaudeville showmanship of his father, who had been a tap dancer and actor in Japan before opening an American-style jazz club and coffeehouse before World War II.

"My father was an actor and I was just about weaned on grease paint and the sound of applause," he told the Atlanta Journal.

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Mr. Aoki also turned to his father for the name Benihana, which means "red flower" in Japanese. According to family legend, Mr. Aoki's father was walking through Tokyo after a U.S. bombing during World War II and saw a single red flower amid the rubble. He named his new restaurant after that small symbol of hope.

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In the 1970s, Mr. Aoki turned to other pursuits, sponsoring powerboat races, Broadway plays and boxing matches and spending lavishly on antique cars and houses. He became a top-ranked speedboat racer, backgammon player, hot-air balloon pilot and driver in long-distance auto rallies.

He was almost killed in 1979, when his boat crashed in the San Francisco Bay, leaving him unconscious in the water with a lacerated liver, ruptured aorta and broken bones.

"I always say, you afraid of dying, you afraid of living also," he told Sports Illustrated in 1982. "Death and life are next to each other anyways."

Mr. Aoki led a complicated personal life, with multiple mistresses and illegitimate children. He once boasted that he had three children the same age, born to three different women.

His business dealings were sometimes questionable, and in 1980 he was charged with insider trading before settling out of court. In 1999, he pleaded guilty to insider trading and was fined $500,000.

His conviction forced him to step down as chairman and chief executive of Benihana. In recent years, he had a protracted legal feud with four of his children, who he said were trying to seize control of his businesses. A series of suits and countersuits were not resolved at the time of his death.

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Page 2 of 2 < Back

Rocky Aoki; Flashy Founder of Benihana

"I want to help my kids," he told New York magazine in 2006, "but I want my children to crawl, to walk, then run on their own. Then I help them. But they can't even crawl. They just collect money and do nothing."

Rocky Aoki used his savings to open the Benihana steakhouses, now an international chain. He was also a sportsman who enjoyed risks. Above, Aoki is shown in California in 1981 after crash-landing a hot-air balloon in a storm. (By Associated Press)

Hiroaki Aoki was born Oct. 9, 1938, in Tokyo and competed in track and field, karate and wrestling at Japan's Keio University before he was expelled for fighting. He was a member of Japan's 1960 Olympic wrestling team and later toured the United States, going undefeated in the 112-pound flyweight class.

After settling in New York, Mr. Aoki won the U.S. flyweight title in 1962, 1963 and 1964 and was inducted into the National Wrestling Hall of Fame in 1995. He received an associate's degree from New York City Community College.

In the 1970s, five months after taking up backgammon, Mr. Aoki defeated a former world champion at a tournament. In November 1981, he piloted a helium balloon 5,800 miles across the Pacific Ocean, the longest balloon flight up to that time. He won the inaugural Milan-to-Moscow road rally in 1987, driving a 1959 Rolls-Royce.

Mr. Aoki continually sought new business ventures and sometimes lost big, including a $35 million investment in an Atlantic City hotel and restaurant that never opened. He was more successful with Sushi Doraku, a chain of sushi franchises.

He made sizable donations to medical and environmental causes. When he learned that Benihana used the equivalent of 50 trees' worth of wooden chopsticks in its restaurants each year, he immediately ordered that the chopsticks be made of bamboo instead.

His marriages to Chizuru Kobayashi Aoki and Pamela Hilberger Aoki ended in divorce.

Survivors include his third wife, Keiko Ono Aoki, whom he married in 2002; seven children from his first two wives and other liaisons; and at least four grandchildren.

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A VOLCANO OF TASTE: BENIHANA

Sun-Sentinel (Fort Lauderdale, Florida)

March 17, 2009 Tuesday, Sunrise Edition

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Section: BROWARD FORUM; Pg. 13

Length: 535 words

Byline: DAVID DIPINO , dddipino@tribune.com

Body

One thing the recent economic downturn has done to restaurant patrons is make them search for the most bang for their buck. No longer are people just going out and trying places for the heck of it, they want entertainment, feel like they're getting something unique and want everyone from the wait staff to the chef to think outside the box. They've told me...

Also, I've heard from my many South Florida cuisine sources that customers are shying away from expensive fine dining a-la-carte menus and flocking toward concept restaurants that cater to the family and provide more for their money.

Enter Benihana -- they've been in South Florida for 63 years, and they're still prospering in an era some say is near Great Depression level. With 10 locations from Orlando to Key West, including the newest one, the three-month old 1695 University Drive Benihana in Coral Springs, their brand is seeing unbelievable success.

"We have a tremendous amount of people making the drive from Boynton Beach, Boca Raton and Delray Beach," Benihana Manager Eddie Fujitia said.

I know what you're thinking: "Coral Springs? Isn't that far?" No. It took me 20 minutes to get there from the Florida Turnpike entrance at Atlantic Avenue in Delray Beach. My gosh, it was worth the trip!

The hottest thing about the Benihana concept is the hot Hibachi flattop grill where a Benihana trained chef awaits to tantalize the taste buds with savory dishes that include everything in the five food groups. It's like having a chef three feet away to ask any cuisine question that tickles your fancy.

They also do Benihana chef trainings for special events, fundraisers and Father's Day.

Each Benihana chef goes to Benihana Chef school for six months, but the beauty of the Benihana chef trainings is that they're one hour, just enough to cook a meal minus the six months of sweat and hours of strenuous culinary tutorials. I was transformed into a Benihana chef for a day, and even after 15 years as a Chef I never learned more in an hour than I did with Benihana Chef Mario Lanzar.

Back to the review... I had the Anniversary Special Chicken, Shrimp and Teriyaki Beef Julienne for two ($45). A new lunch boat menu is available with soup, salad, shrimp tempura, half California roll, sashimi, edamame, fresh fruit, hot Japanese green tea, and salmon or chicken ($9.25) or beef Julienne ($9.75) I added lobster tail and was seated at a table with a few other patrons. Chef Lanzar performed all the tricks including flipping shrimp tails into his chef toke, sauteed chicken fried rice, filet mignon, lobster and built an onion volcano complete with stem billowing from the volcano. Benihana is a total culinary experience!

What I really enjoyed was using chopsticks to handle the delights, dipping them into the Benihana Ginger Sauce, mustard sauce, and dousing everything with the tasty Kikkoman Soy Sauce. I know the food was great when my mouth is watering while I'm writing this. Take my advice: experience Benihana!

Onion Volcano: ****

Anniversary Special: ****

Ambience: ***

Benihana is open from 11 a.m. to 9:30 p.m. Sundays through Thursdays and from 11 a.m. to 10:30 p.m. Fridays and Saturdays at 1695 University Drive in Coral Springs. {ZONE} SF

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: ECONOMIC CONDITIONS (78%); CULINARY SCHOOLS (78%); ECONOMIC NEWS (78%); ECONOMIC DECLINE (73%); FUNDRAISING (67%)

Industry: RESTAURANTS (90%); FULL SERVICE RESTAURANTS (78%); THEME RESTAURANTS (78%); CULINARY SCHOOLS (78%); BEEF (72%)

Geographic: KEY WEST, FL, USA (79%); FLORIDA, USA (93%)

Load-Date: March 18, 2009

Be The Chef

Manhasset Press (New York)

May 31, 2013

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Section: NEWS; Pg. 1A

Length: 448 words

Byline: PAT GRACE; PGRACE@ANTONNEWS.COM

Body

You could get a job here! exclaimed the wide-eyed staffwitnessing Rebecca Bent's ability, speed and accuracy wielding a knife. It didn't seem to be an effort keeping up with the experienced showman at her side.

The Benihana Be the Chef experience provides a unique opportunity for the entire family and recently the Bent family gathered to watch as Rebecca performed a culinary Simon Says just a step behind the master chef as they fashioned volcanoes out of onion rings and created rice hearts that, with just the twist of the wrist, became broken hearts. Rebecca didn't flinch signing a waver to use those sharp knives or to cook over a Hibachi grill reaching incredibly high temperatures. In fact, Rebecca was so impressed with the hot grill she turned to husband, Bruce Bent, Jr., smiling through the billowing smoke, I want one of these in our house.

When the first Benihana opened in 1964, American diners were unfamiliar with the elegance and intricacies of Japanese cuisine. The thought of having a chef prepare a meal right at your table was unheard of-let alone elevated to the level of a dazzling performance. Yet that became Benihana's recipe for success and more than 100 million meals have been served since 1964.

Christian Alvayero has been manager of the Manhasset Benihana at 2105 Northern Blvd., for two years and said Manhasset is the largest restaurant, although he acknowledged Manhattan sales are higher. Another restaurant is located in Westbury. The busiest season is December into January, he said, and of, course, weekends.

There are12 chefs on site, Alvayero continued, and the employee base remains pretty stable. Prospective chefs, arriving from other Benihana restaurants having had some experience, are trained for about one month, although it depends on prior experience. Training can be 3-6 months with no experience. I give them as much time as they need, he said, because they have the potential to become better employees. The staffat the Manhasset Benihana has witnessed many individuals undergoing training and offered unsolicited, lavish praise on Rebecca's ability. The Be the Chef gift package includes a one-on-one training session with a Benihana chef, culminating in a dinner performance by the guest chef and dinner for his guests. The basic package is $140 for four people (the chef and three guests), and additional guests are $35. The special package is $250 for a party of eight.

Rebecca Bent had a column in the Manhasset Press, Cooking At Home, during 2012 but when another cooking column was carried in the entire newspaper chain she stopped. She's back. Her column appears this week and will continue as a regular feature.

Graphic

Ooops! Rebecca Bent mirrored the steps of an experienced Benihana chef while participating in their exciting Be the Chef program. Most of her maneuvers were highly successful. Photo by Pat Grace. Showmanship was part of the tutorial. Can you flip a shrimp tail into your hat?. Following directions ably, and engaged in a form of Simon Says, Rebecca makes a rice heart. The children loved Mom's performance and the meal prepared just for dad and them: Ava, 11, Morgan Rose,

7 and Sienna, 13. Chef Tory, Rebecca Bent, her teacher and Head Chef Nando, Chef Henry and manager of Benihana in Manhasset, Christian Alvayero. Rebecca wrote the Cooking at Home column in the Manhasset Press in 2012. It resumes with this issue of the Manhasset Press. Photos By Pat Grace.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: COOKING & ENTERTAINING (89%); RESTAURANTS (89%); SALES FIGURES (65%)

Load-Date: January 28, 2014

CBS NEWS / *May 17, 2014, 1:23 PM*

Benihana celebrates 50 years of interactive Japanese cuisine dining

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Benihana is a restaurant with a flavor and a flare all its own.

Benihana means flower in Japanese - apt for a restaurant that has grown to 95 locations around the world.

It started with just one restaurant in New York 50 years ago this month by a man who figured out how to sell Americans on a whole new way of dining.

Rocky Aoki started Benihana in 1964 at a location in midtown New York.

He was a young Japanese immigrant who quickly developed a reputation for loving fast cars and beautiful women.

"Every time he had an event he'd just call me at the restaurant, 'Tony, you better be here in a few hours, bring this much food,' and I'd have to drive like three hours to be there," said Benihana executive chef Tony Nemoto.

Nemoto was just 17, working as a short order cook in Hawaii when Aoki hand-picked him to be a chef and gave him a front-row seat to the chain's meteoric rise.

"His vision was basically great food, great entertainment and great experience with Japanese cuisine," Nemoto said.

Teppanyaki, the style of cooking on an open hibachi grill, has long been a part of Japanese tradition.

But Aoki revolutionized it by asking chefs to do tricks. He wanted the meal to be part of an elaborate show, so waitresses wore kimonos, servers wore tuxedos, and chefs had tall, colorful hats.

In the process, Aoki introduced Japanese food to Americans.

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"This is a guy who didn't know how to cook. He was a celebrity chef who couldn't cook a single dish; he could barely boil water. But his idea was that he was going to make the brand with publicity stunts," said Logan Hill, one of the final people to interview Aoki before he died in 2008.

Aoki credited his father for Benihana's success.

"Nobody was coming into the restaurant. He was distraught and gets on the phone with his father, who had been a hoofer, a tap dancer back in Tokyo, and said, 'Dad, I don't know what to do here.' He said 'Rocky, you got to show them some showmanship. Showmanship is what the Americans are going to appreciate,'" said Hill.

And it's that showmanship that set Benihana apart.

"It's what you see right now when you go into a Benihana and they chop up the onions, and they make a volcano with steam. They wanted to show off and make it entertainment," Hill said.

By 1979, Benihana was a multi-million-dollar company. Newsweek called Aoki an immigrant success story.

CBS News interviewed him in 1984.

"Americans always want to try something new and something different. And at Benihana, same way we brought Benihana-style cooking 20 years ago," Aoki said at the time.

But the company's growth came at Aoki's decline.

A conviction for insider trading forced him to step down as CEO of the company. He had three marriages and six children, which led to battle over his estate.

"He ends up being sued by several of his family members. Counter-suing and fighting and a legal battle over the company -- in a way it's a classic American story in all kinds of ways because not only is it a story of immigrant success, it's a story of what happens when a family gets wealthy in America," said Hill.

Despite Aoki's struggles, the Benihana brand continued to thrive.

Today, every chef does five tricks during the course of a meal and every time they draw an almost identical response of laughing and amazement.

Benihana's menu has grown over 50 years - but Nemoto said the restaurant will always have Aoki's signature style.

"I tell all the chefs to go out there, this is your stage," Nemoto said. "You make sure the guests' experience, every single visit, is the same way, so treat them like you're inviting the guest to your home."

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'Ultimate Benihana Experience' lets you learn to cook like a hibachi pro

Daily News reporter feels the heat of high-pressure Teppanyaki cooking with knife-wielding chef as guide.

BY JACOB E. OSTERHOUT / NEW YORK DAILY NEWS / Tuesday, March 12, 2013, 4:32 PM

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Daily News reporter Jacob Osterhout trains with Benihana Tepanyaki chef Jimmy Feng at Benihana on W. 56th St.

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A short list of the most talented people in New York City includes bike messengers, window washers and the chefs at Benihana.

Not only do these Teppanyaki chefs cook to perfection a feast of chicken, steak, shrimp and fried rice, but they do it with a sharp knife, a hot grill and the panache of a circus act.

Now New Yorkers can learn to cook like the world famous Benihana chefs with the Ultimate Benihana Experience.

This ultimate experience consists of having an hour lesson with a veteran Benihana chef to teach you the art of Teppanyaki cooking. Then you cook for eight of your friends.

But can an average New Yorker actually master the exciting and dangerous techniques that make Teppanyaki cooking a performance as well as a meal in just one hour?

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I would find out.

Chef Jimmy Feng, a ten year veteran chef of the Benihana on 56th St., received the dubious honor of teaching this neophyte to man the hibachi grill.

If the spry 45-year-old Chinatown resident was worried, it didn't show.

"Where do you come from, Jimmy?" I ask.

"The kitchen," he answers.

"How long have you been cooking here?"

CRAIG WARGA/NEW YORK DAILY NEWS

Daily News reporter Jacob Osterhout works on perfecting The Volcano.

"Since noon."

Jimmy's humor is my first lesson in being a Benihana chef. A fun and entertaining attitude is just as important as deft cooking skills.

A chef for ten years at Benihana, Jimmy then shows me how to welcome the diners at my table by bowing for five to ten seconds with my hands crossed in front of my chest — super-sharp knife in the right hand and fork in the left.

The grill is heated to 380 degrees. The first trick Jimmy teaches me is The Volcano. We take apart a slice of onion one ring at a time, stacking each piece on top of another so that the final product resembles a cone. Then we spray water inside the cone so that steam erupts from the top.

"That's an easy one," Jimmy says. "Now we cook shrimp."

What could be so hard about cooking shrimp?

Turns out, the cooking isn't the hard part. When the shell turns pink, the shrimp are done. What's more difficult is flicking the shrimp tails, expertly removed from the body with a very sharp knife, into my chef hat.

"It's all in the wrist," says Jimmy, who demonstrates by flicking shrimp tails into his shirt pocket, then his hat.

Has Jimmy ever missed?

"Not for a very long time," he says.

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Benihana Tepanyaki chef Jimmy Feng cooks shrimp.

Which makes sense considering the size of the chef hat.

As long as I toss the shrimp tail high enough in the air, there is no way I can miss.

"You're a natural!" Jimmy says, but I know he is lying because when I attempt to pour eggs on the grill in the shape of a rooster, it comes out looking more like a crude map of Africa.

Regardless, Jimmy plows on with the cooking lesson. Large shrimp are sliced at an angle so they cook evenly. Steak is removed from the grill before it is done because it will continue to cook. And mushrooms are sauteed in just a little butter.

The result is a perfectly cooked feast by a chef that's trained to make diners smile.

Of course, what Jimmy doesn't tell me is that most of the preparation is done long before the meal is served. Along with the 15 other chefs at the restaurant, Jimmy arrives at noon to sharpen his knife, peel shrimp, makes sauces and cut vegetables.

But I'll leave that up to the real chefs. For me, shooting steam out of an onion and flipping shrimp tails into my hat is good enough.

josterhout@nydailynews.com

YOU SHOULD KNOW

Benihana, 47 W 56th St., (212) 581-0930, Benihana.com; The "Be The Chef: The Ultimate Benihana Experience" costs $140 to feed a party of four and $250 to feed a party of eight.

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DEALS & DEAL MAKERS

Benihana to Go Private in Buyout

By **ANNIE GASPARRO**

Updated May 22, 2012 8:01 p.m. ET

A private-equity firm plans to buy Benihana Inc., allowing the operator of Japanese-themed restaurants to focus on turning around its profitability outside the pressures of the public market.

Miami-based Benihana said Tuesday it has agreed to be acquired by Angelo Gordon & Co. in a roughly $296 million cash deal. The company initially announced its interest in "exploring strategic alternatives" on March 13 and, through Monday's close, its stock had risen 12%.

In the proposal backed by the Benihana board, Angelo Gordon is offering shareholders $16.30 a share, a 23% premium to the stock's Monday close. The shares leapt 21% to $16.12 in Nasdaq Stock Market trading Tuesday.

Benihana, famous for its hibachi-style restaurants where chefs prepare food in front of guests, also runs the RA Sushi and Haru chains.

The restaurant company, which was founded in 1964 by the late Hiroaki "Rocky" Aoki and went public in 1983, could offer a significant opportunity to private equity because Benihana's restaurants have growing customer traffic, and its problem just lies in profitability. Private-equity firms are known for buying up struggling restaurant chains and turning them around through cost cutting.

Fellow Asian-focused restaurant chain P.F. Chang's China Bistro Inc. agreed to an acquisition earlier this month. P.F. Chang's has been struggling with declining guest traffic and sales at established restaurants, as a seemingly promising turnaround plan is taking longer than investors would like.

The late Rocky Aoki, right, founder of Benihana, and daughter Devon at its New York restaurant in 1999. *GLOBE PHOTOS/ZUMA PRESS*

Benihana's stock cratered during the economic downturn, falling below $2 a share, before mostly marching higher over the past few years. Still, it last traded above the offer price in late 2007.

The company considered a sale in July 2010, in response to shareholder uproar, but dropped the idea about a year ago in order to focus on improving guest traffic at its restaurants. It accomplished that.

The company has remodeled its restaurants, worked on reducing guest complaints, added a loyalty program and improved the managers it has in stores.

Benihana's same-restaurant sales rose 6% in 2011, but its profitability was hindered by higher food prices, increased operating expenses and added administrative costs. The company's net profit still fell in its fiscal third quarter ended Jan. 1, and it has yet to report its full fourth-quarter results.

Under the terms of its agreement with Angelo Gordon, the company is permitted to seek alternative proposals through July 1 under a "go shop" provision.

Angelo Gordon is known for investing in distressed companies, having held debt in aircraft maker Hawker Beechcraft Inc. and newspaper group Tribune Co., both of which

have filed for bankruptcy protection. In the consumer sector, Angelo Gordon has investments in companies such as the upscale casual-dining chain Firebirds and the White Hen line of convenience stores in the Midwest.

Some of Benihana's investors may be less than thrilled with the acquisition, after undergoing a proxy fight with Benihana's board last year in hopes of preventing the company from moving to a single share class. In November, shareholders approved the board's controversial plan, which in turn gave the board and management greater voting power while scaling back that of the founding family.

In order to pass the plan to move to a single share class, minority investor BFC Financial Corp., whose chairman and chief executive, Alan Levan, is a member of Benihana's board, converted its preferred shares of Benihana to common stock to push through the vote.

Write to Annie Gasparro at annie.gasparro@dowjones.com

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BUSINESS

Benihana's future looks choppy as family fights

By Kaja Whitehouse
July 19, 2010 | 4:00am

Like one of the knives tossed by Benihana's theatrical chefs, the Japanese steakhouse's future is very much up in the air.

The children of the 45-year-old restaurant chain's late founder, Rocky Aoki, who now control 38 percent of the common shares in the business, a stake owned by their late dad, are in open revolt against Rocky's third wife and widow, Keiko, and both camps are warring with management.

The two family camps are upset that management has been unable to budge Benihana's stock price as it has tried to reverse a sea of red ink the past two years at the 120-unit chain — 85 of the locations operate under the flagship Benihana mark.

The company reported a loss of $8.9 million for the fiscal year ended March 28 versus a loss of $5.1 million the previous year. Sales grew by 2.6 percent, but comparable-store revenues at Benihana eateries slipped 7.9 percent.

The Aoki kids, including Rocky's daughter, actress and model Devon Aoki, blame the management team led by Chief Executive Richard Stockinger, which instituted last September — into the teeth of a recession — an updated menu featuring some higher priced items in an attempt to get back to profitability, sources said. Instead, the average check at Benihana fell to $27.70 last year from $28.46 the previous year, according to regulatory filings.

Not exactly a recipe for success.

Last week, in an effort to stave off a shareholder revolt, Stockinger and the board announced plans to review the "strategic alternatives" of the $313.5 million in revenue chain — including a possible sale. Undeterred, two separate groups of shareholders, including the kids, warned the Miami company on Friday that they will seek board seats in the coming weeks amid sagging sales and gloomy shareholder returns.

Keiko is also seeing red. She wants to gain control of the kids' stake, which sits in a trust called Benihana of Tokyo, or BOT. Keiko, a winner of the Miss Tokyo beauty pageant, and her lawyers are expected to march into court today to ask a judge to expedite a decision on who controls the trust — she or the kids.

Keiko hopes to have a court decision in hand before the Sept. 14 annual meeting.

Benihana shares have barely budged since Rocky died on July 10, 2008. They closed that day at $6.15 a share, versus $7.02, up 37 cents, on Friday.

The week's winners and ...

PROMOTED STORIES

BloombergBusiness

Benihana Seen Luring Richest Restaurant Deal Since '07: Real M&A

Tara Lachapelle and Leslie Patton
March 20, 2012 — 10:41 PM EDT

March 21 (Bloomberg) -- Benihana Inc. needs to persuade potential acquirers that revived profits and sales at its Japanese-themed eateries are enough to justify the most expensive U.S. restaurant takeover in almost five years.

The Miami-based chain, known for shrimp-flipping chefs who cook at customers' tables, said last week it will work with Jefferies & Co. to explore a possible sale for the second time in two years. After the stock more than doubled since its earlier attempt, the company is now trading at about 45 times earnings, higher than 94 percent of its peers, according to data compiled by Bloomberg. That would also make Benihana the industry's priciest takeover greater than $200 million since before the last U.S. recession, the data show.

Leveraged buyout firms will still be interested in Benihana, according to Greenwood Capital, because the company is cheaper than 94 percent of its peers relative to the cash it generates and its operating margins leave room for improvement under new management. The eatery already returned to profit in fiscal 2011 and will increase net income by more than 50 percent next year, Roth Capital Partners LLC estimates, as the U.S. economy extends its recovery from the longest contraction since the Great Depression.

"The world does look decidedly different and better" than two years ago, Michael Holland, chairman and founder of New York-based Holland & Co., which oversees more than $4 billion, said in a phone interview. "When you have a company with comparative margins that are some of the lowest in an industry, there's always an opportunity for improvement, which is something that private equity would always be salivating to try to do."

'Red Flower'

Anntal Silver, a spokeswoman for Benihana, declined to comment on the company's strategic alternatives.

Benihana, which means "red flower" in Japanese, got its start in 1964 when Japanese immigrant Rocky Hiroaki Aoki opened a four-table restaurant in midtown Manhattan, according to the company's website. The company, which has since added the RA Sushi and Haru chains, now owns and operates 96 restaurants in the U.S., of which 63 are Benihanas. Another 16 Benihanas are operated as franchises in the U.S., Latin America and the Caribbean.

The company had two years of net losses during the recession before returning to profitability in its fiscal 2011, ended last March. Benihana's shares, which topped $24 in 2007, plunged to $1.50 a year later during the depths of the financial crisis. They closed yesterday at $12.52, giving the company a market capitalization of about $224 million.

Exploring Alternatives

Last week's announcement that Benihana will consider "strategic alternatives" comes less than a year after it terminated a similar process. The company disclosed in July 2010 it was exploring a potential sale under pressure from investors who questioned the chain's strategy. Instead, Benihana's board said in May 2011 that it would pursue "long-term opportunities" and proposed eliminating a dual-class stock structure and a so-called poison pill designed to prevent hostile takeovers.

Benihana's share price has more than doubled since it last tried to sell itself. Valued at 45 times earnings, Benihana would be the most expensive U.S. restaurant takeover greater than $200 million since Sun Capital Partners Inc.'s buyout of Friendly Ice Cream Corp. in 2007 at an earnings multiple of 155, according to data compiled by Bloomberg.

Cash Value

For private-equity firms, earnings multiples aren't as important as a company's ability to generate cash consistently, Walter Todd, who oversees about $950 million as chief investment officer at Greenwood Capital in Greenwood, South Carolina, said in a telephone interview. As of yesterday's closing price, Benihana traded at 7.8 times its cash from operations after deducting capital expenses, a lower multiple than 94 percent of U.S. restaurant chains with a market capitalization greater than $200 million, the data show.

"Private equity really cares more about price to free cash flow," Todd said. "At the end of the day, it's maybe not as expensive for private equity as it would seem because of that cash flow."

Leveraged buyout firms may also be attracted by the opportunity to increase profitability, Holland said. The company's operating margin of 1.9 percent in the last 12 months trailed every other similar-sized U.S. restaurant firm except for Nashville, Tennessee-based O'Charley's Inc., according to data compiled by Bloomberg. The industry average is 10 percent, a level Benihana hasn't reached on an annual basis in more than a decade.

Sales Momentum

Buyers may also be lured by Benihana's comparable-store sales, or sales at units open more than one year, which rose 7 percent in the period ended Jan. 1 for the eighth straight quarterly increase. The gauge is considered an indicator of growth because it includes only older locations.

"With sales momentum remaining quite strong, we also anticipate that profit margins should benefit," Anton Brenner, an analyst at Newport Beach, California-based Roth Capital Partners, wrote in a Feb. 8 note.

The buyout of Morton's Restaurant Group Inc. last month may have been what prompted Benihana's management to seek a deal now, Todd said.

Texas billionaire and restaurateur Tilman J. Fertitta took the Chicago-based high-end steakhouse chain private for about $180 million including net debt, data compiled by Bloomberg show. At $6.90 a share, it was a 30 percent premium to its average over the 20 days before the deal was announced in December, the data show.

Morton's Precedent

"You've got the precedence of the Morton's deal," Todd said. "Benihana probably looks at the landscape and sees the deals that have been done, which maybe prompts them to look at selling the company."

Last year, shareholders voted to simplify the company's capital structure by reclassifying each share of Class A common stock into one share of common stock. The proposal to eliminate the dual-class structure previously failed amid opposition from the family of founder Aoki, which holds shares through RHA Testamentary Trust.

The reclassification gives Benihana "flexibility to pursue strategic opportunities," CEO Richard Stockinger said in a statement on Nov. 21.

Still, the Benihana brand may not have the same appeal to customers as it once had, said Michael Mullaney, who helps manage $9.5 billion at Fiduciary Trust in Boston. The rich multiple may not be justified as competition intensifies with the ShopHouse Southeast Asian Kitchen concept from Denver-based Chipotle Mexican Grill Inc. and Scottsdale, Arizona-based P.F. Chang's China Bistro Inc., he said.

Restaurant Multiples

Buyers have paid a median of 7.7 times earnings before interest, taxes, depreciation and amortization in takeovers of U.S. restaurants worth at least $200 million, data compiled by Bloomberg show. Benihana already trades at 8.2 times Ebitda.

The stock also traded yesterday at 0.61 times its trailing 12-month revenue, its highest price-to-sales multiple since March 2008, the data show.

"If we were an investment banking firm, we would not be interested in looking at Benihana as far as taking it private, sprucing it up and selling it again," Mullaney said in a phone interview. "It looks like it's just too tired a concept with too many competitors right now and they are expensive. It wouldn't add up for us."

Still, marketing and quality-improvement efforts made since 2009, including rolling out a new Benihana menu, are now paying off with higher sales and improving profit margins. The company's operating margin probably increased to 2.8 percent of sales in the year ending March 31, up from 0.6 percent in fiscal 2011, Brenner wrote in his Feb. 8 note.

"It's an extraordinary turnaround," Malcolm Knapp, a New York-based consultant and founder of Malcolm M. Knapp Inc. who has monitored the restaurant industry since 1970, said in a telephone interview. "There is still work to do, but it's fundamentally fixed."

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Courthouse News Service

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Benihana Embroiled in Shareholder Feud

By MARIMER MATOS

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MIAMI (CN) - Teppanyaki steakhouse chain Benihana is suing the widow of the company's late founder for allegedly trying to sabotage its efforts to increase capital by diluting shares.

Several years after Hiroaki "Rocky" Aoki launched Benihana of Tokyo (BOT) in 1964, he took the company public and created Benihana National to pay off debt. By 1995, those companies were acquired by Benihana.

Aoki died in July 2008, leaving his widow, Keiko, in charge of a family trust that is "at least partially dependent on BOT's ownership of shares in Benihana," according to the complaint in Miami-Dade County Court.

"Keiko Aoki, therefore, has a substantial interest in insuring that BOT shares in Benihana are not liquidated, whether or not such liquidation would be in the interests of BOT, the Aoki children, or Benihana," Benihana claims.

In a 2006 interview with New York Magazine, Aoki said some of his seven children thought that Keiko, his third wife, was a "gold digger." He added that he had "three kids from three different women at exactly the same time."

Six of Aoki's children were born to the former Olympic wrestler's first two wives. He had no children with Keiko during their six-year marriage. Aoki was suing four of his children at the time of the New York Magazine interview for trying to wrest control of his companies.

By December 2009, Benihana says it had asked shareholders to approve the creation of new shares of capital stock that would be made available for sale at the board's discretion.

When Benihana put its stock proposal to a vote, shareholders approved the measure over BOT's opposition, according to the complaint. In July 2010, Benihana says it announced it might sell the company and began a competitive bidding process.

"Upon learning of the process, Defendants undertook a course of action to disparage Benihana in an effort to frustrate the company's ability to maximize the interest of Benihana and its shareholders," according to the complaint.

As part of its plan to sabotage the sale, BOT sued Benihana and its Noodle Time subsidiary, according to the complaint. Benihana says the lawsuit was "aimed at causing

prospective purchasers to questions Benihana's relationship with BOT, the value of Benihana's assets, and the stability of the company."

"Defendants have maintained a groundless legal action, made false, disparaging extrajudicial statements and attempted to cloud title to the Benihana trademarks - all of which ultimately interefered with Benihana's ability to attain full value for its shareholders," Benihana claims.

Benihana and its subsidaries, Benihana National Corp. and Noodle Time Inc., are suing Benihana of Tokyo, Keiko Aoki and Takanori Yoshimoto for deceptive and unfair trade practices, disparagement, civil conspiracy, tortuous interference and breach of contract.

The plaintiffs are represented by Alan Fein with Stearns Weaver Miller.

(/in-the-magazine/august-2015/)

Tastemakers 2015 Tastings

Tastemakers 2015 (http://saltlakemagazine.com/tastemakers/) Tastings:

268 South State Street · Salt Lake City | 801/779.4747 · alamexo.com (http://www.alamexo.com/)

Alamexo provides authentic Mexican cuisine in a spirited atmosphere with top-shelf tequilas and warm hospitality, all found in downtown, Salt Lake City. In keeping with traditional Mexican values and roots, we source only the finest organic and natural products for our menu. We feature Niman ranch meats, responsibly harvested seafood, and buy from local farmers in season.

Tasting: Guacamole

Alamexo's signature guacamole made with Hass avocados, fresh cilantro, organic tomatoes, jalapeños and white onion.

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376 east 8th ave · Salt Lake City | 385/227.8628 · avenuesproper.com (http://www.avenuesproper.com/)

"Avenues Proper" derives its name form our location in the heart of of one of Salt Lake City's oldest neighborhoods. As Utah's smallest brewery, we offer truly unique artisan beers, and our from-scratch, elevated pub cuisine expresses our commitment to local and sustainable foods.

Tasting: Chicken Liver Mousse or Beet Salad

Chicken Liver Mousse with cherry mostarda or Roasted Beet Salad (house made fresh cheese, roasted and pickled beets, greens, house granola).

165 South West Temple · Salt Lake City | 801/322.2421 · benihana.com (http://www.benihana.com/)

At the heart of the Benihana experience lies the teppanyaki table, where your personal chef prepares tender steaks, juicy chicken and succulent seafood right before your eyes. Enjoy a sushi feast in our downstairs sushi lounge, or as an appetizer to complement your teppanyaki meal. Think of Benihana for your next event or special occasion celebration.

Tasting: Sampling

Las Vegas Roll – Salmon, avocado and cream cheese in a deep-fried roll, with jalapeño and spicy sauce on top.
Crunchy Roll – Shrimp tempura, avocado, cucumber and crab mix inside, topped with tempura crumbs.
Alaskan Roll – A creamy California Roll topped with salmon and avocado.

CAFFÉ MOLISE

ITALIAN

55 West 100 South · Salt Lake City | 801/364.8833 · caffemolise.com (http://www.caffemolise.com/)

Caffé Molise features fresh Italian cuisine inspired by the Molise region of Italy. Enjoy dinner surrounded by local art in our dining room or choose a table on our delightful garden patio. Friday evenings feature live jazz with the John Flander's Trio. Caffé Molise is the perfect pre-theatre, opera, symphony, concert, or sporting event dining location.

Tasting: Pollo alla Gratella

Marinated grilled chicken breast topped with artichoke hearts, sundried tomatoes, and a gorgonzola cream sauce.

10720 Holiday Park Drive · Sandy | 801/572.5177 · carverssteaksofutah.com (http://carverssteaksofutah.com/)

Join us by the fire and allow our caring, knowledgeable staff to create a delicious and memorable evening.for you. At Carvers Steaks and Seafood, we feature perfectly aged, hand-cut steaks, fresh seafood, creative appetizers, a full bar and an extensive wine list. We have four private dining rooms, banquet menus and catering to satisfy all your dining needs.

Tasting: Whiskey Peppercorn & Mushroom Beef Tips

Beef Tenderloin tips served with a Whiskey Peppercorn Sauce.

2260 South 310 West · Salt Lake City | 801/467.2890 · Facebook/Delmar.al.lago (https://www.facebook.com/DelMar.al.lago/timeline)

Del Mar al Lago Prides itself on providing new and exotic dishes from Peru right in our own backyard. Escape at Del Mar al Lago.

Tasting: Peruvian Croquettes

Seasoned Steak, Aji Verde Aioli and Onion Sarza Criolla.

EVA

AMERICAN COMFORT

317 South Main Street · Salt Lake City | 801/359.8447 · evaslc.com (http://evasbakeryslc.com/)

We are a small restaurant with big flavors, open late on both weekends and weekdays. Our tapas-style dining promotes a communal sense of enjoyment, with the sharing of dishes highly encouraged. We have an extensive and varied menu full of small dishes, not-so-small dishes, craft cocktails, a hand-picked wine list, and desserts that are made at Eva's Bakery, our French-style boulangerie just down the street.

Tasting: Oink, Oink, Oink

Pork belly, pork loin, bacon-wrapped garlic, celery-apple salad, mustard vinaigrette, and cambozola.

THE FARM

ELEVATED
COMFORT CUISINE

4000 Canyons Resort drive · Park City | 435/615.8080 · canyonsresort.com/dining (http://www.canyonsresort.com/activities/dining/the-farm.aspx?page=viewall#/FarmLunch)

This award-winning, farm-to-table restaurant features an innovative menu that focuses on regionally sourced ingredients from organic and sustainable producers. The Farm is an absolute must for those who appreciate flavors at the peak of their season.

Tasting: Rabbit Panzella

Rabbit Panzella served with rabbit confit, carrot bread, roots, herbs, greens, local feta mousse and cipolinni dressing.

HEARTH ON 25TH

NEW AMERICAN

195 Historic 25th Street, 2nd Floor · Ogden | 801/399.0088 · hearth25.com (http://www.hearth25.com/)

Offering from-scratch seasonal dishes, with focus on live fire cooking, our HEARTH is the “heart” of our kitchen. We support local farms and ranches by incorporating their most beautiful products in our menu to offer a dining experience that is unrivaled in the area. Our Title 32B Lounge, named after Utah’s post-prohibition liquor law, features handcrafted cocktails based on classic templates from a scratch bar, with hand cut ice and premium spirits.

Tasting: 'Slow Food' Triple Meat Stroganoff

Mafaldine noodles made in house with local grains, braised “Willard” Black Wagyu Beef, Christiansen Family Farm Berkshire Pork, Cross Quarter Circle Ranch “Ark of Taste” Tunis Lamb, hearty brown sauce, caramelized onions and mushrooms, stone ground mustard creme fraiche, dehydrated mustard and fresh chives.

J. WONG'S

THAI & CHINESE

163 West 200 South · Salt Lake City | 801/350.0888 · jwongutah.com (http://www.jwongutah.com/)

2015 Salt Lake magazine Dining Award winner, J. Wong’s Asian Bistro, serves fresh and sophisticated Thai and Chinese cuisine in a stylish, contemporary setting. J. Wong’s serves dinner every day, lunch Monday-Saturday.

Tasting: Pla Goong

Grilled Shrimp, shallots, scallions, fresh mint and lemongrass tossed in sweet chili lime vinaigrette.

2155 south highland drive · Salt Lake City | 801/946.2079 · kimishouse.com (http://www.kimishouse.com/)

Welcome to Kimi's Chop & Oyster House, European-influenced fine dining and an elegant social atmosphere, located in The Commons at Sugar House. SLC's First-class Fish & Seafood Restaurant and Oyster Bar Lounge. We promise an intimate and relaxed dining experience that offers something different to local and foreign patrons and ensures you enjoy a memorable food experience every time.

Tasting: Fresh Oysters

Jalapeño and cilantro mignonette, house cocktail and fresh lemon.

48 Market Street · Salt Lake City | 801/322.4668 · marketstreetgrill.com (https://marketstreetgrill.com/)

Market Street Grill has been rated as Utah's most popular seafood concept, serving an expansive variety of contemporary dishes, along with Angus Beef steaks and a delicious array of non-seafood choices. Open daily for breakfast, lunch, dinner and Sunday brunch.

Tasting: Crab Cakes

Maryland lump style crab cakes with tartar sauce.

NEW YORKER

FINE DINING
AMERICAN FARE

60 Market Street · Salt Lake City | 801/363.0166 · newyorkerslc.com (https://newyorkerslc.com/)

The New Yorker, is "the place to dine" in Salt Lake City. The New Yorker has consistently been rated as Utah's dining establishment of choice. The delectable menus that change with the seasons and the exceptionally gracious service contribute to their many awards.

Tasting: New Yorker "Kick Ass" Chili

Award-winning beanless chili featuring Top Sirloin Beef.

RODIZIO GRILL

BRAZILIAN STEAKHOUSE

600 south 700 east · Salt Lake City | 801/220.0500 · rodiziogrill.com (https://www.rodiziogrill.com/)

Rodizio Grill is The Brazilian ?Steakhouse and a staple of Salt Lake City for over 16 years. Featuring a parade of three-foot grilled meat skewers, perfectly seasoned and carved tableside by Brazilian Gauchos. Unlimited appetizers, gourmet salads and traditional homemade desserts make for an unforgettable dining experience.

Tasting: Peru com Bacon & Abacaxi

Try our famous Turkey Wrapped in Bacon which features flavorful turkey breast cubed and wrapped in honey cured bacon and grilled to perfection. End with our guest favorite, fresh glazed and grilled pineapple. Both a Rodizio Grill must-try.

RUTH'S CHRIS

STEAK HOUSE

275 South West Temple · Salt Lake City | 801/363.2000 · ruthschris.com (http://www.ruthschris.com/)

Ruth's Chris Steak House serves only the finest USDA Prime beef available. The steaks are hand-selected from the top 2% of the country's beef and served the Ruth's Chris signature way: "sizzling" on a 500 degree plate so that every last bite stays hot and delicious. While Ruth's Chris is the largest fine dining steak house in the world, our Salt Lake location is locally owned and operated – you know us!

Tasting: Prime Slider

Prime tenderloin filet topped with our signature BBQ butter and served on a fresh baked roll.

SALT BISTRO

NEW AMERICAN

209 East 500 South · Salt Lake City | 801/531.9800 ext. 122 TheLeonardo.org/Salt (http://www.theleonardo.org/visit_us/cafe/)

SALT Bistro is a food lovers delight! The Leonardo's Executive Chef Zanetta Jones creates innovative dishes sourced locally, inspired globally. Open daily; watch for expanded menus and service coming soon.

Tasting: Savory Creme Brule

Savory goat cheese crème brule with sautéed red wine mushrooms, braised pork shoulder and micro greens.

SILVER

MODERN AMERICAN

508 main Street · Park City | 435/940.1000 · silverrestaurant.com (http://www.silverrestaurant.com/)

Silver, a vibrant restaurant, bar and lounge in Park City, fuses the excitement of a metropolitan lounge with the flair and fine cuisine of a world-class culinary destination. Their delectable Modern American dishes are grounded in traditional Mediterranean methods and are both thoughtfully prepared and artfully presented. Paired with their inspired menu, the Silver experience is enhanced with a 3,000-bottle wine cellar and unique artisan cocktail program.

Tasting: Charred Octopus

Baby octopus and wilted greens topped with a spicy orange vanilla vinaigrette.

SPENCER'S

FOR STEAKS & CHOPS

STEAKHOUSE

255 South West Temple · Salt Lake City · 801/238.4748 | spencersforsteaksandchops.com (http://www.spencersforsteaksandchops.com/saltlakecity/)

Prime Steaks

Hand-crafted Cocktails

Unforgettable Experience

Tasting: Petit Filet

Spencer's Petit Filet over truffle-scented smashed potato.

SQUATTERS
BREW PUB

147 WEST 300 SOUTH · Salt Lake City | 801-363-BREW (2739) · squatters.com (https://www.squatters.com/age-verify.aspx?passBackURL=)

Squatters Pub Brewery has been creating award-winning craft beer and serving traditional pub fare and eclectic daily specials since 1989. Squatters is open for lunch, dinner and weekend brunch and is the perfect choice for large group reservations and private parties and events.

Tasting: Jambalaya

Tooele Valley Andouille sausage, chicken, shrimp, peppers and onions in a spicy Cajun sauce over fiesta rice. The perfect pairing is our Vienna Märzen, a lager bier, lightly hopped and brewed with slightly sweet caramel malt that perfectly complements the spiciness of the jambalaya.

SWEET ARLEEN'S
BAKERY

129 East 13800 South Suite a7 · Draper | 385/259.7117 · sweetarleens.com (http://www.sweetarleens.com/)

Using only the finest, freshest ingredients, there is no skimping in the Sweet Arleen's kitchen. Each cupcake and bread pudding is prepared to ensure perfect product, each and every time. The 3-peat champion of Food Network's Cupcake Wars is now located in Draper.

Tasting: Mini Cupcakes

Mini cupcakes in assorted flavors: red velvet, lemon, strawberry, chocolate.

TEXAS DE BRAZIL
BRAZILIAN STEAKHOUSE

50 South main Street · Salt Lake City | 385/232.8070 · texasdebrazil.com (http://www.texasdebrazil.com/)

Texas de Brazil, the nation's premier Brazilian steakhouse, features extensive meat selections of beef, lamb, pork, chicken and sausage all deliciously seasoned and carved table side by the restaurant's authentically costumed "gauchos." The restaurant also features a fresh gourmet salad area containing more than 50 items.

Tasting: Churrasco Flank Steak

Steak topped with chimichurri sauce and accompanied with horseradish mashed potatoes.

TIN ANGEL CAFE

EUROPEAN

365 West 400 South · Salt Lake City | 801/328.4155 · thetinangel.com (http://thetinangel.com/)

The Tin Angel is a lively, welcoming café with a strong emphasis on high-quality, locally sourced ingredients. The rituals of dining are lovingly balanced with art, music and a creative culinary palate. Tin Angel has become a much loved staple in the Salt Lake dining scene. Reservations welcome.

Tasting: Tin Angel Cafe

Braised Jones Creek short ribs with artichoke heart mashed potatoes and wild mushroom ragout.

3000 Canyons Resort Drive · Park City | 435/655.2270 · draftsparkcity.com (https://www.westgatedestinations.com/utah/park-city/westgate-park-city-resort/dining/drafts-sports-bar-grill/)

Drafts would make most people think of cold beer, which it should because this gastro pub has over 50 beers from around the world, an extensive wine list and a fully stocked liquor bar served by expert mixologists. In this case, Drafts is also synonymous with hand-crafted burgers, stone hearth pizzas, and gourmet pub food.

Tasting: Southwest Asian Fusion Pork Belly Sliders

Pork belly tossed in a spicy Asian sauce with serrano peppers, carrots, celery, daikon, and served in a steamed bun.

3000 Canyons Resort Drive · Park City | 435/655.2260 · edgeparkcity.com (https://www.westgatedestinations.com/utah/park-city/westgate-park-city-resort/dining/edge-steakhouse)

Edge Steakhouse is a modern twist on the traditional steakhouse, offering an outstanding selection of entrees along with a large variety of creative appetizers and desserts. In addition to a full bar, Edge features a great selection of domestic, international and local beers, as well as one of the largest wine selections in Park City.

Tasting: Niman Ranch Lamb Chop

Grilled Niman Ranch Lamb T-Bone Chop garnished with local Utah cherry-jalapeño jam, honey comb, and freshly grated horseradish.

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The Benihana Effect: Lifestyle Inflation in Action

Posted: 07/03/2012 12:16 pm EDT | Updated: 09/02/2012 5:12 am EDT

Kris turned 42 yesterday. And as we've done for 24 consecutive years now, we celebrated her birthday at the Japanese restaurant Benihana.

This year was different for a few reasons. Most obviously, we're no longer in a relationship. (Although we're no longer married, we continue to maintain a friendship.) But also, Benihana has changed their menu slightly. This might not sound like a big deal, but it was kind of odd to us.

You see, for 24 years we've been ordering the *same* thing. Every year, Kris orders the "Splash and Meadow" combination, which consists of shrimp and beef. And every year, I order "Rocky's Choice", which is a combo of beef and chicken. (Plus I get fried rice.) We've been ordering these same birthday meals every June for more than half our lives. That's kind of amazing.

In the Beginning

When we first started this tradition, we had just finished our sophomore year of college. We were both waiting tables to bring in spending money, and we couldn't afford much. We did our shopping at the discount grocery store. If we went out to eat, it was to Dairy Queen. That first trip to Benihana was an extravagance!

I don't remember exactly how much we spent on Kris's birthday dinner back in 1989, but I'm sure it must have been about $50 or $60 after tip. I remember getting the check and feeling overwhelmed. That was like a week's worth of tips from my job in the coffee shop at the Holiday Inn. It almost felt obscene to spend so much on one meal.

(In the years that followed, of course, I'd charge most of these birthday meals to my credit cards. In those early days, when I wanted to splurge, I had to splurge with cash. It's all I had.)

As time passed, our incomes grew. Kris got a job teaching high school. I started selling boxes for the family box factory. Our annual trips to Benihana still seemed expensive, but not terribly so.

Then, one year, something changed.

Lifestyle Inflation in Action

In 1998, we took a one-week vacation to Vancouver and Victoria in British Columbia. Because the exchange rate was extremely favorable, we decided to eat in some fancy restaurants. We'd never done that before. And *wow!* what a discovery. Turns out food in fine restaurants is *better* than at Dairy Queen. Who knew? We ate well on that trip, and for cheap.

When we returned to Portland, we began to dabble in some of the nicer restaurants in town. We learned that we liked them. But eating out was expensive. Again, it cost us $50 or $60 per meal.

The next year, we returned to Benihana for Kris's birthday. Again the check came to about $50 or $60, the same as always. But this time, something was different. Though the total bill was the same, it seemed much less. We'd grown accustomed to paying for nice meals, and now what used to seem like an extravagance somehow seemed acceptable.

And here we are in 2012. Now, after 24 years of birthday dinners at Benihana, the price for our dinners remains virtually unchanged. My Rocky's Choice costs $25.75 and Kris's Splash and Meadow has a similar price. After tip, our meal costs about $60 or $65. (Well, that's not exactly true. It cost closer to $100 this year because I ordered spicy tuna rolls and then we both had a cocktail.)

Whereas this $60 used to seem like a small fortune, today it seems perfectly reasonable. During the last couple years of our marriage, we had many restaurant meals in this price range - and we'd often spend more.

By the Numbers

Long-time readers know exactly where I'm going with this. The "Benihana Effect" I'm describing here is a *classic* manifestation of lifestyle inflation. Normally when I write about lifestyle inflation, I describe it by saying it's what happens when you increase your spending to match the increase in your income. That's not *exactly* what's happening in this case. Instead, something with a (relatively) steady price has seemed to grow less expensive over the course of time. As our incomes increased, the relative cost of the Benihana birthday dinner decreased.

Here's what I mean:

In 1989, the meal at Benihana cost about $50 or $60, which was the equivalent of about two days of my work.
In 2012, the meal at Benihana cost about $60 or $65, which is the equivalent of about *one hour* of my work.
So, this Benihana Effect represents lifestyle inflation, but seen from a different perspective, from the perspective of a fixed point.

Lifestyle inflation used to play a huge role in my life. Not so much anymore. For one thing, I maxed out my consumption some years back. Since then, I've been *de*-flating my lifestyle. I'm not ready to live in a tiny house (like some of my friends do), but everything I need - and then some - fits into this 735-square-foot apartment.

If there's still lifestyle inflation in my world, it takes the form of the products I choose to buy. It used to be that I'd pay middle-of-the-road prices for middle-of-the-road products. Not anymore. Today, it's all or nothing. I'll pay top dollar for top quality, *or* I want to buy the cheapest possible option. My quest for quality could be viewed as another form of lifestyle inflation, I guess. But you know what? I'm okay with that. It's also a form of conscious spending.

Footnote: I've begun dating. As a result, I'm meeting a variety of women with a variety of relationships to money. It's fascinating. It's curious to see where people choose to spend, and to see who does (or does not) have strong financial habits. But it's also interesting to see how much a date costs now compared to what it might have cost when I was in college. Talk about lifestyle inflation! If this keeps up, I'll be posting a list of "100 fun and frugal date ideas" - but I sure hope it doesn't come to that...

The original article can be found at GetRichSlowly.org:
"The Benihana Effect: Lifestyle Inflation in Action"

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THE WALL STREET JOURNAL.
WSJ.com

September 23, 2010, 1:50 PM ET

Reading Benihana's Sizzling Pre-M&A Menu

By Shira Ovide

For sale: One iconic but troubled Japanese restaurant chain.

Benihana Inc. put itself on the block in July, but the sale process was slowed by a plot worthy of a cheesy samurai movie, including squabbling between the widow of the company founder and his children.

Associated Press

Rocky Aoki, circa 1978

Now the company appears to have its hibachi in order, and has hired investment bank Jefferies to help it with its "strategic review."

The company's class A shares have risen 9.5% on the day to $7.37. In the year, Benihana's stock price is up 23%.

Here's the background, all ye prospective owners:

There were 63 Benihana restaurants as of June. About four out of every 10 of its restaurants are in Arizona, California, Florida and Nevada – places that Deal Journal readers will recognize as severely battered housing and economic markets. The company also operates nearly three dozen restaurants in the RA Shushi and Haru restaurant chains.

For the fiscal year ended in March, Benihana pulled in $314 million in sales, up from $246 million in 2006. The company, though, has posted a loss in each of the last two years, including a $10 million loss in the latest year. The culprit is rising operating expenses.

Benihana's financial fortunes have taken a positive turn of late. The company said total restaurant sales for the four weeks ended Sept. 12 increased 3.5% from the same period a year ago.

Perhaps they've gotten a leg up from "Benihana Teppanyaki Renewal Program," the company's efforts to improve the food and service to lure more restaurant goers and create "greater mindshare." Some improvements: red linen napkins, improved sanitation procedures (gee, thanks!) and a children's club called "Kabuki Kids."

Since the summer, a possible sale of Benihana was packed with more theater than a meal at one of its restaurants. The widow of company founder and former Olympic wrestler Rocky Aoki wrested control of the family trust from Rocky's children.. A hedge fund threatened a proxy fight. A former lieutenant to Carl Icahn floated a purchase offer, only to be rejected.

In an SEC filing this week, Benihana detailed some of the presale action and denouement. It said it had reached an agreement with Keiko Ono Aoki, Rocky's widow, and with Michael W. Kata, a Benihana franchise owner who had proposed his own directors for the board. Kata agreed to drop his proxy fight and take a director post.

Meantime, Adam Gray, a co-founder of hedge fund Coliseum Capital Management, also agreed to drop threats of proxy fight with the company in return for a board seat. Gray, whose firm had built up a 12.9% stake in Benihana, had complained about Benihana's financial performance and board members improperly enriching themselves. The Aoki family made similar accusations.

The extracurriculars threaten to tarnish the legacy of Rocky Aoki, who came to the United States from Japan on a wrestling scholarship and got his start in business by renting an ice-cream truck in the Harlem neighborhood in New York City, according to this Washington Post obituary from 2008.

He saved $10,000 from his ice-cream sales to open the first Benihana on New York's West 56th Street in 1964. He then turned the single restaurant featuring chefs tossing knives and juggling meat to cut on a flattop grill into a chain that spanned the country, becoming a millionaire and Newsweek cover subject in the process. The Tokyo-born restaurateur was the consummate immigrant

success story, and he reveled in luxuries like hot air ballooning, speed boating and horse racing.

This spring, before the company was formally for sale, Russell Glass of investment firm RDG Capital and a former executive associated with Icahn, made a bid for Benihana that was rejected. Now, Jefferies will have to shepherd offers that can pass muster.

-Gina Chon contributed to this post.

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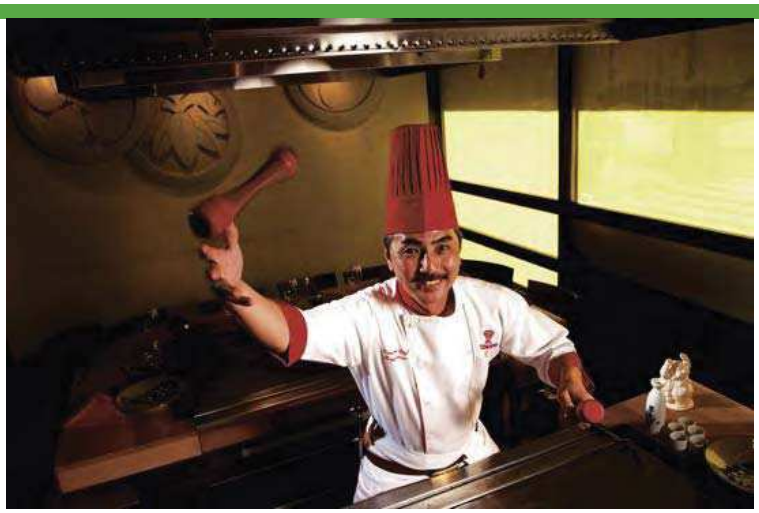

COURTESY PHOTO

In order to become a Benihana chef, a lengthy process of training needs to be completed.

LIFE AND ARTS, DINING, RESTAURANT, REVIEW, SANTA MONICA

The Culinary Art Of Benihana In Santa Monica

POSTED NOV. 12, 2011, 1:00 AM
ROGER MORANTE / SPORTS EDITOR

Since 2004, Chef Edwin Dai has been flipping knives and masterfully sautéing Japanese Teppanyaki meats and seafood while putting on a show at Benihana in Santa Monica.

Unlike traditional Asian chefs, Dai is also an performer and his entertainment can be found in his preparation of lobster, shrimp, steak, and chicken.

The Benihana chain has been around for 47 years and its Santa Monica location has been serving guests since the late 1990s. Dai has been with the restaurant since 2004.

Dai begins the show by teasing guests with select pieces of shrimp while he makes chicken fried rice slicing vegetables and chicken with the skill of a cutlery genius constructing art out of food and forming romantic shapes like a perfect heart out of the rice.

"Look, it's my heart for you," said Dai posing a moment before scooping the fried rice into bowls for everyone seated at the table. Dai topped his art by sprinkling on some sesame seeds.

Next Dai cooked up some vegetables for the entrees along with choice cuts of meats and shellfish on a Hibachi grill that heats to 350 degrees.

"I just put a little water in the onion and it makes steam," said Dai, referring to the onion volcano he had built out of rings of onions stacked on the grill.

What Dai does isn't easy.

In order to become a Benihana chef, a lengthy process of training needs to be completed.

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Chefs are trained for a minimum of three to six months at the restaurant. They start in the kitchen and they learn food preparation, seasonings, and eventually they learn showmanship. One of the main things Benihana looks for in a chef is the right personality.

Hector Fernandez, a manager at Santa Monica Benihana, said the restaurant butchers all of its meat in-house.

"From cleaning it to cutting it, we do it all here at Benihana early in the morning," Fernandez said.

Hibachi steak and chicken can be found in menu items such as Rocky's Choice and the citrusy avocado lovers Emperor's Salad.

"(Our customers) can make sure that the food is completely fresh and cooked right in front of them," said Fernandez. "Benihana is a family friendly place and when people have a party they can reserve a few tables and have a good time."

Walk-ins are also encouraged.

Seafood lovers will not be disappointed by the selection of shellfish items.

Ocean's Treasure is one of Benihana's most popular items and for good reason.

It combines a cold-water lobster tail with sea scallops and premium colossal shrimp mixing together garlic buttered veggies soaked in Benihana Safflour Oil.

The seafood teppanyaki meal is served with a mustard and a ginger sauce and this only adds character to this colorful entree.

Expect to try the breaded onion soup and small salad that is served with most entrees on the menu.

In the realm of sushi, The Sumo Roll should be awarded the Shukunsho award, as it is layered with delightful pieces of crab, avocado, cucumber, shrimp tempura, and topped with baked salmon and special sauce.

Noodle lovers will find a slice of heaven inside of the Yakisoba, which are sautéed Japanese noodles with mixed vegetables that include a special sauce.

But all feasts must have drinks and Benihana is prepared to deliver.

Among the best drink items are Sake Sangrias that come in unique plum and peach flavors.

Varieties of cold and hot sake make up the traditional Japanese choice drink options and do well to accompany the decadent meal of Samurai sliced meats.

For November, Benihana's feature beverage is Sake infusion. It's a combination of Benihana Hot Sake where guests choose to infuse it with flavors of Chambord, Kahlua, or SoHo Lychee.

For dessert, Benihana tempura served with Green Tea ice cream with whipped cream and cherries will be sure to do the trick.

Benihana

1447 Fourth Street, Santa Monica

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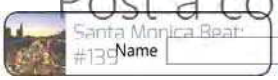

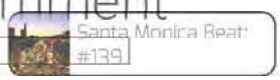

BUSINESS

Shareholder drops Benihana beef

By Kaja Whitehouse
August 18, 2010 | 4:00am

Seeking to quell a brewing shareholder revolt, Japanese steakhouse chain Benihana caved in to a dissident shareholder's demands for a seat on the board.

The company said yesterday it would back Coliseum Capital Management co-founder Adam Gray for election at its annual meeting next month. In exchange, the New York hedge fund agreed to give up its proxy fight.

Moreover, Miami-based Benihana said it would reimburse Coliseum for up to $250,000 in costs it incurred to get Gray on the board, according to an SEC filing. It also offered him spots on several key committees, including the audit committee and another committee to review a possible sale of the company.

Last month, Benihana announced that it was reviewing "strategic alternatives," including a potential sale, amid shareholder unrest over the company's sagging financial performance.

Gray, whose hedge fund owns nearly 15 percent of the Class A shares, had been battling for one seat, while the heirs of Benihana's late founder, Rocky Aoki, who own 38 percent of the common shares through a family trust, are battling for two seats.

Shareholders are set to decide at the Sept. 14 shareholder meeting.

Gray will take over the seat of the Benihana chairman, Darwin Dornbush, who won't stand for reelection, although Gray is unlikely to be automatically crowned chairman, sources said.

Meanwhile, the heirs are expected to continue their battle to take over the seats from CEO Richard Stockinger and Lewis Jaffe.

In his proxy materials from earlier this month, Gray accused directors of using their board seats to enrich themselves.

For instance, Dornbush's law firm has collected close to $4 million from Benihana for legal services since 2007. Benihana has also paid Dornbush more than $450,000 in salary and benefits for "management advisory services" over the last two years.

"We strongly believe that directors should be focused entirely on creating value for the stockholders and not be subject to distraction by other relationships or financial interests," Gray said in his filing with the SEC.

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Auton out in Time Inc. ...

PROMOTED STORIES

The best happy hour deals nationwide

Dan Myers, TheDailyMeal.com *1:04 a.m. EDT March 11, 2013*

(Photo: Winnie Ma, courtesy of Fleming's)

Ahh, happy hour. That brief, shining window, generally during weekday afternoons, when bars roll back drink prices in an effort to lure in those who are able to take advantage of the free time and low prices. But while bars are still great sources of happy hours, plenty of restaurants are offering happy hours, too. And not just on drinks; they're knocking back prices on food as well. In fact, some of the country's best-known, and most expensive, chain restaurants offer little-known menus featuring incredibly inexpensive food and drink specials. You just need to know where to go and when to go. And that's what we're here for.

Happy hour itself is nothing new, obviously. Bars have been offering cheap snacks and discounted drinks to lure in patrons during off-hours as far back as anyone can remember (or not remember, as the case may be). But restaurants, especially the large chains, offering a happy hour is a slightly newer development, and one that a lot of folks still might not know about.

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The main reason that a lot of these restaurants are offering these special deals is because overall business is down due to the recession, and restaurant need to find more ways to fill the seats. According to USA TODAY, sales at fast-casual restaurants like Ruby Tuesday were down 5.6 percent in 2009, when many of these happy hours first appeared on menus. "This is what you have to do to get business," Malcolm Knapp, who tracks the industry, told the newspaper. "People don't have enough money to eat out."

So exactly how good are these deals? While each state has its own happy-hour laws, believe it or not, most chains have been able to find a happy (hou medium, offering drinks and appetizers at the bar for less than $10. And while casual eateries like Ruby Tuesday offer special prices, we've focused our ranking on some of the more expensive restaurants, where you really wouldn't expect to find something like a sliced filet-mignon sandwich with béarnais sauce and fries for just $7 (Ruth's Chris Steak House).

Not every single outpost of these restaurants offers these deals, so you'll still want to call ahead, but we have a good feeling that after reading through our list you'll have found your newest "I got out of work early!" hangout.

MORE: The best happy hours nationwide (http://www.thedailymeal.com/bang-your-buck-nation-s-best-happy-hours#ixzz2MtX4IwZI)
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1) McCormick and Schmick's

Most outposts of McCormick and Schmick's, the chain best known for its steaks and seafood, offer one of the country's best happy-hour menus. At the location in New York City, for example, their happy hour runs from 3:30 p.m. all the way until 7 p.m., Monday to Friday at the bar area. Beer starts at $4 for domestic drafts, well drinks are also just $4, select wine and cocktails are $6, and flavored martinis are $7. And if that's not enough to lure you throug the door, check out the food menu: bruschetta, hummus, and fries are each just $2.95; a cheeseburger and fries is only $3.95; fried calamari, mussels, and spinach dip are $4.95; and fish tacos, peel-and-eat and firecracker shrimp, and wings are just $5.95. Now that's a happy hour we can love.

2) P.F. Chang's

This classy chain of Chinese restaurants offers a true bargain of a happy hour. While prices and hours vary according to location, that info is available if you search for your local outpost online. At the location in White Plains, N.Y., for example, the deal runs from 3 p.m. to 6 p.m. Monday through Friday. Beer starts at just $2.75, wines cost $5, and cocktails $6, and a wide assortment of dim sum and "street fare" sells for as low as $3. The most expensive item, crispy Dynamite shrimp, costs just $7.

3) Red Lobster

At most Red Lobster locations, from 3 p.m. to 6 p.m. Monday through Friday, select beers are $3, wines are $4, and appetizers are $5. Those appetizers include chile ginger shrimp (left), Southwest chicken pizza, Buffalo chicken bites, fried calamari, and shrimp tacos.

4) Ruby Tuesday

Starting at 4 p.m. at all locations except for those in Manhattan and at airports, Ruby Tuesday offers $5 appetizers and, where permitted, $5 Absolut cocktails, seven nights a week. At the Paramus, N.J., location, for example, food and drink specials are available from 4 p.m. to 6 p.m., with food items including crabcakes, wings, spinach and artichoke dip, and shrimp fondue available for five bucks.

5) Fleming's

This chain of steakhouses might be on the expensive end of things, but that doesn't mean that they don't offer a solid happy hour at the bar. Their "5 for $6 'Til 7" happy hour is nothing short of a steal, with five top-shelf cocktails, five wines by the glass, and five appetizers (including pan-crisped pork belly, sweet chile calamari, beef carpaccio, and barbecue shrimp) all available for just $6 until 7 p.m., seven nights a week. Some locations even offer two Blue Moon seasonals for just six bucks as well.

6) The Palm

Established in 1926, The Palm is certainly a "special occasion" steakhouse. Every day except for Saturday from 5 p.m. to 7 p.m., though, they offer a "Half Off Primetime" menu at participating locations. Beers, wines by the glass, and some premium spirits are all half-off during these hours, as well as "Prime Bites" including sliders (in burger, lobster roll, and barbecue chicken meatball varieties), crabcakes, fried shrimp, and lobster and bacon fondue. At the Charlotte, N.C., Chicago, New York (Tribeca), and Philadelphia locations, all Prime Bites are only $5.50.

7) Morton's The Steakhouse

Morton's is generally in the "expense account" breed of restaurants, but they have a little-known bar menu with items starting at just $6. Mini prime cheeseburgers, oysters, shrimp cocktail, filet mignon sandwiches, mini crabcake BLTs, and fresh-cut potato chips with blue cheese dressing are all included in the deal. While exact prices and times vary according to location, the location in Baltimore offers the specials from 5 pm. To 6:30 p.m., Monday through Friday.

8) Benihana

Even this popular-if-pricey chain of hibachi restaurants has a happy hour. While it also varies according to location (call ahead to make sure one is offered at your local branch), in Florida it runs from Monday through Thursday from 5 p.m. to 8 p.m. in the bar area, and offers half-off beer, sushi, and appetizers.

9) Ruth's Chris Steak House

While just about every menu item at this high-roller's steak house is rather pricey, if you sit at the bar during certain hours from Monday through Friday you can enjoy some top-quality offerings for just seven bucks. Items available include a burger, lobster roll, or sliced filet mignon sandwich with fries, seared ahi tuna, sliders, beef tenderloin skewers (left), or spicy fried lobster, and drinks include select wines and beers, Cosmos, Manhattans, margaritas, Moscow Mules, or pomegranate martinis.

10) Famous Dave's

It's more of an early-bird special than a happy hour because it doesn't involve drinks, but it's worth including because the food is cheap, and you don't need to be sitting at the bar to order it. The offer varies slightly according to location, but this menu from Famous Dave's BBQ's Little Rock, Ark., outpost should give you a pretty good idea of what's available at your local branch. Just $5.99 will get you a baked potato stuffed with BBQ meat, and you can get salads, sandwiches with one side, and combo specials as well, all for between $6.50 and $8.50. The offer is available from 11 a.m. to 5 p.m. daily.

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Benihana Dishes Out Healthy Comps

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Benihana Inc. (NasdaqGS:BNHN - News) posted restaurant sales of $23.7 million during the four-week period ending December 4, 2011, reflecting a growth of 4.6% year over year. The upside in sales was primarily driven by continued comparable restaurant sales momentum across all three restaurant concepts.

Benihana Teppanyaki deserves a special mention which accounts for around 67% of total restaurant sales followed by RA Sushi and Haru, representing growth of 23% and 10%, respectively. Comps at Teppanyaki were the highest among all three concepts. The Miami-based company generated 99.5% of its revenues from restaurant sales and the remaining 0.5% from franchise fees and royalties.

Behind the Headline Numbers

The largest operator of Japanese restaurants in the U.S. witnessed company-wide comparable restaurant sales growth of 6.5% to $23.6 million in the second four-week period of the third quarter of 2012, representing the twenty-third consecutive period of growth. However, store operating weeks during the period were 1.6% lower than the year-ago period.

The comparable restaurant sales grew 8.0% at Benihana Teppanyaki restaurants on the back of 6.7% higher guest count. The 8.0% growth came of the top of an 8.9% increase in the same period of the prior year. Same-store sales rose 4.7% at RA Sushi and 1.0% at Haru.

We expect Benihana to finish third-quarter 2012 on a strong note as the company came up with solid comps in the first two months of the quarter. Continued strong performance assures a solid hol

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day season at Benihana. The Zacks Consensus earnings estimate for the third quarter is pegged at 9 cents.

Benihana currently operates 96 restaurants, including 63 Benihana Teppanyaki restaurants, 25 RA Sushi Bar restaurants and 8 Haru sushi restaurants. Additionally, the company has 18 franchised Benihana Teppanyaki restaurants, which are operational in the U.S., Latin America and the Caribbean.

Benihana currently retains a Zacks #3 Rank that translates into a short-term Hold rating. We are also maintaining our long-term Neutral recommendation on the stock. Its prime competitors are **Papa John's International Inc.** (NasdaqGS:PZZA - News) and **P.F. Chang's China Bistro Inc.** (NasdaqGS:PFCB - News).

Zacks Investment Research

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Benihana Japanese steakhouse is open seven days a week, and general manager Sabah Liddawyeh is there every day.

Milwaukee's Benihana is an immigrant success story

By Damien Jaques
Senior Contributing Editor

Published June 20, 2011 at 9:04 a.m.

The path to the American dream is often through a restaurant kitchen. That is certainly true at the downtown Milwaukee outpost of the Benihana Japanese steakhouse chain.

Rocky Aoki came to this country from Japan at 19 to go to school, and he supported himself selling ice cream out of a truck in Harlem while studying restaurant management at New York City Community College.

Aoki's entrepreneurial flair was evident even then. He built a following in Harlem in the early 1960s by sticking small Japanese cocktail umbrellas into the ice cream he sold.

Within four years of arriving in the U.S., Aoki used $10,000 he had saved to open the first Benihana restaurant -- the name means red flower in Japanese -- in mid-town Manhattan in 1964. It had only four tables, and when business soared after a positive review in the old New York Herald-Tribune, the young restaurateur opened a second location in the Big Apple.

Today there are more than 75 Benihanas in the U.S., stretching from Key West to Anchorage, and an additional eight restaurants operate in Latin America and the Caribbean.

Sabah Liddawyeh came to the U.S. as a 16-year-old bride from the old city of Jerusalem, moving to Woodstock, Vt., with her husband. When her marriage did not work out, she found herself going to college in the Washington, D.C. area and working at the Samurai Japanese steakhouse there. Benihana bought the restaurant, and Liddawyeh began a 26-year career with Aoki's company.

The Palestinian woman is the general manager of the Milwaukee Benihana, and with a partner holds the franchise for the restaurant.

"I grew up with the company," she said during a recent chat in her office at the eatery. She was a hostess, server and bartender at the Washington Benihana, and after receiving her business degree from George Mason University, Liddawyeh joined the restaurant's management team.

When a corporately-owned Benihana in Minneapolis developed problems, the company asked her to temporarily go to the Twin Cities to turn the steakhouse around. "I was supposed to be there for three months," she said. "I stayed six years."

In the summer of 2000 Liddawyeh moved to Milwaukee, and she opened the local Benihana in December of that year. A previous Benihana operation here had closed years earlier.

Despite its long hours, restaurant culture is a good fit for her, Liddawyeh says. "I started loving what I do a long time ago. I like dealing with people.

"I am here every single day. I like to make sure everything is OK. I have a lot of knowledge about how to run a Japanese restaurant. Sometimes you will see me behind the bar, mixing drinks."

The restaurant is open seven days a week, and serves lunch Monday through Friday. It was named Benihana Franchise of the Year in 2007.

Benihana made its mark by taking a theatrical approach to preparing food. With flashing knives and a bit of the acrobat, chefs cook customers' orders on a flat steel grill in the center of large dining tables. It's called teppan-yaki or hibachi style cooking.

The chain added sushi to its menu as that became popular in the U.S., and the Milwaukee restaurant has a sushi bar as well as the traditional teppan-yaki tables. From 5 to 8 p.m. Mondays through Wednesdays, all-you-can-eat sushi is available for $23.95.

The Milwaukee location has first and second floor dining rooms, seating 120 persons upstairs and half that number down.

Liddawyeh enjoys the flow of celebrities through her restaurant. The most recent movie star to make an appearance is Susan Sarandon. The photo is on the wall.

Benihana is particularly popular with NBA players who go to work a few blocks away at the Bradley Center. Their visits are also well documented with pictures.

More Information...

Benihana Japanese Steakhouse (/dining/business/benihana.html)
850 N. Plankinton Ave.
Milwaukee, WI 53203
(414) 270-0890
http://www.benihana.com/locations/milwaukee-wi-00 (http://www.benihana.com/locations/milwaukee-wi-00)

Japanese dream: Benihana Inc. transitioned from a struggling Japanese restaurant in New York City to the largest operator or teppanyaki restaurants in the nation; benihana inc.

Food and Drink

December 22, 2008

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Section: Pg. 72(2)

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Body

What began as a small Japanese family business struggling to make ends meet on the streets of New York City is now a cultural icon thathas served more than 100 million meals since 1964. Benihana attributes its success to solid relationships with its customers, investors and employees, according to the Miami-based restaurant chain.

[ILLUSTRATION OMITTED]

Modeled after traditional Japanese hibachi steakhouses, Benihana features a Japanese cooking method known as teppanyaki, which is when a meal of steak, chicken, seafood and vegetables is prepared fresh and served by a performing chef to an intimate audience of diners.

Rather than using conventional kitchens, Benihana's highly skilled chefs present and prepare all entrees at a hibachi table, around which up to eight guests are seated, the company explains. A fast-paced performance of chopping and juggling creates an exciting teppanyaki-style dining experience for guests of all ages.

Continuing Success

Benihana is the largest operator of teppanyaki restaurants in the United States, boasting more than 5,000 employees who operate in 19 franchises worldwide. The rare longevity of the Benihana concept and product distinguishes this company from the rest of the industry, itasserts, No other restaurant chain can claim it's as successful.

Since 1964, Benihana has offered the same quality of service, thesame fresh product and a loyal customer relationship, the company adds. In fact, the Benihana concept is still growing. Lunchtime business continues to increase, new restaurants are opening every year andthe chain is rapidly expanding.

In 1999, the company purchased a majority share in Haru, an upscale sushi concept out of New York and says it had already proven itself at two locations.

The original Haru sushi restaurant opened on the Upper West Side of Manhattan in 1995, Benihana explains. Haru's success, fueled by a combination of excellent quality and reasonable prices, led to the opening of a second location in 1998. Today, there are nine Haru locations.

Unique History

Benihana's roots begin in Japan shortly after World War II. Yunosuke Aoki, a samurai descendent and popular entertainer, opened a smallcoffee shop in Tokyo with his wife, Katsu. He named the restaurant Benihana, or red flower, after the red safflower found in neighborhood streets. What made Benihana stand apart from other coffee shops was the fact that it used real sugar with its brew, which required Aoki to pedal his bicycle more than 20 miles to purchase.

His eldest son, Hiroaki, who grew up in the business with his three other brothers, also grasped the important lesson of offering guests something out of the ordinary, the company notes. But, first, he developed a talent for wrestling that eventually earned him a spot onthe Japanese Olympic wrestling team. This opportunity enabled him totravel to the United States where he became smitten with the bustle of New York City and dreamt of starting his own business.

Adopting a name which would be easier for Americans to pronounce,'Rocky Aoki' set off to have his dream become reality, Benihana says. He worked seven days a week selling ice cream in New York City and studied restaurant management at night. Through saving and borrowing, he scraped together enough money to finance his first four-table restaurant on New York's West 56th Street. Benihana of Tokyo was only serving one or two customers a day. But, six months after the restaurant opened, an enthusiastic review by Clementine Paddleford, legendary restaurant critic of the New York Herald-Tribune, reversed the trend for good.

New Yorkers started flocking to the restaurant and Aoki found himself having to turn away some of his guests simply because there was not enough space and food to go around. This was how the company beganto grow.

By bringing Japanese food into the mainstream and pioneering its entertaining style of presentation, Benihana has also paved the way for the popularity of other Japanese [foods], it says.

company profile

Benihana Inc.

www.benlhana.com

Headquarters: Miami

Employees: 5,000+

Specialty: Japanese cuisine

Benihana: The rare longevity of the Benihana concept and product distinguishes [us] From [others]. No other restaurant chain can claimit's as successful.

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WHAT'S COOKING WITH ROCKY?

The Miami Herald

August 22, 1986 Friday, FINAL EDITION

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Byline: JOHN ARNOLD Herald Staff Writer

Body

Life is not what you think for Rocky Aoki, the millionaire adventurer and founder of the national Benihana restaurant chain.

Imagine being a rich world traveler, famous powerboat racer, record-setting balloonist and celebrity restaurateur.

Boring, says Rocky Aoki, sitting in one of his restaurants in North Miami Beach. He's not exactly happy, he says, but he's not exactly unhappy, either.

Happiness and unhappiness -- it is like the weather, he says in the Japanese accent he still retains after 26 years in this country. Some days you have good, and some days you have bad.

Day by day, his life is mostly routine, he says. Since the powerboat accident that almost killed him in 1979 in San Francisco Bay, he has scaled back his adventures to about one a year.

Don't misunderstand him, he's not slowing down. He has just rearranged his priorities. These days, at 47, he's worried more about his health. Life is short if you abuse it, he says. I want to live a long time.

You need a healthy mind to take care of business; you need a good business to take care of your family, he says. Still, he admits, Something is missing from my life.

He travels a lot, much of the time for fun in one of his balloons. He spends about a third of his days on the road visiting Benihana cities, another third in Miami at company headquarters -- he has apartments at uayside and on Key Biscayne -- and the remainder at his 29-room mansion in Tenafly, N.J.

He also has apartments in Atlanta and London, where his second wife, Pam, now lives with two of their children. We just had a big fight, he explains.

I am busy now, and she is happy in London.

For family life, he likes to gather his six children, ages 4 to 19, from his two marriages under the same roof, flying them to Tenafly from wherever they happen to be in the world.

He is happiest when he is winning. No one remembers second place, he says. That is a motto of his.

I tell myself that money doesn't make happiness, but when I make a big profit, I smile and am happy for a while.

Just back from the Goodwill games in Moscow, he says he is trying to convince Soviet officials to let him fly a helium balloon across their country as part of a nonstop, Paris-to- Japan, first-time-ever flight.

I am hoping for an answer soon, he says.

His proposed balloon ride across the Iron Curtain is intended to surpass the 6,000 mile, record-setting balloon trip that Aoki -- part of a four-man crew -- completed across the Pacific in 1981.

These days, what his life is mostly like is eating a ham- and-cheese sandwich at his desk in his office, thinking, I own all these restaurants and I have to eat this sandwich, he says.

Evenings and weekends are filled with business meetings. People want to buy restaurant franchises from him. They want to interest him in new products. They want to sell him something. They want him to invest.

My life is not what most people think.

For instance, he goes out to eat at someone else's restaurant, he takes a camera with him. I take a picture of the food, he says.

I see something I like, I copy it.

This is the modern restaurant business. People copy each other, he says. His 47 Benihana restaurants have spawned, by his count, more than 120 imitators around the country. It is a war, but it is a war I am winning.

Since 1964, when Aoki and his family opened the doors on the first Benihana of Tokyo on Manhattan's West Side, he has devoted himself to the science of luring customers through Benihana doors around the country.

He is no gourmet. He is not even a good cook, he admits. What he is good at is creating restaurants where people want to eat.

Marketing, he says. Atmosphere makes the food.

One of his secrets: People like to eat in restaurants with

high ceilings. They don't even know that they do, but they do.

Two decades ago, no one believed that Americans would sit at the edge of a grill and watch in fascination while a Japanese chef prepared steak with a great flurry of flashing knives and clanging cleavers.

Soon there were two Benihanas in Manhattan and a third in Chicago. And now there is a Benihana in every major city in the country. Fort Lauderdale got one in 1970, Miami in 1973, Stuart in 1977.

As chairman of Miami-based Benihana National Corp., he oversees a 200 million-a-year realm of restaurants, frozen Benihana-brand foods, how-to-cook-Benihana-style instructional videotapes, and countless other Benihana spinoffs.

His newest project is in North Miami Beach. The 2.8 million Big Splash is a seafood restaurant where customers select the fish they want from a fresh seafood display. It is the first of what may be a new chain. The second Big Splash restaurant is planned for Kendall.

On the minus side, Aoki acknowledges that he has lost almost as much as he has won when it comes to business gambles. With all his successes, Aoki has endured a few flops.

If there hadn't been a few fizzles, Aoki says, I would have 100 restaurants today.

He grew up in postwar Japan, the son of a successful restaurant owner who opened the first Benihana -- named after a Japanese flower -- in Tokyo in 1950.

A decade later, Aoki arrived in America at age 21 on a wrestling scholarship to seek his fortune. He was fresh from the 1960 Rome Olympic games where he was an alternate on Japan's wrestling team. He had a brand new Alpha Romeo sports car, and he knew 150 words of English.

By the end of 1964 he had an associate degree from New York City Community College, two national, collegiate wrestling titles and 10,000 he had earned from odd jobs, including selling ice cream on the streets of Harlem. He was looking for a place to open a restaurant.

With his family's financial backing, the first American Benihana opened that year on Manhattan's West Side with Aoki convinced of one thing, that Americans preferred to eat beef, chicken and shrimp, in the order, among all the possible things to eat in the world.

Americans did not disappoint him. His marketing skills and his ability to find his way into the spotlight eventually landed him on the cover of magazines such as Newsweek, and on television sitting beside celebrities such as Merv Griffin.

Now, easing into an adventurous middle age, Aoki has reset his priorities. He donated his fleet of seven racing boats to a charity auction, but he has retained his three hot air balloons and a squadron of 15 or 20 automobiles -- he's not sure how many cars he has. A 95,000 Ferrari he hasn't seen in two years sits in a warehouse.

Whatever his travels and travails, Aoki says his credo has remained the same:

If you're afraid of dying, then you're afraid of living, also.

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THE ESQUIRE ALMANAC OF STEAK

Esquire

September 1, 2008

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Body

It seems so simple, steak. A man kills a cow. Another man carves it up. The last man eats it. And it tastes good. But of course, there are complicating factors. egetarians. Rich idiots with cigars and expense accounts. The price of corn. Your worrywart doctor. Can a man still enjoy a good, thick T-bone, medium rare Some potatoes on the side Absolutely he can. At many a great restaurant (see page 188), in his kitchen (page 198), in Tampa (page 197), even in India (page 195). As for the cultural and moral implications-well, yeah, but just look at this picture. Hungry

T B ST ST A S IN A ICA

By John Mariani

This may be the last article worth reading about American steak. Great beef will soon be so expensive and so difficult to obtain that the dishes on this list will be available to even fewer people than they already are.

American prime beef at its best is the finest in the world. It has more flavor than Argentine beef from cows free-ranging around the pampas; French Charolais, bred for tenderness since A.D. 878; or Italian beef from the al di Chiana region, which goes into the famous bistecca alla fiorentina. These cows feed on grass, and the meat isn't aged after slaughter. Most American cattle feed on corn, which might not please your doctor, but it bulks up the cows and gives them a sweet flavor, with a rich marbling of fat and a minerality enhanced through long, careful aging.

The problem is that what distinguishes American beef is what's leading to its demise. Increasing world demand for corn and the continuing misguided adventure into ethanol have combined to drive up the price. Ten years ago, corn sold for an average of about two dollars a bushel; right now, it's above seven dollars-a huge jump when you consider farm subsidies-and seven pounds are required to produce a pound of beef. So if you're paying forty-five dollars for a prime strip at your favorite steakhouse now, next year it might cost you sixty. And that's assuming the ever-multiplying deluxe steakhouse chains can even get enough prime. Don't bank on it.

Which is why this article may be your last best chance to seek out and eat the best beef in the world, cut by cut, dish by dish. But I hope not.

A N T N T C PILATI N:

In naming America's best steaks, which are presented below by cut, I considered two main criteria:

Diversity of preparation. I probably could have filled half the list with rib eyes from California, but that's no fun. I wanted porterhouse, strip, Italian, Cajun, Japanese-style, chicken-fried, churrascos-steak in all its forms (even cheesesteak). Once I settled on a dish that fell into one of these essential categories, I pretty much moved on.

Quality of meat. You will notice that the city of New York appears on the list far more than any other. This is due to the simple fact that most prime beef in this country-and prime only accounts for about 2 percent of beef overall-goes to New York steakhouses and restaurants. I can't help it.

Palm Ne or City

16-O PRIME NEW YORK STRIP

On the side: Cottage fries

After eighty years, the original Palm-not so much its twenty-eight branches from San Juan to West Hollywood-still serves the finest of all cuts: the New York strip, on the bone, seared, broiled in a 1600-degree oven, caked with a perfectly smoky char every time. The place hasn't lost its raffishness from the days when cartoonists paid for food by decorating the walls. *837 Second Avenue; 212-687-2953; http://www.thepalm.com*

Jess Jim s ansas City issouri

C PLA B ST IP

On the side: Twice-baked one-and-a-half-pound Idaho potato

For about the first five seconds after you click on Jess & Jim's Web site, you hear the Pavlovian sound of a steak sizzling on a griddle. Close your eyes and imagine you're hearing the KC Playboy Strip-a 25-oz sirloin-cooking. Next imagine eating it. If you are not within a one-hour drive of Jess & Jim's when you perform this exercise . . . well, that'll be unfortunate. *517 East 135th Street; 816-941-9499; http://www.jessandjims.com*

The Prime ib Baltimore

P I IB

On the side: Fried potato skins

At the Prime Rib, it's always 1965-the year it opened. The leopard-print dining room looks like George Steinbrenner's private club. The waiters wear tuxes. You wear a jacket. And the kitchen roasts the majestic prime rib, on the bone, its collar of fat suffused into the inner layer, the core a rose red, all of it giving off the intoxicating aroma of old money. *1101 North Calvert Street; 410-539-1804; http://www.theprimerib.com*

Andrea s etairie Louisiana

BIST CCA ALLA PI AI LA

On the side: Angel's hair spaghetti with garlic and olive oil

Andrea Apuzzo is from Capri, and he has an artist's sense for seasoning old-fashioned dishes like this one, a thick saut ed rib eye doused with a spicy tomato-garlic sauce. Like the best Italian dishes, its simple parts add up to an unexpectedly powerful whole. *3100 Nineteenth Street; 504-834-8583; http://www.andreasrestaurant.com*

Peter Luger Broo lyn

P T S

On the side: German fried potatoes

The place ain't much to look at, but man, there's a reason for the fame. It's the beef. Even Luger's competitors admit this institution (1887) serves the greatest of all porterhouses, each carcass handpicked by a Luger rep. Don't believe the ex-employees who've opened steakhouses and claim to get the same quality. And when Luger's can't get enough good steaks, it simply cuts back on reservations, which are already maddeningly difficult to get. *178 Broadway; 718-387-7400; http://www.peterluger.com*

Sammy s oumanian Ne or City

ANIAN T ND L IN

On the side: Potato pancakes

Somehow a Michelin star has eluded Sammy's, but what's not to like You sit in a basement listening to borscht-belt-style music, there's seltzer and schmaltz (chicken fat) on the table, and the tenderloin skirt steak with minced garlic is gargantuan. The waiters like to kibbitz, and they've heard it all. *157 Chrystie Street; 212-673-0330*

acelleria Ne or City

T-B N

On the side: Cannellini beans

In Manhattan's obnoxiously fashionable Meatpacking District, the Bitici family quietly serves soulful takes on Italian tradition. But everything is an ornate sideshow next to a fabulous T-bone that comes as close as possible to the Florentine *lombata,* glossed with olive oil and served with lemon. *48 Gansevoort Street; 212-741-2555; http://www.macelleriarestaurant.com*

l aig n San rancisco

S I T ST A

On the side: Calabaza pisada (mashed squash)

Argentine steakhouses can be exercises in sheer gluttony, but El Raig n's focus is on reproducing the true flavors of South America-*morcilla* (blood sausage), *mollejas* (sweetbreads), and a smoky *entraña,* or skirt steak, cooked over charcoal and smothered with chimichurri. *510 Union Street; 415-291-0927; http://www.elraigon.com*

Stea rites Ne or City

ST A IT S

On the side: Grilled asparagus

You name your restaurant Steak Frites, you better get this one right. They do. The steak: perfectly chewy, with the mineraly iron-and-calcium taste characteristic of the hanger cut. The frites: crispy outside, tasting of nothing but hot potato inside. *225 Varick Street; 212-463-7101; http://www.steakfritesnyc.com*

Churrascos ouston

C ASC S

On the side: Yuca fries

Michael Cord a brought churrascos to Houston twenty years ago, and he still sets the bar for these juicy, charred slabs of center-cut tenderloin laced with spicy chimichurri and served with salty-sweet, fresh-from-the-fryer plantain chips. *2055 Westheimer Road; 713-527-8300; http://www.cordua.com*

Smith ollens y Ne or City

IL T IGN N

On the side: Creamed spinach

Women love filet mignon for the same reason I don't: It's not laden with fat. But I have to admit S&W's is the best you'll ever taste. They serve it grilled or au poivre, with Gorgonzola, crabmeat, or Cajun spices. Or, if you want, blessedly plain. *797 Third Avenue; 212-753-1530; http://www.smithandwollensky.com*

leur de Lys San rancisco

T N D S SSINI

On the side: Pommes dauphinois (potatoes with cream, garlic, and a crust of baked cheese)

A filet mignon is good plain. But it's also good when it is layered with seared, pink foie gras, so that the flavor and softness of the fatted liver mingles with the hot blood juices of the beef and the woodsy essence of a sauce p rigourdine, made with red wine, truffles, and more foie gras. *777 Sutter Street; 415-673-7779; http://www.fleurdelyssf.com*

ne If by Land T o If by Sea Ne or City

B LLINGT N

On the side: Morels, asparagus, and baby leeks

A new Aussie chef, Craig Hopson, has transformed this warhorse of a dish-filet of beef in a bubble of airy puff pastry-by adding a silky foie gras sabayon and keeping the crust golden crisp so the meat never gets steamy. *17 Barrow Street; 212-228-0822; http://www.oneifbyland.com*

Paris Coffee Shop ort orth Te as

C IC N- I D ST A

On the side: Mashed potatoes and cream gravy

There's no resisting the conceit of a dish like chicken-fried steak, which begins with a lesser cut of meat that's pounded into oblivion. Once tenderized, it's battered and deep-fried, and comes out a minor wonder of everyman cuisine. The Paris, a booth-and-counter diner, is the kind of place to eat it. Preferably followed by a slice of warm custard pie. *700 West Magnolia Avenue; 817-335-2041*

Benihana, Las egas

T PPAN A I ST A

On the side: Vegetable tempura

The tableside pyrotechnics are fun-or at least they were when you were ten-but Benihana For the food Yes, Benihana for the food. The miraculous teppanyaki flat griddle instantly sears the high-quality meat, which remains rare inside while the chef finishes off the onions before your eyes with that slapdash spatula. A little sake, a couple of Kirins, you're having fun. *3000 Paradise Road; 702-732-5334; http://www.*benihana.com

La ry s the Prime ib Be erly ills

NGLIS C T

On the side: Baked potato

They wheel over your English cut-three long, thin slices of beef that melt on your tongue-on a silver cart, because that's the way they've served it since 1938. Add a baked potato with butter, bacon, chives, and sour cream and you can't eat better in L. A. *100 North La Cienega Boulevard; 310-652-2827; http://www.lawrysonline.com*

obe Club Ne or City

JAPAN S AG B

On the side: Hash browns with lobster, chorizo, and crème fraîche

People still speak of Kobe beef in tones of awe and trepidation- They massage the cows and feed them *beer,* you know -but this is the place where you pretend you're rich and just go for it. Order the Emperor's Flight of filet, sirloin, and rib eye (395 for two, plus, oddly, 2 for extra sauce), which you'll enjoy sitting under the couple thousand samurai swords hanging from the ceiling. *68 West Fifty-eighth Street; 212-644-5623; http://www.kobeclubny.com*

a Stea house Charleston

CAJ N-BLAC N D N ST IP

On the side: Gorgonzola cottage fries

Chef Brett McKee never saw a plate he couldn't fill, and his spicy sirloin is as generous as they come. The beef is ennobled by Creole crawfish butter that slowly melts over the beef, revealing the delicious little mudbugs and making a rich, spicy dish rich, spicy, and *sweet. 17 Broad Street; 843-722-4220; http://www.oaksteakhouserestaurant.com*

Cut Be erly ills

ST A TA TA

On the side: Soft polenta with Parmesan

I never touch steak tartare unless I'm sure of the provenance-inferior raw meat can be disgusting and, you know, fatal-but at Wolfgang Puck's Beverly Hills steakhouse (Esquire's Best New Restaurant, 2006), I'm always safe and happy. It's good in a primordial, carnivorous way, yet the addition of herb aioli and mustard makes it feel like the most civilized dish in the world. *9500 Wilshire Boulevard; 310-276-8500; http://www.wolfgangpuck.com*

Pat s Philadelphia

P ILL C S ST A

On the side: Cheese fries

Pat's added Cheez Wiz to the Philly cheesesteak-that much we know. It's also the most credible of those claiming to have invented the sandwich itself. After sixty years it remains greasy beyond redemption and probably not so good for you. So eat only one. Get the second one to go. *1237 East Passyunk Avenue; 215-468-1546; http://www.patskingofsteaks.com*

ST A NIG T

By SC TT AAB

I grew up barely middle class. Before the divorce, my dad was a depressive salesman, and my mom was a homemaker; afterward, my father lived three thousand miles away, my mother was a receptionist, and we moved in with her parents-a retired railroad laborer and a bakery clerk. Millions of people believe in an alchemical bond between Jews and money; we had one toilet for four adults-while my great-grandmother was still alive-and three kids, an old Maxwell House can at the foot of the stairs for the boys to piss into, and no knowledge of even one protocol of the Elders of ion.

Yet we ate like Rothschilds. The bakery and the appetizer merchant and the huckster-that's what Gram called the wop who peddled fruit and vegetables from his step van-covered most of the basics, and Katz, the kosher butcher, took care of our veal, poultry, and beef. Lavishly. Looking back, I don't know if Katz was shtupping Gram, or merely wished to, but I can think of no other explanation for the kind and quantity of stuff she toted home-especially his rib steaks, fresh, marbled slabs the like of which mine eyes had never seen.

I see them again now, each week-rib or rib eyes from Whole Foods or a kosher shop in West Orange, New Jersey-on Steak Night. Two thick beauties-three pounds, give or take-salt, garlic, and a broiler pan dripping with grease and joy. It's no

particular night, nor was it ever a conscious choice to nourish and share the best family values I knew-pink meat, sharp knives, and fat-laced, blood-drenched protein.

It's the best night of the week, always. Just ask the dog, who lies against my foot as we eat, yearning for the scraps to come. Better yet, ask my young son, raised like his old man: on steak.

How's the beef I say.

It's *great,* he says.

And in that moment, he and I are one. He's eating like a man, while I'm a boy once more.

THE PREFACE: A MARTINI

N LINGS for broiled porterhouse are strong and deeply rooted, and we yield to no man, woman, child, or talking dog in our love for and appreciation of a dry gin martini. But to drink a martini *with* your steak is to do violence to both. The beef is far too bold for something as elegant as a properly balanced martini, while the martini's icy power renders the palate insensible to the steak's subtle gradations of flavor. No, with steak you drink wine or ale. But that doesn't mean you should forget about the cocktail. To the contrary: As misguided as it is to use the noble martini to lubricate your steak, it's equally wrong to have that steak without having a martini first. To properly enjoy the meat, you need every one of your pleasure receptors in good working order, loose, clean, and ready. No drink gets them that way more efficiently than the martini. No other cocktail-no other beverage-delivers the cold, tangy flavors that, for some reason, enhance the meat experience. If the steak is Christ, the martini is its John the Baptist, preparing a suffering and hopeless humanity for the good news that is to come. -DA ID WONDRICH

I ST ST A

By SS CCA N

Let's get this out of the way right now: The Salisbury steak in the Stouffer's Salisbury-steak frozen dinner is awful. It tastes like a giant stale crouton that's been soaked in beef broth for a few minutes, then injected with gelatin, then glazed with the juice of saut ed raisins. It has the mouthfeel of raw sausage. Which is not at all surprising. The surprising part is that although it tastes horrible, eating one twenty-five years after you last ate one is not a horrible experience. It's a rich, satisfying experience. Because the Salisbury steak is the first steak a man ever eats. It's the foundation steak-even if it's minced beef that is only supposed to resemble steak. It represents the world of anachronistic yet still accessible first foods. For me, it tastes like 1978 through 1982, which were brown, sort of caramelized years anyway. When you bite down on a light, beefy morsel, the fat of your childhood oozes out. According to the box, what also oozes out is tomato paste, soy-sauce powder, autolyzed yeast extract, and water. But all those things (plus lactic acid and rolled oats) add up to the food equivalent of playing Galaga. Somehow, it's wonderful. The same experience could be had with Gorton's fish sticks. Or Campbell's SpaghettiOs. Because these are our first foods. And the Salisbury is our first steak, the steak that goes before-the prophet, the pioneer. Whether or not it's good isn't important. How it makes you feel is the important part. And how the Stouffer's Salisbury steak makes you feel is hopeful that there's something out there that tastes pretty much like this, only way, way better. And there is.

HOW TO EAT RODI IO

aka churrasco, aka Brazilian steak

A CAIPI IN A N C S your guard down, and the next thing you know, waiters brandishing giant skewers of meat are coming at you from all angles. You know the drill: There's sirloin, ribs, rump, and hump. There's chicken hearts (the more you eat, the more love you can give) and every delectable part of the pig. You can't help it. You keep the cardboard disk next to your plate green-side up, an indication to the waiters to bring more. Soon you'll flip it to the red side, for Stop, I'm about to die. Listen to me: Do *not* make the classic blunder of overeating before they bring the best. In this temple

to gluttony, show restraint. There's a steak you want, and if it's not the first to be knifed onto your plate, ask for it. It's the picanha. *Pee-cahn-yah.* You won't find it in an American steakhouse-Brazilian butchers carve up a cow's rump differently. The top is covered with fat, seasoned with rock salt, and cooked over flames so the fat seeps down and blends with the salt to remind you that you didn't climb to the top of the food chain to be a vegetarian. Ask me where I'd go for my last steak and I couldn't say exactly. Maybe Marius in Rio, or Plataforma in New York, or Porc o in Miami. I'd keep waiting for more picanha, and the meal would never end. -CAL FUSSMAN

NNAT AL T G TS N T AG

What does it mean when meat costs 130 a pound

By T J N D

Adozen years ago, I went to a slaughterhouse. I parked next to the space reserved for the kill floor employee of the month, took a breath that I never succeeded in letting out, and went in. I had to put on a raincoat and high rubber boots before joining the line-meatpackers dress like firemen, with matronly hairnets taking the place of heroic helmets-and was glad I did. The stuff on the floor wasn't *deep* or anything like that, but there was definitely stuff on the floor, and I was definitely glad to be insulated from it. There was also, more ineffably, stuff in the air-a subtle bronze shading, a particulate mist-and I was glad to be insulated from it as well. What I couldn't be insulated from, however, was the taste. The smell, awful as it was, pervasive and intimate as it was, could be avoided if you didn't breathe. I didn't breathe. The taste, however, took advantage of something I couldn't control, something that was the infernal place's entire reason for being: my hunger. The long pink tongues hanging from hooks, like some killer clown's idea of a tie rack; the leering heads, excavated of eyes but not of ears; the near-calves, freed from the slit wombs to sprawl lifelessly on the floor: They all exuded a flavor, and it was the flavor of steak. A grotesque parody of steak, to be sure, the succulent fats turned to rancid grease on my tongue, the salty blood like a coating of copper, the deep-red flesh as strong as offal. And yet I couldn't resist. The taste in my mouth filled my mouth and made its way down my throat, as if some forcibly disembodied cow-conscience had issued a challenge: You call yourself a carnivore You call yourself a meat eater All right, then: Eat up

It took a while to recover. The burning images went away first; I just blinked my eyes and tried not to remember. The smell went away after a week's worth of obsessive showering. The taste, though, stayed right where it was, the distillation of the death I'd witnessed coming suddenly alive every time I ate a piece of fish or a joint of chicken or an abstemious green salad. I wasn't eating beef, of course; indeed, I was deciding whether to eat the meat culled from cows ever again and couldn't imagine when I would find it within myself to take a knife to my daily allotment of protein and draw blood not so different from my own. Then I had to do an interview at a steakhouse. It was with a scientist who had not only created new forms of life-chimerical combinations of sheep and cows, for instance-but who had concluded his experiments by butchering and eating them. He knew all about slaughterhouses; he'd gotten some of the raw material for his science at slaughterhouses, and when I told him that I'd just been to a slaughterhouse, he insisted that we do the interview at a LongHorn. He was that kind of guy, impish, and he wanted me to make a decision, and to make it right in front of him. He was watching me when the waitress came around and delivered the menus. Of course, you don't really need a menu at a LongHorn, or at any steakhouse-that's why they exist. You know what you want. He was like, Well And so I ordered a steak; I ordered the flesh. It just seemed odd not to, even after what I'd seen, *especially* after what I'd seen. I mean, so many cows dying, and dying horribly-they're dying for me, and suddenly I'm not going to eat them so I can *feel better about myself* Suddenly I'm going to *pass* I'd just been made privy to one of life's most terrible secrets-hey, don't kid yourself about the nature of humanity: We're the species that does *this*-and to refuse it based on some idea that we're something else seemed like a willful fudging of the facts, like a decision to stay in the dark. So I ate the steak. And it was not only delicious, all the fat and all the blood and all the flesh in the perfect alignment, it was the proverbial hair of the dog. Eating the product of the slaughterhouse drove the slaughterhouse taste right out of my mouth. I was *cured,* man: I didn't have to think about the taste of murdered cow anymore, because I was eating steak again, and steak tasted good.

T AG CA sealed in plastic. I'd ordered it on a Friday, and it came to my house on a Saturday, unfrozen but prophylactically pure, and for a day or so I just watched it in my refrigerator, as if it were sushi that had been delivered in its own aquarium. It was beautiful, and the plastic served a purpose that I believed was Wagyu's purpose: to interpose

a layer of separation between me and the reality of what I was eating, to make it seem like I was eating something else besides clobbered cow. Wagyu is a program of transcendence, after all. Wagyu cattle are worshipped before they are killed. They are bred so that fat corrupts the striations of every muscle, fed a smorgasbord of grains that starving children would envy, raised on a regimen of sloth to rid their flesh of any residue of resistance, then ritualistically delivered to their fate. I left it in the fridge because I didn't want to sully it with my appetite. I left it in the fridge because, like so many things originating in the extremity of Japanese culture, Wagyu was a decadence that required fanatical application of the will, and eating it was like eating a fattened monk.

Now, my Wagyu was American Wagyu, but that's almost a contradiction in terms. Since when does America turn its beef into something akin to truffles When does America do anything with its beef but democratize it and make it the culinary equivalent of the two-car garage American Wagyu was like bonsai sequoia. It was the American Beauty rose, hothoused into the genital splendor of the orchid. It was the supermarket staple, made not only new but foreign. It wasn't even red meat. It was magenta. For an estimated cost of 200, I'd received two steaks totaling about two pounds-a spool of skirt and a porterhouse. The skirt steak was lovely, wound conically under its sheath of plastic, like a child's toy you could eat. The porterhouse was garish. It was pretty as porn stars are pretty. It wasn't swirled with fat the way supermarket steaks are; it was flecked with it, the fat distributed the way iron filings are distributed by a magnet. There was a flickering universe of fat in that steak, and so it wasn't something that could be excised with a steak knife and left behind like a rind on the plate. The fat was pervasive and widespread, as inescapable as the symbolism.

I unsealed the Wagyu-always referred to as a singular entity, because eating it is supposed to be a singular experience-after two days. It was grainy to the touch, with its photons of fat. Its blood was syrupy, like good balsamic vinegar, as if it had already been reduced at the bottom of a pan. And it had a smell, a strong smell, not just beefy but gamey, a violent smell almost, redolent not of pacific pastures but of predatory pursuit. It freaked me out a little, to tell the truth, because I was expecting the Wagyu to deliver me *from* the reality of beef; instead, it was delivering me into it. I hadn't smelled anything remotely as strong as Wagyu since . . . well, since I didn't want to say. I was having friends over, and I didn't want to ruin their appetites. So I shut up, got the grill going, massaged the steaks with salt and pepper and a little olive oil, and prepared to put flesh to fire. The Wagyu had come with all sorts of caveats concerning its cooking. The meat eater was instructed to honor the meat he was eating, was warned to avoid the sin-and yes, it was put in those terms, as though congregants at the temple of Wagyu had to beware the money changers-of overcooking. As it turns out, the stuff was nearly impervious to heat. Of course, the skirt went on and off the Weber in the time it took me to get beer from the refrigerator. But if the lure of the grill is that it offers reenactment of an ancient practice, the lure of the Wagyu porterhouse was that it offered something new, and did something I'd never seen steak do before. It didn't brown; it bronzed. It golded. The fatty flesh immediately formed a uniform gold crust, as if in advertisement of its own unholy cost, and then sort of stopped cooking. I kept thinking to myself, *Hey, I'm cooking the shit out of this poor beast,* and then every time I took a knife to it, the gash was like a raw wound. One was instructed to cook the Wagyu like ahi tuna; the porterhouse, however, had a mind of its own. It was so dense inside that it stayed cold underneath its sizzling precious-metal shell, stayed purple, stayed heart-colored. I sliced it, served it, and thought the question it would force me to contend with was: Do I want to eat beef that has been turned, by human intervention, into something other than beef Did I want to eat beef that acted like ahi tuna

I needn't have worried. The Wagyu was beef, all right. It didn't taste like ahi; nor did it taste like foie gras, which is another of its advertised equivalencies. The problem was that it didn't taste like steak, either. It didn't taste like the familiar thing we know of as steak. Well, the skirt steak did, more or less; it was delicious, though so tender-so buttery-that it tasted somehow *softened,* like an overripe plum. The porterhouse, though, packed a wallop like a French whore's armpit. It delivered a blast of intimacy-with the cow, and with the process by which the cow was delivered to the table-that was, to say the least, unwelcome. I kept looking around at my fellow diners like the emperor trying on his new clothes. I wanted to say, right away, Hey, do you guys actually *like* this Instead I watched them eat. I watched the porterhouse disappear, engulfed not only by appetite but by the expectation of appetite. For my brother and my friend ince's girlfriend, eating the Wagyu started as an indulgence, then lightened into a kind of meat snack. They polished off slice after slice of wine-dark porterhouse. For me and for ince, it was the other way around. We were instantly sated. I caught his eye across the table, and his eyes were rolling, like those of a man pushing incalculable weight. Finally, he said, This is *intense,* which my eager ears took to mean: This tastes like death itself. And it did. The Wagyu owed its density to the density of death itself. A dozen years ago, I'd gotten a taste of the slaughterhouse and had worked ever since to free myself of that mortal tang,

cheap cut by cheap cut, steak by undistinguished steak. Now I was eating steak that cost 130 a pound, and instead of being steak that transcended the slaughterhouse, it functioned as a slaughterhouse *madeleine.* Indeed, as I ate the Wagyu, I did something I hadn't done since the slaughterhouse, at least not in response to the reality of beef. I remembered what I was eating, in the most visceral way. And I gagged.

I AD a decision to continue eating beef after going to the slaughterhouse. It was a decision that I felt I'd earned the right to make, after taking full measure of the abyss-an existential decision of sorts, because I was no longer consuming beef passively, out of ignorance, but rather actively, in the face of awful enlightenment. There was nothing the most militant vegetarian could tell me that I didn't already know. There was no vein of disgust that I hadn't already tapped and tasted. I was choosing to eat beef, in part, to *triumph* over disgust, not to mention sympathy and scruple. I was choosing to eat beef as a hungry American, in affirmation of both my appetite and of America in general. By choosing the death of the cow-sorry, the cows; the vast, bellowing multitudes of cows-I was choosing life, or at least the life I knew, the carnivorous one, the supermarket one, the democratic one. Sure, I liked how cow tasted. But in the end I chose to keep eating dead cows because I believed I'd earned the right to exercise the right-the American right-to keep tasting them.

Do we have the right to eat Wagyu A lot of things have changed in a dozen years, after all. The American awareness has changed. We're aware of our limitations as no Americans have been since the Great Depression, and we're also aware of our inability to stop trying to transcend them. We were the country that never turned around to see the frowns on the jugglers and the clowns when they all did tricks for us; now the frowns are all we see, and yet we are helpless to get up and walk away from the show. We know damn well that beef is a grotesquerie, and that its production, in factory feedlots and pitiless slaughterhouses, is an evil. We know that it is wasteful in terms of resources, promiscuous in terms of carbon footprint, and insulting to our self-image as citizens of a sustainable planet. We know this and we respond with . . . Wagyu We respond by going superprime in the age of subprime. We respond with the Hummer of beef, the hedge fund of beef, the foie gras of beef, whose taste made me feel as force-fed as the unfortunate geese who donate their livers to our tasting menus. We respond with beef that costs ten times or twenty times as much as mass-market beef, so that we can eat something that tastes uncomfortably of, well, *beef.* Do we have the right to eat Wagyu Of *course* we have the right to eat Wagyu. We are trapped by our right to eat Wagyu. We will continue eating Wagyu until there is no more Wagyu, unless we find the courage to renounce Wagyu. Do we, as a society, have the political will to renounce Wagyu I do. I renounce Wagyu. It would be a different story if I liked Wagyu, if the taste of Wagyu didn't make me want to hurl, just as it would be a different story if I actually owned a Hummer. But I don't. I renounce the obvious extremity so I can still, somehow, embrace the ingrained extremity of American life. I renounce the Hummer so I can go on driving my BMW station wagon. And I renounce Wagyu, so that I can forget the slaughterhouse once and for all, and go back to eating steak.

THE IN ITATION: STEAK WITH YOUR BOSS

IT AS IN New York City, after the Christmas party held in the penthouse of a really tall building, five years ago. I was twenty-eight, an unaccomplished newspaper hack who by the grace of the stars was suddenly writing for this magazine in the space formerly occupied by one of my literary idols. I was wearing a dark suit, a new one that I had bought special just for that night, because I thought a dark suit would disguise how thin I felt. It didn't. At some point, I gave up trying to fit in and stood off in a corner, watching the real writers drinking and laughing, secure in their mastheadedness. After, I had made plans to go out for drinks with some friends. My boss and the men I wanted so badly to become were going out for dinner, at Wollensky's Grill, a short walk away. It was their tradition. I watched them walk uptown for a few steps before I turned downtown, when my boss called over his shoulder and invited me to join them. I felt like the little kid in that old Coke commercial when Mean Joe Greene throws him the jersey.

We sat like men, spread-legged, our elbows on the tablecloth. I didn't say much except to whisper to one of the other guys what wine I should order-he was in a suit, too, except his was white with red pinstripes, the sort of suit worn by a man without an ounce of worry in him-but then I got my steak and everything changed. It sat alone on the plate, thick and fat, in a little puddle of blood that reflected the light. I might as well have ordered testosterone with a side of manliness. But the truth is, only a steak fit that moment; only a steak could serve as my membership in the club. I still shook whenever I wrote-I still do-but after that night, after that steak, I could catch myself thinking that I had them all fooled. -CHRIS JONES

T GL BALI ATI N ST A

The geopolitics behind the official entr e of the twenty-first century

By PA AG ANNA

As food and grain prices rise around the world, causing hunger and political unrest from Egypt to Indonesia, I still find myself nearly every weekend walking around the corner for brunch to Brasserie Les Halles in Manhattan, where the steak frites is 17.50. Steak has been stable not just in its price, but also its gastric and emotional effect: Afterward I am both full and full of myself.

It first struck me in Shanghai at the tail end of two years of traveling the world on a lean budget to research a book. Deng iaoping was only partially right: To get rich is glorious, but to flaunt it over a steak even more so. In pig-obsessed China, a harsh winter led to pork shortages that have elevated Brazilian beef's already exotic appeal to the prospering masses. China's far-wealthier rivals the Japanese once had the lock on high-quality Kobe, but globalization has brought even South America's finest export to the Far East. We can't afford the massaging and beer for our cows, a Brazilian T journalist told me recently. And we won't pay a hundred bucks for a steak anyway. It's our national right to eat an affordable steak. How could such egalitarianism not play well in communist China

Even in my native India-where I, incidentally, would never eat steak-I've been mildly shocked to see beef popping up on the menus of chic caf s, even outside the more Muslim-populated areas of Mumbai or French-inflected Pondicherry, where even Indian tourists dig in with serrated knives. The globalization of steak's status has turned what was once a covert and guilty pleasure-and one Indians like me could only comfortably enjoy outside the motherland-into a brash statement of secular elitism.

But as with the automobile, the tragedy of the commons looms not far beyond the horizon. Rising Asian demand for beef has led to Amazonian slash-and-burning to create more grazing room for cattle, keeping the price of steak within reach while global temperatures rise. Enjoy it while you can.

Parag Khanna is the author of The Second World: Empires and Influence in the New Global Order *and a senior research fellow at the New America Foundation.*

A EGETARIAN RETURNS

AS A L I don't eat animals bigger than I am. A sea bass I can handle. Chickens and turkeys, fine. But a cow gives me a problem. I can't convince myself that a cow is an insubstantial entity that no one will miss. The animal weighs more than a Fiat. Eating it seems presumptuous on my part, and humiliating for the cow. If my body ended up as brunch for some badger or dachshund, I know I'd be pissed. Which is why I haven't eaten red meat in twenty-two years.

My colleagues recently decided that if I could just taste steak again, I'd see the light. I agreed to allow a fellow editor to take me to Peter Luger's in Brooklyn, which has served prime porterhouse since 1887. Wood walls, bankers, a bartender who calls us gentlemen, a selection of vegetables ranging from potatoes to potatoes-that sort of place. You walk in and it *smells* like blood.

I slice off a chunk the size of a Lucky Charms marshmallow and dangle it on my fork for a minute. Two minutes. Don't think of the cow, I tell myself. Don't think about its swishing tail and its droopy eyes. Don't think about whether it can experience pain or joy or schadenfreude. God, give me some Buddhist disassociation. It's just a food unit. Soylent red. Trust me, the cow was an idiot, urges my colleague. Plus, it was destroying the environment with its farts. I take a bite. Damn, I'd forgotten how heavy steak is. How chewy. How *meaty.* You can tinker with soy and gluten till kingdom come, but a veggie burger will never have the texture of flesh. And then the taste. I can't deny: It's absolutely delicious. Salty and charred. It gives me a Proustian jolt back to my grandmother's house, when I used to eat roast beef off yellow plates. Or maybe it takes me back further, to the Pleistocene age. I wouldn't mind clubbing a wildebeest and then scratching some stick figures into a wall. Come on, eat the fat, my colleague says. Don't be a pussy. He points to a jiggly hunk of white.

I can’t. I finish off two and a half pieces of nonfatty steak, wash it down with Chianti, and accept a backslap from our Balkan waiter.

Trouble starts in the cab home. I had barely eaten all day, so consuming red meat was like dropping a cluster bomb in my stomach. I burp and rumble. I get to my apartment and am bent at the waist. I scour the bathroom for the only antinausea medicine we have: my wife’s special berry-flavored Tums for PMS sufferers. I swallow half a bottle. But it’s more than physical. I take the dyspepsia as a sign that my brain has decided I shouldn’t eat mammals too big for me to bench-press, and it’s a mental switch I can’t flick back on. Tomorrow, it’s back to plants and tiny animals. -A. J. JACOBS

TBAC : T I

By J N A IANI

t wasn’t as awful as I thought it would be-at least not as long as the Bloomin’ Onion lasted. This is Outback’s signature item-an onion about the size of a softball carved by a dedicated bloomologist, sliced to resemble a brown gardenia, battered with intense spices (and a lot of salt), and deep-fried to an oily crisp outside and semisoggy mess within. Any onion flavor was masked by all the fried-ness. It proved irresistible while waiting for the steaks to arrive.

Outback Steakhouse is headquartered in Tampa. The Aussie theme isn’t much of a motif in a decor that could just as easily be a Ponderosa. Lots of blond wood, big booths, T s tuned eternally to ESPN, and a few odd Australian artifacts. Foster’s pale ale rules.

Wherever there is an Outback, there is usually a waiting time of an hour or more on weekends, with a no-reservations policy (though you can register in advance and cut that time considerably). I visited an Outback in a Yonkers, New York, shopping center. Amiably greeted and seated midweek, we were entertained by a waiter with a buzz cut who declared everything we ordered, including tap water, awesome. I had expected them all to be dressed in khaki bush outfits and call everybody mate, but they just wear short-sleeved shirts and jeans. The clientele was much like you’d find in any mall food court: freaking enormous. Roll after roll of body fat stuffed into L T-shirts and baggy blue jeans. But everyone seemed to be having a grand old time, scarfing platters of cheese fries and baby-back ribs, their piggy children stuffing themselves with Boomerang Cheese Burgers from the Joey Menu.

We got off to a good start, choosing among six Australian beers and a decent selection of wines served in thin wineglasses. The Kookaburra Wings were as mediocre as any bar staple, but the Grilled Shrimp on the Barbie with a r moulade sauce were damn tasty. It then occurred to me that Australia is not particularly known for its beef-but the beef served at Outback isn’t from Down Under anyway. And it sure isn’t prime. Which is okay when they charge only 33.79 for a one-pound sirloin, 22.49 for a fourteen-ounce rib eye, and 21.49 for a sixteen-ounce prime rib. (All the sides, like steamed broccoli and truly awful roast-garlic mashed potatoes, ring in at 2.79.)

Trying to be objective by balancing price with quality in comparison with more expensive chains

like Ruth’s Chris and Morton’s, I came to the conclusion that if the average guy and his family want to go out for a semi-expensive steak dinner, Outback will do just fine. But the bottom line is the beef at Outback simply lacks flavor. Not even the rib eye-the fattiest of Outback’s cuts-had much taste, being more livery than beefy. The sirloin and the prime rib were watery, without the ferrous edge of bull’s blood. I would rather have been eating a burger at Fuddruckers.

AT T D AT TBAC : Bloomin’ Onion, Grilled Shrimp on the Barbie, Angus strip steak, Sydney’s Sinful Sundae (vanilla ice cream, toasted coconut, chocolate sauce). To drink: Foster’s ale.

THE STEAKHOUSE AS MUSEUM

I G P IT seven friends in a small town-elementary school, day camp, Iddy Biddy basketball. Last March we went to Tampa for the ultimate, wonderful clich : spring training, strippers, and Bern’s Steak House. The Bern’s menu runs eighteen pages, with twenty-plus caviars, ten salad dressings, eight ways to order your steak-from ery Rare (No Crust)

to Rare (Cold Center) to Rare (Warm Center) all the way to Well Done -eleven thicknesses, and florid references to Bacchus. Jesus, just bring me a frigging steak, medium rare already. But over the course of four hours, we got into it. I ordered a couple of Meritages from the 172-page list, and we settled into the familiar talk-the seven divorces among the six of us who made the trip, the same jokes and insults providing as much cheesy sustenance as the onion soup that comes with every meal. The steak I've had better. But the magnificent excess of the place is the real point. The aging room holds fifteen thousand pounds of beef, and there are five hundred thousand bottles of wine in stock. It all adds up. The evening ended upstairs in one of the forty-eight individual dessert rooms, where you can order a Madeira from before the Civil War to go with your baked Alaska. We're still talking about it six months later. The Phillies-Blue Jays game the next day, and Tiffany's lap dance at Mons enus-albeit a reasonable twenty-five dollars-those we're not talking about so much. -ELIOT KAPLAN

T CIP S

As told to ANCIN A IAN

B TT -P AC D B N -IN T P L IN ith Truffled acaroni and Cheese

Serves two. Prep time: 15 minutes (plus at least 30 minutes to clarify butter). Cooking time: 45 minutes.

2 bone-in top loin steaks, 16 to 20 oz each

(about 1 to 1 inches thick), generously seasoned with coarse salt and ground black pepper

1 batch clarified butter

8 sprigs fresh thyme

3 shallots, peeled and coarsely chopped

a few garlic cloves, peeled and smashed

In the top of a makeshift double boiler (a deep skillet just large enough to hold the steaks, sitting on top of a stockpot of simmering water), bring clarified butter to between 140 and 150 degrees, using the probe of an instant meat thermometer to measure temperature. To stabilize the temperature, keep water at a gentle simmer throughout, and regularly check the butter's temperature with the meat thermometer. (Don't let the probe touch the bottom of the pan, because that will give you a false reading.)

Add thyme, shallots, garlic, and steaks. For every inch of thickness, poach the meat for 30 minutes (internal temperature should be 115 to 125 degrees). (Note: If butter doesn't totally cover steaks, flip steaks halfway through poaching.) Remove steaks, dripping off excess butter. Reseason steaks with salt and pepper and transfer to a very hot cast-iron pan or hot grill. Sear on each side to develop a brown crust, about two minutes total. Serve immediately.

CLA I I D B TT

In a heavy-bottomed stockpot over very low heat, warm 3 lbs unsalted butter, cut into small pieces. Three things will happen: The milk solids will rise to the top as foam. The water in the butter will settle to the bottom. In the middle will be what you want: the fat. When all butter is melted, skim and discard foam and use a ladle to transfer the butter fat-the very yellow liquid-to a clean container. (When the liquid you're ladling out starts becoming much lighter in color, you're done.) Discard water.

T L D ACA NI AND C S

1 lb dry elbow macaroni

2 tbsp canola oil

2 bone-in skinless chicken thighs,

seasoned with salt and pepper and

lightly dusted with flour

1 yellow onion, peeled and sliced

1 garlic clove, peeled and smashed

small bunch fresh thyme

3 tbsp flour

4 cups chicken stock

2 cups heavy cream

cup grated Asiago cheese

3 rounded tbsp grated Parmesan

1 rounded tbsp crumbled blue cheese

1 tbsp white-truffle oil (or more to taste)

Cook macaroni according to instructions on package. Set aside.

In a heavy-bottomed pot, heat canola oil over medium heat. Add chicken thighs and brown, turning once, three to four minutes. Remove and set aside (not fully cooked at this point). Add onion, garlic, and thyme and cook until onion is transparent, four to five minutes.

Add flour and cook, stirring frequently, for another two minutes. Return chicken to pot, add stock, and bring to a simmer, scraping bottom of pot to remove any brown bits. Simmer gently to thicken, about 15 minutes. Remove thighs, now fully cooked, and set aside.

Whisk cream into sauce and simmer to thicken, at least five minutes. Strain sauce into a large bowl (discarding onion, garlic, and thyme sprigs) and whisk in cheese immediately. Pick chicken meat from the bones and stir into sauce, along with the macaroni. Season to taste. Just before serving, stir in the truffle oil.

Michael Mina is the chef of StripSteak in Las Vegas and XIV, opening in Los Angeles next month.

BILL DG S S

IL T IGN N A P I ith ash Bro ns

Serves two. Prep time: 15 minutes. Cooking time: 45 minutes.

1 tbsp whole black peppercorns

2 filet mignon, approximately 8 oz each

(about two inches thick)

coarse salt

1 tbsp vegetable oil

1 tbsp unsalted butter

2 tbsp minced shallots

3 tbsp brandy

3 tbsp demi-glace (a concentrated brown-

sauce reduction available at Whole Foods and specialty food markets)

cup heavy cream

In a pepper grinder on the loosest setting, crack the peppercorns. (You want chunks, not dust.) Dredge both sides of the steaks in the peppercorns and season with salt.

In a cast-iron pan, heat oil and butter over medium heat. When butter stops sizzling, add steaks. Cook until internal temperature is 115 to 125 degrees, about four minutes on each side. Remove steaks and cover with foil.

Pour out most of any remaining fat and return pan to heat. Add shallots and scrape up the bits of meat and pepper with a wooden spoon. After ten seconds, pull the pan from the heat and slowly add 3 tbsp brandy, keeping your face away from the pan-the brandy fumes can ignite.

Return pan to heat and tilt it toward the burner until brandy ignites. Stir and scrape again. Reduce brandy until it's syrupy, add demi-glace, and cook 30 seconds more. Add cream and continue to cook, constantly whisking, three to five minutes. Add a touch of salt and the remaining tbsp brandy.

NS AS B NS

lb small Yukon gold potatoes

(about 4), washed but not peeled

1 tbsp coarse salt

1 tbsp vegetable oil

1 tbsp unsalted butter

cup diced Spanish onion

1 tbsp chopped garlic (about 2 cloves)

1 tsp chopped fresh thyme

1 tsp chopped fresh rosemary

2 tsp chopped fresh flat-leaf parsley

Preheat oven to 400 degrees.

Put the potatoes in a pot, cover with cold water by two inches, add 1 tbsp salt, and bring to a simmer.

While the potatoes are cooking (they'll take about 30 minutes), heat half the oil and butter in a small saut pan over medium heat. Add onion, garlic, and tbsp salt and cook until the onion begins to caramelize, about eight minutes. Set aside.

When potatoes are cooked (a toothpick inserted should offer no resistance), drain them and put into a large bowl. Add onion mixture and herbs and mix with a wooden spoon just until the potatoes break up and the onions and herbs are incorporated. (It should be chunky.) Add fresh pepper to taste.

With your hands, form two loose patties (or more, if there's enough mixture) about the size of your palm. In a nonstick pan, heat the remaining vegetable oil and butter until foamy. Add the hash browns and brown on one side, three to four minutes. Flip to the other side and place in oven until the second side is crisp, eight to ten minutes.

Bill Rodgers is the executive chef at Keens Chop House in New York City.

DA AL G S

BA B C -SPIC - BB D S I T ST A ith Charred nions and Jalape os

Serves four. Prep time: 15 minutes (plus two hours to marinate). Cooking time: 30 minutes.

Combine 2 tbsp balsamic vinegar, 2 tbsp cider vinegar, 2 tbsp corn oil, and cup ketchup in a bowl. Add two 16-oz skirt steaks and marinate for two hours. Remove steaks, blot excess marinade with a paper towel, and rub both sides with barbecue spice rub.

SPIC B

2 tbsp chile powder

2 tsp garlic powder

1 tbsp onion powder

1 tsp Spanish smoked paprika (La

Chinata is the best)

2 tbsp light-brown sugar

2 tsp coarse salt

1 tsp dried oregano

Preheat oven to 375 degrees. Heat 12-inch cast-iron skillet over moderately high heat until just smoking. Generously film bottom with corn oil to prevent spices from burning. Cut steaks in half so they fit in the pan. Working two pieces at a time, sear steaks for three minutes on each side, transferring to sheet pan when each batch is done. Place pan in oven and cook until internal temperature is 115 to 125, approximately six minutes. Remove from oven and let rest three or four minutes before slicing. Serve topped with charred onions and jalape os.

C A D NI NS AND JALAP S

2 white onions, peeled and sliced into

one-inch slices

6 jalape os

4 small sweet peppers (mixed red and

yellow, if possible)

corn oil (just enough to coat

vegetables)

1 tbsp unsalted butter

1 cup chicken stock

2 sprigs fresh thyme

Lay vegetables on sheet pan, coat with corn oil, and season with salt and pepper. Heat a 12-inch cast-iron skillet over moderately high heat until just smoking. Working in small batches, char vegetables on all sides. (Alternatively, vegetables can be charred on a grill.) Return all vegetables to pan, then add butter, stock, and thyme and cook uncovered over medium heat until vegetables are fork-tender and broth is reduced to a thickened sauce, about 20 minutes.

Dave Walzog is the chef of SW Steakhouse in Las Vegas.

T ST A IN ATI N C NT

By rancine arou ian

B IS AG D AND : Beef must be aged to allow natural enzymes to break down fibrous connective tissue that holds the muscle together. There are two ways to self-tenderize: . **Dry aging:** Expensive and time consuming. The beef is stored in temperature- and humidity-controlled coolers for up to six weeks. Moisture evaporates, improving texture and concentrating flavor. Between the evaporation and trimming of the thin coating of mold that develops, there's weight loss of up to 20 percent. . **et aging:** The beef is refrigerated in vacuum-sealed plastic and allowed to tenderize in its own juices. No evaporation means no moisture is lost. Less waste but also less concentrated taste.

S T P S B S LD N AB T: A aushi: Rare red cattle (the same breed that produces Kobe beef) raised in Texas by HeartBrand Beef-the only herd outside of Japan. They started with eleven head of cattle, which have been guarded by armed Texas Rangers for the past fourteen years while the herd has grown to more than five thousand. (*http://www.heartbrandbeef.com*) . **Grass-fed:** Healthier but, some say, less flavorful than corn-fed. Raised in open pastures. Not necessarily organic. (Grain-finished cattle-which are switched from grass to grain for the last few weeks before slaughter-develop more marbling.) . **eritage:** From rare heirloom breeds, pasture-raised on small farms without the hormones or pesticides used in conventional agribusiness. . **Angus:** Aberdeen-Angus is a pure breed found in the U. S., England, Scotland, and Ireland. Certified Angus Brand is a brand name and may or may not include meat from Aberdeen-Angus.

T G AD S AT: Prime: What you want. Typically found only at fine butcher shops, its interlacing of intramuscular fat-like a cobweb-assures tenderness, juiciness, and flavor. . **Choice:** Pretty good. More affordable and accessible than prime, moderate marbling still yields juicy, flavorful cuts. . **Select:** You're on a plane.

G N ALL I P TANT P INT C ING : Cooking times in recipes are predicated on starting with meat that's not too cold. All steaks should be taken out of the refrigerator at least thirty minutes before cooking.

T PAN: Lodge, an American maker of high-quality cast-iron pans for more than a hundred years, preseasons pans in the factory (its Logic line). The 10.25- and 12-inch, with 2-inch depth, are most practical-any larger and, depending on the size of the steaks, the oil could run off to the sides (where there's no meat) and burn. . The pan must be hot enough to sear the meat on contact, to prevent surface moisture from creating steam, which can prevent browning. . While some chefs say the pan should be smoking before adding oil, most call for the intuitive hot but not smoking. Basically, really goddamn hot.

A N T N SALT: When you salt meat before cooking, you need a lot-and a lot falls off-so standard coarse salt will do. *After* cooking is the time to use fine sea salt. It's pricey, but the large, crackly flakes are intense, so you don't need much.

T S IL: Before the meat goes in, the skillet should be filmed with oil-it should coat the surface without pooling. (You can add it when the pan is cold or hot.) At the right temperature, the oil will shimmer and gently ripple, as if you dropped a pebble into a pond. It shouldn't spatter or smoke.

T INIS : Meat's temperature keeps rising after cooking. Remove steaks from the heat when a meat thermometer reads 115 to 125 degrees. Then wait. During the all-important resting period, the temperature will rise to the medium-rare range, 120 to 130 degrees. . Get a good thermometer, preferably with a digital probe and large readout, like the Super-Fast Thermapen (four seconds with 1 percent accuracy). It is a potentially life-changing device. (*http://www.thermoworks.com*) . Always start with a recipe's minimum cooking time. You can't cook a steak *less*. . If you don't have a thermometer and you don't want to cut into the meat, press the cartilage at the tip of your nose. That's what medium rare feels like.

T S C : L B L S

The beautiful meat in the large photographs on the preceding pages originated at Lobel's, the Manhattan butcher shop that is quite possibly the best in the world. (It is certainly the best butcher shop in the world that will send you meat overnight.) And much of the information above was supplied or corroborated by Evan Lobel, the shop's preternaturally knowledgeable

proprietor. He is the fifth generation of Lobel to join the family business. We trust his steak, and we trust him. (*http://www.lobels.com*)

Classification

Language: ENGLISH

Publication-Type: Magazine

Subject: MEAT FREE DIETS (90%); RESTAURANT RE IEWS (90%); BEEF (89%); RESTAURANTS (89%); LI ESTOCK FEED (78%); BEEF CATTLE FARMING (78%); AGRICULTURAL PRICES (78%); MEATS (78%); AGRICULTURAL SUBSIDIES (72%); THIS DAY IN HISTORY (68%); ALCOHOLS (63%)

Geographic: TAMPA, FL, USA (72%); CALIFORNIA, USA (79%); FLORIDA, USA (72%); UNITED STATES (92%); INDIA (57%)

Load-Date: August 11, 2008

enihana National s Profit Nearly Doubled In iscal th uarter

The Wall Street Journal

June 6, 1985 Thursday

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THE WALL STREET JOURNAL.
U.S. EDITION

Length: 224 words

Body

MIAMI -- Benihana National Corp. reported that profit for the fiscal fourth quarter and net income on a pro forma basis for the year ended March 31 nearly doubled, largely because of the success of its new frozen oriental-food line.

Fiscal fourth-quarter net rose to 1.3 million, or 45 cents a share, from 733,000, or 29 cents a share, a year earlier.

Revenue in the quarter more than tripled to 27.3 million from 8.3 million a year earlier.

For the year, the Japanese-style restaurant and frozen food company reported net of 3.1 million, or 1.07 a share, on revenue of 67 million. On a pro forma basis, Benihana reported year-earlier net income of 1.6 million, or 64 cents a share, on revenue of 22.6 million. Benihana went public in May 1983.

Joel Schwartz, president, said that the rise in full-year earnings and revenue resulted primarily from the entry and development of the frozen food products. In fiscal 1985, Benihana had revenue of about 41.6 million from frozen foods, compared with about 2.8 million a year earlier.

Mr. Schwartz said that the company is planning to further develop its frozen food lines, expand its Japanese-style restaurants and open its first seafood restaurant around Labor Day in North Miami Beach. We intend to make this a national concept, if viable, Mr. Schwartz said of the planned seafood restaurant.

Notes

PUBLISHER: Dow Jones & Company

Classification

Language: ENGLISH

Publication-Type: Newspaper

Journal Code: J

Subject: COMPANY EARNINGS (90%); ANNUAL FINANCIAL RESULTS (90%); FINANCIAL PERFORMANCE & REPORTS (78%); FOOD SECTOR PERFORMANCE (78%); INTERIM FINANCIAL RESULTS (78%); FINANCIAL RESULTS (78%); C15 Performance; C151 Earnings; CCAT Corporate Industrial News

Company: BENIHANA INC (95%); BNHN BENIHANA INC (USA)

Industry: FRO EN FOODS (94%); FOOD INDUSTRY (90%); FOOD & BE ERAGE (90%); RESTAURANTS (90%); FOOD SECTOR PERFORMANCE (78%); FRO EN FOODS MFG (70%)

Geographic: MIAMI, FL, USA (74%)

DJI Codes: ERN
DJI Descriptors: Earnings

Load-Date: December 5, 2004

BENIHANA'S FUTURE LOOKS CHOPPY AS FAMILY FIGHTS

The New York Post

July 19, 2010 Monday

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Section: All Editions; Pg. 27

Length: 387 words

Byline: KAJA WHITEHOUSE

Body

Like one of the knives tossed by Benihana's theatrical chefs, the Japanese steakhouse's future is very much up in the air.

The children of the 45-year-old restaurant chain's late founder, Rocky Aoki, who now control 38 percent of the common shares in the business, a stake owned by their late dad, are in open revolt against Rocky's third wife and widow, Keiko, and both camps are warring with management.

The two family camps are upset that management has been unable to budge Benihana's stock price as it has tried to reverse a sea of red ink the past two years at the 120-unit chain - 85 of the locations operate under the flagship Benihana mark.

The company reported a loss of $8.9 million for the fiscal year ended March 28 versus a loss of $5.1 million the previous year. Sales grew by 2.6 percent, but comparable-store revenues at Benihana eateries slipped 7.9 percent.

The Aoki kids, including Rocky's daughter, actress and model Devon Aoki, blame the management team led by Chief Executive Richard Stockinger, which instituted last September - into the teeth of a recession - an updated menu featuring some higher priced items in an attempt to get back to profitability, sources said. Instead, the average check at Benihana fell to $27.70 last year from $28.46 the previous year, according to regulatory filings.

Not exactly a recipe for success.

Last week, in an effort to stave off a shareholder revolt, Stockinger and the board announced plans to review the ″strategic alternatives″ of the $313.5 million in revenue chain - including a possible sale. Undeterred, two separate groups of shareholders, including the kids, warned the Miami company on Friday that they will seek board seats in the coming weeks amid sagging sales and gloomy shareholder returns.

Keiko is also seeing red. She wants to gain control of the kids' stake, which sits in a trust called Benihana of Tokyo, or BOT. Keiko, a winner of the Miss Tokyo beauty pageant, and her lawyers are expected to march into court today to ask a judge to expedite a decision on who controls the trust - she or the kids.

Keiko hopes to have a court decision in hand before the Sept. 14 annual meeting.

Benihana shares have barely budged since Rocky died on July 10, 2008. They closed that day at $6.15 a share, versus $7.02, up 37 cents, on Friday.

Graphic

-Keiko Aoki. -Devon Aoki. -Rocky recipe: Benihana founder Rocky Aoki's third wife, Keiko, and his children - including model daughter Devon - are warring with each other and with management for control of the restaurant chain. -Keiko Aoki. -Devon Aoki.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: RESTAURANT FOOD & BEVERAGE SALES (90%); SHAREHOLDERS (89%); SALES FIGURES (77%); ANNUAL FINANCIAL RESULTS (77%); COMPANY STRATEGY (76%); MANAGERS & SUPERVISORS (76%); COMPANY LOSSES (76%); SHAREHOLDER MEETINGS (74%); COMPANY PROFITS (73%); EXECUTIVES (70%); RECESSION (68%); DECISIONS & RULINGS (67%); LAWYERS (61%); LAW COURTS & TRIBUNALS (60%)

Industry: RESTAURANTS (92%); RESTAURANT FOOD & BEVERAGE SALES (90%); COMMON STOCK (77%); LAWYERS (61%)

Geographic: TOKYO, JAPAN (73%)

Load-Date: July 19, 2010

Dwyane Wade, teammates heat up Benihana's for fundraiser

The Miami Herald

February 26, 2009 Thursday

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DAILY NEWS
NEW YORK'S HOMETOWN NEWSPAPER

Length: 230 words

Body

Dwyane Wade was under serious pressure Wednesday night -- and it had nothing to do with basketball.

The Miami Heat star and his teammates worked Benihana's teppan grills in North Bay Village for a fundraising event benefiting various local charities.

Donning red chef hats, aprons and gloves and wielding huge knives, the athletes went to town looming over master Japanese teppanyaki chefs.

All the flipping, dicing and slicing was just as hard as it looked.

''I can't do most of the tricks -- the chefs do most of it,'' admitted Wade, adding, ″but I can do the Volcano.''

The *what*

''It's the onions,'' he explained. ″You break down the onions, then you gotta put 'em back together. You gotta throw some oil in there and after that, you gotta pour some water in the hole and it shoots up like a volcano. I got that.''

The guys were having a blast -- as were the delighted diners who paid $200 to get served by a star athlete.

It was good to see Wade laughing it up in the wake of his marital troubles: He recently filed a libel lawsuit against estranged wife **Siohvaughn**, who said he gave her an STD (she has dropped the claim).

So, we had to ask the All-Star guard: What's harder -- a free throw in the last few seconds of a playoff game or cooking for a table of 10?

''Oh, cooking for a table for 10,'' Wade said, without missing a beat. ″Especially if they're hungry.''

-- MADELEINE MARR

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: FUNDRAISING (89%); BASKETBALL (78%); SPORTS & RECREATION EVENTS (78%); SPORTS & RECREATION (76%); CHARITIES (72%); SUITS & CLAIMS (67%); LIBEL & SLANDER (51%); LITIGATION (51%)

Organization: MIAMI HEAT (84%)

Industry: LITIGATION (51%)

Geographic: MIAMI, FL, USA (73%)

Load-Date: February 26, 2009

CADWELL HOERLE: A LEGACY OF HARD WORK - Correction Appended

Hartford Courant (Connecticut)

March 24, 2013 Sunday, FINAL - 2 STAR EDITION

Correction Appended

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Section: CTNOW; Pg. B2; EXTRAORDINARY LIFE

Length: 1018 words

Byline: ANNE M. HAMILTON, Special to The Courant

Body

Cadwell Hoerle was a hands-on builder, a person never reluctant to get his hands dirty. His legacy to Plainville was a golf course and a swimming club. His legacy to his children was the value of plain, hard work and a generous nature.

″He just liked to bang nails, and he just liked to work,″ said his son, Rowland, nicknamed Skip.

Hoerle died on Nov. 20.

He was born on Sept. 19, 1927, one of Rowland and Marion Hoerle's four children. He went to Plainville High School, left a few months before graduating and joined the Navy in 1945. (He later received a diploma.)

By that time, World War II was winding down, and he served in the South Pacific without seeing combat. When he returned, he sold industrial supplies for a time, then went to work for Ideal Machinery and Supply, a business started by his grandfather, Frederick Hoerle. After his father died in 1954, Hoerle ran Ideal along with his brother, Craig. The company sold industrial supplies around the Northeast.

Hoerle, known to his friends as Caddy, courted Margit Benson, called Peggy, a teller he met at a bank. They married in 1954, and had five children.

But Hoerle wanted to be more active than he was at the office. He bought out his sisters' interest in the family's 50 acres on Red Stone Hill, and he used to visit an older Italian gentleman who lived on the adjacent parcel. He would drink the man's homemade wine and pass the time of day. Eventually, Hoerle bought the farmer's 55 acres.

Although he was not an avid golfer, Hoerle decided to build a golf course. Relying on his own labor, as well as that of others, Hoerle turned the land, much of which had been a pig and dairy farm, into a nine-hole golf course, called Red Stone Hill. He had a backhoe, and he built the clubhouse on the foundation of the old barn, and also excavated five ponds. After the course opened, he used to ride the tractor himself to keep the greens trimmed.

He wanted to add another amenity, and did some of the excavation for a swimming pool that became the Red Stone Swim Club in 1959.

His family lived in an 18th century house that could be traced back to Ajahel Hooker. ″It had its ghosts,″ Skip said.

It originally was an eight-room cape, with nine rooms added in the 19th century. To accommodate his large family, Hoerle built more rooms -- eventually the old farm house contained 23 rooms, including an in-law apartment. There was only one bathroom with a shower upstairs while the children were growing up, though, and it had a strict schedule for its use, determined by the children's respective bus schedules.

″If my sister got in first, we were all done,″ Skip recalled.

Building agreed with Hoerle, and he put in a swimming pool and tennis court for the family. With the assistance of his father-in-law, he also build the family a summer cottage in Charlestown, R.I.

Hoerle was a loyal Rotarian, and help start the Plainville chapter. He never missed a meeting in more than 50 years.

″He had no colds, ever, in his life,″ recalled Skip. ″When we were kids and got sick, he was ruthless.″

Hoerle neither smoked nor drank, and watched his diet, but had a special yen for mollusks. ″If he could live on clams, he would live on them 24/7,″ Skip said.

Sometimes, his cravings became strong enough that he would drive to his Rhode Island cottage twice a week to dig some clams.

A child of the Depression, Hoerle was frugal. ″He understood the value of money and you shouldn't spend it,″ Skip said.

Hoerle tried to pass these values on to his children, who earned money by doing chores rather than getting allowances.

He once built a cabin cruiser, nicknamed The Ark, in the backyard. He tested it for leaks in the swimming pool before launching it on the Connecticut River. He was an avid fisherman, and Sunday dinners all winter long consisted of bluefish he had caught the previous summer.

Like his father before him, Hoerle served on the Plainville Board of Education -- a total of 19 years.

″He was very giving and very willing to help,″ said James Parker, a longtime friend since high school. ″He was always interested in people, always wanted to know about you and your family.″

Eventually, taxes on the golf course grew higher than the greens fees Hoerle received, and he sold the land to a developer who built single-family houses there.

Together with his wife, Peggy, Hoerle hosted a number of young people from around the world who lived with the family while they were getting their feet on the ground in the U.S., or going to college. ″She was on a crusade to save the world,″ said their son, Art.

″They were kind enough to help me out,″ said Lhundup Chagzoetsang, a Tibetan political refugee who came from India. ″He was a very kind gentleman.″

Through their church and the Children's Christian Foundation, the Hoerles sponsored many students and others over the years; there were usually far more people than just the family at meal time. Many countries were represented -- including Cambodia, Nigeria and El Salvador -- and students would stay from two to 10 years. Many of them worked on the golf course, or for Skip's construction company.

After graduating from college, Chagzoetsang went into business himself, and he is now the manager of a Benihana restaurant in Salt Lake City.

″My father loved adding rooms,″ said Art Hoerle. ″It was just part of normal life; we didn't give it any thought.″

In 1972, Peggy Hoerle was in a serious automobile accident and was paralyzed from the waist down. She used a wheelchair and needed assistance, but her zeal was undiminished, and she drove a hand-controlled car until about five years ago.

In 1990, Hoerle retired from the industrial supply business, and three of his children ran it. The recession five years ago brought the 90-year old family business to an end in 2009.

Hoerle died of a heart attack. In addition to his wife and sons Skip and Art, he is survived by a daughter, Signe Guzzo, two other sons, Theodore and Chris, and nine grandchildren.

″He was the most humble, unassuming gentleman you ever met,″ said Art. ″If he helped someone, he wouldn't broadcast it. He made a big difference in people's lives.″

Correction

*Frederick O. Hoerle was president of Ideal Machinery and Supply. His first name was incorrect on Page B2 Sunday.

Correction-Date: March 26, 2013

Graphic

PHOTO: (B&W) MUG

Hoerle

Classification

Language: ENGLISH

Document-Type: Column

Publication-Type: Newspaper

Subject: GOLF & COUNTRY CLUBS (89%); GOLF (89%); SWIMMING (89%); PREGNANCY & CHILDBIRTH (77%); WORLD WAR II (75%)

Industry: GOLF & COUNTRY CLUBS (89%); OUTDOOR RECREATIONAL CONSTRUCTION (78%); DAIRY FARMING (63%)

Load-Date: March 29, 2013

ROCKY AOKI: 1938 - 2008; Benihana restaurant founder

Chicago Tribune

July 13, 2008 Sunday, Early Edition

Copyright 2008 Chicago Tribune Company

Section: METRO ; ZONE C; Pg. 6

Length: 284 words

Byline: From Tribune news services

Body

Rocky Aoki, who sought to offer diners a sense of magic and entertainment at his Japanese steakhouse Benihana, died after complications from cancer. He was 69.

Mr. Aoki, whose Benihana empire includes more than 100 restaurants worldwide, died Thursday night in New York from pneumonia, surrounded by his wife and six children, a company spokeswoman said Friday.

Born Hiroaki Aoki, he worked in the family business, a coffee shop in Japan, and wanted to offer diners ″something out of the ordinary,″ along with their food. Mr. Aoki also inherited his father's love for theater, according to the restaurant's Web site.

He held a spot on the Japanese Olympic wrestling team, which eventually brought him to America. He served ice cream by day and studied restaurant management at night.

He opened his first restaurant in New York in 1964, naming it Benihana, which means ″red flower″ -- the same name as his parents' coffee shop.

Food was prepared ″teppan-yaki″ style at the table on a steel grill, where chefs performed knife tricks while cooking up the restaurant's signature shrimp, steak and chicken dishes.

Eating there is ″equal parts restaurant, magic show and performance art,″ said David Rockwell, the founder of the Rockwell Group, a Manhattan architecture firm that has designed more than 75 restaurants. ″It was way ahead of its time.″

Before Benihana, most Japanese restaurants in New York were styled only for the Japanese population, said Drew Nieporent, whose Myriad Restaurant Group runs a number of restaurants. Mr. Aoki changed the environment.

″He was the first one who made it accessible for non-Japanese people to enjoy the Japanese experience,″ Nieporent said. ″The key thing was he made it fun.″

Notes

Obituaries

Graphic

Photo: Rocky Aoki opened his first Benihana in 1964. There are now more than 100 worldwide.

Photo(s)

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: DEATHS & OBITUARIES (86%); VISUAL & PERFORMING ARTS (75%); FAMILY COMPANIES (71%); PNEUMONIA (57%); WRESTLING (54%); OBITUARY

Industry: RESTAURANTS (92%); RESTAURANTS & FOOD SERVICE INDUSTRY (73%); ARCHITECTURAL SERVICES (65%)

Geographic: NEW YORK, NY, USA (79%); NEW YORK, USA (88%); UNITED STATES (70%); JAPAN (58%)

Load-Date: July 13, 2008

The 10 Most Awkward Sex Songs of 2011: THR Year in Review

hollywoodreporter.com

December 29, 2011 Thursday

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DAILY NEWS
NEW YORK'S HOMETOWN NEWSPAPER

Section: NEWS; TAG

Length: 764 words

Byline: Jeff Weiss

Body

Rihanna spelled it out in three characters with her hit ″S&M,″ then elaborated in the chorus: ″Sex in the air, I don't care, I love the smell of it.″ Indeed, 2011 was the year fornication ruled, at least where pop and hip-hop are concerned. But not every artist can pull off such risque lyrics without inciting uncomfortable snickers.

1. Rihanna, ″S&M″

What: Barbados-born R&B mega-star who was once the victim of domestic abuse, writes No. 1 sensation about being whipped and beaten for sexual pleasure. Its music video has nearly 40,000,000 YouTube views and features a scantily clad Rihanna writhing inside a vacuum-sealed plastic bag, with men in suits and ball gags watching and taking notes. At one point, she walks a man in a harness and leash, who urinates on a fire hydrant.

Sample Lyrics: ″Sticks and stones may break my bones / But chains and whips excite me,″ ″Pain is my pleasure / Cause nothing could measure.″

PHOTOS: 54th Annual Grammy Nominees

2. Big Sean feat. Chris Brown, ″My Last″

What: The first hit single from the Kanye West-endorsed Detroit rapper soared to #1 on the Billboard rap charts. Sean once described ″My Last″ to MTV as a ″real great party song.″ It's thematic content can be described as such: Big Sean is in the club, he has bottles in the club, he does not ball on a budget, and he wants to have sex with the baddest girl in the club. Also, Sean displays poor fact checking skills (Benihana does not serve wontons.)

Sample lyrics: ″She's a 7 in the face but a 10 in the ass / Look even better by the end of my glass.″

3. Drake, ″Marvin's Room″

What: 25-year old Young Money signed rap-R&B superstar sings a moody ballad about drunk dialing his ex-girlfriend in order to hurl insults at her new man and say that she could do better.

Sample Lyrics: ″Too many drinks have been given to me / I got some women that's living off me / Paid for their flights and hotels I'm ashamed / Bet that you know them, I won't say no names / After a while girl they all seem the same / I've had sex four times this week / I'll explain.″

VIDEO: Rihanna Goes It Alone In 'You Da One″

4. Lil Wayne, ″How to Love″

What: When Lil Wayne learned to stop worrying and embrace his inner Taylor Swift.

Sample lyric: ″But I admire your poppin bottles and pimpin / Just as much as you admire bartending and stripping. ″

5. Gucci Mane & V-Nasty, ″F You″

What: The collaboration between the frequently incarcerated Atlanta trap rapper with the ice cream facial tattoo, and the White Girl Mob confederate of Kreayshawn.

Sample lyrics: ″I got a bad bitch / She elegant / Bet $100,000 / That bitch selling it,″ ″I'm horny as a rhino and her ass soft.″

STORY: How Women Saved The Music Industry In 2011

6. Jay-Z & Kanye West, ″Niggas In Paris″

What: The world-conquering smash single made famous for being played 10 times consecutively in concert.

Sample Lyric: ″She said 'Ye can we get married at the mall? / I said look you need to crawl before you ball / Come and meet me in the bathroom stall / And show me why you deserve to have it all.″

7. Chris Brown, ″Wet the Bed″

What: The R&B hitmaker-turned hip-hop star angles for the throne of music's most aquatic -- and his future girlfriends better be limber.

Sample Lyrics: ″I'm gonna make you wet the bed / I'm gonna make you wet the bed / I'm a put your legs behind your head.″

STORY: Rihanna Vomits During Live Concert In Portugal

8. The Weeknd, ″High For This″

What: The intro track from ″House of Balloons″-- the debut mixtape from R&B sensation, The Weeknd -- finds Abel Tesfaye insisting that the object of his affection be high for their forthcoming fireworks.

Sample lyric: ″Open your hand / Take a glass / Don't be scared / I'm right here / Even though you don't roll / Trust me girl / You wanna be high for this″

9. Lady Gaga, ″Government Hooker″

What: The opera, trance, and hip hop-derived deep cut from Gaga's smash album, Born This Way, notable for the way espousing a muddled politics that could earn her a job with Herman Cain if music super-stardom doesn't work out.

Sample Lyric: ″I could be girl unless you want to be man / I could be sex unless you want to hold hands/ I could be anything / I could be everything / I could be mom/ Unless you want to be dad.″

STORY: Editor Resigns After Magazine Calls Rihanna The N-Word

10. Katy Perry, ″E.T.″

What: The year's biggest pop hit-maker stuns scores of parents and school bus drivers by singing the praises of probing oneself with a foreign object.

Sample Lyric: ″Pockets on shrek, rockets on deck / Tell me what's next / Alien sex / Imma disrobe you / Then Imma probe you.″ (from Kanye West's rap)

Classification

Language: ENGLISH

Document-Type: ONLINE

Publication-Type: Web Publication

Subject: HIP HOP CULTURE (90%); RAP MUSIC (90%); MUSIC (76%); FILM (76%); CELEBRITIES (76%); SUBSTANCE ABUSE (75%); DOMESTIC VIOLENCE (75%)

Industry: MUSIC INDUSTRY (90%); CELEBRITIES (76%); DRINKING PLACES (69%)

Person: RIHANNA (94%); DRAKE (79%); LIL WAYNE (76%); KANYE WEST (56%)

Geographic: BARBADOS (57%)

Load-Date: December 29, 2011

The big deals

Chicago Sun-Times
April 19, 2013 Friday

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Section: WEEKEND NORTH CITY; Pg. 6

Length: 482 words

Byline: DENISE I. O'NEAL. , doneal@suntimes.com

Body

From upscale to low-cal, the Sun-Times' ″Big Deals″ column brings readers the dish on food and drink specials that will not break the bank.

South of the border

Burger Boss, 7512 W. North. Elmwood Park. The Cuban Boss burger (smoked ham, Angus beef and Swiss cheese topped with pickles, roasted garlic mayo and mustard on a warm brioche bun, $5.69) hangs around for the month. Call (708) 452-7288; www.theburgerboss.com.

Sandwich shop

deca RESTAURANT, at the Ritz Carlton, 160 E. Pearson. Gourmet grilled cheese sandwiches surface for National Grilled Cheese Month. Specialty sandwiches include the French Reuben (duck pastrami, Mary Rose sauce, endive, Gruyere cheese on country bread; morel mushroom (asparagus, Tomme and fromage blanc cheese on sourdough bread; Monte Cristo (roasted turkey, Benton ham, housemade raspberry preserve and comte cheese and the Welsh rarebit (beer-braised pork with Hooks cheddar cheese). All sandwiches come with fries, $15 each. Visit www.decarestaurant.com.

French Connection

Paris Club, 59 W. Hubbard. A new French Chef Series launches with Chef Keisuke Matsushima from Nice, France, at 6:30 p.m. April 24-26. The evening includes passed canapes and cocktails followed by a four-course dinner, $75. Visit www.parisclubchicago.com/special-events.

Bridge work

Bridge Bar, 315 N. LaSalle. Head Bar Chef Kevin Schulz pays tribute ″gin fizz″ creator Henrico C. Ramos with this crafted concoction - the Ramos gin fizz (gin, yuzu lemon juice, orange juice, egg white and cream, $11). Available through April. Visit www.bridgebarchicago.com.

Spring tidbits

Ada St., 1664 N. Ada. Chef Zoe Schor's spring bites include crispy lamb scrumpets with minted malt vinegar; grilled diver scallop skewer with ramps and chimichurri sauce; scallop BLT with roasted tomato jam, bacon confit and arugula; garlic toast with marinated Spanish anchovy and crushed Heirloom tomato and poached Slagel Farm duck egg with sauteed seasonal mushrooms and toasted ciabatta. Visit www.adastreetchicago.com.

April burger

RJ Grunts, 2056 N. Lincoln Park West. April's burger of the month is the Spring lamb burger (ground lamb patty, with sliced cucumber, tomato, lettuce, red onion, dash of oregano, feta cheese, Harissa and tzaziki yogurt sauces), $13.95. Visit www.leye.com.

Drink of the week

Benihana, participating locations. Salute spring's cherry blossom season with the cherry pomegranate mojito (cherry rum, pomegranate liqueur, pomegranate juice, grenadine, lime wedges and mint leaves, $8.75) available through April. Visit *www.benihana.com*.

Deal of the week

Cru Kitchen & Bar, 25 E. Delaware. Chef Alex Shalev's four-course Earth Day Farm Dinner, featuring ingredients from Midwest farms, is 7 p.m. April 22, $52. Dinner highlights include: a grilled asparagus salad, white fish, duck breast and parsley root cake, $52; a $20 wine pairing is optional. Visit *www.crukitchen.com*.

Graphic

The cherry-pomegranate mojito at Benihana. unknown The grilled diver scallops with ramps and chimichurri at Ada St. unknown

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: EARTH DAY (60%); COM,CHEESE,WWW,VISIT,APRIL,BURGER,CHEF,CHERRY,POMEGRANATE,BENIHANA

Organization: PARIS CLUB (55%)

Industry: DAIRY PRODUCTS (90%); FRUIT & JUICE DRINKS (89%); FRUITS & VEGETABLES (89%); RESTAURANTS (78%); BEEF (72%)

Geographic: PARIS, FRANCE (57%); PROVENCE-ALPES-COTE D'AZUR, FRANCE (79%); FRANCE (79%)

Load-Date: April 19, 2013

Cookbook winners, claim your reward

The Commercial Appeal (Memphis, TN)

October 3, 2012 Wednesday, Memphis Edition

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Section: FEATURES; Pg. 1

Length: 796 words

Byline: Jennifer Biggs

Body

First things first: If you were a winner on our Southern Tastes Facebook page last week, you need to send your mailing address to *biggs@commercialappeal.com* so I can send you your cookbook. We had three daily winners and one winner from new likes.

Tera Tongumpen won Southern Living Home Cooking Basics, Karen Jeter won The Complete Cook's Country TV Show Cookbook, Jane Routh got Emeril's Kicked-Up Sandwiches, and one of our new likes, Sara Tilton, won Jamie Oliver's Great Britain. So send me your addresses, winners, and the rest of you go to Facebook.com/sotastes and look under Notes to find a new recipe from each of these books.

We're giving away more books in the weeks to come. Answer the question of the day on Wednesdays to win a book, and each week, all new likes are in the running for a different book. Sign on today.

CA Food Truck Rodeo

Mark your calendars now. On Oct. 19, The Commercial Appeal will host a food truck rodeo from 11 a.m. to 1:30 p.m. in our parking lot at 495 Union. Food trucks will be set up and we'll have other things going on, too, so make plans now to come have lunch with us. Look for more information soon.

This and That

The Downtown location of Central BBQ will open very soon, maybe even today. Catering manager Elizabeth Blondis says it could be a go at any time, so call 901-672-7760 first, then go check out the new place at 147 Butler. It's a soft opening, and for now, hours are 11 a.m. to 9 p.m., probably later on Friday and Saturday. It'll be open seven days a week.

Here's something a little different. On Sunday, Benihana, 912 Ridgelake Blvd., offers Sushi + Sake 101 class from 5 to 7 p.m. A Benihana sushi chef will demonstrate how to make popular rolls, which styles of sake to pair with sushi, and sake etiquette. The class is $35 and includes a sushi appetizer, cocktail, samples of sake and a commemorative photo. You must be 21 to attend. Go to benihana.com/sushi_101.event to register or for more information. You can also call 901-767-8980.

Best Memphis Burger winners

The Best Memphis Burger Festival was a great launch for what is planned to be an annual event. Despite the dreary weather on Sunday, hundreds of folks milled around the parking lot at Minglewood Hall and had a fun time. Here are the first-place winners in each category:

Extreme burger: I like Big Burgers and I Can Not Lie!

Veggie burger: Here Comes Honey Moo Moo.

Anything but beef: Here Comes Honey Moo Moo.

Cookbook winners, claim your reward

And the Best Memphis Burger trophy goes to: I Like Big Burgers and I Can Not Lie! (Second place, BGR: The Burger Joint; third place, Blood Sweat & Beef.)

Wednesday wine

Bill Huddleston with Southwestern Distributing has a nice red wine for us on Wednesday. Join us online at 7 p.m. today at whiningdining.com with your bottle of Cigar Box Malbec, and maybe pick up a robust cheese or a hearty burger to go with it.

Recipe of the week

It's October, so it's officially pumpkin time. While I find all of the pumpkin treats to be a bit much (no pumpkin in my coffee, thank you) this is a nice seasonal treat that makes good use of pumpkin seeds and, hey, it's candy, too. If you've never worked with hot sugar, here are two tips. First, get a candy thermometer. Second, be careful. It can burn.

Contact food writer Jennifer Biggs at *biggs@commercialappeal.com* or (901) 529-5223. Her blog is whiningdining.com. The Southern Tastes Facebook page is facebook.com/sotastes.

Spicy pumpkin Seed-Pecan Brittle

Makes about 1½ pounds.

ingredients

2 cups sugar

1/2 cup water

1/4 pound (1 stick) unsalted butter, diced

1/4 cup light syrup

1/2 teaspoon cinnamon

1/4 teaspoon cayenne

1/2 teaspoon baking soda

6 ounces toasted pumpkin seeds (13/4 cups)

11/2 teaspoons flaky salt, such as fleur de sel

Directions

1 Line a baking sheet with parchment paper. Set aside.

2 Combine the sugar, water, butter and corn syrup in a medium pot and bring it to a boil over medium-high heat. Cook, stirring occasionally, until the mixture is a rich amber color and a candy thermometer registers 300 degrees. This can take up to 20 minutes.

3 When thermometer registers 300 degrees, immediately remove the pot from the heat and stir in cinnamon, cayenne and baking soda. The mixture will bubble and foam vigorously. Stir in the pumpkin seeds and the pecans. Immediately scrape the brittle onto the parchment-lined baking sheet, spreading it out as much as possible with the back of a spoon. Sprinkle

the salt over the hot brittle. Using clean fingertips, gently press as many of the salt crystals as you can into the brittle. This helps them stick when the brittle is firm.

4 Allow to cool completely, about 2 hours, then break it into large shards. The brittle will keep for up to three weeks stored in an airtight container at room temperature.

Source: Edible DIY, Lucy Baker

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: COOKING & ENTERTAINING (90%); NON FICTION LITERATURE (77%)

Company: FACEBOOK INC (58%)

Ticker: FB (NASDAQ) (58%)

Industry: MOBILE FOOD SERVICES (90%); CATERING SERVICES (77%); PARKING SPACES & FACILITIES (72%)

Geographic: MEMPHIS, TN, USA (90%); UNITED KINGDOM (72%)

Load-Date: October 3, 2012

Japanese indulgence

The San Francisco Chronicle (California)

January 30, 2011 Sunday, FINAL Edition

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DAILY NEWS
NEW YORK'S HOMETOWN NEWSPAPER

Section: Travel; Pg. J2; FIVE PLACES

Length: 508 words

Byline: Jennifer Blot, Chronicle Staff Writer

Body

Though some of us are already yearning for that sweet Sakura - also known as cherry blossom - scent that is synonymous with spring, now is the time to practice the Japanese art of patience and indulge in some of the culture's warming rituals. A midwinter steam bath, shiatsu massage or sips of green tea are a few Eastern-themed offerings in the West that help bring clarity to these foggy times.

1. Sushi Academy, Los Angeles

OK, the fancy knifework at Benihana can be pretty intimidating, but not all Japanese fare should be feared. Learn to create sushi - from salmon nigiri to spicy tuna hand rolls - at this school for novices and chefs-to-be. From a one-day beginner class that won't break the bank to chef certification courses, you'll learn how to prepare edible works of art - and use those knives like a master. 11310 Nebraska Ave. No. 1, 310 231-4499, www.sushi-academy.com.

2. Gekkeikan Sake, Folsom

One of Japan's most popular exports has been brewing in Folsom for more than 20 years. The weather and water in this somewhat unlikely spot happen to be perfect for producing sake, the versatile alcoholic fermented rice beverage that can be served warm, chilled or at room temperature. After sampling in the tasting room, explore the nearby koi pond and Japanese garden. Self-guided tours available 9 a.m.-3 p.m. Mon.-Fri.; guided tours for 8 or more are by appointment. 1136 Sibley St., 916 985-3111, www.gekkeikan-sake.com.

3. Kabuki Springs & Spa, San Francisco

In Japantown, find sanctuary at the communal baths designed to cleanse the mind and body and bring harmony to a chaotic world. Stir your senses and sluggish circulation with a detoxifying sauna or steam followed by a plunge in the cold pool, then a final warm bath. For a truly Japanese experience, go for the matcha green tea body wrap and shiatsu massage. Open 10 a.m.-10 p.m. daily. 1750 Geary Blvd., 415 922-6000, www.kabukisprings.com.

4. Portland Japanese Garden, Portland, Ore.

It's a lot less expensive than a trip to Tokyo, and some say this 5.5-acre patch of paradise rivals Japan's traditional gardens. Home to five distinct garden styles, including the water- and bridge-themed Strolling Pond and Zen-like Sand and Stone garden, this is the place for midday meditation, a tea ceremony or learning the art of bamboo fence building. Open noon-4 p.m. Monday, 10 a.m.-4 p.m. Tues-Sun. 611 SW Kingston Ave., 503 223-1321, japanesegarden.com.

5. Clark Center for Japanese Art & Culture, Hanford

Hanging scrolls, samurai weapons and vintage folding screens are a few of the treasures at this museum and library devoted to the art of Japan. Founded in rural San Joaquin Valley in 1995 by avid collector Willard G. Clark and his wife, Elizabeth,

the center relies on natural light to illuminate more than 1,600 works of art - from 10th century antiquities to contemporary sculpture and ceramics. Exhibit ″Modern Twist: Contemporary Japanese Bamboo Art″ runs through March 19. Open Tues.-Sat., 12:30-5 p.m. 15770 Tenth Ave., Hanford, 559 582-4915. *www.shermanleeinstitute.org*.

Graphic

Sushi Academy, Los Angeles Michael Macor / The Chronicle 1999

Basil Childers / New York Times 2006

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: GARDENING (89%); MEDITATION (77%); TRAVEL

Industry: ALCOHOLIC BEVERAGES (90%); MASSAGE SERVICES (89%); MUSEUMS & GALLERIES (77%); LIBRARIES (62%)

Geographic: PORTLAND, OR, USA (85%); TOKYO, JAPAN (58%); OREGON, USA (73%); JAPAN (88%)

Load-Date: January 28, 2011

Where everybody knows their names

Plain Dealer (Cleveland, OH)

March 22, 2013 Friday, FINAL EDITION

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Section: FRIDAY; Pg. T05

Length: 206 words

Byline: John Petkovic, Plain Dealer Reporter

Body

They might not party like Babe Ruth. But athletes still go out. Here are some of the places that have made a name for themselves by the names that frequent them.

Angie's Soul Cafe, 3859 Superior Ave., Cleveland, 216-426-8890; angiessoulcafe.com

Bar Louie, 1352 West Sixth St., Cleveland, 216-452-5500; barlouieamerica.com

Barley House, 1261 West Sixth St., Cleveland, 216-623-1700; barleyhousecleveland.com

Benihana, 23611 Chagrin Blvd., Beachwood, 216-464-7575; benihana.com

Blue Point Grille, 700 W. St. Clair Ave., 216-875-7827; bluepointgrille.com

Corner Alley, 402 Euclid Ave., Cleveland, 216-298-4070; thecorneralley.com

Hotz Cafe, 2529 West 10th St., Cleveland, 216-771-7004; facebook.com/hotzcafe

Loco Leprechaun, 24545 Center Ridge Road, Westlake, 440-250-5626

Lolita, 900 Literary Road, Cleveland, 216-771-5652; lolitarestaurant.com

Mallorca, 1390 West Ninth St., Cleveland, 216-687-9494; clevelandmallorca.com

Morton's the Steakhouse, 1600 West Second St., Cleveland, 216-621-6200; mortons.com/cleveland

Pier W, 12700 Lake Ave., Lakewood, 216-228-2250; selectrestaurants.com/pierw.php

Wasabi, 3725 Orange Place, Beachwood, 216-292-8866; restaurantwasabi.com

XO Prime Steaks, 500 W. St. Clair Ave., Cleveland, 216-861-1919; xoprimesteaks.com

Classification

Language: ENGLISH

Publication-Type: Newspaper

Journal Code: cpd

Industry: RESTAURANTS (90%)

Geographic: CLEVELAND, OH, USA (92%)

Load-Date: March 23, 2013

Benihana founder's widow fights back over stock plan; RESTAURANTS

The Miami Herald

June 24, 2011 Friday

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DAILY NEWS
NEW YORK'S HOMETOWN NEWSPAPER

Length: 376 words

Byline: ELAINE WALKER

ewalker@MiamiHerald.com

Dateline: June 24 2011

Body

It's time for yet another proxy battle at Benihana.

The widow of founder Rocky Aoki has launched a battle with the company over plans announced last month to eliminate the Miami company's two classes of common stock. The move would mean a further dilution of the family's ownership stake. The family's trust, currently controlled by Aoki's widow Keiko Ono Aoki, is Benihana's largest shareholder with approximately 36.8 percent of the common stock.

Aoki argues in her filing this week with the Securities and Exchange Commission that the stock reclassification is an effort by Alan Levan's BFC Financial to use its "unfettered and undue influence" to gain control over Benihana at the expense of the company's non-preferred shareholders. BFC is the company's only preferred shareholder.

"It is clear that the Reclassification is nothing more than a disingenuous attempt to solidify BFC's stranglehold on the company,'" writes Aoki in Wednesday's letter to Benihana's board of directors.

"BFC's continued domination of the Board is costing the company money and we believe it is having a lasting, negative effect on the value of our investment,"

Benihana's board claims the changes in the stock structure will help increase shareholder value by providing investors with greater liquidity. The issue is to go to a shareholder vote at a special meeting, the date of which has not been set. The Class A common stock would be converted into one share of common stock

But Aoki argues that the whole decision-making process has been controlled by BFC principals or employees, who already hold four out of the ten director positions on the Benihana board. She draws comparisons to the way BFC has taken control of other companies like Woodbridge Holdings, BankAtlantic and Bluegreen Corporation.

"Benihana is the only company in the BFC portfolio in which it does not control at least 50 percent of the voting power," Aoki writes. "Yet, by eliminating the Class A stockholders and diluting the common stockholders, it appears the Reclassification will accomplish just that."

A Benihana spokesman said the company would not have any comment on Aoki's letter.

She is asking the board to either reconsider the reclassification or at least delay any vote until the annual meeting.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: SHAREHOLDERS (92%); SHAREHOLDER MEETINGS (89%); HOLDING COMPANIES (78%); BOARDS OF DIRECTORS (78%); SECURITIES LAW (76%); TALKS & MEETINGS (75%)

Company: BLUEGREEN CORP (63%)

Organization: SECURITIES & EXCHANGE COMMISSION (57%)

Industry: COMMON STOCK (91%); PREFERRED STOCK (90%); SECURITIES LAW (76%)

Load-Date: June 24, 2011

FOR HIBACHI-STYLE DINNER, FUN SHOW, HEAD TO BENIHANA

Palm Beach Post (Florida)

July 16, 2009 Thursday, FINAL EDITION

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Section: NEIGHBORHOOD POST; Pg. 7N

Length: 252 words

Body

MENU

Benihana prepares steak, chicken, seafood and vegetables teppanyaki style. Entrees are served with white or fried rice, Benihana salad, shrimp appetizer and homemade dipping sauces.

ATMOSPHERE

Benihana chefs slice, dice and juggle knives as they prepare your food in front of you on a hibachi table. Bring a group of at least five or six people if you don't want to share a table with another party.

OUR FAVORITE FOOD/PRICE

I couldn't decide between seafood dishes and went with the Benihana Marina ($26.60), which combined perfectly seared shrimp, scallops and calamari. Don't pass up the fried rice ($2.75 extra for the veggie version), which is prepared with soy sauce and butter.

REASON TO GO

Dinner with a show in a beautiful setting, with a view of a Japanese garden and the St. Lucie River.

SERVICE

Our server was friendly and kept our water glasses full.

NOISE LEVEL

Banging knives and clapping guests make this a loud place. For birthday parties and special events, they bring out the tambourines.

KID FRIENDLY

Kids love the show, and Benihana keeps parents happy with junior versions of its meals for kids 10 and younger.

Benihana

3602 S.E. Ocean Blvd., Stuart (772) 286-0740

Hours:M-Th. noon-2 p.m. and 5-9:30 p.m.; F noon-2 p.m. and 5-10 p.m.; Sat. noon-2:30 p.m. and 4:30-10 p.m., Sun. noon-9 p.m.

Note: Post staffers will anonymously visit a restaurant in your neighborhood each week in search of the best menu item. They'll tell you about that item and why they liked it in this spot each week.

-- KATHLEEN CHAPMAN

Notes

RESTAURANT REVIEW Treasure Coast

Graphic

Photo by KATHLEEN CHAPMAN Benihana's serves lunch and dinner in a beautiful setting, with views of a Japanese garden and the St. Lucie River.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: RESTAURANT REVIEWS (89%)

Industry: RESTAURANT REVIEWS (89%); RESTAURANTS (79%)

Load-Date: July 28, 2009

The 10 greatest TV episodes of Christmas

Chicago Tribune

December 9, 2008 Tuesday, Chicagoland Final Edition

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Section: LIVE! ; ZONE C; Pg. 1

Length: 892 words

Byline: Contributing: Maureen Ryan, Kevin Pang, Carmel Carrillo, Steve Johnson, M. David Nichols, Pam Becker, Colleen Mastony, Tim Bannon

Body

'The Honeymooners'

1955

One forgets how almost spartan it was in the Kramdens' tiny apartment. In a ″Gift of the Magi″-inspired episode, Ralph hocks his new bowling ball to buy Alice a Napoleon orange juicer (you squeeze the oranges on the emperor's head and the juice squirts out his ears.) For Ralph, Alice buys him a new bag for the bowling ball she knows he loves so much.

\ 'Andy Griffith Show'

1960

On Christmas Eve, town Scrooge and store owner Ben Weaver demands Andy jail a local moonshiner, even if it means the poor sap is separated from his family. Andy tries to dissuade Ben, but he's a stubborn old coot. So Andy, ever wise, jails the whole family (conspirators) so they can spend Christmas together. At the jailhouse, the moonshiner's family, together with Andy, Aunt Bee, Barney and Opie, have a lovely holiday feast. Old Ben spies this through the window, and his grinch's heart grows three sizes. To join in, he gets himself arrested and brings a suitcase full of presents. Show ends with Ben snoozing, after finishing off a jug of that moonshine.

\ 'The Brady Bunch'

1969

Mrs. Brady (Florence Henderson) loses her voice days before Christmas, imperiling her chance to sing solo at church. At the mall, little Cindy tells Santa she doesn't want any toys or games (unlike the greedy kid ahead of her in line). All she wants is for her mom to get her voice back.

\ 'Mary Tyler Moore Show'

1970

As the episode begins, Mary is talking excitedly on the phone at her office desk--lavishly decorated for the holidays--planning her Christmas visit with her mother. Right afterward, however, boss Lou Grant informs her that she'll have to work on Christmas Day. Later, another colleague manipulates Mary into working for him on Christmas Eve too. Virtually alone in the building that night, Mary is frightened when someone calls and hangs up without speaking. She hears a bang and footsteps down the hall. She quickly calls friend Rhoda to say a murderer is approaching. Then she arms herself with a Santa figurine and prepares to throw it as the door bursts open to reveal Lou and colleagues Murray and Ted, arriving to whisk her off to a holiday celebration.

\ 'M*A*S*H'

1980

Sure, by this point the stalwart comedic drama had lasted three times longer than the actual Korean War and had long since lost most of its edge. But the Christmas episode ″Death Takes a Holiday,″ written and directed by Mike Farrell (who played Trapper John replacement B.J. Honeycutt), was a good reminder of what the show could be with the right material. Father Mulcahy organizes a party for local orphans, and Winchester learns something about the season. But the central story finds Hawkeye, Honeycutt and Houlihan struggling to keep a gravely wounded soldier alive at least past midnight so his family won't forever associate the holiday with his loss.

\ 'The Simpsons'

1989

The family goes Christmas shopping, and Bart sneaks away to get a tattoo. He requests the word ″Mother,″ but Marge interrupts the inking process at ″Moth″ and takes Bart to a tattooremoval clinic, where she spends the family's Christmas money. With the holiday in peril, Homer heads to the dog track, where he bets on an entrant named Santa's Little Helper. The dog finishes last, is abandoned by his owner and eventually follows Homer and Bart. When they return home, the family thinks Homer brought the dog as a gift and the holiday is saved.

\ 'Seinfeld'

1997

George's father, Frank Costanza (Jerry Stiller), creates ″a Festivus for the rest of us,″ an alternative to the commercialized tradition of Christmas. During Festivus, family and friends are allowed to air their grievances to one another, and they compete in showing off feats of strength. Instead of displaying a Christmas tree, there is a simple aluminum pole that stands undecorated.

\ 'The West Wing'

1999

White House communications director Toby Ziegler becomes obsessed with getting a proper burial for a homeless Korean War hero, who died on the streets in a coat Ziegler had given to Goodwill. He arranges a military funeral for him at Arlington National Cemetery, and when the president worries this might create a precedent, Ziegler replies, ″I can only hope so.″

\ 'The O.C.'

2003

Emo-boy Seth tries to get Ryan into the holiday spirit by celebrating ″Chrismukkah,″ a combination of Hanukkah and Christmas that Seth created to honor the divergent religious beliefs of his parents. The strange-but-sweet holiday serves to help Ryan, Marissa and the rest of ″The O.C.″ gang forget previous Christmases spent with squabbling families. It also involves some of the ugliest Christmas sweaters ever seen on the Fox network.

\ 'The Office'

2006

You not only had the guys' goofy trip to Benihana, you had Kelly singing karaoke to Ryan, Michael's plan to take Jan to an all-inclusive resort (″You know what that means!″), but you also had one of my favorite ″Office″ speeches ever--Michael on ″bros before hos″: ″Why? Because your bros are always there for you. They got your back after your ho rips your heart

out, for no good reason. And you were nothing but great to your ho, and you told her that she was the only ho for you. And that she was better than all the other hos in the world. And then suddenly, she's not your ho no mo'."

Are they the best? You can watch some of the best Christmas episodes online at: chicagotribune.com/xmasepisodes

Graphic

Photo (color): 'The Brady Bunch'
Photo (color): 'Mary Tyler Moore Show'
Photo (color): 'The Simpsons'
Photo (color): 'The Office'

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Yielding to chef brings surprise and pleasure

Honolulu Star-Advertiser

May 25, 2011 Wednesday

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Byline: Kam, Nadine

Body

ABSTRACT

[...] the staff would rather not share the menu, lest it spoil the surprise that accompanies any dramatic production. The ahi was presented plain with a side dipping sauce of shoyu with mountain potato, green onion, radish sprouts, slivered daikon and asparagus slices.

FULL TEXT

Control freaks beware. To enter Nanzan GiroGiro is to surrender to the chef and the moment.

There is no food menu to peruse. In fact, the staff would rather not share the menu, lest it spoil the surprise that accompanies any dramatic production. So, it's just as well that my visit to the kaiseki restaurant comes at the end of the month, just as the restaurant is about to unveil June's seasonal menu.

I've often spoken of dining as live theater, and Nanzan GiroGiro takes this concept to new heights. The meal starts with set ″show times″ with first seatings at 6 or 6:30 p.m. and second seating at 8 or 8:30 p.m. The time you choose depends on whether you're the eat-and-run type or whether you like hanging around over drinks after a meal. Staffers have stayed in place till 2 a.m. to accommodate the latter group.

There is a drink menu listing a range of sake, shochu, wine, soft drinks and teas. Once you've chosen, sit back and enjoy the performance.

Diners are seated around a large cooking and service station, so you can watch the prep when you're not wholly absorbed in the dish before you. There's precedent for this style of seating in the teppanyaki style popularized by Benihana, as well as the open-kitchen phenomenon that started in the late 1980s. But diners have rarely relinquished so much control of their meal. When I was there, one man asked for ginger to go with his ahi poke. Alas, with the kaiseki, the chef's exacting preparation, presentation and promise is that each dish is perfect as is. To veer from the chef's vision with a dash of condiments here and there would be insulting. So the man was told, in a gentle way, there was no ginger available.

Nanzan GiroGiro marks a partnership between a restaurant company and Kyoto-based ceramist. All the dishware is the work of the artist Nanzan, and a small gallery in the restaurant pays homage to his family's ceramic tradition. Many of the sake cups and dishes feature the little man, ″ikan jin,″ or man of leisure, hanging onto the rims as a reminder to relax and hang out for a while.

Those familiar with the work of the Urasenke Foundation here might know that its home base is in Kyoto, where the ceramic tradition grew alongside Urasenke's practice of chanoyu, or the way of tea.

The ceremonial aspects of chanoyu are evident in Nanzan GiroGiro's kaiseki, which brings chanoyu's Zen principles and focus to the meal. It is the chef's task, as an artist, to express through his work the essence of the ingredients and dishes presented, and the task of diners to immerse themselves in the experience, toward fully acknowledging, understanding and appreciating the meal set before them. It's a tall order for those accustomed to talking through a meal and wolfing down food without a moment's hesitation or meditation.

May's $50 seven-course meal started with vivid green chanwanmushi topped with a dollop of uni and shimmering brown gelee of bonito with a dot of wasabi for heat.

Next up was shredded sesame chicken presented in a small, palm-size lacquered seashell with side offerings of yellow squash, smelt in a green bean sauce and miso-chirashi sushi. Kaiseki and prix fixe meals tend to be a boon to restaurants because of small portions. Here, for example, I calculated that the entire room of about 36 was probably fed with only four chicken breasts. But the value of art can't be measured in the cost of raw materials.

The next dish was a relaxing bowl of a single piece of monchong in ginger broth. Thin strings of daikon and baby bok choi added to the dish. Each flavor was so distinct, one could easily taste the small dot of ume floated on top of the dish.

Ahi poke received a makeover with the next course. The ahi was presented plain with a side dipping sauce of shoyu with mountain potato, green onion, radish sprouts, slivered daikon and asparagus slices. When poured and mixed with the ahi, the potato, daikon and asparagus brought a delightful crunch to a usually entirely squishy dish. It was quite wonderful.

An entree of braised beef, pork and lotus root patty was one of the most substantial dishes but also my least favorite. It was engulfed with clam broth and flavorless yuba, or soy bean paper.

The next dish made up for it -- delicious smoky grilled eggplant gelee in a crunchy sauce of pulverized dried shrimp of the sort used frequently in Chinese cooking, topped with okra.

Closing the meal was a simple dish of uku, or gray snapper, chazuke with nori and pearls of micro arare. On the side was a delicious kinpira of slivered beets, and tsukemono with small squares of konbu that had been marinated in soy sauce and sake and pressed.

For those who need more drama at the end of the meal, dessert is an $8 add-on. May's offering was mound of lilikoi souffle accompanied by a petite almond macaron.

A finale of powdered matcha green tea sent early diners out the door on a happy note.

Nadine Kam's restaurant reviews are conducted anonymously and paid for by the Star-Advertiser. Email *nkam@staradvertiser.com*

Credit: Nadine Kam

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Coffee Break / Benihana to reopen in E. Memphis

The Commercial Appeal (Memphis, TN)

January 14, 2009 Wednesday, Final Edition

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Section: BUSINESS; Pg. C1

Length: 437 words

Byline: The Commercial Appeal

Body

Benihana's back.

Almost a year after a fire shut down the popular Japanese restaurant, it is scheduled to reopen.

A spokesman for Florida-based Benihana Inc. said the 4,000-square-foot restaurant, at 912 Ridge Lake in East Memphis, will open for business again sometime within the next two weeks.

The restaurant had been shuttered since the fire last February.

Harold's to shut down

Harold's clothing store at 518 Perkins Extended has entered its final week of operations.

Jennifer Hawkins, the store's general manager, said the store will close for good Saturday - if the remaining merchandise doesn't run out sooner.

The store is discounting merchandise 80 to 90 percent during its final week close-out sale, Hawkins said.

Harold's is part of an upscale chain of clothing stores that was founded in 1948.

Get free spaghetti

All the bad economic news we've been getting lately has been hard to stomach.

Free spaghetti isn't.

At least that's what officials at the Fazoli's chain of Italian restaurants are hoping.

In response to the economic crisis, Fazoli's has launched a ″Let them eat spaghetti!″ promotion.

For the next few weeks, customers can download coupons for free spaghetti by signing on to freespaghetti.com .

Fazoli's has two locations in the metro area - 3587 Riverdale Road in Memphis and 215 E. Goodman Road in Southaven.

Lunch and Learn

The Small Business Chamber will host its monthly Lunch and Learn program from 11:15 a.m. to 1 p.m. Thursday at Tropical Smoothie, 1779 Kirby Pkwy.

Guest speakers Scott Frey of ContacTech and Stefanie Barrett of Barrett Creative will discuss methods to minimize cold calling, save time and target key prospects.

The event is free for SBC members and first-time guests.

For details, call 259-1093 or visit online at smallbusinesschamber.com

World Trade Club

Bob Goodson, a process improvement adviser with FedEx, is 2009 president of the Memphis World Trade Club .

The club's 125 members represent logistics, air freight, shipping and other industries involved in importing and exporting goods.

New officers include:

Cannon Allen, Adams and Reese LLP, first vice president; August LeVangie, FedEx, second vice president; Jeff Johnston, AIT Worldwide Logistics, treasurer; Rebecca Walker, NYK Lines, secretary; and board members Jim Cline, Cline-Maxey; Roquita Coleman, CN Worldwide; Mike Demster, Memphis Regional Chamber; Susan Minten, Medical Action Industries; and Tesha Saulsberry, Smith and Nephew.

Well said

Stephen R. Covey:

"Motivation is a fire from within. If someone else tries to light that fire under you, chances are it will burn very briefly."

Classification

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THE REAL-LIFE ADVENTURES OF ROCKY AOKI

The Miami Herald

May 19, 1982 Wednesday, FINAL EDITION

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DAILY NEWS
NEW YORK'S HOMETOWN NEWSPAPER

Section: SPORTS; C; Pg. 3

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Byline: LARRY DORMAN Herald Sports Writer

Body

In September of 1979, noted powerboater/adventurist Rocky Aoki found himself in a hospital with a ruptured aorta, lacerated liver and multiple fractures in his left leg and arm after a high-speed boat accident during a race on San Francisco Bay.

But Aoki, 42, a Real Man if ever there was one, is not about to let a couple of minor scratches put a crimp in his style. His body may be held together with steel and plastic, but Aoki already is looking for a powerboat comeback after a leisurely two-year diversion into ballooning.

Aoki is planning some practice runs in the Gulf of Mexico off Fort Myers this month to see if what's left of his body can take the pounding of waves again -- and if it can, he will borrow a friend's catamaran and enter the July 14 Grand Prix at Point Pleasant, N.J., the largest offshore powerboat race in the world.

Hey, uh, Rocky, any way to talk you out of this?

″If I am afraid of dying, I probably am afraid of living, too,″ the Rock said. ″I don't want to predict how I am going to race, because sometimes it is 80 per cent luck.″

Aoki, a former winner who sponsors the competition as owner of the 73-restaurant Benihana chain, knows all about luck. And he figures he isn't pressing his.

Four days after the race, Aoki plans to take a helium balloon trip from Spain to Japan, via the Soviet Union. Between the two events, he is scheduled to undergo surgery twice to remove the steel rods from his right knee and the left side of his torso. ISSUE IS NOT BLACK AND WHITE

Pittsburgh Pirates' chief scout Howie Haak is way off base in saying the Bucs must trade for more white players because fans don't want an all-black lineup, according to General Manager Harding Peterson.

″You play the best people available. If they happen to be all black, that's the way it will be,″ Peterson said from Oregon, where the Pirates played an exhibition with their Portland farm club. ″It doesn't bother me and I don't think it bothers the average fan. They want to see the best players.″

Haak said the Pirates need more young white players because ″we're not going to be able to play nine blacks. We're going to have to trade for some whites,″ Haak said. ″I'd say you have to have about four whites starting.″

Of a current roster of 25 players, 14 Pirates are black.

Pirates' Chairman John W. Galbreath said he was shocked by the ″very unfortunate″ comments, but third baseman Bill Madlock, who is blacked, shrugged off the incident.

″What Howie said was the truth,″ said Madlock, ″but it has been said before, so I can't understand why it is such a big thing.

″But now when the Pirates call up a white player from the minors, there might be a black player who will feel he wasn't called up because he is black.″

Haak, 71, said his views are not racist. ″To me personally, nine blacks would be acceptable,″ he said. ″I'd go to a game if there were all blacks out on the field.″

Peterson said the Pirates' recent inability to draw fans at Three Rivers Stadium is not because of the team's racial makeup. He pointed instead to the fact the Pirates are in a new stadium with higher ticket prices and parking problems, even though the stadium opened 12 years ago.

The Pirates, in 16 home games this year, have drawn 166,235, compared to 222,086 in the same number of games last year.
ALZADO IS HAUNTED BY BOXING CAREER

From ″The Harder They Fall″ Dept.

Lyle Alzado, formerly famous football player who took a fling at boxing in 1979, took a beating inside the ring from Muhammad Ali and is still taking one outside the ring from promoters of the bout at Mile High Stadium.

Alzado put up his life savings for the financial and fistic fiasco. He was assured by promoters that 60,000 people with nothing better to do would show up. It was more like 11,000, and the promoters insist Alzado still owes them $185,000.

The ex-Bronco, ex-Brown and current Oakland Raider feels he has been battered enough in this deal. His lawyers are trying to sue to recover some money for Alzado. Ali, who collected his $250,000 for the farce, presumably is out of the case. His fee was guaranteed.

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New summer cookbooks offer hot ingredients, cool techniques; FYI | FOOD

The Kansas City Star

June 1, 2011 Wednesday

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DAILY NEWS
NEW YORK'S HOMETOWN NEWSPAPER

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Byline: JILL WENDHOLT SILVA

The Kansas City Star

Body

After an unseasonably cool spring, the summer grilling season is shaping up to be another scorcher.

It's not surprising that Good Housekeeping and Weber continue to offer solid advice and dependable recipes to satisfy America's ever-expanding appetite for quick and healthy meals.

But these days the hottest ethnic ingredients, such as Sriracha, chimichurri and wasabi, are expanding our palates, while sizzling techniques ranging from indoor pan-searing to stovetop smoking to outdoor Latin-style grilling to Japanese yakitori, provide just the ticket for adventurous cooks in search of the next sweltering heat wave.

•"Sear, Sauce & Serve: Mastering High-Heat, High-Flavor Cooking"

By Tony Rosenfeld (Running Press; $20)

Indoor cooking with high heat has become a point of contention in our house: I insist it is a necessary evil that gets dinner to the table faster than heating up the charcoal grill and waiting for the briquettes to burn down to white ash. My husband thinks it produces too much smoke and should be relegated to restaurant chefs.

The problem isn't so much my technique — I'm actually quite good at the sear. No, the problem is we have the wimpiest exhaust hood since cavemen invented fire, resulting in residual smoke and occasional wall spatter.

Tony Rosenfeld knows a few things about high-heat cooking techniques: He's a chef and the founder of a Boston-based burger chain. His book covers the basics of sauteing, stir-frying, broiling and grilling.

Rosenfeld's style is as entertaining as it is informative: "Get the pan ripping hot and open up a window. If you're one of the lucky few to have a high-powered exhaust hood, forget the window. But if you're like me, you'll need to rely on kitchen windows to prevent the smoke alarm from sounding."

Another point of contention: moving food around in the pan.

"When you're staring down a skillet full of sizzling food, the tendency is to make like a Benihana's grill chef and bang your spatula and tongs all over the place, messing with this and clattering with that. Resist the temptation."

Granted, there are times when I want to move it all outside — like grilling corn in the husk. That's when my husband wishes I'd just boil it on the stove.

After running through the all-important sear, Rosenfeld adds chapters on "sauces while you sear" and "sauces after searing." Sauces while you sear have complex flavors because they are made in the hot pan after the meat has cooked, using

some sort of acidic liquid (usually booze, wine or vinegar) to deglaze. Sauces after searing are made outside the pan by chopping and whirling.

Sauteed Cutlets With Crisp Caper and Lemon Sauce

Makes 4 servings

1 1/4 pounds pork, chicken or veal cutlets, pounded into 1/4 -inch to 1/8 -inch thickness (see note)

3/4 teaspoon kosher salt

1/2 teaspoon freshly ground pepper

1/2 cup all-purpose flour

2 tablespoons unsalted butter, divided

1 tablespoon olive oil

Sauce:

2 tablespoons unsalted butter, divided

3 tablespoons nonpareil capers, rinsed and patted dry

1 lemon, the zest shaved into 6 (1-inch wide) strips (with a peeler) and the lemon juiced

1 tablespoon all-purpose flour

3/4 cup low-sodium chicken broth

2 tablespoons chopped fresh parsley (optional)

Kosher salt and freshly ground pepper

Sear: Season the cutlets generously with salt and pepper. Put the flour in a large shallow bowl (like a pie plate), dredge the cutlets, shaking off any excess flour, and transfer to a large plate.

Set a large, sturdy skillet over medium-high heat for 1 minute, or until a droplet of water instantly evaporates once it hits the pan's surface. Heat 1 tablespoon of the butter and all the oil until the butter melts completely and its foam subsides, about 1 minute. Add half of the cutlets and cook, without messing with them, until they just start to brown around the sides and easily release from the pan, 1 to 2 minutes. Flip and cook the other side until just firm to the touch (they should have just a little give when pressed) and cooked through (slice into one if you're unsure), about 1 minute. Transfer to a large plate and tent with foil. Melt the remaining tablespoon of butter, cook the remaining cutlets in the same manner, and transfer to the plate with the other cutlets.

Sauce: Heat 1 tablespoon of the butter with the capers in the pan (with any fat remaining from the sear) over medium heat, stirring until the capers brown and become fragrant, 2 to 3 minutes. Add the lemon zest and cook for 30 seconds so it becomes fragrant. Transfer the capers and zest to a small plate lined with paper towels.

Add the remaining 1 tablespoon of butter and the flour and cook, stirring, so the mixture acquires a light brown hue and smells slightly toasted, about 1 minute. Whisk the chicken broth and 2 tablespoons of the lemon juice and cook, stirring and scraping the bottom of the pan with a wooden spoon, until the liquid reduces by about half and thickens, about 3 minutes.

Stir in the parsley, if using, season with salt, pepper and more lemon juice to taste. Serve, drizzling over the seared meat and topped with the capers and lemon zest (the latter is more for garnish than for eating).

•Shopping tip: Choose boneless, skinless chicken or turkey breasts cut into strips and pounded thin, center-cut pork loin cut into medallions or pre-sliced veal cutlets.

•"The Sriracha Cookbook: 50 'Rooster Sauce' Recipes That Pack a Punch"

By Randy Clemens (Ten Speed Press; $16.99)

Sriracha sauce — spicy Thai "ketchup" sold in 17-ounce plastic squirt bottles emblazoned with a rooster — has gone from an obscure, slightly kitschy alternative to mustard/ketchup/mayo/barbecue sauce to a condiment that has a melting pot quality when served on just about anything, from French fries to ceviche.

The sauce that most Americans discovered in an Asian restaurant is an inspiring immigrant success story. David Tran was born in Vietnam and sought asylum in the U.S. in the 1970s. Tran started a business doing what he knew: growing chile peppers. When there was no market, he turned his harvest into something with a longer shelf life: sauce.

Today, Tran's company, Huy Fong Foods, sells 14 million bottles a year of the bright red condiment with a garlicky edge that has made its way into suburban supermarkets.

Randy Clemens, a graduate of the California School of Culinary Arts, takes Sriracha to the next step with 50 recipes that will put fireworks into your next summer spread.

A Sriracha burger or Sriracha lamb kebabs may sound like obvious summer grilling recipes, but what about a squirt of the hot sauce in your ceviche, Bloody Mary or peach sorbet?

Sriracha Ceviche

Makes 6 to 8 servings

1 1/2 pounds seafood, diced (such as shrimp, scallops, yellowtail, tilapia or kampachi)

1/2 cup freshly squeezed lime juice

1/4 cup freshly squeezed orange juice

2 to 3 medium tomatoes, diced

1 large red onion, diced

2 cucumbers, diced

1 ear fresh sweet corn, kernels only

4 cloves garlic, minced

1 jalapeno, seeded and minced

1/2 cup fresh cilantro, plus more for garnish

2 tablespoons extra-virgin olive oil

1/2 cup Sriracha

1 cup tomato juice or V8 vegetable juice

Salt and freshly ground black pepper

1 avocado, sliced for garnish

In a large bowl, combine the seafood with the lime and orange juices. Cover and let sit in the refrigerator, stirring occasionally, until the flesh becomes firm and opaque, about 3 hours.

Add the tomatoes, onion, cucumbers, corn, garlic, jalapeno, cilantro, oil, Sriracha and tomato juice, stirring to combine. Cover and refrigerate for another 30 to 60 minutes to allow the flavors to marry. Season with salt and pepper to taste. Serve in chilled bowls or martini glasses, garnished with avocado and cilantro.

•"Latin Grilling: Recipes to Share, From Patagonian Asado to Yucatecan Barbecue and More"

By Lourdes Castro (Ten Speed Press; $22)

I learned a long time ago that a Weber grill is good for more than flipping burgers. But I'm mindful that not everyone has a Latin lover (24 years and counting) to show them how to re-create Brazilian rodizio in their own backyard.

Heck, it took even us the first decade of our marriage and multiple conversations with a slew of butchers to figure out that the equivalent of the top sirloin known as picanha is known in the States as tri-tip steak.

Without a doubt, Latin grilling is a specialty unto itself. Like a Latin lover, the flames can be unpredictable — and always red hot. The ingredients are different, too — spicy chorizo, crunchy jicama, unctuous guava, sugarcane skewers used to thread shrimp onto.

Lourdes Castro is a personal chef and nutritionist based in Miami. Her Cuban roots are evident in the mouthwatering "Cuban Cookout" section of her softcover book, including a grilled Cuban sandwich with pressed layers of boiled ham, roast pork, Swiss cheese and dill pickle that I wanted to gnaw off the page.

But that doesn't mean she gives short shrift to any of her grilling neighbors, including a menu for a Nicaraguan ranch roast and a Chilean seafood cookout, among others.

Each menu includes a cocktail (pisco sour, mojito and caipiroska), an entrée (skirt steak with chimichurri, coffee-rubbed cowboy rib-eyes, brown-sugar-crusted grilled chicken), salads (char-grilled vegetables, mushroom ceviche) and a dessert (tres leches, Peruvian caramel meringue, butter rum cake with lime icing).

Nicaraguan Grilled Skirt Steak With Chimichurri

Makes 8 servings

Chimichurri:

4 cloves garlic, peeled and crushed

1 teaspoon salt

2 cups lightly packed flat-leaf parsley leaves and tender stems, finely chopped

1/2 cup fresh oregano leaves, finely chopped

1/2 cup red wine vinegar

1 cup olive oil

1 tablespoon crushed red pepper

3 pounds skirt steak, trimmed of extra fat

Chimichurri: Place the crushed garlic on your cutting board and sprinkle salt over it. Wait a minute or so: you will notice some moisture leaching from the garlic. Holding your knife blade almost parallel to the cutting board, scrape the blade over the chopped garlic a few times, turning the garlic into a semi-soft paste. Place the garlic paste in a small mixing bowl.

Add the parsley, oregano, vinegar, oil and crushed red pepper in the bowl with the garlic paste and stir well to combine.

Serve or store : To store for later use, place in an airtight container and refrigerate. Chimichurri can be kept in the refrigerator for up to 5 days.

Marinate the steak: If desired, cut the large skirt steak into smaller steaks. Place the steak in a resealable plastic bag or deep bowl and pour 2 cups of the chimichurri over it, making sure to coat all the surfaces of the meat. If using a plastic bag, press out as much air as possible before sealing the bag. If using a bowl, place a piece of plastic wrap directly on the surface of the meat and marinade, creating an airtight cover. Allow the meat to marinate for at least an hour.

Grill the steak: Preheat the grill to its highest temperature, close the lid and wait 15 minutes. Oil the grill grates with a vegetable oil-soaked paper towel held with a long pair of tongs.

Remove the steaks from the marinade, letting the excess marinade drip off, and place on the grill. Lower the heat to medium-high, close the lid, and cook for 4 minutes. If you tend to get flare-ups on your grill, you may want to leave the lid open; this will result in a longer cooking time. Turn the steaks over and cook for another 4 minutes to reach an internal temperature of 125 to 130 degrees for medium-rare or until it reaches the desired doneness.

To serve: Place the remaining 1 1/2 cups of chimchurri in a small bowl and serve with the grilled skirt steak.

•Simple Smoking: Over 80 Recipes for the Home-Smoking Enthusiast

By Paul Kirk (Skyhorse Publishing, $12.95)

The lazy days of summer are the perfect time to learn how to control heat.

KC-based barbecue authority Paul Kirk insists smoke-cooking is not as complicated as it sounds, then offers up a chapter on stovetop smoking. The advantage to smoking indoors? For fish and other delicate pieces of meat, the method imparts a light smoke flavor in a short time.

The method involves sprinkling sawdust in the bottom of a Dutch oven, heating the sawdust over high until it begins to smolder then placing the food on a rack, covering with a lid and continuing to cook over medium heat.

The recipes are purely for smoke flavoring, rather than preserving. One of the most useful features of the book is a cooking-wood chart specifying the type of wood, its flavor characteristics and the type of meat best suited for the wood. Kirk recommends starting with a wood that is indigenous to your area

Halibut With Bread Crumbs and Smoke-Roasted Tomato Sauce

Makes 4 servings

1 cup fresh white bread crumbs

2 tablespoons fresh tarragon leaves, minced

1/4 to 1/2 cup extra-virgin olive oil

1 pound plum tomatoes, halved and seeded

1 head garlic

1/4 cup balsamic vinegar

2 teaspoons cane sugar

1 teaspoon sea salt

1 teaspoon freshly ground black pepper

1/4 cup water (optional)

1/4 cup mayonnaise

2 teaspoons Dijon mustard

4 (6- to 8-ounce) fresh halibut fillets

2 teaspoons sea salt

1 tablespoon fresh ground black pepper

1 tablespoon fresh tarragon leaves

In a small bowl, combine the bread crumbs and tarragon and blend well. Cover and set aside.

Place the olive oil in a large bowl. Add the tomatoes and garlic, tossing to coat evenly. Place the tomatoes and garlic on the rack of a smoke pan. Add 1/4 cup hickory sawdust or chips and heat over high heat until the chips start to smoke, about 3 minutes. Cover, reduce the heat, and smoke for 20 to 30 minutes or until the tomatoes are lightly browned and the garlic is tender when pierced with a knife. (The garlic may take a little longer, 10 to 15 minutes.) Peel the garlic and place in a blender fitted with a steel blade, add the tomatoes, vinegar, sugar, salt and pepper and puree until smooth. Add some water if the sauce seems too thick. Place in a saucepan and warm. Set aside and keep warm.

Combine the mayonnaise and mustard in a small bowl. Season the fillets and pat the seasoned bread crumbs evenly on top. Place in your smoker pan and smoke with wood chips of your choice for 10 to 15 minutes or until the fish flakes easily. Serve with fresh tarragon and Smoke-Roasted Tomato Sauce.

•The Japanese Grill: From Classic Yakitori to Steak, Seafood, and Vegetables

By Tadashi Ono and Harris Salat (Ten Speed Press; $25)

Most homes in Japan don't have backyards, yet there remains a strong tradition of grilling.

Where do the Japanese grill if space is an issue? Most often cooks work over small indoor hearths or on stovetops.

The inconvenience is trumped by the cuisine's ingredients: the smoke and char of live-fire cooking marry well with Japanese ingredients such as soy sauce, miso and wasabi.

Ono, the executive at Matsuri in New York, begins to demystify many of the flavor combinations for an American audience. Wasabi, for instance, is served with sushi, but it's also a tasty accompaniment to beef.

Of course, the Japanese eat more than just the revered and heavily marbled waygu beef. Recipes include pork belly, duck breast and beef tongue skewers, calf's liver with ginger-sesame oil and chicken "oysters," a jewel of meat nestled on either side of the backbone by the thigh.

The authors also bravely touch on a concept that mystifies many American diners, taking a stab at "umami" — a lip-smacking sensation caused by releasing concentrated amino acids and nucleotide flavor compounds. "You sense it whenever you bite into a chunk of fine Parmesan, a perfectly ripe heirloom tomato, or a sizzling porterhouse; it's that almost indescribable savoriness that beckons you to eat more," the authors write.

It turns out that fermented foods are just the type that contain these illusive umami compounds. Still, if given a choice between a bowl of edamame and a waygu rib-eye? Well, I must admit I'm already sharpening my steak knife.

Bone-In Rib-Eye With Wasabi Sour Cream

Makes 4 servings

1/2 cup soy sauce

8 cloves garlic, grated

1/4 cup olive oil

2 teaspoons freshly ground black pepper

1/2 cup sour cream

2 tablespoons wasabi

2 (1-inch) rib-eye steaks, about 2 pounds

Whisk together the soy sauce, garlic, olive oil and black pepper in a small bowl. This marinade will keep for up to 2 weeks in the refrigerator.

Pour the marinade into a baking dish or rimmed sheet pan. Lay the steaks in the marinade and flip them 4 times to generously coat all over. Marinate the steaks for 10 minutes.

Mix sour cream and wasabi; set aside.

Preheat a grill for a two-zone fire (medium and hot). Grill the steaks, covered, about 8 minutes for medium-rare this way: Start on hot heat for 1 minute, then shift the steaks to medium heat. After about 3 minutes, juices will begin to appear on top of the steaks. Turn and repeat the two-zone grilling on the other side. When the steaks are ready, they'll be browned and juicy on the surface, and the bone will stick out a bit, as the meat around it has shrunk. Test for doneness. Let the steaks rest for about 3 minutes. Slice the steaks against the grain and transfer to a platter. Pour off the juices released during slicing over the meat, dollop with wasabi sauce and serve.

To reach Jill Wendholt Silva, call 816-234-4347 or send email to *jsilva@kcstar.com* .

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: COOKING & ENTERTAINING (90%); HEAT WAVES (78%); HOME SECURITY (74%); WEATHER (73%); EXTREME TEMPERATURES (72%)

Industry: RESTAURANTS (90%); FAST FOOD (77%); SMOKE DETECTORS (71%); PORK (61%)

Geographic: BOSTON, MA, USA (54%); MASSACHUSETTS, USA (54%)

Load-Date: June 5, 2011

Readers share some of their favorite birthday promotions

Sun-Sentinel (Fort Lauderdale, Florida)

February 3, 2013 Sunday, South East Broward Edition

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Section: COMMNEWS; Pg. 6 {ZONE} SE; SALLY DENEEN CUTTING CORNERS

Length: 301 words

Byline: SALLY DENEEN

Body

Readers Iren Meyers and Arthur Arsenault share a favorite birthday freebie: They love getting a $30 voucher to use at Benihana during their birthday months. To get it, they went to Benihana.com to join its Chef's Table email club. Each year, they get an email from Benihana at the beginning of their birthday months entitling them to up to $30 off dinner, so long as they dine Monday through Thursday.

Arsenault, of Sunrise, has more favorite birthday offers he wanted to pass along. Sign up to receive emails from Sweet Tomatoes' Club Veg (via www. souplantation.com), and the chain will send out a special coupon at birthday time. It's usually a free meal when another meal and two beverages are purchased. Similarly, Hooters sends out a coupon at birthday time providing, say, 10 free wings. To get it, register for its e-newsletter via Hooters.com (click on Fun Stuff and look for the Hooters eClub link). Steak 'n Shake also sends out birthday coupons to those who join its email club (www. steaknshake.com/eclub). ″I got a free double steakburger with cheese and fries from Steak 'n Shake,″ Arsenault says.

Readers, what are your favorite birthday deals?

Bargain pets: Adopt a pet that is age 3 or older next weekend at the Humane Society of Broward County and the cost will be cut in half -- making dogs $15, cats $12.50 and rabbits $10, says spokeswoman Cherie Wachter. Pets are spayed or neutered and receive preliminary vaccinations and a microchip ID. A free heartworm test is included for dogs, as is a feline leukemia test for cats. The deal runs this Friday through Sunday. Find photos of available pets at HumaneBroward.com or go to 2070 Griffin Road in Dania Beach. Call 954-989- 3977.

Cutting Corners appears Sundays in Community News. Email cutcorner@ aol.com or record a message at 954-356-4759.

Classification

Language: ENGLISH

Document-Type: COLUMN

Publication-Type: Newspaper

Subject: PETS (89%); CATS (89%); DOGS (70%); ANIMAL WELFARE (70%); VACCINES (66%); DISEASES & DISORDERS (63%); RESTAURANT; DEAL; COLUMN

Organization: HUMANE SOCIETY (54%)

Industry: RETAIL COUPONS (74%); VETERINARY DRUGS (71%); VACCINES (66%)

Load-Date: February 5, 2013

Ballplayer's kindness lifts spirits after fire

The Cincinnati Enquirer (Ohio)

October 9, 2008 Thursday, Final Edition

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Section: METRO; Pg. 3B

Length: 498 words

Body

You've heard people refer to pro athletes as selfish and pampered.

Sheli Clark isn't buying it. And she'll tell this story as proof:

She and her husband, Rich, and three children nearly lost their Blue Ash home to a fire on Sept. 17. The Sept. 14 windstorm had knocked out their power, and a candle left burning when they left for school and work that morning started the blaze. Their home was severely damaged and most of their belongings were ruined.

A week later, Clark's mother, Sandi Maxey of North College Hill, offered to take her out for a late dinner. They chose Benihana in Springdale. Arriving to find the restaurant nearly empty, they thought they'd be dining alone. But after sitting down, a man came in and joined them at the group table.

Clark soon got an inkling it was a celebrity. The wait staff was making a fuss and other customers came over for autographs. Should I know who this guy is, Clark wondered?

Then someone told her: It's Brandon Phillips, the Reds' second baseman.

Clark said they chatted through dinner and Clark found Phillips to be ″very warm ... just an average kind of guy.″ She mentioned that her son Aaron had been given a choice earlier of a Reds T-shirt to replace one lost in the fire. He had chosen one with Phillips' name on it.

As Clark and Maxey finished dinner, they wondered why they hadn't gotten a check. They soon learned that Phillips had picked up the tab.

Clark said they caught Phillips before he left to thank him. They exchanged hugs.

″He really seems open to caring about people,″ Clark said.

If you're an animal lover, be glad that organizations like UCAN are around. United Coalition for Animals is dedicated to providing low-cost spaying and neutering of dogs and cats, to help check the epidemic of unwanted, neglected and abused pets. Its clinic opened in April 2007 with a goal of sterilizing 10,000 pets by the end of this year, and achieved that goal. On Sunday, it will celebrate with an open house at the clinic, 1230 W. Eighth St. in Queensgate. Visit from 2-4 p.m. for a tour and refreshments.

Alysia Felts, her co-workers and customers at First Security Trust Bank in Northern Kentucky are making winter a bit more comfortable for the needy. Felts organized a coat drive at the bank recently, hoping to collect 100 coats to be donated to Shoulder to Shoulder, an organization that provides food, clothing and furniture to the needy at no cost. The drive collected 155 coats, as well as sweaters, hats, scarves and other cold-weather items. ″The outcome far exceeded our expectations,″ she said. The clothing will be given to Shoulder to Shoulder during its Isaiah Project on Saturday at Highland Hills Baptist Church, 638 Highland Ave., Fort Thomas. Information: *www.shouldertoshoulderinc.org*.

{}Good Things Happening

Everyone knows about good things happening. What's yours? Send your suggestions (with photos, if possible) to Dave Hofmeister at *dhofmeister@enquirer.com*, or call 513-768-8392. Or go online to Cincinnati.Com/share.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Journal Code: cin

Subject: ANIMALS (85%); PETS (85%); CELEBRITIES (78%); FIRES (77%); CHILDREN (77%); ASSOCIATIONS & ORGANIZATIONS (73%); CATS (67%); DOGS (62%); ANIMAL WELFARE (61%)

Organization: CINCINNATI REDS (82%)

Industry: CELEBRITIES (78%); RESTAURANTS (69%)

Geographic: KENTUCKY, USA (79%); Cincinnati; Ohio; Midwest

Load-Date: October 11, 2008

Benihana's Ginger Salad Dressing; Condiment

The Miami Herald

October 27, 2011 Thursday

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DAILY NEWS
NEW YORK'S HOMETOWN NEWSPAPER

Length: 89 words

Byline: Miami Herald

Dateline: October 27 2011

Body

Condiment

Benihana's Ginger Salad Dressing

1/4 cup chopped onion

1/4 cup peanut oil

2 tablespoons rice wine vinegar

2 tablespoons water

1 tablespoon minced fresh ginger root

1 tablespoon chopped celery

1 tablespoon soy sauce

1 1/2 teaspoons tomato paste

1 1/2 teaspoons sugar

1 teaspoon lemon juice

Dash each of salt and pepper

Combine all ingredients in blender or food processor until almost smooth. Makes about 1 cup.

Per tablespoon: 17 calories (56 percent from fat), 1 g protein, 1 g carbohydrate, 1 g fat, 0.1 g fiber, 0 cholesterol, 86 mg sodium.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: COOKING & ENTERTAINING (90%)

Load-Date: December 20, 2011

Benihana sales closes, company goes private

South Florida Business Journal

August 21, 2012 Tuesday

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DAILY NEWS
NEW YORK'S HOMETOWN NEWSPAPER

Length: 385 words

Byline: Brian Bandell

Body

Benihana's sale to private equity group Angelo, Gordon & Co. closed on Tuesday after the shareholders of the Japanese restaurant chain approved the deal.

Shareholders of Miami-based Benihana (NASDAQ: BNHN) received $16.30 per share for a total price of $295 million. The company was delisted from NASDAQ after the market closed on Tuesday.

Major Benihana shareholders that cashed out include New York hedge fund Coliseum Capital Management, Fort Lauderdale-based BFC Financial Corp. (Pink Sheets: BFCF) and the family of late Benihana founder Rocky Aoki.

″We are extremely pleased that our stockholders approved the acquisition at a compelling cash price per share,″ Benihana President and CEO Richard Stockinger stated in a news release. ″The Benihana management team is excited to have access to the substantial resources of Angelo Gordon as we work to build on the recent successes of our three brands. We are energized by our plans to accelerate new unit growth, enabling us to take the outstanding food and unique dining experience of our Benihana Teppanyaki, RA Sushi and Haru concepts to more and more guests.″

A representative of Benihana said there are no plans to move the company's headquarters or change its management team. The company owns 95 restaurants.

Headquartered in New York, Angelo, Gordon & Co. manages about $24 billion in investments. Its portfolio of companies includes Hamilton State Bank, Oak Street Funding, the Firebirds restaurants, Steve Nash Fitness World, and Crunch gyms. Previously, it invested in Fort Lauderdale-based Nations Rent.

″The iconic nature of the Benihana brand and the excellent positioning of RA Sushi and Haru in the expanding Japanese cuisine and sushi categories are what interested us in the company,″ Angelo Gordon Managing Director Richard Leonard stated in a news release. ″Richard Stockinger and the management team have led an impressive turnaround in all areas of the company in the last three years, and we believe the brands are now well prepared for substantial unit growth.″

For the fiscal year ended April 1, Benihana had sales of $350.4 million, up from $325.9 million in fiscal 2011.

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Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: MANAGERS & SUPERVISORS (91%); SHAREHOLDERS (90%); APPROVALS (90%); RESTAURANT REVIEWS (89%); RESTAURANT FOOD & BEVERAGE SALES (89%); FITNESS CENTERS (78%); EXECUTIVES (76%)

Company: ANGELO GORDON & CO LP (85%); BFC FINANCIAL CORP (71%); NATIONS RENT (54%); HAMILTON STATE BANK INC (54%)

Industry: MERCHANT BANKING (90%); RESTAURANTS (90%); PRIVATE EQUITY (89%); RESTAURANT REVIEWS (89%); RESTAURANT FOOD & BEVERAGE SALES (89%); DELISTINGS (78%); HEDGE FUNDS (56%)

Geographic: FORT LAUDERDALE, FL, USA (88%); MIAMI, FL, USA (88%); NEW YORK, USA (92%); FLORIDA, USA (92%)

Load-Date: October 18, 2012

A new Sin City? That's right--spas, wellness latest trends in Las Vegas

San Jose Mercury News (California)

April 15, 2013 Monday

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Section: COMMUNITIES; News

Length: 615 words

Byline: By Ruth Carlson Saratoga News

Body

With a paintbrush between his teeth, Lightening jumped out of the water and jabbed fuchsia acrylic paint onto a blank canvas while I did my best to hold the frame steady and not fall into the pool next to Flipper.

It wasn't my first encounter with dolphins on this trip. Earlier in the day I demonstrated the downward dog position to dolphins swimming by my yoga class at the Mirage hotel.

Our instructor told us that communing with animals and exercising is a great anti-depressant, or as she put it, ″the best cocktail in Vegas.″

A fellow yoga classmate had just arrived from Europe, and when I asked how she managed to exercise instead of sleep, she told me her secret: staying in one of the MGM Grand's special rooms with lighting designed to cure jet lag.

Just where is this tropical resort, you ask? It's the most unlikely place you'd expect to commune with nature: Las Vegas. Spas and wellness packages are the latest trend in this trend-setting city. Yes, you read that right. Sin City is now enticing visitors who want to redeem themselves or just detox in order to retox.

Hotel Vdar encourages you to ″Do Vegas differently″ by staying in a no-smoking, no-gaming and eco-friendly establishment.

The Aria rebelled against the Vegas rule of keeping the hotel lobby dark so people have no idea what time it is and are more likely to keep gambling. Instead, three-story floor to ceiling windows allow natural light to permeate the lobby that includes a glass wall depicting the Colorado River.

The MGM Grand has ″Stay Well″ rooms that feature air purifiers, a special coating that breaks down bacteria on surfaces, lighting for jet lag, healthy room service, aromatherapy and vitamin C infused into your shower. Even watching television is good for you here. Deepak Chopra welcomes you on a special health channel when you walk in the room.

If you're still not motivated to get in shape, go to the Cirque du Soleil show ″Zarkana″ at Aria, and you'll be in awe of their physiques. One local told me these dancers are never seen on the party circuit. They work out, perform their show and work out again, he said.

Instead of gambling, many visitors are heading to the blackjack-style tables at Aria's Tetsu restaurant. Michelin-starred chef Masa Takayama says Tetsu translates to ″iron″ in Japanese, which is why the Japanese version of Iron Chef is often called Tetsu. It's the idea that the chef cannot be beat, which is pretty much like all the tables in Vegas, except the ″dealers″ at Tetsu prepare a delicious meal in front of you.

I sampled sea bass that melts in your mouth, spicy octopus (it tastes better than it sounds) and Toro Tartare with caviar. You can even order the forbidden foie gras here. When I told our private chef that his cooking was a far cry from Benihana, he retorted, ″We're not putting on a show.″

Instead of a wine pairing, try sake; there are 100 different varieties available.

Even nightclubs are passé in the city commonly referred to as ″Lost Wages.″ The latest fad is partying under the sun. Mandalay Bay is opening a Daylight Beach Club modeled after the Spanish Island of Ibiza. Resortists (Mandalay Bay calls visitors ″resortists″ because tourists come and go, while resortists never want to leave) sample cocktails while they splash.

I'd tell you more about the various kinds of drinks, but I stopped reading the menu when I saw the ″The Clooney″ cocktail. When the Daylight club opens (projected for May) I may have to revisit Vegas. Something tells me that ″The Clooney″ will raise my endorphins faster and higher than any yoga class with dolphins.

I guess there is such a thing as a guaranteed win in Vegas.

Reach Ruth Wertzberger Carlson *atruth@ruthcarlson.com* .

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: MARINE MAMMALS (90%); EXERCISE & FITNESS (89%); TRENDS (77%); SPORTS INSTRUCTION (76%); YOGA (76%); ALTERNATIVE MEDICINE (76%); SMOKING (65%); DANCERS (60%)

Industry: HOTELS & MOTELS (90%); RESTAURANTS (76%); ALTERNATIVE MEDICINE (76%); DANCERS (60%)

Person: DEEPAK CHOPRA (50%)

Geographic: LAS VEGAS, NV, USA (79%)

Load-Date: April 16, 2013

AT KOTO, THERE'S A LOT OF FLASH, BUT LESS BANG

St. Petersburg Times (Florida)

December 16, 2009 Wednesday, North Pinellas Edition

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Section: TASTE; Pg. 3E; REVIEW: KOTO JAPANESE STEAK HOUSE& ASIAN FOOD

Length: 696 words

Byline: LAURA REILEY, TIMES FOOD CRITIC

Dateline: TAMPA

Highlight: The Japanese steak house in the former Whaley's Plaza in South Tampa is the teppanyaki stylethat you expect, but with a bit less grace.

Body

Japanese steak houses in the United States have mutated so far from their origins - the Misono restaurant chain in post-World War II Japan - that a Japanese audience might be drop-jawed at the shenanigans. ″Why are people throwing food at me? Why did the chef just flip a shrimp into his shirt pocket? And why on earth is this birthday music so loud?″

The concept made famous by Benihana has taken root as one of Americans' favorite dinner-is-the-show options. Juggling, knife swashbuckling, some clowning around - it's like Cirque du Soleil with a side of soy sauce.

Koto Japanese Steak House & Asian Food opened two months ago in Whaley's Plaza, a strip shopping center that sat fairly under utilized after Whaley's pulled out but seems to be enjoying new life (there's also a new pizza takeout and Jimmy John's deli). Of the Tampa Bay area's remarkably large number of Japanese steak houses, Koto is one of the weaker. Teppanyaki chefs flub their tricks regularly and service is rushed and perfunctory. The dining room is airstrip loud and a service sink in the dining room has a bucket of sludgy water sitting on the floor in plain view of diners. Teppanyaki dinner shows are always high energy, but this one is uncomfortably raucous.

Teppanyaki menus have been homogenized to such an extent that you know exactly what you're getting (beyond the onion volcano that shoots fire out the top and the child's fireman toy that ″tinkles″ water onto the sizzling teppanyaki): A clear chicken broth with scallion and other bits (very wholesome at Koto, my favorite part of the meal actually), followed by the standard iceberg lettuce salad with a ginger dressing. Then the teppanyaki drama begins: A pile of fried rice gets started in the corner of the griddle with lots of spatula clanking; in another a heap of zucchini, white onion and mushroom is begun; in a third a pile of noodles. All of these things at Koto are bland - but I will say that the standard practice of serving the veggies and rice first, while the meat and seafood performance begins, makes sure diners eat the healthy stuff.

I tried chicken ($14), shrimp ($20), steak ($22) and fancier filet mignon ($26) on my first visit to Koto (all of these are offered individually and in combos). It's all uninteresting but not unpleasant in any way; cooked well, the dominant flavor soy sauce, even when dabbed in one of the two accompanying sauces, a soy-based yakiniku and another a mayo-ish sweet sauce.

A few days after that dinner I returned for a sushi lunch (you can also order teppanyaki at a regular table for lunch or dinner without all the hubbub - a plate just arrives at your table with its accoutrements). Sushi, too, was largely pleasant but unremarkable, with five workhorse nigiri pieces and a maki of eel and avocado ($12) filling me up but without the briny, ocean-breeze satisfaction of super-fresh fish. The list of fancier signature sushi rolls - lots of tempura, cream cheese and spicy mayo - seems expensive in the current climate, ranging from $12 to $15. A sushi dinner for two can quickly climb near triple digits.

Still, Koto does a brisk business. It's license to behave raucously, to whoop and to catcall when the teppanyaki guy misses his mark. I suppose we gave McDonald's to Japan, so this mayhem must be our penance.

Laura Reiley can be reached at lreiley@sptimes.com or (727) 892-2293. Her blog, the Mouth of Tampa Bay, is at blogs.tampabay.com/dining. Reiley dines anonymously and unannounced. The Times pays all expenses. Advertising has nothing to do with selection for review or the assessment.

* * *

Review

Koto Japanese Steak House& Asian Food

533 S Howard Ave., Tampa(813) 964-6808

Cuisine: Japanese steak house

Hours: 11 a.m. to 2:30 p.m. Monday through Saturday; 4:30 to 10 p.m. Monday through Thursday, Friday and Saturday until 11 p.m., 3 to 10 p.m. Sunday

Details: Amex, V, MC; reservations accepted; beer and wine

Prices: Lunch specials $9 to $15; hibachi dinners $14 to $32; signature sushi rolls $12 to $15

Rating out of four stars:

Food: ** Service: * Atmosphere: * Overall: * 1/2

Review key:

**** Extraordinary *** Excellent ** Good * Fair

Thursday in Weekend: Sea Sea Riders in Dunedin

Graphic

PHOTO - EDMUND D. FOUNTAIN - Times photos: Chef John Chenlights a teppanyaki grill before preparing (and performing during) a meal for customers at Koto Japanese Steak House in South Tampa. The restaurant opened two months ago in Whaley's Plaza on S Howard Avenue. PHOTO - EDMUND D. FOUNTAIN - Times photos: The mango girl appetizer roll, $10, at Koto Japanese Steak House. The roll features spicy lobster and asparagus wrapped in mango and drizzled with a sweet chili sauce.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: WORLD WAR II (58%)

Industry: RESTAURANTS (91%); BEEF (78%); RETAILERS (73%)

Geographic: TAMPA, FL, USA (78%); UNITED STATES (90%); JAPAN (59%)

Load-Date: December 16, 2009

Benihana shareholders approve sale to NY private equity firm

The Miami Herald

August 21, 2012 Tuesday

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DAILY NEWS
NEW YORK'S HOMETOWN NEWSPAPER

Length: 679 words

Byline: ELAINE WALKER

ewalker@MiamiHerald.com

Dateline: August 22 2012

Body

Benihana can now focus on growing its restaurant brands away from the scrutiny of Wall Street investors and internal shareholder fights.

The Doral company announced Tuesday that its shareholders voted "overwhelmingly" at a Doral meeting to approve the sale of the publicly-held company to the New York private equity firm of Angelo, Gordon & Co. The deal valued at about $295 million includes Benihana's flagship teppanyaki brand — where chefs put on a show for diners by juggling knives and flipping shrimp into hats — as well as the company's fast-growing RA Sushi and Haru chains.

Benihana shareholders will each receive $16.30 per share in cash and the company will be de-listed from NASDAQ. There are no plans to move the company's headquarters from its current Doral location.

"The iconic nature of the Benihana brand and the excellent positioning of RA Sushi and Haru in the expanding Japanese cuisine and sushi categories are what interested us in the company," Richard Leonard, a Managing Director at Angelo Gordon, said in a statement. "Richard Stockinger and the management team have led an impressive turnaround in all areas of the company in the last three years, and we believe the brands are now well prepared for substantial unit growth."

The most immediate change from the deal will be the removal of Benihana founder Rocky Aoki's family from ownership of the company, although they still retain the rights to most international expansion of the brand.

It was Aoki who introduced Americans to Japanese cooking in 1964 when the first Benihana opened in New York City. His colorful antics — like racing power boats and flying hot air balloons — in those early years helped build the recognition for the Benihana brand known for its Japanese culinary showmanship .

"It's the end of an era," said Dean Haskell, a restaurant industyr consultant and former Wall Street analyst who followed the company for years. "I don't know any other publicly traded restaurant business that's still controlled by family."

Since Aoki's death in 2008, first his children and most recently his widow Keiko Ono Aoki have launched proxy battles criticizing the company's performances and fighting efforts to make changes in Benihana's ownership structure that would dilute the family's control. The family trust Benihana of Tokyo had for years been the company's largest shareholder. The fights pitted the Aokis against Benihana's other major shareholder,Fort Lauderdale-based BFC Financial, controlled by banker Alan Levan.

Neither Aoki nor her attorney could not be reached for comment Tuesday about the shareholder vote.

This is the second time in two years that Benihana had pursued efforts to sell the company to fund future growth. Previous efforts were blocked, at least partially, by Aoki's widow.

The deal cashes out both Benihana of Tokyo and BFC Financial as owners, but current senior management will be retained by the new owners.

“The Benihana management team is excited to have access to the substantial resources of Angelo Gordon as we work to build on the recent successes of our three brands,” Richard Stockinger, Benihana’s president and chief executive officer said in a statement. “We are energized by our plans to accelerate new unit growth, enabling us to take the outstanding food and unique dining experience of our Benihana Teppanyaki, RA Sushi and Haru concepts to more and more guests.”

Industry analysts say the ability to continue the company’s turnaround and focus on growth outside of the the public markets will be beneficial to Beinhana on a long-term basis. Benihana’s company-wide same store sales were up 4.5 percent for the first quarter of the year ending in July, and last year’s $1.3 million profit was a sharp turnaround from the previous two years’ losses totaling about $14 million.

“Private businesses have the ability to make choices for long-term strategic reasons that is something the market would punish them for in the short-term,” Haskell said. “Benihana’s core business was slow growing and stable, but not sexy and with a high growth rate.”

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: SHAREHOLDERS (90%); MANAGERS & SUPERVISORS (88%); COMPANY STRUCTURES & OWNERSHIP (78%); FAMILY COMPANIES (78%); APPROVALS (73%); LAWYERS (70%); TRUST ARRANGEMENTS (61%)

Company: ANGELO GORDON & CO LP (72%)

Industry: RESTAURANTS & FOOD SERVICE INDUSTRY (89%); RESTAURANTS (89%); DELISTINGS (78%); STOCK EXCHANGES (77%); PRIVATE EQUITY (73%); LAWYERS (70%)

Geographic: TOKYO, JAPAN (87%); NEW YORK, NY, USA (79%); FORT LAUDERDALE, FL, USA (51%); NEW YORK, USA (90%); UNITED STATES (79%)

Load-Date: August 22, 2012

Hedge fund buys $5.5M in Benihana shares

South Florida Business Journal

June 17, 2011 Friday

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DAILY NEWS
NEW YORK'S HOMETOWN NEWSPAPER

Length: 256 words

Byline: Brian Bandell

Body

The huge volume in trading on Thursday in Japanese restaurant company Benihana was caused by New York-based hedge fund Coliseum Capital Management, which spent $5.5 million on the company's stock in recent days.

As detailed by Miami-based Benihana's recent filings, Coliseum Capital would have the most to gain from the company's plan to convert its Class A shares (NASDAQ: BNHNA) into Common shares (NASDAQ: BNHN) on a one-for-one basis. That plan requires the approval of a majority of common stock holders and Coliseum's purchases would significantly boost its voting power.

Coliseum Capital paid $3.08 million for 321,560 in Benihana Common stock, which more than doubled its ownership to 554,043 shares.

The hedge fund also spent $2.43 million for 225,000 shares of Benihana Class A stock, which gave it 1.72 million shares total.

Before the recent purchases, the conversion would increase Coliseum Capital's voting power in Benihana to 9.6 percent, from 4.7 percent.

The conversion plan is opposed by Benihana of Tokyo, which belongs to the family of late Benihana founder Rocky Aoki. Its voting power in Benihana would fall to 12.2 percent, from 26.6 percent currently.

Based on the new purchases, it appears that Coliseum could supplant Benihana of Tokyo as the largest shareholder in Benihana should the conversion receive approval. The hedge fund led the drive for a board overhaul at Benihana last year.

Another major Benihana shareholder, Fort Lauderdale-based BFC Financial Corp. (Pink Sheets: BFCF), is also supporting the conversion.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: SHAREHOLDERS (89%); APPROVALS (75%)

Company: BFC FINANCIAL CORP (66%)

Industry: STOCK EXCHANGES (90%); COMMON STOCK (90%); HEDGE FUNDS (89%); RESTAURANTS & FOOD SERVICE INDUSTRY (73%); RESTAURANTS (58%)

Geographic: TOKYO, JAPAN (73%); MIAMI, FL, USA (57%); FORT LAUDERDALE, FL, USA (57%); NEW YORK, USA (58%); FLORIDA, USA (57%)

Load-Date: July 2, 2011

SAKE HOUSE: AN OUTLET FOR OMAKASE AND PYROTECHNICS

The Post and Courier (Charleston, SC)

November 25, 2010 Thursday, Final Edition

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Section: CHARLESTON SCENE; Pg. E22

Length: 964 words

Byline: Deidre Schipani, Special to The Post and Courier

Body

Somehow did we all miss that stimulus package for opening up a Japanese restaurant? Was there a soy sauce commodities future that passed us by? Who had the call options on sushi and sashimi? Because this has been the ″Year of the Spike″ in the Japanese restaurant scene.

Sake House opened this fall in North Charleston near the Tanger Outlet. It is a cavernous space (all the better to exhaust those grills) that provides bar seating; a sushi bar, a wall of booths in the main dining room and 13 grill options in the rear of the restaurant for ″hibachi″ dining. They also provide a designated table for private parties and a party room for events (up to 100 guests).

Now you can go to Sake House and sit at the sushi bar, take a booth and order from the ″kitchen″ menu or be seated in the grill room for the hibachi menu. The latter, which is truly teppan-yaki cooking on a steel grill, has come to be known as ″hibachi″ in the United States. Now when you enter Sake House, they will ask you where you want to sit, a critical decision that will define your menu and eating experience. Forewarned, forearmed.

The space bears witness to all of the Japanese icons: geisha dolls, good luck maneki neko cats that both wave and beckon, noren panels of Kabuki and geisha images, faux bamboo screens and an interior Japanese water garden.

The blue-lit hibachi room is spacious with 13 grills at the ready for the acrobatic pyrotechnics that will be your meal production. This style of dining came on the ethnic eating scene in 1964 with the opening of what would become the Benihana Restaurant chain. Since then, they have served 100 million meals. Founder Rocky Aoki was on to something.

The hibachi meal ($10-95-$29.95, plus $6 if you share with an adult and $4 to share with a child under 10) is a real value. Your meal includes a small bowl of soup, chicken broth with shaved bits of mushroom and scallion rings; a shrimp appetizer of quickly seared shrimp with a squirt of lemon juice and teriyaki sauce; salad with your choice of dressing; white or fried rice; vegetables; and your protein selection.

The portions are generous. No one at our table finished his meal. The food is the prop; your chef is the show. We had the understudy whose friendly nature and kind disposition had yet to master the onion volcano; the juggling bowls and the egg shell reconnaissance. He did manage a slam-dunk to his chef's hat with three mixing bowls.

If you are a Nippon-ista, you will be disappointed; if you are seeking ethnic culinary fidelity, Sake House may not deliver. But for tableside fun and with careful ordering, you will leave satisfied.

I strayed from the grill menu (a grill that should be hotter than the 400-plus degrees in which it operates, in my opinion) and enjoyed a mini omakase, the chef's appetizer sushi ($7.95) of tuna, salmon, kani, shrimp and white tuna. The temperature of the sushi was proper; the ginger, delicious. The colorful yellowtail ($8.95) with jalapeno followed, and the presentation was holiday spot-on with thin slices of the green pepper, red tobiko roe and the white tiles of fish. An acidic ponzu-like sauce topped this dish. They serve amebi ($2.25) here, and their rendering of raw shrimp with lightly battered shrimp head was skillful.

The majority of the zensei (appetizers) are not made in-house. The yakitori ($4.95) is simply chicken breast; and too many viewings of Anthony Bourdain (Travel Channel) izakaya experiences with yakitori had me in the mood for the traditional version grilling heart, gizzard, skin, the ″oyster″ tucked by the thigh, and white and dark meat served with pungent bowls of dipping sauces.

The hibachi sauces were bland; the soy-based ginger sauce a surprise based on the fiery ginger slices served with the sushi.

The seaweed salad ($4.95) is delicious and one of the better ones in town.

Plate presentation is attractive, bearing dots of eel sauce, trails of hot sauce, carrot flowers and ″haystacks″ of daikon radish strands.

Desserts feature fried cheesecake ($3.50), tempura ice cream ($3.50), mochi ($3.50) and green tea ice cream ($2.50). We passed. If you have a sweet tooth, try ending your meal with ume (plum) wine.

The servers are friendly. The staff gracious. Only two hibachi grills were in use. That made for a challenge evaluating what your experience would be like on a busy night when up to 13 grills could be pumping out the BTU's and flaming food.

Restaurant review

Cuisine: Japanese

Category: Neighborhood Favorite; Night Out

Phone: 566-8863

Location: 4952 Centre Pointe Drive, North Charleston

Food: ** 1/2

Atmosphere: HHH

Service:*** 1/2

Price: $$-$$$$$

Costs: Appetizers $3.50-$8.95; soups and salads $1.50-$4.59; sushi and sashimi $1-$3.95; maki and temaki $4.50-$6.95; sushi bar specials $4.95-$8.95; entrees $13.95-$18.95; hibachi meals $10.95-$29.95; sushi and sashimi entrees $12.95-$65.95. Lunch bento box $6.95-$8.95; sushi lunch $7.95-$9.95; hibachi lunch $6.95-$12.95; kids menu $8.25-$10.95; extras $2.95-$13.95; noodles $8.95-$12.95; desserts $2.50-$3.50; daily specials; early bird specials $12.95-$14.75.

Wheelchair Accessible: Yes.

Vegetarian Options: Yes.

Bar: Full-service bar; specialty cocktails; sake; happy hour.

Hours: Lunch, Monday-Friday 11 a.m.-3 p.m.; Saturday, 11:30 a.m.-3 p.m. Dinner Monday-Thursday, 3-10 p.m.; Friday and Saturday, 3-10:30 p.m.; Sunday brunch, 11:30 a.m.-5:30 p.m.; Sunday, 11:30 a.m.-10 p.m.; early bird menu Monday-Friday 3-6 p.m.; Saturday 3-5:30 p.m.; happy hour Monday-Thursday 4-6 p.m.

Decibel Level: Varies; hibachi grill area tends to be noisier due to exhaust fans.

Parking: Lot on premise.

Other: Private dining table and hibachi room. Party facilities for up to 100 people. Outdoor covered patio seating. Carry-out. Private events. Live music coming soon. *www.sakehouse3.com*.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: COOKING & ENTERTAINING (90%)

Industry: RESTAURANTS (90%); STOCK OPTIONS (89%); COMMODITIES TRADING (73%)

Geographic: UNITED STATES (58%)

Load-Date: November 25, 2010

IF YOU GO

Patriot News (Harrisburg, Pennsylvania)

September 8, 2011 Thursday, FINAL EDITION

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Section: FOOD; Pg. G03

Length: 140 words

Body

CHALIT'S THAI BISTRO 5103 Carlisle Pike Hampden Twp. (next to Momentum Fitness) 717-695-9889 *www.chalitsthaibistro.com* Hours: lunch, 11 a.m.-2 p.m. Monday-Friday; dinner, 4-9 p.m. Monday-Thursday; 4-10 p.m. Friday; noon-10 p.m. Saturday EMPIRE ASIAN BISTRO At Union Square Shopping Center 3819 Union Deposit Road Susquehanna Twp.

717-558-9988 *www.empireasianbistro.com* Hours: 11 a.m.-10 p.m. Monday-Thursday; 11 a.m.-11 p.m. Friday-Saturday; noon-10 p.m. Sunday BENIHANA 2517 Paxton St. Harrisburg 717-232-6731 *www.benihana.com*. Hours: lunch, 11:30 a.m.-2 p.m., dinner, 5-10 p.m. Monday-Friday; lunch, 11:30 a.m.-2 p.m., dinner, 4-9 p.m. Saturday; dinner, 4-9 p.m. Sunday KANLAYA THAI RESTAURANT at Asian Mall Exit 44A off Interstate 83 1030 S. 13th St.

Harrisburg 717-233-0222 *www.kanlayathairestaurantpa.webs.com*. Hours: 11 a.m.-9:30 p.m. daily.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Journal Code: hrn

Industry: RESTAURANTS (90%)

Load-Date: September 8, 2011

’Shop it out’

The Stuart News/Port St. Lucie News (Stuart, Florida)

July 26, 2009 Sunday, All Zones Edition

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DAILY NEWS
NEW YORK'S HOMETOWN NEWSPAPER

Section: AT HOME; Pg. G1

Length: 398 words

Byline: Marilyn Bauer staff writer

Body

Design tips from Nathan Galui

Be crazy and think outside the box: For Galui that means a discarded CD rack is hung on the wall, feet up, to create a modernist coat rack.

Assess the inventory: Decide what you want to keep, reuse or refurbish in each room.

If you love the color blue: It doesn’t mean blue has to be on the walls. Blue can be brought into a room through accessories. ″Also, remember there are a million different blues. Select the blue that evokes your design concept.″

Do your homework: Take traditional design and modify it. ″You can have traditional and modern in the same space. Look at what a particular style entails and then consider how we live today and how it will have to be modified. If you like French rococo, you will find that they placed their furniture up against the walls. Today we would not do that.″

Use your imagination: Galui is collecting Benihana Buddha glasses to mount them on a stairway wall as art objects. For a room at his parents’ home, he is mounting old suitcases on one wall to create a focal point.

Make your bed: ″It’s one of my philosophies. Making my bed helps me start my day. I got that from Oprah. She said make your bed and it will start you off on a much more positive note.″

Function: First, consider is the functionality of the space. Will it be used for lounging or eating? Then you can design around the function.

Be open to change: The design process can take on new directions along the way. You have to have an open mind.

White room: ″Every space is technically a white room, no matter what is in it. You can do anything. Anything! It is a big white box. Any space has potential.″

Interior/exterior: There should be a language between the exterior and interior of your home, some kind of connection. Remember, the landscape is a design element itself. Try to stay with a specific style.

Work out the kinks: There are a lot of factors to consider in designing a room. Ask yourself: What is this space trying to do? What are you trying to accomplish?

HGTV’s ’Design Star’

at 10 p.m. Sunday you can watch Galui take on a second challenge and vote for him as a Fan Favorite at HGTV.com/designstar.

There's also an HGTV Design Star Sweepstakes where you can enter online once per day to win a $5,000 shopping spree at Sears, $5,000 in hardwood flooring from Lumber Liquidators and a year's supply of Pledge Multi Surface Cleaner.

Graphic

3 color photos by Marilyn Bauer-staff

A line-up of lamps at Goodwill in West Palm Beach.

At Adam & Eve, a rattan chandelier from a Palm Beach mansion is marked $4,000.

Nathan Galui, left, checks out a grain storage container with Michael Monus, general manager of Adam & Eve.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Company: HOME & GARDEN TELEVISION (51%); LUMBER LIQUIDATORS HOLDINGS INC (50%)

Ticker: LL (NYSE) (50%)

Industry: SWEEPSTAKES (60%); FLOORING (50%)

Load-Date: July 28, 2009

Celebrate Jefferson and history, too

The San Francisco Chronicle (California)

October 1, 2012 Monday, FINAL Edition

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DAILY NEWS
NEW YORK'S HOMETOWN NEWSPAPER

Section: Datebook; Pg. E6; LEAH GARCHIK

Length: 674 words

Byline: Leah Garchik

Body

At Arion Press the other day, **Diana Ketcham** celebrated the publication of her ″Thomas Jefferson's Paris Walks,″ with a reception attended by at least one guest with a special connection to Jefferson. New Yorker **Ann Tannenbaum**, who was here for meetings of the Book Club of California and the Asian Art Museum she's a board member, is a descendant of **Uriah Levy**, who bought Monticello in 1834.

Jefferson had died bankrupt, and the property was in terrible condition. Levy, a famous figure who was court-martialed six times and booted out of the U.S. Navy twice after responding to anti-Semitism he faced while enlisted, had been reinstated, and eventually risen to the rank of commodore, the highest rank of that era. Later, he prospered in real estate in New York, and spent $2,700 to buy Monticello and 218 acres of land around it. The estate was bought by the Thomas Jefferson Foundation in 1923.

Dickens gave the first name Uriah a bad reputation, but it appears this real-life Uriah wasn't such a grind. At the age of 61, he married his niece, who was 18 at the time.

-- **Helen Hunt**, who co-stars in the movie ″The Sessions,″ will be at the Mill Valley Film Festival on Saturday to honor her co-star, **John Hawkes**, whose performance in the movie has won him a MVFF Award. Hawkes plays a real person, the late **Mark O'Brien** of Berkeley, who was confined to an iron lung. The story, also told in the documentary ″Breathing Lessons,″ is about his determination to lose his virginity.

-- I always thought citizenship ceremonies at Masonic Auditorium were impressive, but **Gene Schoenfeld** reports that his Philippine-born wife, **Lanie**, became an American last week in a meadow adjacent to the Point Reyes National Seashore headquarters. In celebration of the park's 50th anniversary, the program, which included remarks by Rep. **Lynn Woolsey**, featured children from the West Marin School who sang the national anthem, and also ″This Land Is Your Land.″

-- As to **Mitt Romney**'s flexibility on the issues, **Dan St. Paul** calls his campaign the ″Pander Express.″ And somebody at the Cinedome Theater complex in Napa must be a Republican. **Nanook of the North Bay** says she did a double take on the three movies on the marquee: ″Lawless,″ ″Obama's America″ and ″Resident Evil 3D.″

-- Near the Alemany Farmers' Market, KALW's **Steven Short** saw a bumper sticker: ″Spay and neuter your pets/ and your weird friends and relatives.″

A shout-out from **Larry Cravalho** to the singing elevator operator at AT&T Park, whose ″break out the brooms″ aria has the crowd rocking. And as to praiseworthy Giants, **Tim** and **Audrey West** were at Benihana in Burlingame last week. When they learned that **Angel Pagan** and family were at a table near them, they told the waitress to buy him a drink and tell him it was from happy Giants fans. They checked the bill later, and found he'd ordered a virgin Pina Colada.

″Drawing the Line,″ an exhibition of the work of the late **Dugald Stermer**, opens Monday at the CCA campus in San Francisco. In the late '90s**, Alexis Mahrus**, who as interim chair of the illustration department curated the exhibition with the illustrator and art director's family, was a student of Stermer's.

As to advice he'd given her, she said she'd recently shown him a student's portrait of himself, which ″I thought was fantastic. I said it was 'great.' He said 'It was good.' ″ She said it was great. ″ 'No,' he said, 'God is great.' He gave me a huge lecture about how I overdo it when I praise the students. He was an artist, but he also was a wordsmith.″ The show runs through Oct. 12.

Gary Tobin came home after a few weeks recovering from surgery at Marin General and found in his mail a summons for jury duty and a letter from the Social Security Administration questioning his benefits.

″The Triple Crown?″ he asks. ″I'm just waiting for the notice of an IRS audit of my income tax returns.″

Public Eavesdropping

> ″I started taking my Social Security early. It helps with my child support payments.″
>
> Customer at Hudson Bay Cafe in Rockridge, overheard by Christina Ahlstrand

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: FILM (90%); THEATER (89%); ANNIVERSARIES (78%); NAVIES (75%); DOCUMENTARY FILMS (72%); ARTS FESTIVALS & EXHIBITIONS (71%); FESTIVALS (70%); US PRESIDENTIAL CANDIDATES 2012 (65%); US PRESIDENTIAL CANDIDATES 2008 (65%); NATURALIZATION (62%); ANTISEMITISM (55%); RACISM & XENOPHOBIA (55%); CITIZENSHIP (52%); DATEBOOK

Organization: US NAVY (57%); JEFFERSON FOUNDATION (56%)

Industry: MUSEUMS & GALLERIES (78%); REAL ESTATE (76%); ARTS FESTIVALS & EXHIBITIONS (71%); ACTORS & ACTRESSES (71%); FESTIVALS (70%); MOVIE INDUSTRY (70%); NATIONAL PARKS (61%)

Person: MITT ROMNEY (57%); LYNN C WOOLSEY (56%)

Geographic: SAN FRANCISCO BAY AREA, CA, USA (79%); NAPA VALLEY, CA, USA (78%); NEW YORK, USA (92%); CALIFORNIA, USA (79%); UNITED STATES (92%); PHILIPPINES (77%); USA

Load-Date: September 30, 2012

Recent Restaurant Reviews

San Jose Mercury News (California)

March 22, 2012 Thursday

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Section: NEWS

Length: 3389 words

Byline: Bay Area News Group

Body

The following are shortened versions of recent full-length restaurant reviews. The date the original review ran and its overall rating are in parentheses. If there are more stars than dollar signs, consider it a good value. For more restaurant reviews, go to*www.ContraCostaTimes.com/restaurants* or *www.InsideBayArea.com/restaurants* .

Kobe Japan, 1918 Oak Park Blvd., Pleasant Hill. 925-705-7065,*www.kobejapanrestaurant.com* . This teppanyaki restaurant provides plenty of tasty fare, as well as Benihana-style spatula acrobatics and fiery spectacles, making it a winner for families and the after-work crowd. There's a sushi lounge and sports bar, too. $$-$$$. (* * ½ on 3/8/12)

Faz, 1111 Broadway, Oakland. 510-272-1111,*www.fazrestaurants.com* . The newest in Faz Poursohi's chain of Mediterranean restaurants brings Persian, Italian and Greek specialties -- including cannelloni, kebabs and pasta -- to Oakland's City Center.

$$. (* * ½ on 3/1/12)

El Sacromonte, 2062 First St., Livermore. 925-371-1173,*http://elsacromonte-usa.com* . This artsy, romantic newcomer to Livermore's dining scene offers fabulous decor, artwork from Guadalajara, and authentic, gourmet Mexican fare that's the polar opposite of Tex-Mex. Sip a high-end margarita or a little pinot noir as you sample the ceviche, artistically plated entrees and delicious desserts.

$$$. (* * * on 2/23/12)

Haven, 44 Webster St., Oakland. 510-663-4440,*www.havenoakland.com* . This Jack London Square restaurant is Daniel Patterson's follow-up to his popular Uptown spot, Plum. With executive chef Kim Alter at the helm, the menu features artfully prepared, nouvelle California fare, with an emphasis on gorgeous, seasonal vegetables and creative technique. $$$.

(* * * ½ on 2/9/12)

Coco Cabana, 4500-C Tassajara Road, Dublin. 925-556-9055,*www.cococabanadublin.com* . This tapas, tequila and wine lounge sways to a Latin-American beat, with flavor-infused small plates, south-of-the-border-inspired entrees and a lively vibe to match. $$-$$$. (* * * on 2/2/12)

Roti 8, 3483 Blackhawk Plaza Circle, Danville. 925-263-2750,*http://roti8.com* . This Nouveau American rotisserie is beautifully designed with bold red accents, romantic ceiling murals and French Provencal-inspired fare that includes a nightly rotisserie menu. $$$. (* * ½ on 1/12/12)

Creek Monkey Tap House, 611 Escobar St., Martinez. 925-228-8787,*http://creekmonkey.com* . In a city that practically rolls up its sidewalks when the courthouse closes, a casual gastropub with extended hours is pretty darn heavenly. Add in locally grown farm-fresh fare, burgers, mac and cheese, and a terrific array of beers, available as 5-ounce tastes as well as pints. $-$$. (* * * on 1/5/12)

Origen, 2826 Telegraph Ave., Berkeley. 510-848-9200,*www.origenberkeley.com* . Seasonal, organic farm-to-fork fare is given a creative, Spanish twist at this casual-chic restaurant that offers fresh, sustainably farmed ingredients, seasonal paellas and gourmet, wood-fired pizzas. $$. (* * * on 12/22/11)

Kadupul, 8939 San Ramon Road, Dublin. 925-556-3170,www.kadupul.us . Pakistani and Indian curry joints abound, but Kadupul is on a mission to introduce the cuisine of Sri Lanka -- along with all its Malaysian, Thai and Dutch influences. There's classic biryani for less adventuresome diners, but don't miss the banana leaf-wrapped lamprais with spiced meat and saffron rice. $-$$. (* * * ½ on 12/15/11)

Cypress, 1388 Locust St., Walnut Creek. 925-891-4197,http://cypresswc.com . With its masculine decor, killer wine program and old-school dishes, such as oysters Rockefeller, Cypress is a retro brasserie with contemporary spins on classics, such as roasted chicken and grilled New York steak. But the winning dishes are the ones with chef Rick Delamain's French touches. $$$. (* * * on 12/8/11)

Sons & Daughters, 708 Bush St., San Francisco. 415-391-8311,http://sonsanddaughterssf.com . From amuse bouche to dessert, this San Francisco restaurant with a newly minted Michelin star raises creative, playful, seasonal fare to an art form. Five-course tasting menu (about $75 per person). $$$$$.

(* * * on 11/17/11)

Handles Gastropub, the Pleasanton Hotel, 855 Main St., Pleasanton. 925-399-6690,www.handlesgastropub.com . The food's a little uneven at this comfortable gastropub but the vibe is warm and welcoming -- it's where every grown-up Pleasantonian will want to hang out -- the burgers are great, and the selection of local beers and wines is top notch. $$.

(* * ½ on 11/17/11)

Kacha Thai, 1665 Mt. Diablo Blvd., Walnut Creek. 925-988-9877,www.kachathai.com . This handsome restaurant is date-friendly, but welcomes families, too, with its fresh spin on traditional Thai items. Don't miss the piping-hot gourd of pumpkin curry, and be sure to try the ever-changing chef's specials. $$. (* * * on 11/10/11)

Joshu Ya Brasserie, 2441 Dwight Way, Berkeley. 510-848-5260,www.joshu-ya.com . This old sushi-boat mainstay has been made over into a fresh Japanese brasserie, offering seasonal fare and sustainably sourced sushi at affordable prices. Don't miss the jalapeño pork belly soba. $$. (* * ½ on 10/21/11)

The Fig Tree, 1922 Oak Park Blvd., Pleasant Hill. 925-944-0402,www.eatatfigtree.com . Seasonal, casual American bistro fare headlines at this casual re-do of the old Nibbler's. The atmosphere is warm and welcoming and the upscale burgers are swooningly good. $-$$. (* * ½ on 9/30/11)

Lin Jia Asian Kitchen, 3437 Lakeshore Ave., Oakland. 510-835-8322,www.linjiakitchen.com . This polished, but casual eatery offers a blend of healthful and indulgent dishes, with ingredients sourced from feel-good farmers markets and Berkeley Bowl. Don't miss the shrimp rolls, dumpling soup and spicy canton noodles.

$-$$. (* * ½ on 9/16/11)

54 Mint Rosticceria & Formaggi, 785 Oak Grove Road, Suite 4, Concord. 925-969-9828. This unassuming little place, an offshoot of its much-buzzed-about big sister in San Francisco, offers authentic, lovingly prepared Italian fare -- 11 antipasti, 11 primi e secondi. The wet, buttery Mozzarella di Bufala alone will transport you to a cobblestoned piazza. $$$. (* * * on 9/9/11)

Anh Hong, 2067 University Ave., Berkeley. 510-981-1789,www.anhhong.com . The family that owns this restaurant originated Vietnam's iconic ″seven courses of beef,″ so you won't find a better version anywhere. And the make-your-own wraps, filled with brilliantly fresh herbs, are top-notch. $-$$. (* * ½ on 9/2/11)

Patxi's Pizza, 3577 Mt. Diablo Blvd., Lafayette. 925-299-0700,www.patxispizza.com . The notion of Chicago-style deep-dish pizza has been transplanted into this hip, upscale venue with wonderful pan pizzas, great cornmeal crusts and fresh ingredients. Skip the appetizers. Focus on the 'za. $$. (* * ½ on 8/26/11)

Tender Greens, 1352 Locust St., Walnut Creek. 925-937-5100,www.tendergreensfood.com . You order at the counter at this casual, organic, farm-to-table place, but the fare -- lavish salads, grilled meats and terrific sandwiches -- couldn't be more seasonal, delicious or wallet-friendly.

$. (* * ½ on 8/19/11)

Rudy's Can't Fail Cafe, 1805 Telegraph Ave., Oakland. 510-251-9400,www.iamrudy.com . Rudy's -- named after a song by the Clash -- serves fare as American as MTV and BLTs. This is comfort food at its most comfortable, with tasty burgers, BLTs with avocado, grown-up milkshakes and more delights for Fox Theater-goers and regular Joes alike.

$. (* * ½ on 8/12/11)

Oyama Sushi, 3651 Mt. Diablo Blvd., Lafayette. 925-283-6888,www.oyama-sushi.com . This Japanese restaurant offers two dozen types of nigiri/sashimi and a wide array of beautiful and imaginative rolls, with pan-Asian flair.

$-$$. (* * ½ on 7/29/11)

Ottavio, 1606 N. Main St., Walnut Creek. 925-930-8008,www.ottavio-osteria.com . This stylish osteria offers authentic Venetian flavors and plenty of delights, from Bellini cocktails to pappardelle with fava beans and artichokes, wild boar ragu and various seafood dishes. $$-$$$. (* * * on 7/22/11)

Disco Volante, 347 14th St., Oakland. 510-663-0271,http://discovolanteoakland.com . Amusing cocktails, great food and live music make this casual, eclectic eatery -- the name is a nod to a James Bond villain's yacht -- a fun first-date venue. Don't miss the avocado tacos, house-made sausage on a pretzel bun and buttermilk panna cotta. $-$$. (* * * on 7/8/11)

Ippuku, 2130 Center St., Berkeley. 510-665-1969,www.ippukuberkeley.com . This upscale izakaya and kushiyaki-ya offers a vast sochu selection, authentic bincho-grilled yakitori and small plates -- including a chicken tartare-like tori yukke -- that are tailor made for noshing as you sip and socialize. $-$$ per small plate. (* * * on 6/17/11)

Federicos Tapas and Wine Bar, 30971 Courthouse Drive, Union Landing Shopping Center, Union City. 510-441-0900,www.federicoscafe.com . An independently owned restaurant in a sea of chains, Federicos offers diverse, fresh, global flavors in a setting that evokes a little tango-dancing, Latin vibe. Don't miss the ceviche, chicken mole tacos, eggplant tower and signature ravioli. $ for small plates.

(* * * on 6/3/11)

Pear Street Bistro, 2395 San Pablo Ave., Pinole. 510-741-8875,www.pearstreetbistro.com . This upscale neighborhood bistro offers a warm, welcoming vibe, vibrant bar scene and some great small plates and dinner specials. Don't miss the mini-BBQ pork shanks and slaw. $$. (* * ½ on 5/20/11)

Homeroom, 400 40th St., Oakland. 510-597-0400,www.homeroom510.com . This playful eatery is all about mac 'n' cheese, with nine varieties of that comfort food fave, plus other nostalgic delights, including homemade Oreos. Low prices, a relaxed vibe and a great little wine list -- plus menus sporting paper airplane instructions -- add up to a very fun night out. $.

(* * * on 5/6/11)

Hudson, 5356 College Ave., Oakland. 510-595-4000,www.hudsonoakland.com . This stylish New American-style brasserie boasts a seasonal, Italian edge with a menu of wood-fired pizzas, and wonderful pastas and entrees. Perfect for date night, with an inviting lounge and artisanal cocktail list, but families are warmly welcomed, too. $$-$$$.

(* * * ½ on 4/22/11)

Casbah Mediterranean Kitchen, 1770 First St., Livermore. 925-243-1477,www.casbahexotic.com . This family-friendly neighborhood cafe specializes in flavorful, inexpensive Mediterranean and Middle Eastern flavors, from gyros to samosas and kebabs. Vegetarians will be particularly delighted by the array of choices. Adding to the fun: Belly dancers perform Thursdays and Sundays. $$. (* * ½ on 4/15/11)

Zen, 2642 Pleasant Hill Road, Pleasant Hill. 925-287-8899,www.zenrestaurantca.com . This small, smartly decorated restaurant on the border of Pleasant Hill and Martinez offers fresh, affordable Chinese food but needs to punch up the flavor on its Pan-Asian offerings. $$. (* * ½ on 4/8/11)

Forno Vecchio, 680 Main St., Pleasanton. 925-425-0099,www.fornovecchio.com . This family-owned Italian restaurant offers a warmly enthusiastic welcome and some great dining options, including a tasty Italian Wedge salad with crispy pancetta and crumbled Gorgonzola, and divine gnocchi. $$. (* * * on 3/25/11)

Nex, 2442 Webster St., Oakland. 510-238-8224,www.nexoakland.com . From the cool Parisian-like warehouse interior to the lovingly prepared brick chicken, slow-cooked entrees and fantastic wood-fired pizzas, everything at this Italian-inspired bistro is a winner. $$$. (* * * ½ on 3/11/11)

Frances, 3870 17th St., San Francisco. 415-621-3870,www.frances-sf.com . Chef Melissa Perello turns fresh, seasonal ingredients into something exquisite, yet decidedly unfussy at this chic restaurant, which has made best-of lists from coast to coast. Her bacon beignets are deservedly famous, but the rest of the menu delights, too. $$-$$$.

(* * * ½ on 3/4/11)

Eleve, 1677 N. Main St., Walnut Creek. 925-979-1677,http://eleverestaurant.com . Understated decor in earth tones, a chic bar, specialty cocktails and wonderful Vietnamese food add up to a great dining experience. Don't miss the Cubed Filet Mignon, which rivals Slanted Door's famous Shaking Beef. $$. (* * * on 2/11/11)

Grand Tavern, 3601 Grand Ave., Oakland. 510-444-4644;www.grandtavern.net . This utterly unpretentious gastropub is all about good food, fabulous cocktails and warm service in a setting that feels more like someone's quirky old house than a restaurant. The emphasis is on comfort food, made from organic, local ingredients -- and the cocktail list is longer than the menu. $-$$. (* * * on 2/4/11)

Table 24, 2 Theatre Square, Suite 153, Orinda. 925-254-0124,www.table24orinda.com . This new entry on the Lamorinda dining scene combines California comfort food with a relaxed setting -- classic burgers, buttermilk fried chicken sliders, pizzas and healthful fare. It's family-friendly too, with two children's menus, one for ″littles″ (ages 9 and younger) and one for ″middles″ (ages 10-16). $-$$. (* * * on 1/21/11)

Bravo Bistro, 1050 Contra Costa Blvd., Concord. 925-363-4443,http://thebravobistro.com . Elegant decor, artistic and flavorful dishes -- crab fritters, savory pastas and exceptional desserts -- and warm service add up to an unforgettable meal. $$.

(* * * * on 12/31/10)

Zut! on Fourth, 1820 Fourth St., Berkeley. 510-644-0444,www.zutonfourth.com . This high-quality neighborhood restaurant offers a mixture of cozy, filling Mediterranean-inspired main dishes, including braised pork shank and roasted mushroom risotto, on trendy Fourth Street. $$.

(* * * on 12/24/10)

Nonni's Bistro, 425 Main St., Pleasanton. 925-600-0411,www.nonnisbistro.net . This small bistro, run by Icelandic chef Jon Magnusson, boasts classic European fare -- steak frites, coq au vin -- with a streak of Scandinavian savoir faire, including house-smoked salmon and a marzipan dessert. $$.

(* * ½ on 12/17/10)

Plum, 2214 Broadway, Oakland. 510-444-7586,www.plumoakland.com . Daniel Patterson's new restaurant is spectacular on every level, from the truly inventive, small-plates cuisine -- tender slices of roast pork, resting on golden pools of delicate squash puree, for example, or a smoked white chocolate parfait -- to stunning decor and impeccable service. $$. (* * * * on 12/10/10)

Chef Jon Lee, 1250 Newell Ave., Suite J, Walnut Creek. 925-935-9335,www.chefjonlee.com . This little place boasts an exceptional blending of Italian and Pacific Island flavors with traditional Asian cuisine. The food is dynamite, from the sticky crunchy chicken to the baby back spareribs smothered in Lee's fusion marinade sauce. The food is spectacular. The service needs considerable work. $$. (* * ½ on 12/3/10)

Jules Thin Crust, Livery and Mercantile, 820 Sycamore Valley Road West, Danville. 925-743-2790,www.julesthincrust.com . These organic, wafer-thin, oblong pizzas bear little resemblance to their Italian cousins, but their fresh toppings, hormone-free meats and intriguing flavor combinations -- such as Brie, sliced pears and mozzarella, or fig jam and Gorgonzola -- delight. There are gluten-free options, too. $. (* * * on 11/19/10)

Zaki Kabob, 1101 San Pablo Ave., Albany. 510-527-5452,www.zakimedcuisine.com . The interior may look like it was decorated by a team of Middle Eastern grandmothers, but the food is top-notch: wholesome and delicious. Don't miss the crispy rotisserie chicken with basmati rice, flavorful sirloin kebabs and roast lamb stew -- wash them down with some refreshing, bright green, mint lemonade. $$. (* * ½ on 11/12/10)

Wayfare Tavern, 558 Sacramento St., S.F. 415-772-9060,www.wayfaretavern.com . Celebrity chef Tyler Florence's new restaurant is all about comfort classics, and something's here for everyone. An open kitchen downstairs gives Florence fans a chance to watch him in action, with a front-row seat at the chef's counter. Great atmosphere with friendly, engaging servers, and the fried chicken is tops. $$-$$$. (* * ½ on 11/5/10)

Alborz, 1829 Mt. Diablo Blvd., Walnut Creek. 925-944-9009. This Persian restaurant boasts authentic dishes -- including Joogeh Kabob and grilled Cornish game hen marinated in lime juice, saffron and olive oil -- and a warm, even opulent ambience, with silk rugs covering the floors and huge, romantic paintings on the walls. $$. (* * ½ on 10/15/10)

Revival Bar & Kitchen, 2102 Shattuck Ave., Berkeley. 510-549-9950,www.revivalbarandkitchen.com . Dark colors and stylish decor make a chic setting for artisanal farm-to-table, cuisine, with an emphasis on local, organic ingredients, unusual flavor combinations and house-made sausages and pates. Plus, the location -- right in the heart of Berkeley's arts district -- can't be beat. $$-$$$.

(* * * ½ on 10/8/10)

Jack's Restaurant & Bar, 60 Crescent Drive, Suite A, Pleasant Hill. 925-849-6195,www.jacksrestaurants.com . It may look upscale, but the Marcovici brothers' restaurant blends family-friendliness with tasty American cuisine and Mediterranean flair, including a tender pork chop with zesty heirloom tomato-basil relish and a butterscotch creme brulee. Add in patio dining and a nice children's menu, and it's a winner. $$.

(* * * on 10/1/10)

The Corner Modern Thai, 6635 Alhambra Ave., Suite 214, Martinez. 925-280-9998. This family-owned Thai restaurant is a tranquil little neighborhood place, with dark-wood floors and warm hues. Try the Bangkok street food section of the menu, particularly the sweet basil and chicken with crisp green beans. The tom yum soup, pad thai and Panang curry are also good. $. (* * ½ on 9/17/10)

Sasa, 1432 N. Main St., Walnut Creek. 925-210-0188,http://sasawc.com . This stylish new izakaya restaurant focuses on bold, flavorful Japanese-influenced small plates. The interior is seductive -- lush greenery, a waterfall and tables inlaid with sliced agate gemstones. And what arrives on those tables is equally so: chicken ″lollipops″ in a sweet and spicy soy caramel sauce, halibut tempura sticks and farm-to-table seasonal fare. $$. (* * * on 9/10/10)

Maria Maria, 710 Camino Ramon Road, Danville. 925-820-2366,www.mariamariarestaurants.com . Chef Roberto Santibanez leans toward nuevo Mexican dishes with modern flair. The restaurant is known for its fish tacos -- and top-notch margaritas -- but you can also order tacos stuffed with slow-braised duck and smothered in a roasted tomato-habanero cream sauce. $$. (* * ½ on 8/27/10)

The Door, 1448 S. Main St., Walnut Creek. 925-930-8088,www.thedoorrestaurant.com . With dark woods, sultry reds, dimmed lights and a raised communal table, the interior design of this modern-Pan-Asian restaurant -- with small plates, Asian entrees and an off-hours street bites menu -- sets a crisp tone that says, ″Bring a date, not a toddler.″ $$. (* * ½ on 8/13/10)

Sailor Jacks, 123 First St., Benicia. 707-746-8500. Just about every seat at Benicia's newest restaurant offers gorgeous views of the water and Carquinez Bridge, and a completely remodeled interior adds to the comfort. Sailor Jack's has a

seafood emphasis so expect clam chowder, garlic vodka prawns and similar offerings. The Chocolate Seduction Cake is fantastic. $$-$$$. (* * * on 7/16/10)

Lake Chalet Seafood Bar and Grill, 1520 Lakeside Drive, Oakland. 510-208-5253,*www.thelakechalet.com* . An idyllic setting on the shores of Lake Merritt and outdoor seating on the dock make this a dazzling option for casual or special occasions, although the setting is a little more spectacular than the food. Don't miss the refined, seared day boat scallops and soft herb gnocchi. Or while away the afternoon on the dock with a house-brewed beer and ceviche. $$$. (* * ½ on 6/25/10)

Shutters Brasserie, 2018 Elkins Way, Brentwood. 925-516-4131,*www.shuttersbrasserie.com* . A challenging location out near an industrial park doesn't get in the way of a little culinary magic at this French brasserie, which specializes in bold dishes and local, organic produce. Don't miss the pork chop, a rustic masterpiece made from naturally raised du Breton pigs, studded with ground peanuts and Cajun spices.

$$$. (* * * on 6/18/10)

Modern China Cafe, 1525 N. Main St., Walnut Creek. 925-988-8008,*www.modernchinacafe.com* . Eric Zhang's new Chinese restaurant offers a near-perfect dining experience with impeccable service, delicious fare and striking decor that includes bold burnt-orange walls, chocolate-brown ceilings and prints of old Shanghai. Try the appetizer platter, which includes a coconut prawn, spare rib, pot sticker and avocado onion spring roll. $$. (* * * ½ on 6/11/10)

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Meet the new TOMMY THOMPSON

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ABSTRACT

″I remember going in to talk to [Tommy Thompson] about an increase in the minimum wage,″ says [Chuck Chvala]. ″You'd have thought I was a gnat on the wall. 'There's no way we're going to do that.'″

[Tim Cullen] has a theory - which he acknowledges he's never heard from Thompson - about the roots of that pragmatic streak. Thompson's father served on the Juneau County Board in the 1940s and '50s. ″County government was the people's friend,″ he says. ″They knew who the poor families were and took care of them. The county was the one that plowed the roads. So he grew up in a home and an environment where government wasn't the enemy.″

As President Obama's health care bill began taking shape in Congress, Thompson expressed measured support for the concept. Now that's come back to haunt him: The national conservative organizing group Club for Growth - which is backing Thompson's rival, former congressman Mark Neumann - sends out notices like one that charged ″Tommy Thompson fought for ObamaCare alongside his allies in Big Labor.″ (FactCheck.org unequivocally called the Club for Growth claim ″False.″)

FULL TEXT

The ex-governor suffers an identity crisis in his Senate bid

Tommy Thompson was holding forth for an authence of journalists in Milwaukee last month when asked about the high-speed rail line from Milwaukee to Madison that Gov. Scott Walker effectively killed even before taking office.

Would Thompson have also turned down the $800 million in federal funding, as Walker had vowed to?

The former four-term governor and one-time Amtrak chairman tried to sidestep the bait. ″I'm not going to criticize Gov. Walker,″ he says, in video made of the Milwaukee Press Club event. ″He made a decision, and I support him.″

But when pressed, Thompson couldn't resist.

″I would've changed high-speed trains into really being high-speed trains,″ Thompson said. ″I would've changed il and I would've had it immediately Milwaukee to Madison, no-stop. Make it high speed and make it my train.″

As governor, Thompson expanded passenger rail service from Milwaukee to Chicago. A decade ago he championed a version of the Milwaukee-Madison high-speed-rail plan and even had a locomotive named in his honor.

But now, before the day was out, Thompson's campaign sought to do damage control with this statement:

″I have consistently opposed the rail project between Milwaukee and Madison, and I believe Gov. Scott Walker did the right thing to reject the line. High-speed rail may work in certain densely populated areas of the country, but not in Wisconsin, and not when the federal government urgently needs to reduce spending and balance the budgets.″

The moment was one of many in recent months that capture Tommy Thompson's challenge as he pursues the Republican nomination for the Senate seat that Herb Kohl will give up this year.

Simply put. Thompson is in the grips of an identity crisis.

Always a conservative, the four-term Republican governor and former Bush administration cabinet secretary is now running in a political environment in which his brand of conservatism is suspect. Derided from the right as too moderate - and too ″big-government″ - Thompson is burnishing his credentials by, in some cases, backing away from positions that once helped him amass huge majorities at the polls and work effectively with a Legislature often controlled by Democrats.

At the same time, the clash over his ideological street cred is further obscuring just how conservative Thompson's record in office really was.

″Tommy Thompson was a very conservative Republican,″ says Chuck Chvala, the former Senate Democratic leader who ran against Thompson in 1994 and lost by a landslide as the incumbent was elected to his third consecutive term. (Chvala was one of five lawmakers from both parties to lose a seat in the 2001 caucus scandal.)

Thompson implemented one of the first school voucher programs in the nation. He took a tough - critics would say draconian - stance cutting welfare, culminating in W-2, which requires poor people to find work as a condition of receiving state aid.

″I remember going in to talk to Tommy Thompson about an increase in the minimum wage,″ says Chvala. ″You'd have thought I was a gnat on the wall. 'There's no way we're going to do that.'″

Yet despite that r?sum?, Thompson is spending much of his energy trying to ingratiate himself to the GOP's new base.

″Tommy Thompson is clearly, in my mind, the best candidate for the Republicans in the general election,″ says Chvala. He points to the ex-governor as a proven vote-getter statewide, especially in the politically mercurial Fox River Valley, where power often shifts between Democrats and Republicans.

But what appeals to voters in a general election is not generally the same recipe for a primary victory.

As Chvala puts it, ″Tommy Thompson's challenge here now is, how do you get through a primary where you have people who have gone through gunfire for the right-wing causes?″

A reasonable guy'

Tommy Thompson took office as governor in 1987 with promises to do the sort of wholesale revamping of the state's political culture that Ronald Reagan set out to do nationally when he became president six years before.

Until then, Thompson had been the Assembly minority leader, a post that earned him variations on the nickname of ″Dr. No″ as he sought to thwart the agenda of the Legislature's Democratic majority.

Yet even then, for all his tenacity, Thompson earned the respect of many in the other party - people like state Sen. Tim Cullen, who was then in his first state Senate career and led the Democratic majority for four years.

″We got to know each other pretty well,″ says Cullen during an interview at the Capitol. ″I always liked him. He understood what was the most important rule in this building: Your word is everything.″

Cullen and Thompson served together on a bipartisan 1983 committee that then-Gov. Tony Earl appointed to resolve a deficit in the state's unemployment compensation fund.

In that context, Cullen says, Thompson was no ″Dr. No.″ ″He was a reasonable guy, interested in getting a solution.″

Cullen has a theory - which he acknowledges he's never heard from Thompson - about the roots of that pragmatic streak. Thompson's father served on the Juneau County Board in the 1940s and '50s. ″County government was the people's friend,″ he says. ″They knew who the poor families were and took care of them. The county was the one that plowed the roads. So he grew up in a home and an environment where government wasn't the enemy.″

When he won the governor's race, Thompson asked Cullen to join his cabinet as secretary of what was then the Department of Health and Social Services.

For Cullen, the choice wasn't that difficult. He saw the power of state senators diminishing in favor of lobbyists who had a greater and greater hand in writing legislation. And staying in the Senate leader's role, he says, would have almost certainly put him in contention to run against Thompson in four years.

Most Democrats at the time saw Thompson's victory as an accident that could be undone after one term in 1990, Cullen says. ″I never thought that.″ Thompson was a hard worker and, perhaps because of his unpolished style of speech - dropping his g's and other lapses - people underestimated his intelligence. Cullen suspected he'd be a formidable incumbent to unseat. He also trusted and liked Thompson.

Cullen became Thompson's point man on the governor's first round of welfare reform bills, which capped benefits and then used the savings to bolster programs connecting recipients with the job market. He served as the non-voting chair of a committee consisting of the four legislative leaders who negotiated the terms of the legislation - the same model Gov. Earl had used for the unemployment compensation deficit.

Contrasting that approach with the one Gov. Walker took'on last year's budget repair bill, Cullen observes, ″Welfare reform only happened in Wisconsin because it was done bipartisan. Democrats had the opportunity to stop it all. ″ They supported it, Cullen says, because the money cut from the program was reinvested to help recipients in other ways.

Cullen left Thompson's cabinet after about 20 months, when he was hired to run a regional office for the health insurer Blue Cross, but never lost touch with Thompson, in 2002, when Cullen was hospitalized with cancer, Thompson called him monthly. By now, the former governor was President George W Bush's Health and Human Services secretary.

″He said, 'I've got the National Institutes of Health. I've got the best doctors out here; if you need anything you let me know!'″

Mainstream conservative

When Tommy Thompson joined the Bush administration in 2001 , CBS News called him ″a moderate Republican.″ Yet no one who followed his car?elas governor would have considered him anything other than a mainstream conservative.

In his 14 years in office, Thompson repeatedly sprung to the aid of business, awarding tax credits and other incentives for operations to stay in or relocate to the state. Eventually his record sparked complaints of a pay-to-play operation in which such state largesse was traded for contributions to his campaigns. But Thompson and his aides always dismissed the accusations, and voters never seemed to care.

Thompson reined in regulators, stripping the appointment of Department of Natural Resources secretary from the DNR's independent board and installing it as a governor's prerogative.

He neutered the once-powerful Public Intervenor's Office, which operated on the premise that the state's environment was a public trust. The public intervenor served as a counterweight to business lobbyists by providing scientific and legal expertise supporting tighter environmental regulations.

″As a result, important environmental regulations and legislation have become stymied in committee,″ Jodi Habush Sinykin wrote in a 2004 law review essay. ″Indeed, Wisconsin citizens have been faced with the expensive and overwhelming task of defending the Public Trust Doctrine in Wisconsin.″

Thompson built up the prison system, including the controversial SuperMax prison. Thanks to tough-on-crime laws he signed, he left office with both a prison population (20,000) and a corrections budget (nearly $1 billion) that had more than tripled on his watch,

As governor, he became famous for his creative use of the partial veto, carving up budget bills like a knife-wielding Benihana chef to shape the Legislature's spending plan to his liking.

Yet through it all, Thompson also cannily tacked a course that would earn him support far beyond the core GOP.

For starters, he usually steered clear of polarizing culture-war issues like homosexuality. And while he did sign several bills restricting abortion, he kept a relatively low profile on the issue. ″He didn't want to spend the political capital on the really conservative stuff,″ says Ch vaia.

Thompson bashed teachers unions and signed laws that effectively capped teachers' pay. But his budgets also began covering two-thirds of the state's public school costs to hold down property tax hikes.

″He practiced the politics of addition,″ says Chvala. ″He always wanted more people on his side.″ And if that coincided with his policy goals, so much the better.

Indeed, two signature initiatives associated with Thompson - the Milwaukee Parental School Choice voucher program and W-2 - were crafted or boosted by Milwaukee Democrats.

After Democratic Rep. Annette Williams met with parents in her inner-city district unhappy with Milwaukee Public Schools, she drafted legislation enabling low-income families in the city to use taxpayer money to send their children to private schools. Most Democrats opposed the measure, but with widespread GOP support, as well as backing from some key Milwaukee Democrats, the bill passed.

Thompson ″indicated through the news media that if the bill got to his desk, he would sign it,″ says Williams. He even floated a trial balloon for a statewide voucher plan, but when rural and suburban Republicans who didn't like that idea for their own districts shot it down, ″he backed off,″ the nowretired lawmaker recalls.

And the W-2 welfare-cutting measure ultimately took shape thanks to an unusual alliance between Thompson and Milwaukee Democrat Antonio Riley The law won national notice for its work requirements as well as its childcare subsidies, but critics said it stranded poor families. ″You're attacking the people on the bottom,″ says Williams, who voted against W-2. ″It didn't help. It created other problems.″

On the defensive

Thompson's return to the political fray follows three aborted comebacks.

He briefly hoped to be the GOP's nominee for president in 2008, but dropped out in August 2007 after coming in sixth in the Iowa Republican straw poll. In 2009 he threatened to run in the 2010 governor's race but dropped out before officially getting in. Thompson then mulled challenging Sen. Russ Feingold in 2010, but again backed off even as he wooed tea party activists. At the time, he cited family opposition to entering the race.

But with Kohl's announced retirement, Thompson, whose campaign never responded to an Isthmus interview request, is now all in. He's one of three currently vying for the GOP nomination to run against whomever Democrats pick - widely assumed to be U.S. Rep. Tammy Baldwin, so far the only declared hopeful from that party.

At 70 - and no longer dyeing his gray hair (although one recent commercial was apparently filmed before that tonsorial change) - Thompson would in theory fit an elder statesman's role. Instead, he's been on the defensive.

As President Obama's health care bill began taking shape in Congress, Thompson expressed measured support for the concept. Now that's come back to haunt him: The national conservative organizing group Club for Growth - which is

backing Thompson's rival, former congressman Mark Neumann - sends out notices like one that charged ″Tommy Thompson fought for ObamaCare alongside his allies in Big Labor.″ (FactCheck.org unequivocally called the Club for Growth claim ″False.″)

So Thompson has taken pains to repudiate the Affordable Care Act, noting that he always opposed the bill as it was finally written and signed into law: ″As Wisconsin's next U.S. senator, I'll fight to repeal and replace Obamacare with a marketplace approach that puts patients and their doctors in charge of care instead of the federal government,″ he said in a recent email to supporters.

Critics on the right cite the growth in state spending and employment under Thompson - trends that took place in a time of economic expansion and in part because of the state's prison-building binge.

That growth points to another skeleton in Thompson's closet in this era of publicworker-union bashing. One longtime Democratic observer contends that by expanding th? prisons, and thus their employee ranks, Thompson essentially cultivated the prison guards and the Wisconsin State Employees Union as an interest group.

In return, the union's leaders endorsed Thompson for a fourth term in 1998 - even as another GOP was emerging that would ultimately strip the union of virtually all its lights more than a decade later. Now Thompson, who once spoke proudly of his administration's relationship with the union, has signed on to that same anti-union agenda.

On the issue of embryonic stem cell research, Thompson once argued for it in Bush's cabinet. In a November speech at the Vatican, he opposed it. And in place of the governor who soft-pedaled the culture war, a new radio ad from the Senate candidate biasts the Obama administration - and Baldwin - over the proposed regulation requiring employers, including religious institutions, to cover contraception.

Different times

For all the carping voices from the right, and Thompson's efforts to appease them, he is likely to be a formidable contender in the Republican primary next August.

Based on how intensely the Democratic Party of Wisconsin has been training its sights on Thompson - a mix of messages that alternately play up his post-government lobbying and the criticism he's gotten from some tea party groups - he seems to be the candidate Democrats think they'll most likely face.

And when the national Club for Growth endorsed Neumann, a group of conservative bloggers wrote a joint open letter condemning the choice and criticizing Neumann's campaign last year against Scott Walker in the gubernatorial primary. Meanwhile, Wisconsin Club for Growth - the state affiliate of the right-wing group - pointedly distanced itself from the action, issuing a statement that it didn't endorse candidates.

Republican state Sen. Dale Schultz comes from the same part of Wisconsin as Thompson, calls him a mentor and has endorsed him. He sees Thompson as one Republican who shares an important quality with former President Bill Clinton.

″Both men had the ability to get done what they got done because they could reach across the aisle and find common ground with people. And I think that is a quality you don't see in a lot of people these days,″ Schultz says.

He finds questions about Thompson's bona fides absurd - and he's confident Thompson will ultimately prevail over them.

″Tommy Thompson, like me, would describe himself as an unrepentant Republican,″ says Schultz. ″These days the notion of who's a conservative or a Republican has morphed to the point where Teddy Roosevelt can't be a Republican, Ronald Reagan can't bea Republican, and there are some folks on the right who would like to say that Tommy Thompson can't be a Republican anymore.

'I think that's a shame,″ Schultz says. ″And I don't think that bothers Tommy Thompson one iota because he's his own guy He's perfectly capable of defining for himself who he is and what he thinks is important″

Chvala expects Thompson to continue to run to the right to win the primary - and if he succeeds, then to try to move to the center against Baldwin.

But these are different, far more polarized times, the former state senator warns. The sort of broad popular consensus that Thompson so often mastered in the past may elude him.

If a Sen. Thompson winds up representing Wisconsin in Washington next year, Chvala doubts he'll be the man who so artfully expanded his political base as governor

'Tie will be on the conservative side.″

SIDEBAR

In today's political environment, Thompson's brand of conservatism is suspect.

SIDEBAR

Thompson is now backing away from positions that once helped him amass huge majorities.

SIDEBAR

Thompson's opponents

Tommy Thompson is vying with two other hopefuls for the Republican nomination for the Senate seat that Herb Kohl will vacate after this year. A third, state Sen. Frank Lasee, announced in late January that he was dropping out of the race.

Mark Neumann. Neumann, 57, served two terms as congressman from the state's 1st District (from Rock County east to Lake Michigan), now held by fellow Republican Paul Ryan. Neumann gave up the seat in 1998 in an unsuccessful bid to retire Democratic first-term Sen. Russ Feingold. After losing narrowly he went back to his pre-government job, building homes.

Neumann, who lives in the Waukesha County community of Nashotah, sought the GOP nomination for governor last year, losing to Scott Walker. Along the way he alienated some Wisconsin conservatives for his anti-Walker rhetoric.

He's won the endorsement of the national conservative organizing group Club for Growth, where former members of his staff are now employed.

Jeff Fitzqerald. As state Assembly Speaker, Fitzgerald, 45, of Horicon, is half of the brother act leading the GOP in the Legislature. Over the course of the stormy 2011 legislative session, he had a somewhat lower profile than his older sibling, Senate Majority Leader Scott Fitzgerald. Jeff Fitzgerald was elected to the Assembly in 2000 and rose steadily through the Republican ranks to become speaker when the party regained control of the Assembly last year.

Campaign finance numbers refeased last week indicate Fitzgerald has raised less than $80,000 so far, compared with both Thompson and Neumann, each of whom raised more than six times that much in the last quarter of last year. That may be why the only apparently functioning page on Fitzgerald's campaign website is the one for people to sign up and donate.

-E.G.

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SUSHI AND SOCIAL NETWORKING

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Body

ABSTRACT

I am as keen as anyone in my pursuit of such places. Hibachi X takes the concept of Latham's Sushi X (same owners) and adds the hibachi fare. You're not asked to cruise any buffet aisles. You're ordering from your seat, in a civilized manner. You'll be served as much as you ask for. You're asked only hot to overorder. A mild threat of charging you for any excess is in the air.

″I'm getting plenty,″ he said, laughing. ″And I'm happy to see so many people. The nice thing about Meetup is that, unlike Facebook, it actually brings people out, in this case friends who want to eat sushi together. Also, our numbers give us some buying power, which is how we got a discount for this meal.″

The menu offers appetizers that include decorative samples from the sushi bar, like a salmon-mango combo, baby octopus, and my choice, red snapper jalapeno, in which a pepper circlet decorated each of several thin snapper slices, served over ponzu. Other options to explore before settling in for sushi are seaweed or crab salad and miso or mushroom soup among the seven such starters, and the so-called kitchen appetizers include tempura (chicken, shrimp or vegetable), teriyaki (chicken, fish or tofu), grilled squid, calamari, dumplings and crab rangoon.

FULL TEXT

SUSHI AND SOCIAL NETWORKING

IT WAS INEVITABLE, THIS MELDING of Japanese and American cuisine concepts. First it was the teppanyaki concept, the tableside grilling of meats and vegetables that was born in postwar Japan but effloresced when wrestling champ Rocky Aoki founded the Benihana chain in the United States in the early '60s. Now such places are termed hibachi restaurants, and an impressive number of them have landed in the Capital Region.

Then it was sushi, a rarefied delicacy that has passed from connoisseur to commoner, achieving mass-market status by landing near the fish counter in local supermarkets and, in largely fish-free form, in Chinese buffet restaurants.

The ultimate Americanization of such fare is to impose our favorite culinary pastime: gluttony. Nothing causes that Ford Explorer to skid to a stop faster than a roadside sign promising All You Can Eat.

And I am as keen as anyone in my pursuit of such places. Hibachi X takes the concept of Latham's Sushi X (same owners) and adds the hibachi fare. You're not asked to cruise any buffet aisles. You're ordering from your seat, in a civilized manner. You'll be served as much as you ask for. You're asked only hot to overorder. A mild threat of charging you for any excess is in the air.

SUSHI AND SOCIAL NETWORKING

I visited Hibachi X in the company of what's for me a new and sensible approach to dining with friends: dining with a Meet-up group, a gathering of people who find one another at a website (meetup.com) that allows users to create online groups based on shared interests. The several groups in the Albany area include one for vegans and vegetarians, a paleo and primal diet group, a raw food group and groups dedicated to beer, wine, coffee and tea. More than 640 members are listed for the SushiNMeetup Group, although I was assured that the turnout of 50 for the Hibachi X trip was unusually high.

And its success requires some dedicated administrators. Joel Glickman, who hosted this event, was so busy checking people in and fielding their requests-then checking from table to table throughout the meal-that I feared he was getting nothing to eat.

″I'm getting plenty,″ he said, laughing. ″And I'm happy to see so many people. The nice thing about Meetup is that, unlike Facebook, it actually brings people out, in this case friends who want to eat sushi together. Also, our numbers give us some buying power, which is how we got a discount for this meal.″

We paid $20 apiece, tax and tip included; dinner on a Thursday is usually $23. We chose beforehand which of the two types of fare we wished. Given the number of guests, I was seated with seven other sushi-requesters at a teppanyaki table and, while we got no show, we had the clangs of knife upon spatula and bursts of onion-volcano flame nearby enough to make us feel completely entertained.

The menu offers appetizers that include decorative samples from the sushi bar, like a salmon-mango combo, baby octopus, and my choice, red snapper jalapeno, in which a pepper circlet decorated each of several thin snapper slices, served over ponzu. Other options to explore before settling in for sushi are seaweed or crab salad and miso or mushroom soup among the seven such starters, and the so-called kitchen appetizers include tempura (chicken, shrimp or vegetable), teriyaki (chicken, fish or tofu), grilled squid, calamari, dumplings and crab rangoon.

Sashimi and sushi are ordered per piece, although you can request more than one each round. Sashimi is a naked slice of uncooked fish, prized for its freshness and subtlety of flavor. Among the dozen offerings here are tuna, salmon, albacore, crab, squid and flying fish roe. I limited myself to the first two, which were an oasis of subdued wonderfulness. Sushi adds vinegared rice and the option of processed fish or other ingredients. The yellowtail and red snapper preparations I sampled were handsomely presented and flavor-balanced nicely with the rice.

If you want to bankrupt the place, keep piling on the sashimi. But they make money off folks like me, who can't resist a trip into fancy roll territory. With so many to choose from and a limited appetite potential, I vicariously enjoyed the colorful array that descended on my tablemates, and learned that such presentations also make good social icebreakers.

The snow white roll, for instance, combines tuna, surimi and avocado with crunchy tempura bits. Beside it, the eel avocado roll seemed almost unremarkable, which is the problem when you leave subdety behind. So I topped it all with a mango sauce-topped super lobster roll, which had it all: seafood, the smooth texture of avocado, a layer of crunch, and the attractive redness of a colorful soybean wrapper.

The servers kept· very good pace with our orders, slowing only slightly as still more customers streamed in. It's a cheerful place where even a non-glutton will feel that it's money well spent. And it must be making the neighborhood nervous: A sign in front of the adjacent Golden Corral buffet promises all-you-can eat wings. Nice try. M

SIDEBAR

HIBACHI X

i893 Central Ave., Albany, 869-9888. Serving lunch i1:30-3 Mon-Fri, dinner 4:30-10:30 Mon-Thu, 4:30-11 Fri, 11:30-11 Sat, noon-10 Sun. AE, D, MC, V.

Cuisine: sushi and Japanese steakhouse fare

Entr?e price range: Si 7 (five-course hibachi dinner) to $24 (weekend all-you-can-eat menu)

Ambiance: dark and glistening

Graphic

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Shows thrive overstaying their welcome

Herald & Review

September 7, 2012 Friday

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DAILY NEWS
NEW YORK'S HOMETOWN NEWSPAPER

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Section: LIFE; Pg. D1

Length: 692 words

Byline: TIM CAIN

Body

The people who are most passionate about specific works of art and entertainment are also often those works' harshest critics.

That stands to reason, at least to a degree. Those who discover something early on and find something to love in it are deeply invested. In the case of a TV show, they want to see it succeed, at least stay on the air. They want to see bands make another album, actors and directors to make more films, writers to produce more books and stories.

Those passionate fans are also generally the first to turn. They can say a show or a band or a director has changed for the worse, and those fans are in a position to know - they've been around all along.

So it's really not a surprise to see some long-time fans of the TV show ″The Office″ - even those who haven't watched the show for three or four years - to be saying things like ″It's about time″ and ″Put the show out of our misery″ with the announcement that this year will be the program's last.

This isn't going to be a passionate defense of ″The Office.″ Generally speaking, it's true to say the show jumped the shark (or nuked the fridge - what's the hip thing to say now, anyway?) with the wedding of Jim and Pam, although that episode was one of the best in the program's history.

But if you skipped out at that point - and many did, justifiably - you'd have missed the fascinating arc at the end of last season, where some of the workers went to Florida, and hilarious misadventures ensued, almost of the quality of season three classics ″Benihana Christmas″ and ″Beach Party.″ And you'd have missed the truly touching sendoff the office workers gave Michael Scott (Steve Carell), in which they account for all the time he'd spent working for the company. (″Nine million nine hundred eighty six thousand minutes, we actually sat down and did the math ... That's like watching 'Die Hard' eighty thousand times.″)

But the nature of television - especially successful television - is to overstay its welcome. ″Seinfeld″ may be the greatest sitcom in television history, but it still would be without its ninth season. ″Cheers″ could have lost a season or two, and while (as with ″Seinfeld″) a few jewels might have been lost, the regard aficionados would have for the show would be higher.

H&R staffer Jim Vorel regularly points out during office discussions about this topic that there's no sense in even having this conversation without mentioning ″The Simpsons.″ And Vorel adds, ″That show has stunk now longer than it was good.″

Others might be slightly more charitable, but ″The Simpsons″ is unquestionably past its sell-by date.

But what would we have these shows do? Few creative folk have the courage to step aside. And turning down obscene amounts of money is downright un-American. The six leads in ″Friends″ received $750,000 per episode in the seventh and eight seasons, and $1 million per episode in the ninth and tenth. It's easy to picture them sitting down before the ninth season and having one of them say, ″This show should end. Let's make NBC cancel us. Let's demand $1 million each per episode.″ Jerry Seinfeld got $1 million per episode his last season, and turned down a $5 million-per-episode offer to return for a 10th season.

What's interesting is to imagine going back in time and cutting off a program after a set number of seasons. An example that's been a topic of conversation at the office recently is replaying one that's gone on for some time with fans of ″Buffy the Vampire Slayer:″ What if the show had ended logically, at the conclusion of the fifth season, with the death of Buffy?

Sure, some fantastic moments would never have happened - especially the ″Once More With Feeling″ musical episode - but wouldn't that closing shot of Buffy's tombstone (″She saved the world - a lot″) after that spectacular sacrifice scene at the top of tower be even more brilliant?

Besides, who knows how the histories of the now-defunct WB (where ″Buffy″ started) and UPN (where ″Buffy″ went) networks, along with the current CW, might have turned out if ″Buffy″ had gone away and really left its avid fans salivating for more?

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Person: STEVE CARELL (56%)

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THE GUIDE FIVE: DINING OUT

THE DALLAS MORNING NEWS

March 19, 2010 Friday, EDITION1

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DAILY NEWS
NEW YORK'S HOMETOWN NEWSPAPER

Section: GUIDE; Pg. 16

Length: 849 words

Body

•Reservations may be required or recommended at some locations below. Call for more information.

EVENTS

1 CAPRICCIO RISTORANTE The four-course ″Tour of Italy″ wine dinner pairs dishes such as pan-seared maple duck breast with wines from Italy. This Wednesday from 7 to 9 p.m. 5301 Alpha Road, Dallas. $45. 972-991-3939. *www.capriccioristorante.com*.

2 LAVENDOU French country bistro hosts a multicourse wine dinner featuring Pio Cesare wines from Italy's Piedmont region. This Thursday at 7 p.m. 19009 Preston Road, Dallas. $75. 972-248-1911. *www.lavendou.com*.

3 MARGAUX'S, A RESTAURANT BY DESIGN A four-course wine dinner showcases selections from California's Oak Cliff Cellars. Tonight at 7. 150 Turtle Creek Blvd., Dallas. $47. 214-740-1985. *www.margauxsdallas.com*.

4 RATHBUN'S BLUE PLATE KITCHEN Wine dinner at Kent Rathbun's restaurant pairs five courses with selections from the portfolio of Barrel 27 wine company. This Tuesday at 6:30 p.m. 6130 Luther Lane, Dallas. $75. 214-250-7664 for reservations. *www.kentrathbun.com/blueplate/dallas*.

5 SEVY'S GRILL Spring flavors inspire a five-course wine dinner featuring dishes such as honey-glazed duck breast and herb-marinated lamb loin. March 29 at 6:30 p.m. 8201 Preston Road, Dallas. $59.95. 214-265-7389. *www.sevys.com*.

TASTINGS

1 FREE EAT THE WORLD The daylong Spring Fling Open House features sangria for ages 21 and older and samplings of smoked salmon, casseroles and other dishes. Samplings of turducken stuffed with crawfish start at 5 p.m. This Thursday from 8 a.m. to 9 p.m. 8530 Abrams Road, Dallas. Free. 214-340-3663. *www.eattheworld.com*.

2 HOTEL ST. GERMAIN The Chocolate, Wine and Cheese Tasting event features a buffet with Champagne and five wines, a tasting plate of cheeses and three chocolate desserts. March 27 at

7 p.m. 2516 Maple Ave., Dallas. $75. 214-871-2516. *www.hotelstgermain.com*.

3 LA BUENA VIDA VINEYARDS Grapevine winery hosts a blind tasting of wines, paired with food. This Wednesday from 7 to 9 p.m. 416 E. College St., Grapevine. $35. 817-481-9463. *www.labuenavida.com*. Reservations are required by Monday.

4 FREE PUT A CORK IN IT Tasting features five zinfandel selections (four from California and one from Italy). Today and Saturday from 3 to 9 p.m. 2972 Park Hill Drive, Fort Worth. Free. 817-924-2675. *www.putacorkinitwine.com*.

5 WINETASTIC Tasting showcases

B.R. Cohn wines, olive oils and vinegars. This Saturday from 4 to 7 p.m. 4140 Lemmon Ave., Dallas. $22. 214-559-8910. www.dallaswinetastic.com.

SPECIALS

1 BENIHANA This month's chef's special features hibachi shrimp and chicken for two (served with onion soup, salad, shrimp appetizer, vegetables, dipping sauces, steamed rice, Japanese hot green tea and dessert) for $35 per couple. Through

March 31 during hours of operation at Dallas, Plano and Irving locations. www.benihana.com.

2 FREE FREEBIRDS WORLD BURRITO In celebration of the March 31 opening of its location in the Village at Allen shopping center, restaurant hosts a promotion featuring free burritos and fountain drinks for the first 250 people who bring in nonperishable food items (benefiting Allen Community Outreach). March 29 from noon to 2 p.m. and 6 to

8 p.m. (The count begins at noon.) The restaurant is in the Village at Allen, 190 E. Stacy Road, Allen. www.freebirds.com.

3 LA MADELEINE Promotion celebrating the reopening and redesign of the Preston-Forest location in Dallas features one complimentary mini dessert from a select menu of seven (includes mini fruit tart, mini lemon tart, tiramisu parfait and strawberry cheesecake parfait) with every $10 purchase (dine-in and to-go). Today through March 31 during hours of operation at 11930 Preston Road, Dallas. 972-233-6446. www.lamadeleine.com.

4 RA SUSHI Restaurant celebrates spring with a luau party featuring food and drink specials such as grilled short ribs for $6 and a Baby Tsunami Punch (made with sake, liqueurs and tropical juices) for $5. This Thursday, starting at 7 p.m. (a limbo contest for a chance to win free select sushi, once every month for a year, will be at 10 p.m.). 7501 Lone Star Drive, Plano. 469-467-7400. www.rasushi.com.

5 SAMAR BY STEPHAN PYLES Happy hour at the bar features $2 off wines by the glass and all specialty cocktails as well as complimentary meze (the small bites include marinated olives, Spanish cheeses and spiced almonds). Mondays through Saturdays from 4 to 6 p.m. at the bar.

2100 Ross Ave., Dallas. 214-922-9922. www.samarrestaurant.com.

Compiled by Bindu Varghese

POST YOUR EVENT

ON GUIDELIVE.COM

Add your dining event listing (such as cooking classes and demos, wine dinners, wine tastings and culinary fundraisers) by logging in to GuideLive.com. (New users will be required to register for GuideLive.com, but it's free and fast.) We will consider online submissions for print listings in Guide. If you would like to submit information on happy hour specials and

dining specials or deals, please e-mail guide@dallasnews.com Deadline is two weeks before publication. Information must include description of event, date, time, address, cost and a phone number for the public to call.

Graphic

PHOTO(S): Mini parfaits at La Madeleine

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Geographic: DALLAS, TX, USA (91%); FORT WORTH, TX, USA (58%); CALIFORNIA, USA (90%); ITALY (73%)

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Fanfare: August Wilson Center has grand opening

Pittsburgh Tribune Review

September 20, 2009 Sunday

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Byline: Kate Guerriero

Body

Cornerstone of Culture

It's hard not to notice the gorgeous new piece of architecture sitting snugly on the corner of Liberty and 10th, tucked in as if the land never was intended for any other purpose, and on Thursday, a crowd of more than 700 raised $350,000 on the red carpet for the grand opening of the $41 million August Wilson Center for African American Culture.

Named for Pulitzer Prize and Tony Award-winning playwright (and Pittsburgh son) August Wilson, the ceremony kicked off amid much fanfare and a half-dozen flaming torches that lined our path inside. VIPs toasted the bubbly with honorary chairs Constanza Romero Wilson and Nancy and Milton Washington, air kissing our way through all 65k square feet.

″I've been in the cultural sector for thirty years now ... hopefully I don't look it,″ laughed former prez Neil Barclay as he thanked friends and supporters.

Making our way into the theater, it was somewhat of a scramble to find a seat, although that certainly never can be considered anything less than a good thing.

″Hello Pittsburgh! I have the pleasure of co-hosting this event with this gorgeous man!″ exclaimed Anna Maria Horsford as she introduced her co-host Delroy Lindo to the microphone.

The Harlem Quartet strung us along with a whimsical version of ″Take the 'A' Train″ before the August Wilson Center Dance Ensemble joined the World Chorus for a musical presentation that brought us to our feet.

Later in the evening, the doors opened to welcome the Gen-Xers to an evening of stiletto stomping with DJ Nate Da Phat Barber, while those looking for a more classical musical experience headed back down to the theater for a serenade from the Sphinx Chamber Orchestra.

With the exception of a new weather pattern that includes 365 days of summer, it's hard to imagine what possibly could make our city any more fabulous than it already is. But with the addition of this cornerstone to our cultural district, not only are we reminded of where we've been, we now have a shining example of where we are going.

Who was there? More like who wasn't! We spotted Capital Campaign co-chairs Thomas and Bonnie VanKirk and Karen Farmer White; board chair Oliver Byrd with Karla; prexy Marva Harris with Gene; Sakina Wilson and Hadiyah Shakoor; Freda and Kim Ellis; Elsie Hillman; Tim and Audrey Fisher; Tim and Jennifer Stevens; Hizzoner Ravenstahl; Dan Onorato (flying in, literally, just in time); Kevin and Kristen McMahon; Thomas Kobus; Ken and Pam McCrory; Kathleen Beauman; Sister Sheila Carney; Clyde Jones; Ranny and Jay Ferguson; Jeff and BJ Leber; Drs. Loren and Ellen Roth; Mona Generett; Cristy Gookin and Jonathan Draper; Richard Hinch; Jonathan Floyd; Jerry and Rhonda Lopes; Elaine Effort; Latasha Wilson and Louis Lannutti; Eugenia Barclay.

Grill Masters

Let's face it; presented with the option of 1) slaving away in the kitchen ourselves or 2) having someone else do the dirty work while we sit back and savor the effort, most of us aren't exactly wasting time simmering over which pan to fry.

On Tuesday, the Three Rivers Adoption Council did a mouthwatering good job of getting our stomachs growling while raising $50K during the 10th Annual Dave Thomas Celebrity Cookoff at Benihana.

Fire extinguishers nearby, the hibachi madness began with some slicing and dicing from the likes of Hizzoner Ravenstahl, Tim Benz of 105.9 The X, Jim Roddey, Robin Cole, and Johnny Angel, who showed off some serious grill skill as our kitchens sat empty and abandoned back at home.

My definition of the perfect meal.

Asking for seconds were CEO Jacqueline Wilson; board prexy Judy Bruno; Jan Talerico; Rufus Barnes; Michael Brown; Denise O'Connor; John and Pat Rodella; Charlie Batch; and Matt Spaeth.

MM FF Benihana 01 - Tim Benz and Hiroshi Sekita with Kimberly Reed and Lisa Scott

Couples for a Cure

Nothing can make we hopeless romantics swoon easier than a good love story, but how about 10 of them all at one time?

Loveaholics got their full dose during the Cystic Fibrosis Foundation's champagne toast of Pittsburgh's Finest Couples for a Cure on Saturday, where more than 200 gathered at the Mt. Washington McMansion of Steve Herforth and Peter Karlovich.

These love birds divulged secrets of their success that included ″One separate vacation a year″ advice from Alex and Susan Bicket to how they managed to wrangle one another. ″I'm madly in love with you, what are you going to do about it?″ Mary Harvey had asked her now husband Tom.

Also honored were John and Judy Woffington; Ron and Dr. Bridget Chufo; Dr. Derrick and Tiffany Fluhme; Michael and Buffy Hasco; Kirk Johnson and Henry Krakovsky; Dr. Joe and Anne Pilewski; Val Porter and Tim Mackin; and Kirk and Cory Vogel.

Young at Heart

What's age? Nothing more than a number, we say! So while stiff upper lips may believe it always best to act in strict accordance by the year listed on your birth certificate, dahling, on Friday, 230 of us were back in touch with our inner child for the Sisters of St. Joseph's Young at Heart gala at LeMont.

And since we already had our party hats on, we perfect angels couldn't think of a better way to keep the celebrating going (and our halos polished) than to surprise Bishop David Zubik with a Happy Birthday serenade.

Raising vital funds for the Benevolent Care Fund for the Villa of St. Joseph were board prexy Sister Judith Maroni; chair Ruth Darragh; director Mary Murray; Paula Doebler; Sister Francesca Lumpp; John McGrady Jr; George Yeckel; Sister Mary Pellegrino; Ray Niedenberger; and George and Eileen Dorman.

CALENDAR OF EVENTS

Tuesday

Voices Carry — Auberle, Heinz Field, 412-337-5925

Community Heroes Awards Dinner — United Cerebral Palsy, Westin Convention Center Hotel, 412-683-7100 x2153

Wednesday

Halo Awards — Angels Place, Southpointe Hilton Garden Inn, 412-321-4447

Thursday

Best Friends Ball — Humane Society, Avonworth Park, Mayernik Center, 412-321-4625 x248

Friday

Art on Fire — Pittsburgh Glass Center, American Eagle Headquarters — SouthSide Works, 412-365-2145

Saturday

Riding and Driving Party — Sewickley Heights History Center, 412-741-4487

Diamond Horseshoe Ball and opening of Eugene Onegin — Pittsburgh Opera, 412-281-0912

Power Ball 2009 — Women's Advisory Board, Power Center Ballroom, 412-396-6632

Celebrate the Center — Boyd Community Center, 412-828-8566

Oct. 1

Vision of Hope luncheon — St. Lucy's Auxiliary to the Blind, Pittsburgh Field Club, 412-963-9631

Oct. 2

140th Anniversary Symposium — YWCA Greater Pittsburgh, Westin Convention Center Hotel, 412-255-1253

Challenge the Champions — Every Child, Pittsburgh Center for the Arts, 412-665-0600

Oct. 3

Butterfly Ball — Woodlands Foundation, Pittsburgh Marriott North, 724-935-5470

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Industry: ENTERTAINMENT & ARTS AWARDS (90%); CELEBRITIES (76%); WRITERS (71%); MUSIC GROUPS & ARTISTS (69%)

Geographic: UNITED STATES (90%)

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Consumer Reports ranks sit-down chain restaurants

Orlando Sentinel (Florida)

July 3, 2012 Tuesday, FINAL

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Section: A SECTION; FLORIDA; Pg. A8; THE DISH

Length: 223 words

Byline: Heather McPherson, Orlando Sentinel Food Critic

Body

Consumer Reports surveyed 47,565 diners to help find the best meals and best deals at 102 of the nation's biggest sit-down chain restaurants.

Nine chains earned high marks across the board for the four attributes in the ratings -- taste, value, service and mood -- plus praise in three other key areas: menu variety, cleanliness and a lack of noise. They were: Biaggi's Ristorante Italiano, Black Angus Steakhouse, Bob Evans, Bravo Cucina Italiana, First Watch, J. Alexander's, Le Peep, Elmer's and Fatz Eatz & Drinkz.

Among the lower-rated chains were Friendly's and Waffle House. Both drew low marks for cleanliness and mood; Friendly's was also criticized for lackluster service. Buffalo Wild Wings Grill & Bar was criticized for value and noise.

Among the chains more prone to noise complaints were Texas Roadhouse, Hard Rock Cafe, Buffalo Wild Wings Grill & Bar and Pappadeaux Seafood Kitchen. Bad service was another complaint, especially at Hard Rock Cafe, Buffalo Wild Wings Grill & Bar, Chevys Fresh Mex and Benihana.

Patrons singled out First Watch and Legal Seafoods as most likely to offer healthful dishes. Least likely to sell healthful fare were Buffalo Wild Wings, Quaker Steak & Lube, Waffle House, Hooters and Johnny Rockets.

Complete restaurant ratings are available at ConsumerReports.org.

CONTACT: ORLANDOSENTINEL.COM/THE DISH

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Ticker: BWLD (NASDAQ) (91%); TXRH (NASDAQ) (55%)

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Enérgico, libre y juguetón

El Nuevo Dia (Puerto Rico)

October 23, 2012 Tuesday

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Byline: María Ivette Vega

Body

A simple vista, Steve Aoki da la impresión de que puede ser un excelente compañero para salir a fiestar. En sus videoclips y en las imágenes de sus conciertos, el DJ estadounidense de origen oriental derrocha pura energía y diversión.Su música sigue esa línea y ha puesto a bailar a miles de personas en todo el mundo. De hecho, según la revista Mixmag, Aoki fue el artista de música electrónica que recaudó mayores ventas con su gira en el primer semestre de este año, con un total de $ 4.5 millones.Por María Ivette Vega

maria.vega@gfrmedia.com

Su música sigue esa línea y ha puesto a bailar a miles de personas en todo el mundo. De hecho, según la revista Mixmag, Aoki fue el artista de música electrónica que recaudó mayores ventas con su gira en el primer semestre de este año, con un total de $ 4.5 millones.

El DJ actuará por segunda ocasión en la Isla, en Coors Light Circotic, evento que se presentará el sábado en Isla Grande Pier, en San Juan.

Desde que salió su primer disco, ″Wonderland″, a mediados de enero pasado, Aoki ha estado de gira.

″El disco salió el 15 de enero y empecé la gira el 17 y no he parado desde entonces. La gente está respondiendo muy bien a la música; cada vez va más gente y son mejores los conciertos. Hice paquetes de remixes para cada una de las canciones. Generalmente hago remixes de las canciones para mantenerlas frescas″, afirmó.

Las colaboraciones con otros artistas son muy frecuentes en la música de Aoki. Algunas de ellas las ha hecho con LMFAO, Will i.am, The Bloody Beetroots, Kid Cudi, Travis Barker, Lil Jon y Chiddy Bang, entre otros.

Además, el DJ ha mezclado temas de artistas como Jackson 5, Drake, Kanye West, Eminem, Lil Wayne, All American Rejects, The Killers, Lenny Kravitz, Bloc Party y Snoop Dogg, entre otros.

″Es divertido hacer colaboraciones, me gusta hacerlas. Además, realza mis producciones porque trabajo con distintos productores y estilos, lo que te lleva fuera de tu sistema. Eso te ayuda a avanzar como DJ, porque rompe barreras e ideas, pues conoces cosas nuevas que te hacen cambiar tu propio juego″, destacó.

Cuando está de gira, Aoki ha llegado a hacer hasta 250 presentaciones en un año. Sin embargo, el DJ indica que el secreto para poder cumplir con sus obligaciones musicales y otros negocios es crear un balance.

″Este año me he concentrado en la gira y hago solo eso. En 2013, de enero a marzo, estaré en el estudio trabajando en mi segundo disco. Es cuestión de dedicarme a una cosa, así creo un balance″, destacó.

El DJ se involucra en el proceso creativo de sus vídeos, que, en ocasiones, lo presentan como un ″party animal″, como en ’No Beef’; o tienen un estilo conceptual como en el caso de ’Cudi the Kid’.

El ambiente interactivo que crea con el público es uno de los fuertes de sus presentaciones en vivo. En ellas no es extraño verlo desplegar una enorme balsa para que ″navegue″ encima de la audiencia o que uno de los asistentes se lleve un pastelazo de parte de él. Aoki atribuye su estilo a la infancia extrema que tuvo.

″Es orgánico; quieres mostrar el espíritu que está ligado a ti. Vengo de un trasfondo de punk hard core. Desde los 13 años iba a conciertos y me lanzaba desde la tarima para que me aguantara el público, así que cuando lo hago en mis shows es natural para mí. Es la cultura en la que crecí. También desde pequeño tocaba guitarra, usaba samplers, tocaba música que tenía el espíritu agresivo del rock y también escribía canciones″, afirmó el artista, hijo de Rocky Aoki, luchador de lucha libre y fundador de la cadena de restaurantes orientales Benihana.

Aoki recuerda perfectamente su primera presentación en la Isla, ″Rooftop″, en un estacionamiento multipisos en Hato Rey, el año pasado. La misma fue un tanto tensa pues los brincos eufóricos del público causó el temor de que la estructura se desplomara, por lo que tuvo que suspenderse y repautarse en otro local al día siguiente.

″Fue un poco peligroso, pero me alegra mucho que nadie salió herido. Fue cerca del Tren Urbano, fue un show increíble″, asegura.

Esa experiencia le bastó para conocer la entrega de sus seguidores puertorriqueños.

″Honestamente, Puerto Rico es uno de mis sitios favoritos para tocar, la gente es increíble. Estoy realmente emocionado por volver. Voy a presentar mucha música nueva, tengo nuevas colaboraciones y nuevos remixes″, señaló.

Todo un empresario

Antes de ser conocido como DJ, Aoki fundó en 1996 el sello discográfico Dim Mak Records, enfocado principalmente en música electrónica.

El artista también se aventuró en el mundo culinario y ya tiene dos restaurantes en Los Ángeles -Eveleigh y Kitchen 24- y este año abrió The Little Ruby's en Nueva York.

La moda es otra faceta en la que incursionó el DJ. Se convirtió en el primer artista en tener un diseño de los zapatos Supra Footwear y además tiene una línea de camisetas. Actualmente está desarrollando con su hermana, la actriz y supermodelo Devon Aoki, una marca de ropa.

La tecnología es otra rama en la que se desarrolla el artista, pues desde hace tres años diseñó audífonos para la marca WeSC. Mientras que hace unos días lanzó la aplicación Aokify, con la que los usuarios pueden poner sus fotos en diferentes fondos relacionados al arte del disco de Aoki.

″Hace como un año vi que un tipo tomaba fotos de gatos en diferentes entornos. Hacía el mismo concepto, pero con gatos. Los ponía en su hombro, en su cabeza... Así que pensé, 'puedo hacer algo así que se llame Aokify'. Son diferentes imágenes de 'Wonderland' y otros diseños. Es divertido y la gente lo está usando. Verifiqué en Instagram 24 horas después de haberse lanzado la aplicación y había 12,000 fotos hechas con ella″, relató. Copyright © Grupo de Diarios América-GDA/El Nuevo Dia/Puerto Rico. Todos los derechos reservados. Prohibido su uso o reproducción en Puerto Rico © NoticiasFinancieras - © GDA - El Nuevo Dia - All rights reserved

Classification

Language: SPANISH

Publication-Type: Periodico

Person: DRAKE (53%)

Load-Date: October 23, 2012

Have You Tried: Little Asia's international flavors start with hibachi

FLORIDA TODAY (Brevard County, Florida)

December 27, 2012 Thursday, Online Edition

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Section: HAVE YOU TRIED

Length: 436 words

Byline: By, Maria Sonnenberg

Body

| For FLORIDA TODAY

Options are always nice to have, and the newly opened Little Asia offers the possibilities of going Thai, Japanese, Chinese and even Vietnamese or Indonesian when it comes to lunch and dinner.

The West Melbourne restaurant's lunch offerings include a hibachi that is more like a dinner, since it arrives with white rice, fried rice or noodles, plus house salad and miso soup. Price ranges from $7.95 for the chicken hibachi to $11.25 for filet mignon.

If you want to try a combination of land and sea, Little Asia offers chicken and shrimp, chicken and scallops, and chicken and steak. Landlubbers can opt for the chicken and steak for $9.25.

For an appetizer, manager Herry Po suggests seaweed salad for $5.95 or crab meat Rangoon, eight pieces for $4.50.

Primarily a takeout restaurant, Little Asia offers traditional Thai dishes, such as tom yum gai and tom yum goong for $3.95 a cup and $5.95 a bowl. Owner and chef Xuan Li prefers to use plenty of coconut milk for the tom yum, so the soup is rich in taste.

Thai dinner entrees, which include mango yellow, red and green curries and basil, all served with a choice of mixed veggies, chicken, pork, beef, shrimp, squid or scallop. Prices go from $8.05 to $10.75. The lunch versions of these meals cost from $6.45 to $8.95 and are available from 11:30 a.m. to 3 p.m.

Chinese lunches, all priced at $6.15, include the expected General Tso's chicken, sesame chicken and traditional takeout items. Combination dinners are $9.45.

Pad Thai ($8.05 to $10.75) is on the menu, of course, as is beef noodle soup($6.95), a Vietnamese specialty.

The highest priced entrees are of the teppanyaki variety. Besides chicken, shrimp, scallops, steak and filet mignon is also calamari. For these top-of-the-line entrees, expect to pay $16.75 to $22.95.

Teppanyaki, by the way, was popularized in the United States by the venerable Benihana's chain of restaurants. Although many people consider them interchangeable, the flat-surface, propane-heated teppanyaki differs from the open-grate, gas or charcoal-fueled hibachi, so flavors are different.

Diners with a sweet tooth should take note that Little Asia currently has no desserts available.

The restaurant was so named because Li intends to expand the menu as his restaurant develops.

Know of a chef or restaurant we should feature? Email Sonnenberg at *toastofthecoast@cfl.rr.com*

Have you tried

What: Hibachi lunch

Where: Little Asia, 855 Palm Bay Road NE, Suite 101, in one of the small shopping centers in front of Walmart

How much: $7.95 for the chicken hibachi, $11.25 for filet mignon

Info: 321-345-4797 or 321-345-4858

Classification

Language: ENGLISH

Publication-Type: Newspaper

Journal Code: brv

Subject: RESTAURANT REVIEWS (89%); MENU PRICES (77%); SEAWEED & ALGAE (70%)

Industry: RESTAURANTS (90%); RESTAURANT REVIEWS (89%); BEEF (89%); MENU PRICES (77%); FAST FOOD (77%); PROPANE (76%); MEATS (76%); PORK (71%); NATURAL GAS (70%); RETAILERS (60%)

Geographic: FLORIDA, USA (78%); UNITED STATES (78%); INDONESIA (58%)

Load-Date: December 27, 2012

MO'S MEN BEHIND THE MASK: CATCHERS

Daily News (New York)

September 21, 2011 Wednesday, SPORTS FINAL EDITION

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DAILY NEWS
NEW YORK'S HOMETOWN NEWSPAPER

Section: SPECIAL; Pg. 14

Length: 311 words

Body

On the other end of Mariano Rivera's 602 saves have been 20 catchers. Those 20 different players, from his current manager, Joe Girardi, to Core Four teammate Jorge Posada - who has caught the most of Rivera's 602 saves, by 293 - to rookie phenom Austin Romine. They have had Rivera's backstop ever since he recorded his first save on May 17, 1996. The Daily News tracked down several of them, and got them to share their thoughts about what it was like catching the career saves leader. A look at Rivera, in their words:

GUSTAvO MOLINA

″It's impressive on both sides: catching him and facing him. Speed, power and control, both sides of the plate. I feel blessed to get a chance to catch him.″

Jorge Posada (l.)

″There's nobody that's going to come close to what he's able to do. Everybody talks about his cutter but (where) he puts a cutter is what makes him so effective.″ ″He gives us a...hard time when we struggle. He does things in here that gets us going. A quiet leader, but a very legit leader in the clubhouse.″

JOE GIRARDI

″It was fun. Because he was so dominant and his location was so good and you could ask for a pitch on the inside, outside, up, down and he could throw it there. He's been as dominant as anyone I've ever caught.″

WIL NIEVES

″He loves eating at Benihana. He would always call me and say 'Wil, let's go to Benihana.' It's always nice to have him around. Soak up whatever you can from him. He's just a great pitcher, people obviously know him as a player. He's a better person than a player.″

Catcher Saves

caught

1. Jorge Posada 367

2. Joe Girardi 74

3. Russell Martin 33

4. John Flaherty 32

5. Jose Molina 31

6. Francisco Cervelli 29

7. Ivan Rodriguez 7

8t. Todd Greene 5

Chad Moeller 5

10. Joe Oliver 4

11. Alberto Castillo 3

12t. Jim Leyritz 2

Chris Turner 2

Kelly Stinnett 2

15t.Kevin Cash 1

Sal Fasano 1

Mike Figga 1

Gustavo Molina 1

Wil Nieves 1

Austin Romine 1

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: ATHLETES (72%); BASEBALL; YANKEES; MARIANO RIVERA

Load-Date: September 21, 2011

Benihana Q3 sales up 3.6%

South Florida Business Journal

January 7, 2011 Friday

Copyright 2011 American City Business Journals, Inc. All Rights Reserved

DAILY NEWS
NEW YORK'S HOMETOWN NEWSPAPER

Length: 250 words

Body

Benihana said Friday that total restaurant sales were up 3.6 percent, to $72.6 million in the third fiscal quarter from $70.1 million in the same quarter a year ago. Companywide comparable restaurant sales increased 4.4 percent, the fourth consecutive quarter of comparable restaurant sales increases.

The Miami-based company (NASDAQ: BNHNA; NASDAQ: BNHN), which operates Japanese restaurants said comparable restaurant sales at its teppanyaki restaurants increased 7.3 percent, but were down 1.5 percent at RA Sushi and 1.1 percent at Haru. There were 1,158 store-operating weeks in the recent quarter, compared with 1,176 store-operating weeks in the third fiscal quarter of 2010.

″Despite having launched the Benihana Teppanyaki Renewal Program 15 months ago, which makes year-over-year comparisons more challenging, our rejuvenated flagship concept continues to demonstrate its brand relevance, with quarterly traffic trends up 11.4 percent compared to the same quarter a year ago,″ Chairman, CEO and President Richard C. Stockinger said.

In the company's second quarter, which ended Oct. 10, Benihana lost $3 million, or 21 cents a share, on revenue of $72.3 million. In the comparable period last year, it lost $839,000, or 7 cents a share, on revenue of $69.3 million.

″BNHNA″ shares closed Thursday at $8.05. The 52-week high was $8.51 on Oct. 28. The 52-week low was $3.75 on Jan. 8, 2010.

″BNHN″ shares closed at $7.97. The 52-week high was $8.50 on Monday. The 52-week low was $4.04 on Jan. 7, 2010.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: RESTAURANT FOOD & BEVERAGE SALES (91%); SALES FIGURES (90%); FINANCIAL RESULTS (90%); RETAIL SALES (89%); EXECUTIVES (67%)

Industry: RESTAURANTS (92%); RESTAURANT FOOD & BEVERAGE SALES (91%); RETAIL SALES (89%)

Geographic: MIAMI, FL, USA (57%); FLORIDA, USA (57%)

Load-Date: January 22, 2011

Latest marketing trend: social media contests

Sacramento Business Journal (California)

August 19, 2011 Friday

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DAILY NEWS
NEW YORK'S HOMETOWN NEWSPAPER

Length: 1523 words

Byline: Kelly Johnson

Body

To boost its fan base and visibility on Facebook, Kids Care Dental Group offered a Disneyland family vacation.

Through its Facebook campaign, Peck Heating & Air Conditioning awarded a washer and dryer for the best laundry story.

Mariani Packing Co., meanwhile, grew its fan count from 71 to 8,660 following an Xbox promotion.

Social media contests are everywhere these days, and are proving to be big business for marketing and creative consultants and software developers.

″It's definitely a trend right now, especially to build a following on social media networks,″ said Kat Haro, interactive media manager with communications firm Runyon Saltzman Einhorn.

Companies that are using social media promotions - primarily through Facebook and Twitter - are picking up more fans and followers, increasing their business leads and, in some cases, are reporting an uptick in sales.

″We were, honestly, overwhelmed,″ said Derek Boyes, business manager for Kids Care Dental Group.

For the Disneyland promotion, which ended July 31, the six-office practice received more than 2,000 entries - and emails for its database - and 2,000 new Facebook page subscribers, said Josh Unfried, the dental group's social marketing consultant with WindFarm Marketing. Visibility of the dental group's daily Facebook posts increased more than 800 percent, he said, and interactions with Facebook page subscribers increased nearly 650 percent.

And, Boyes said, new clients have started booking appointments.

It wasn't cheap for family-owned Peck Heating & Air Conditioning to give away a fancy new front-loading washer-dryer set, but it was well worth it, said Betty Jean Peshich, whose family owns Peck. One new customer alone from the promotion spent $10,000 on a new installation. Peck is also Unfried's client.

Of course contests and other promotions have been around forever. It's just that now through social networks, it's never been easier to spread the word and gain attention for your brand's promotion.

Think back on contests you've entered in years past that required you to write out your name, address or at least email address, or more recently, send a text. Nowadays if you want to enter a promotion, you can use your existing social media networks without filling out so much information, Haro noted.

The rush to join this quickly growing trend does create several potential problems.

Facebook, the world's largest social network and the most popular forum for business promotions, tightened rules about running contests, sweepstakes, giveaways and the like on its platform. Facebook prohibits companies from using its

features or functionality, such as ″liking″ a page or ″checking″ into a place, as the registration or entry mechanism, noted Brian Blank, public relations and social media manager for 3fold Communications.

Because Facebook is liable if its technology doesn't properly report all those likes or check-ins, now Facebook requires promotions to require something in addition, like answering a question or submitting an email address, Unfried said. You also can't use Facebook to notify entrants that they've won a prize.

Many companies launch campaigns completely unaware that they're violating Facebook terms of use. Other social media platforms may tighten their rules in the future to limit their own liability, industry observers say.

Another legal minefield, marketers and social media professionals say, is relying on promotions as a stand-alone solution without incorporating the giveaway or sweepstakes into a comprehensive, long-term plan to engage with and keep the people who started following you or ″liked″ your page for the chance to win something. If they signed up for the prize and not because they especially adore your product or service, they could just as easily ″unlike″ you or stop following you unless something entices them to stick around, Unfried said.

As a result of tightened rules, business is taking off for companies that develop applications through which you can run your promotion on social media platforms. Facebook requires promotions to be run through a third-party application, or app.

An industry leader in building third-party apps is Redwood City-based Wildfire Interactive Inc. It is the only third-party app developer for promotion management that many people can name, and it has taken off like, well, wildfire. The company turned a profit a month after launching in August 2009, has grown from seven to 120 employees early last year, and now has five offices across the country and in London. It has powered 130,000 campaigns.

Wildfire has thousands of self-service promotions customers who pay for basic service, said Maya Grinberg, Wildfire social media manager. They pay as little as $5 to launch and 99 cents a day while a campaign is live, like a licensing fee. Hundreds of customers have gone for the full-service promotion builder package in which Wildfire handles everything. That option can cost as much as $15,000 for a single promotion.

Some communications agencies are finding themselves in the app-building business to accommodate the needs of clients who want alternatives to the platforms offered by Wildfire or such companies as Buddy Media and Vitrue.

For the Mariani Xbox promotion, 3fold used Wildfire's platform, services and code, but tweaked the coding and created its own design. Other communications firms might outsource the technology development to an independent app developer or computer programming agency.

Contests are hot, Grinberg said, because they are inherently fun, they promise a deal and offer what feels like ″an insider connection to the brand.″

Interactive promotions are an effective marketing tool, Wildfire says on its website, because, ″At a time when consumers increasingly resent being marketed to, interactive promotions like sweepstakes, contests and giveaways are a form of marketing that consumers actually like.″

Companies like them, Wildfire says, because they can build their social network fan base or electronic subscriber list, introduce a new product or push traffic to the company website. Companies also like promotions, Wildfire says, because they get customer feedback, offer coupons or discounts and boost brand awareness.

This increased interest in social media promotions is significantly boosting business for BKWLD, a strategy, creative and technical firm in Sacramento. The company partners with big advertising agencies out of San Francisco and Los Angeles on promotions - just in the last year - for such brands as Budweiser, Corona, HBO, Benihana and Chobani Greek yogurt.

BKWLD gets a call ″at least once a week from a major, major U.S. brand″ that wants to talk about a social media contest, said Josh Reddin, vice president of strategy. He calls these promotions an ″incredible thing for our business.″

Social media promotions are ″the biggest trend in digital″ that he's seen in the last five years, Reddin said.

″Our work in the Facebook app creation arena has grown over 200 percent since Q3 of 2010 and we do not see that slowing down anytime in the next year,″ he said.

For Corona, BKWLD created a ″share your beach″ Facebook campaign in which fans share pictures of their own chill-out version of the beach - whether the golf course or rooftop deck - for possible inclusion on a billboard. For Corona Light, BKWLD worked on a campaign to make the beer the ″most liked″ beer on Facebook.

For the Chobani promotion, parents are encouraged to upload a picture of their kid that shows his or her inner champion, and share their ″champ″ with friends for a chance to win a case of yogurt, coupons and acclaim as ″champ of the month.″

″Brands are constantly asking brand evangelists for content,″ Reddin said. ″Real and genuine photos or video that shows a consumer's personal connection to the brand. 'Share your story' is the most common used execution in marketing today.″

Companies also are ″leveraging that fact that people love exposure - the old adage '15 minutes of fame' is still very much a factor in how consumers will react to a campaign,″ he said. Promotion participants respond to a ″carrot″ to get ″themselves featured on websites, or highlighted on YouTube rather then the chance to win money, or get free merchandise.″

Professionals working in the world of social media promotions disagree over whether this hot trend will eventually cool.

″The market is incredibility saturated right now with these types of campaigns and I feel this will have run its course by the end of 2012,″ Reddin said.

Blank, however, said that smart, creative social media promotions will continue to catch people's attention.

Besides, the barrier to entry can be low.

In the Sacramento region, some marketers say that they're just getting started with social media promotions.

Runyon Saltzman Einhorn, for one, hasn't run any yet but is considering one when it kicks off a campaign next month for the Generosity Project, a community effort to study and boost philanthropy. Meanwhile, 3fold has done very few, but is exploring adding contests to its mix of client offerings.

″I don't think people will ever get tired of promotions or deals,″ Grinberg added.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: TRENDS (89%); FAMILY COMPANIES (78%); MANAGERS & SUPERVISORS (76%); TECHNICIANS & TECHNOLOGICAL WORKERS (71%)

Company: FACEBOOK INC (90%); MARIANI PACKING CO INC (72%)

Ticker: FB (NASDAQ) (90%)

Industry: INTERNET SOCIAL NETWORKING (91%); SOCIAL MEDIA (90%); SWEEPSTAKES (78%); MARKETING & ADVERTISING SERVICES (78%); FAMILY TRAVEL (78%); INTERACTIVE MARKETING & ADVERTISING (76%); ENERGY & UTILITY CONSTRUCTION (75%); TRANSPORTATION SUPPORT SERVICES (73%);

COMPUTER SOFTWARE (71%); CONSULTING SERVICES (71%); TEXT MESSAGING (67%); SOFTWARE DEVELOPMENT & ENGINEERING (56%); WIND ENERGY (51%)

Load-Date: August 20, 2011

DAVE'S PEOPLE: Don't dwell on one's mistakes

Eureka Times Standard (California)

January 20, 2011 Thursday

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Section: LIFESTYLE

Length: 588 words

Byline: Dave Silverbrand/For the Times-Standard

Body

My business plan was foolproof for a 7-year-old. ″Dave's Used Cigar Boxes″ -- perfect for jewelry and knickknacks or for making crystal radios. It was my brother's idea, rich with tobacco odor and American spirit.

All I needed was inventory. So, I decided to buy boxes for 5 cents and sell them for 3 -- an introductory offer. My brother pounced on it. ″Here's 3 cents,″ he said, taking a box. ″Now give me 5 and you can have it back.″ Done. That's when I realized the problem. I had just given away 2 cents. The bottom had dropped out of my bottom-line.

It would have been nice for him to say, ″Think it through, bro. Then stay away from sharp objects and hard numbers.″ But life does not work that way. The margin of error is razor thin. And I have not gotten much wiser.

I've often sold baseball memorabilia only to buy it back at twice the price. And I have a storage locker full of stuff I would never sell. It might be worth something -- but only to me.

That could explain the local antique dealer. His store is full of fascinating Americana and often I have inquired about some of it -- a slot machine, an old radio and a baseball trophy. ″They're not for sale,″ he says. Then why are they in the store? If I wanted to gaze on stuff that's not for sale, I'd go to the Clarke Museum. But I'm getting wound up again.

I thought I'd found common sense as a young raconteur -- a way to impress the ladies for next to nothing. As a young TV reporter, I took a hot date to a Benihana restaurant, the place where the chef spins, twirls and cooks your food in front of you. The owner said, ″No charge,″ so I left a $2 tip and skidaddled. What a mother lode, I thought.

Every week I would take a new date there, same order -- same Asian flair, same free pass -- over and over and over again. The gig grew old. I lost my appetite for seafood, and if I see another waiter toss a shrimp into his pocket, I'll take him down.

The great thing about age is that it puts such lessons, sweet and sour, in context. The problem is that it takes ages to get there. The exciting part is that a lot of it makes sense, if we let it. And it doesn't hurt to keep a list of things you know now that you didn't know then.

First, numbers people (bean counters) and dreamers (space shots like me) cannot live without each other -- or at least not easily. You can paint a beautiful mural, but if you cannot manage your pocket change, you'll be painting it on abandoned buildings.

Second, it's not so bad to reflect on one's mistakes, as long as you don't dwell on them. I laugh at mine. And it's a lot cheaper than comedy night at a casino.

For my first big TV story, I decided to demonstrate the power of the new Caribou, Maine, water treatment plant. I was so proud of my edgy idea. I took a glass of water on the set of my six o'clock news and guzzled it for our viewers. Why, asked a caller, was it necessary for that young announcer (me) to drink on the job?

Finally, remember your grammar. In my Spanish lessons, I am learning how to say, ″If I had done this, I could have done that.″ Great Spanish practice, lousy life practice. To think that way is to try to rewrite unchangeable history. ″Could have″ can be a sucker punch, as in, ″I could have been a contender.″

So, I prefer to think of myself as an unfinished story, surrounded by people who would have talked me out of my cigar box business. And sometimes they'll even pick up the check at Benihana.

Dave Silverbrand is the general manager of CBS 17 and is a journalism instructor at College of the Redwoods.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: ANTIQUES & COLLECTIBLES (72%); ANTIQUE DEALERS (65%)

Industry: ANTIQUES & COLLECTIBLES (72%); RESTAURANTS (70%); ANTIQUE DEALERS (65%); MUSEUMS & GALLERIES (50%)

Load-Date: January 21, 2011

Out of 'Office'

Tulsa World (Oklahoma)

April 28, 2011 Thursday, Final Edition

Copyright 2011 The Tulsa World

Section: Scene; Pg. D1

Length: 979 words

Byline: RITA SHERROW World Television Editor

Body

Michael Scott is saying goodbye to Dunder Mifflin on Thursday, and it's going to be a tearjerker (he hopes). Scott, played by Steve Carell - who is leaving ″The Office″ after seven seasons, is the star of the series (just ask him). But Michael has flaws. Oh so many flaws. He thinks he's funny. He's not. He thinks he's eloquent.

He's not. And he thinks he's the world's best boss. He's not, but the final vote on that is up to the employees who have put up with him for the past seven years. Based on the character played by Ricky Gervais in the original British series, Scott started out as the man no one could stand. When he first took over as manager of the Scranton branch of the paper supply company, he was decidedly needy, offensive, immature and took advantage of any opportunity to be the center of attention. But, over the years, he's mellowed into a kind of nice guy who can actually do his job. But it's time to move on - he's relocating to Colorado with his fiancee, Holly, to help her care for her aging parents. On Thursday, when NBC expands his ″Goodbye, Michael″ episode to one hour, fans will be able to join his employees as they profess their love for their long-time boss and relive their magical ″Michael″ moments. With Carell leaving before the end of the season, producers have two more episodes to heighten interest in the ″who will replace him″ question. Could it be Will Ferrell who has played temporary boss Deangelo Vickers for four episodes? Maybe it's one of the characters played by guest stars Gervais, Jim Carrey, Will Arnett, James Spader, Ray Romano and Catherine Tate rumored to appear in Thursday's episode. Like anyone can really replace Michael. We'll find out when the season finale airs at 8 p.m. May 19. object classid=″clsid:d27cdb6e-ae6d-11cf-96b8-444553540000″ id=″dmlkZW9faWQ9MTMyMjM4MQ″ width=″512″ height=″354″ align=″middle″param name=″allowScriptAccess″ value=″always″ /param name=″allowFullScreen″ value=″true″ /param name=″movie″ value=″*http://www.nbc.com/assets/video/5-0/swf/DirectWidget.swf?CXNID=1000004.10045NXC&widID=4727a250e66f9723&configXML=http://www.nbc.com/service/videowidget/params/dmlkZW9faWQ9MTMyMjM4MQ==/*″/param name=″quality″ value=″high″ /param name=″bgcolor″ value=″#000000″ /embed src=″ *http://www.nbc.com/assets/video/5-0/swf/DirectWidget.swf?CXNID=1000004.10045NXC&widID=4727a250e66f9723&configXML=http://www.nbc.com/service/videowidget/params/dmlkZW9faWQ9MTMyMjM4MQ==/*″ quality=″high″ bgcolor=″#000000″ width=″512″ height=″354″ align=″middle″ allowFullScreen=″true″ allowScriptAccess=″always″ type=″application/x-shockwave-flash″/embed/object Michael Gary Scott Born: March 15, 1965, in Scranton, Pa. Forte: Salesmanship Not his forte: Managing people Resume: Salesman, co-manager, manager, regional co-manager, regional manager of the Scranton branch of Dunder Mifflin Inc. paper and printer distribution company; owner, Michael Scott Paper Company (defunct) Nickname: World's Best Boss Catchphrase: ″That's what she said!″ Alter-egos: Ping, Agent Michael Scarn, Prison Mike, Michael Klump, Blind Guy McSqueezy, Mikanos, Caleb Crawdad ″I do declare,″ Date Mike, Rapper Mike, Santa Bond and Reginald Poofter Personal info: Engaged to Holly Flax, human resources representative Source: Chicago.com and theoffice.wikia.com Michael Scott Quiz Courtesy funtrivia.com 1. At a paper convention, Michael spends most of his time messing around, rather than working. His boss says to him, ″I can't stay on top of you 24/7.″ Michael looks at the camera and smirks but manages to hold in what he really wants to say. Who was the boss who ironically made this comment? 2. In the episode ″A Benihana Christmas,″ Michael and Andy bring back waitresses from the restaurant to the office party. Michael's date whispers something in his ear to which he replies, ″That's what she said,″ which is probably the only time we don't hear the words that prompt him to use the line. Michael has a hard time telling these two waitresses apart. How does he solve that problem? 3. After Dwight covers for Angela to keep her out of trouble, Michael discovers Dwight drove to corporate that morning and believes he may again be trying to undermine him. While confronting Dwight in his office, Michael says, ″I want you to think about this long and hard.″

To which Dwight replies, ″That's what she said.″ This upsets Michael even more. Who is standing behind Michael during this scene, no doubt in one of his many desperate attempts to usurp Dwight and gain Michael's favor? 4. During the incredibly awkward dinner party at Jan and Michael's condo, Jan screams, ″You're hardly my first.″ Leaving Michael wide open to shout, ″That's what she said.″ During this verbal assault, music by Jan's former assistant is playing in the background (probably one of the reasons Michael is so upset). What was the name of that assistant? 5. The branch's newest employee is riding with Michael on a Ferris wheel during the episode ″Goodbye, Toby.″ She says, ″It was easy to get in, but impossible to rise up.″ Michael catches himself in the middle of saying, ″That's what she said.″ He likely held back due to his growing feelings for this employee. Who was on the Ferris wheel with Michael? 6. At a hospital, a doctor asks an employee suffering from a concussion, ″Does the skin look red and swollen?″ Who is the employee who ″stole″ Michael's line in the episode, ″The Injury″? 7. In the episode ″Stress Relief,″ during a relaxation exercise Michael asks an employee to ″Reach over and touch his thing,″ to which he quickly replies, ″That's what he said.″ Which employee was reaching over to grab Stanley's heart monitor when this took place? ANSWERS: 1. Jan 2. Marks her arm 3. Andy 4. Hunter 5. Holly 6. Dwight 7. Oscar Rita Sherrow 918-581-8360 *rita.sherrow@tulsaworld.com* SUBHEAD: Dunder Mifflin says goodbye to its manager, Michael Scott

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: RELOCATIONS (77%); MANAGERS & SUPERVISORS (76%); AGING (51%); Scene; MICHAEL NBC MANAGER SCOTT COM OFFICE MIKE THURSDAY BOSS COMPANY

Person: STEVE CARELL (59%); JIM CARREY (57%)

Load-Date: April 29, 2011

Food Bites: The show must go on at Monterey Benihana

Monterey County Herald (California)

August 13, 2009 Thursday

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Section: REVIEWS; Entertainment

Length: 868 words

Byline: By MIKE HALE Herald Food Writer

Body

Every food writer hides guilty pleasures confessions that may cause laughter and ridicule in some (small-minded) circles.

Here are some of mine: I find the coffee at 7-Eleven perfectly acceptable; I love corned beef hash (even from a can); I never stopped eating Top Ramen after college; I don't think it's sacrilege to put pineapple on my pizza; I sneak my own Red Vines into the movie theater.

And I love Benihana, that funky, nostalgic, theatrical chain of Japanese steakhouses founded back in 1964.

So when the new owners of the Benihana franchise in Monterey called to invite me for lunch and a tour, I couldn't help myself. I associate the restaurant with special occasions and fun times, and my son's birthday never goes by without him begging me to take him to the ultimate dinner and a show.

The Monterey restaurant on Olivier Street above Fisherman's Wharf reopened after a four-month hiatus. It's owned now by Mitsufumi and Rumi Okabe, tour operators from San Francisco who have Peninsula ties. Mitsufumi jumped at the chance to own a link of the chain after his friend and Benihana founder Rocky Aoki died in July of last year at age 69 leaving a Benihana empire of 86 restaurants around the world.

The Okabes hired back many of the same staff left unemployed by the former owner's sudden departure, and they have secured the services of kitchen manager Kenji Yotsumoto, who owned the popular Carmel Japanese steakhouse Robata for 15 years. The assistant manager is Kumi Hutton, whose mother Suzy Christopher of Pacific Grove is longtime friends with the Okabes.

What struck me once again while dining at Benihana is the consistency of the food and service. Sure, some of the cuisine is formulaic, but did you know that Yotsumoto and his staff make all the soups, sauces and dressings from scratch each day? The Japanese onion soup, for example, is a laborious process that takes six hours to prepare. And the ginger dipping sauce is so good I could drink it from the bowl.

The Okabes have freshened and modernized the space, and it's brighter and cleaner. They have launched several value-priced options, including a happy hour from 5-6:30 p.m. from Monday through Thursday ($3 Japanese beer or sake; $5 house wine and well drinks; sushi priced from $2; and half price off side orders). Order the lunch boat special and you won't believe how much food you can get for under $10. Soon the Okabes will expand the sushi offerings, including a future all-you-can-eat option.

″The customers expect certain items, and there is a certain amount of standardization,″ said Rumi Okabe. ″But we are committed to the community and want to be a part of that.″

I wish them well. And on Nov. 7, I will be there with my son on his 13th birthday; paper hat, oversized mug looking way too happy in our complimentary framed photo. I know the shrimp-tail tossing, knife wielding, song-singing and the onion volcano all sound a bit cheesy, but it's our own traditional family cheese. And we love it.

Information: 644-9007.

Cactus paddle cook-off

When you look at a cactus paddle, the last thing you think of is a snack, as the appendage to the prickly pear is not exactly an inviting prospect. But some enterprising (read hungry) person figured out long ago that nopales, as they are called, are delicious and healthful. Native to Mexico, nopales (or nopalitos when cut into strips) are commonly used in Mexican cuisine in dishes, and have become increasingly popular in the United States over the last decade.

The D'Arrigo Bros. Co. of Salinas is growing and shipping nopales and has launched an Andy Boy Nopalitos Recipe Cook-Off, to be held Sept. 16 at the Culinary Center of Monterey. Yours truly will be a judge at the event, and I can't wait to see what people come up with. The winner gets $750, with $450 for second and $150 for third.

Nopalitos recipes can be submitted via e-mail to *cpizarro@darrigo.com*, via fax to 455-4301 or via mail to P.O. Box 850, Salinas, CA 93902 (deadline for recipe submission is Aug. 29).

Photos of winners and their recipes will be posted on both *www.andyboy.com* and *www.culinarycenterofmonterey.com*.

To gain access to the cook-off, reserve a seat for $25 ($35 at the door). You will get to taste the top five dishes, speak with the chefs, enjoy wine, heckle Hale and vote for your favorite dish. Attendance is limited to the first 100.

For more information, call the cook-off hot line at 455-4315 and ask for Claudia.

Paella and Pessagno

One of the Peninsula's best chefs joins forces with one of the valley's top winemakers on Aug. 22 as Bistro Moulin's Didier Dutertre cooks Spanish-style paella over an open flame at Pessagno Winery at 1645 River Road in Salinas.

Dutertre's paella feaures clams, mussels, shrimp, calamari, fish, chicken, sausage and rice with guests invited to help in the preparation (no vegetarians allowed!). Steve Pessagno will pour wines from the barrel, along with a few surprise tastings.

And the best part? Pessagno has arranged bus transportation.

The event is Saturday, Aug. 22, from 1-6 p.m. and cost is $35 for each Cellar Club member and first guest and $55 if taking the bus ($75 for each additional guest. RSVPs required by Aug. 17. Information: 675-9463.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: RESTAURANT REVIEWS (89%); MIDDLE MANAGEMENT (74%); MANAGERS & SUPERVISORS (66%)

Company: 7-ELEVEN INC (58%)

Industry: RESTAURANTS (90%); RESTAURANT REVIEWS (89%); ALCOHOLIC BEVERAGES (89%); TOUR OPERATORS (69%)

Geographic: SAN FRANCISCO, CA, USA (79%)

Load-Date: August 16, 2009

Food with flair; Kobe Teppayaki House serves up great dishes in an entertaining fashion

Anchorage Daily News (Alaska)

February 5, 2010 Friday, FINAL EDITION

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Section: PLAY; Pg. D7

Length: 757 words

Byline: By Riza Parsons Daily News correspondent

Body

Five o'clock on a Saturday night is usually a time for servers to polish their stations and stock up for the evening. Not Kobe. When we walked in, four of the seven teppanyaki grills were already full, with captive audiences of eight anticipating dinner and a show.

Anyone who has been to Benihana's is familiar with the setup: The order is taken, a cart laden with raw ingredients wheeled out and a practiced (one would hope) chef proceeds to juggle knives and attempt to fling food off a large griddle into diners' mouths.

The atmosphere in Kobe was relaxed, yet party-like. Several children enjoyed the freedom of being loud while their parents provided them with entertainment that didn't involve digitization. Chefs in brightly colored kerchiefs and toques worked their tables with flair to spare.

We were the first to sit at our grill-top and a server immediately took our drink orders. Besides the obligatory egg rolls ($4.95) and gyoza ($6.95), the appetizer list included fresh alternatives such as beef sashimi ($10.95) and grilled shrimp with scallops ($8.95).

Kobe also has a sushi bar, which offers octopus salad ($10.95) and various rolls. The tiger eye roll ($11.95) with deep fried scallops, tobiko and scallion sounded like a winner, as did the Kobe roll ($15.95) with a fisherman's catch of tuna, salmon, hamachi and whitefish.

Entrees from the grill can be ordered singly, like Kobe steak ($22.95), or in combinations, like chicken and lobster ($33.95). All dinners come with soup, salad, shrimp and vegetable appetizers, steamed rice and a house dessert.

We ordered bacon-wrapped scallops ($9.95), a kalbi (short ribs) dinner ($23.95) and a filet dinner ($23.95). I wrestled with the bacon on the scallops with my ill-suited chopsticks, then gave up and resorted to using my fingers. The scallops were deliciously sweet and cooked on the rare side. The bacon were their Mr. Right; protective of their delicacy, complementary and hot.

We didn't have long to wait until a family of four sat down in our communal dining area. Soon after, the chef wheeled his cart of accoutrements to the table and the show began in earnest. He introduced himself as Toyota and asked for temperatures on the steaks.

The woman across from me requested medium-well and Toyota replied with, ″Great, come back tomorrow.″ Already I liked this guy.

He began to pile food on the grill, somehow finding time to season and sauce in between the sleights of hand.

It was like watching a drummer, a carnie and sidewalk con artist all at once. At one point, he hit my fiance Jeff in the face with a hot shrimp. To be fair, it was Jeff's fault; the guy next to him caught one like a trained seal.

My kalbi portion was more than generous and tasted of sweet soy marinade.

Jeff's filet was perfectly cooked, tender and went well with the ginger and mustard sauces provided. All of the sides were icing on the Kobe cake.

Owner Ki Sun was eager to show off her restaurant.

″We are opening up a wine bar and creating a fine Japanese menu,″ Sun said. By March, all four corners of her Kobe kingdom will offer something different; teppanyaki, sushi, wine and higher-end cuisine.

My lunchtime visit to the all-you-can-eat buffet ($12.95) was an opportunity to sample everything. The sushi was made fresh before my eyes and tasted like it. The rainbow roll and crunch roll topped with avocado were my favorites.

The teppanyaki entrees included teriyaki beef, shrimp and chicken along with noodles, rice, egg rolls and sautéed vegetables.

As before, the flavors were brought out by the grill. The egg rolls were so good -- perfectly meaty and crunchy --that I had to resist the urge to grab some more on the way out.

While Benihana is a similar experience, Kobe's quality of food is superior, especially in the sushi category. And as an Alaskan, I make a point to support local businesses.

Kobe appeals to the kid in all of us that wants to be wowed while still fulfilling our adult desire for good food. When that guy caught the shrimp in his mouth, everyone at the table burst into spontaneous applause. Food tastes better with flair.

? Got a restaurant tip, a new menu, a favorite dish or a chef change? Send an e-mail to *play@adn.com*

Kobe Teppayaki House

Location: 3400 Arctic Blvd.

Hours: 11:30 a.m.-2 p.m. Monday-Friday, 5 p.m.- 10 p.m. Monday-Saturday, 4 p.m.-10 p.m. Sunday

Phone: 563-5088 Options: Dine-in and takeout

Want to rave or pan? Write your own review of this restaurant or any other recently reviewed place at play.adn.com/dining.

Graphic

MARC LESTER / Anchorage Daily News

Yong Kim prepares various entrees for guests at Kobe Teppayaki House on Arctic Boulevard .

Classification

Language: ENGLISH

Document-Type: Freelance

Publication-Type: Newspaper

Industry: PORK (75%)

Load-Date: February 5, 2010

The restaurant scene's hottest job? Hibachi chef

The News-Press (Fort Myers, Florida)

June 13, 2012 Wednesday

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Section: DINING

Length: 897 words

Byline: By, Annabelle Tometich

Body

atometich@news-press.com

Kinfay Moroti/news-press.com

James Kim greets his table of six at the new Nami Japanese Steakhouse in south Fort Myers.

Kinfay Moroti/news-press.com

It's the restaurant's soft opening and the dining room is filled with special invitees, mostly regulars of Nami's sister restaurant, Origami.

Kinfay Moroti/news-press.com

Kim, his floppy black chef's hat matching his neckerchief, places his vegetables onto the sizzling teppenyaki table. With ninja-like precision he runs his knife through zucchinis, carrots and broccoli carving each into bite-sized chunks. After starting the fried rice, he carefully stacks onion rings into volcano form. A splash of liquor and a spark later, the volcano is lit - to the oohs and ahs of his rapt audience.

″We need one of these in our house,″ a man tells his wife, eyeing the still-flaming, stainless-steel teppenyaki grill.

″Oh right, what are you going to do - take classes?″ she answers dryly. ″James, can we hire you?″

Good luck.

Chefs like James Kim have become a rare commodity in these parts.

In the last two years, Nami, DaRuMa and Kumo have opened hibachi-style grill restaurants in Fort Myers. Osaka, thought to be the area's first hibachi restaurant, expanded to a larger location in 2009. Google ″hibachi cape coral″ and you'll find four more hibachi hot spots, with even more in Naples.

With so many teppenyaki tables to man, the local supply of hibachi chefs is being stretched. Kim shares his time between Namiand, a hibachi restaurant in Naples. Nami manager Sujin Pak said she was lucky to inherit a few well-trained hibachi chefs from the space's previous tenant, Tokyo Bay.

At DaRuMa in the Bell Tower Shops, head chefs Hiroshi Chiwaki and Kenny Nishioka are addressing the dearth of teppenyaki talent with their own hands. The Japanese natives, who have more than 40 years of hibachi experience between them, train every one of the chefs at the restaurant's Fort Myers and Naples locations.

From line cooks looking to take a more central presence in the restaurant, to sushi chefs looking to show off their knife skills and put on a show.

″I do my special Pac-Man trick where the onion ring is eating the seeds. And I light my hand on fire,″ Nishioka laughed, holding out his palm. ″Those are like my, you know, my signatures.″

He encourages all of his trainees to develop signatures of their own. But there is more to the art of hibachi than tossing shrimp tails and stacking onions.

″The ingredients and the food, that is most important,″ Chiwaki said. ″You have to make good food. You have to, the rest is just for fun.″

To make good food for a table of 20-some people, and to serve it hot, perfectly cooked and at roughly the same time, is where hibachi is its trickiest. Timing, Chiwaki said, can take years to master. And when working with pricey ingredients like DaRuMa's wagyu beef and Gulf shrimp, timing is everything.

Chiwaki first learned the tricks of teppanyaki at the original Benihana restaurant in Manhattan, the birthplace of American hibachi. Chiwaki moved to Naples in 1982, meeting Nishioka in 1986.

″I worked at McDonald's in Japan. I am serious,″ Nishioka said. ″(Hiroshi) taught me everything.″

Other than a select few, small, hibachi-focused culinary centers in New York City, there is little to no formal training for teppenyaki grilling. It's an art learned by doing, through apprenticeships and mentorships, or programs like DaRuMa's.

And it's hardly limited to those of the Asian persuasion.

″Some of our best chefs are white guys,″ said DaRuMa manager Woody Doherty, a ″white guy″ himself. ″That's the great thing about Kenny and Hiroshi. They are so knowledgeable and they have so much experience, they can teach anyone.″

One of Nami's most popular chefs is Guatemalan.

Randy Cifuentes moved to the U.S. more than 20 years ago. He started cooking in Thai restaurants, later learning hibachi at Fujiyama in Naples. Cifuentes, who is normally quiet and reserved, said he's a different person when hungry customers are watching.

″When it comes to being in front of 20 people, I forget about myself. I just try to make everybody happy,″ Cifuentes said. ″I have 30 minutes to make people loosen up and laugh while I'm using a knife. That is not easy.″

The history of hibachi

The name: In Japanese, hibachi translates to ″fire bowl,″ and is traditionally used to refer to charcoal-powered grills or stoves. In the U.S. the term has become synonymous with teppanyaki - the iron-plated griddles used at Japanese steakhouse restaurants like Benihana and Kumo.

The origins: Sources suggest teppanyaki cooking started in the early 20th century in the southern Japanese port town of Kobe where local seafood would be displayed and cooked in front of the customers. The first Japanese teppanyaki restaurant, Misono, opened in 1945. Misono became world famous when local chefs paired entertainment with food, juggling condiments and creating the flaming-onion volcanoes that remain a staple today.

In the U.S.: New York City was the first place outside of Japan to embrace the teppanyaki style. Renowned Japanese wrestler Hiroaki ″Rocky″ Aoki opened the first Benihana restaurant in 1954 in Manhattan. Diners had never before enjoyed Japanese food while watching knife-wielding chefs tell jokes, chop and juggle at the same time. There are now more than 80 Benihana restaurants around the world.

- Source: tepandine.com

Classification

Language: ENGLISH

Publication-Type: Newspaper

Journal Code: ftm

Company: GOOGLE INC (54%)

Ticker: GOOG (NASDAQ) (54%)

Industry: RESTAURANTS (90%)

Geographic: FORT MYERS, FL, USA (92%); NAPLES, FL, USA (88%); OSAKA, JAPAN (58%); TOKYO, JAPAN (58%); JAPAN (58%)

Load-Date: June 14, 2012

Review: Fun fare for the whole family at Pleasant Hill's Kobe Japan

San Jose Mercury News (California)

March 6, 2012 Tuesday

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Section: NEWS; Business

Length: 909 words

Byline: By Chrissa Ventrelle Correspondent

Body

No doubt a few readers are rolling their eyes at the mere thought of a teppanyaki review. This style of Japanese food, made popular in America by Benihana, sometimes strikes a kitschy chord these days. It's Benihana, after all, where Michael Scott of ″The Office″ tried to shake off the breakup blues and Don Draper's date sipped her cocktail from a laughing Buddha tiki mug on ″Mad Men.″

Teppanyaki, often called hibachi in America, has been off my radar since my 10th birthday. But I'm a fan of this festive and tasty fare once again after a few visits to Pleasant Hill's Kobe Japan.

With three years under its belt in the former Back Forty digs, Kobe Japan offers a sushi lounge, a teppanyaki room and a sports bar -- in a suburban strip mall. It's a lot under one roof.

On a recent Thursday night at 5:30 p.m., the sports bar was nearly full, with families and workers grazing from the happy hour menu. Value-priced options range from a spicy tuna roll ($2.80) to gyoza (five pan-fried shrimp dumplings for $2.50) and Buffalo wings ($3.50 for six).

My parents, kids and I bypassed the sushi and happy hour for the teppanyaki room, where diners watch a chef flash and slash their meal atop a flat surface grill. I'm told the theatrics are not quite as elaborate as at Benihana, but we still marveled at the big bursts of fire, spatula acrobatics and the flaming volcano made from raw onion hoops.

A meal and a show

The bacon fried rice ($3) made for a satisfying start while the chef set to work on the protein. I sampled the shrimp, chicken, New York Angus beef, filet mignon, lobster tail and chicken udon noodles ($16-$36). The chef delivered on every front, pulling each off the grill at just the right moment. A week later, my 14-year-old still raves about the toothsome and tender filet mignon.

A rainbow of cut vegetables completed this mountain of a meal. Thankfully, it all seemed healthy enough that we could leave without that bloated Cheesecake Factory feeling.

Hibachi meals also include an onion soup with a lovely light broth, as well as a simple spring mix salad with a ginger dressing. On all three of my visits, however, the delicious tangy dressing was overshadowed by the sloppy presentation of the salad with leaves flopping over the bowl.

Bento boxes and sushi, too

On another visit, a friend from Japan and I had lunch in the sushi lounge. The three-item bento box ($12.95) offers a good way to explore the menu. The agedashi tofu stands out over others I've had in the East Bay, as every tofu square brought a crisp exterior and tender middle. The tempura shrimp and kaki fry (deep-fried oysters, $5.50) also arrived crispy and hot. The saba shioyaki, or broiled salt mackerel, boasted a rich golden brown coat of salt, though traditionalists might like this dish even a little saltier.

We also sampled from the Sushi Regular 2 ($11.95), which includes five pieces of sushi and the special roll of the day. The fish tasted fresh, though a couple of pieces looked a touch dry. Kobe also offers a sushi board that changes every Thursday.

The delicate sushi rice was worth noting, This is one area where some cut corners, but Kobe uses super premium short grain rice. The rice even impressed my friend, who is always hunting for rice with the texture and taste of home.

While Kobe's food exceeded my expectations and is satisfying overall, the experience is diminished a bit by mediocre surroundings. Knotted pine wall paneling feels more ski lodge than sushi lounge, and the maroon paint in the teppanyaki room feels a bit dated. A few easy fixes, such as removing the light-up beer signs from the windows, would give the restaurant a more current look.

Fast family fun

The only bummer about teppanyaki is that the whole song and dance happens pretty fast. The entrees are pricey enough that I wished for a slower pace between courses.

The bottom line is that teppanyaki is good family fun and perfect for a group get-together (check the website for birthday coupons). For me, the best part was three generations happily chirping about their meal. I see nothing kitschy about that.

Kobe Japan

* * ½

FOOD: * * *
AMBIENCE: * *
SERVICE: * * ½
WHERE: 1918 Oak Park Blvd., Pleasant Hill.
CONTACT: 925-705-7065,*www.kobejapanrestaurant.com* .
HOURS: 11:30 a.m.-2:30 p.m. and 5-9 p.m. Mondays-Saturdays, noon-9 p.m. Sundays.
CUISINE: Japanese.
PRICES: $$-$$$
VEGETARIAN: Tofu and vegetable tempura dishes.
BEVERAGES: Full bar, including 20 varieties of sake.
RESERVATIONS: Call ahead for dinner reservations, especially for large parties and on weekends. Private room available.
NOISE LEVEL: Can be loud, especially on teppanyaki side and in sports bar.
PARKING: Free parking lot in front.
KIDS: Children's hibachi menu includes chicken, shrimp and steak ($12-$14), with soup, salad, shrimp appetizer, vegetables, and fresh fruit.
PLUSES: Teppanyaki is tasty family fun. Perfect for celebrations.
MINUSES: The restaurant would benefit from a little redecorating.
DATE OPENED: January 2009.

Policy

We don't let restaurants know that we are coming in to do a review, and we strive to remain anonymous. If we feel we have been recognized or are given special treatment, we will tell you. We pay for our meal, just as you would.

Ratings

Restaurants are rated on a scale of one to four, with four representing a truly extraordinary experience for that type of restaurant.

Price code

$ Most entrees under $10
$$ Most entrees under $20
$$$ Most entrees under $30
$$$$ Most entrees under $40

Graphic

A Hakkaio roll served at the Kobe Japan restaurant in Pleasant Hill, Calif., on Tuesday, Feb. 28, 2012. (Doug Duran/Staff)

Matt and Annamarie Rubio, of Walnut Creek, watch as Teppanyaki chef Ken Nguyen, of Fremont, preparers a flaming onion volcano at the Kobe Japan restaurant in Pleasant Hill, Calif., on Tuesday, Feb. 28, 2012. (Doug Duran/Staff)

Teppanyaki chef Ken Nguyen, of Fremont, known as ″Chef Blue″ cooks at the Kobe Japan restaurant in Pleasant Hill, Calif., on Tuesday, Feb. 28, 2012. (Doug Duran/Staff)

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: FAMILY (72%)

Industry: DRINKING PLACES (90%); BEEF (87%)

Geographic: SAN FRANCISCO BAY AREA, CA, USA (71%); NEW YORK, USA (76%); KINKI, JAPAN (73%); UNITED STATES (90%); JAPAN (88%)

Load-Date: March 8, 2012

Society confidential; Rock Hall of Fame honors Detroit (and Mich.) jocks

The Detroit News (Michigan)

September 9, 2011 Friday, no-dot Edition

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Section: FEATURES; Pg. A2

Length: 461 words

Byline: By, Susan Whitall and Chuck Bennett The Detroit News

Body

There's a lot more Detroit attitude at Cleveland's Rock and Roll Hall of Fame these days, as WCSX's Steve Kostan was added to the ″On the Air: Rock and Roll and Radio″ interactive kiosk, where visitors punch in a decade and hear a jock voice from the city of their choice. ″It was like an out-of-body experience, very cool,″ said Kostan. He provided the Hall with the two-minute highlight reel culled from 34 years of air checks going back to his days as ″the kid″ on underground station WABX-FM. ″It was like an archaeological dig!″ he said.

Chosen in part because of his longstanding commitment to Detroit music with such shows as ″Sonic Rendezvous,″ Kostan says digging through his old tapes inspired him to launch a new show, ″Classic Rendezvous,″ streamed at wcsx.com from 6-7 p.m. Sundays.

″I figured after listening to all that, I should be blazing some kind of trail,″ he said.

The other Detroit/Windsor folks in the Rock Hall kiosk: Dick Purtan, the Electrifyin' Mojo, Dave Dixon, Arthur Penhallow, Martha Jean ″The Queen″ Steinberg, Rosalie Trombley, ″Frantic″ Ernie Durham, Robin Seymour and Tom Clay. Flint jock Peter Cavanaugh, a favorite of a teenage Michael Moore, was also added this year.

Elijah J really cooks

Thirteen-year-old Elijah J, who stars as Young Simba in the touring company of ″Lion King,″ is a dynamic singing/dancing/acting native Detroiter who's taking the national tween scene by storm - and earning some adult fans as well.

Elijah, just finishing the musical's run in Las Vegas, will cook at the Dave Thomas

Celebrity Chef Cookoff at Benihana in Troy Tuesday, benefiting Spaulding for Children. Last week we caught up with the whiz kid, along with his dad, Carleton Johnson, at a practice session. ″I like to cook,″ Elijah J told us. ″I've never cooked Japanese, but I'm good at cooking breakfast.″

The talented teen is the lead singer in Kidz Bop, whose CD ″Kidz Bop 20″ is in Billboard's Top 10, and just released his own single, ″Meet Me on the Dance Floor.″

Other celebs toiling over hot hibachi tables for charity Tuesday will be TV news reporters Al Allen, Katrina

Hancock and Rob Wolchek, Judge Wendy Baxter, Oakland County Executive L. Brooks

Patterson, and The Detroit News' own Nolan Finley. For information, go to *www.spaulding.org*.

Briefly

Singer Lauren Ryder Williams is throwing a 50th-anniversary party for her parents, city of Detroit Planning Commissioner Roy Williams

and Tish Ryder Williams, a singer with the Brazeal Dennard Chorale, at Fountain Bistro inside Campus Martius Park on Sunday.

There'll be food, cocktails and a renewal of wedding vows for the two former Wayne State college sweethearts. ″My parents like to do things elegantly, but somewhat out of the box,″ Lauren said.

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Classification

Language: ENGLISH

Publication-Type: Newspaper

Journal Code: det

Subject: POP & ROCK (90%); COOKING & ENTERTAINING (89%); CELEBRITIES (89%); SINGERS & MUSICIANS (88%); MUSIC (77%); ARCHAEOLOGY (69%); COUNTY GOVERNMENT (62%); COUNTIES (60%); ANTHROPOLOGY & ARCHAEOLOGY (54%); ANNIVERSARIES (50%)

Industry: CELEBRITIES (89%); SINGERS & MUSICIANS (88%); ELECTRONIC KIOSKS (72%); TELEVISION INDUSTRY (69%); RESTAURANTS (67%)

Geographic: DETROIT, MI, USA (93%); CLEVELAND, OH, USA (58%); OHIO, USA (78%)

Load-Date: September 14, 2011

Cooking with class; Learn secrets from the chefs, and taste what you create

Newsday (New York)

January 30, 2013 Wednesday, ALL EDITIONS

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DAILY NEWS
NEW YORK'S HOMETOWN NEWSPAPER

Section: EXPLORE LI; Pg. B02

Length: 662 words

Byline: BY STACEY ALTHERR , stacey.altherr@newsday.com

Body

If you ever wanted to work in a restaurant kitchen or learn tricks from cooking pros, you can take classes to do just that.

These chefs will teach you how to cook what's on their menus in their kitchens, and then invite you to eat the meal as well. With a glass (or two) of wine, a restaurant cooking class is a four-star event.

EAT MOSAIC

418 North Country Rd., St. James

631-584-2058, eatmosaic.com

WHEN Mondays, when the restaurant

is closed.

THE LESSON ″Cooking can be intimidating,″ says chef and co-owner Jonathan Contes, whose demonstration lessons include topics such as brining, poaching and braising. He makes sure to use accessible ingredients so the students can replicate what they have learned for use in their own kitchens. Classes start with an aperitif or a glass of wine, followed by a demonstration of an appetizer, a main course and dessert.

COST $110 a person, includes meal and drinks.

BENIHANA

920 Merchants Concourse, Westbury

516-222-6091

2105 Northern Blvd., Manhasset

516-627-3400

benihanas.com

WHEN Learn on weekends, cook during the week.

THE LESSON Get ready for the click, click, clicking of the metal knives. Benihana has a chef training program in which participants train for one to two hours on a Sunday afternoon. Then, the graduate gets to cook for four or eight friends and family members on a weekday night.

″One of our chefs stays with you,″ said restaurant manager Francis Lee. ″You have the whole table to yourself.″

COST $140 for one chef to feed four people or $250 for eight diners.

BRAVO! NADER

9 Union Place, Huntington

631-351-1200, bravonader.com

WHEN Various Sundays, usually noon to 3:30 p.m.

THE LESSON Gregarious chef-owner Nader Gebrin has been teaching cooking classes at his restaurant since it opened eight years ago.

Part of the course is teaching the students how to order from a menu. ″Do you know the different types of salmon? Lamb chops? Tuna is not always tuna,″ Gebrin explained.

In previous classes, he has demonstrated how to cook crabcakes, Chilean sea bass with horseradish, and potato-crusted scallops. He always ends the class with his homemade Napoleon, one of the few recipes he will not share.

COST $100 plus gratuities for the staff; includes meal and drinks

CARACARA MEXICAN GRILL

354 Main St., Farmingdale

516-777-2272, caracaramex.com

WHEN Dates vary. One lesson is planned for late March.

THE LESSON Chef Tony Kathreptis and his staff offer courses both in his restaurant and at a local library.

″It's a great way, more than anything else, to offer some interaction between us and the guests, and give something back,″ Kathreptis said.

At a recent cooking class, Kathreptis made tilapia, Costillas a la Parrilla (short ribs and beef with a three-chile sauce) and Mexican flan.

Another class is planned for May1, for Cinco de Mayo, at the Farmingdale Public Library.

COST $40, includes the meal and a margarita

for more

Learn cooking techniques from five chefs through a local continuing-education course.

WHERE Locust Valley Schools

Different locations

516-759-3311, lvcsd.k12.ny.us/departments _and_programs/continuing _education

WHEN Various weeknights, March 16 to May 16.

THE LESSON Marco Lubrano of La Bussola in Glen Cove and four other restaurant chefs are part of Locust Valley School District's continuing-education program ″Elegant Dining. ″ Chefs will demonstrate cooking soups, appetizers, entrees and desserts. The meal also will be served.

Other participating chefs are Michael Mossallam of La Pace with Chef Michael, Bernie DelBello of Jack Halyards, Marcel Kilbertus of Locust Valley Bistro and Jeanine DiMenna of Page One.

Lubrano has been teaching at the continuing-education program for about 10 years, he said.

″Usually, it's off my menu,″ he said of the meals he prepares. The cost includes wine and dessert, he said.

COST The series of five classes has a $12 registration fee; $55 for residents. Nonresidents pay $15 and $70, respectively. A $13 ″food fee″ also is paid to the instructor at each class.

- STACEY ALTHERR

Graphic

1) Photo-A Benihana hibachi chef helps amateur cooks sharpen their skills. Both Long Island locations have cooking classes. 2) Photo by Heather Walsh - Daniel Mendoza, above left, and Brandon Wilson demonstrate Mexican cooking techniques at Caracara.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: RESTAURANT REVIEWS (90%); COOKING & ENTERTAINING (89%); CULINARY SCHOOLS (78%); GRATUITIES & TIPS (60%)

Industry: RESTAURANT REVIEWS (90%); RESTAURANTS (90%); CULINARY SCHOOLS (78%)

Load-Date: January 30, 2013

Taste events

The Indianapolis Star (Indiana)

March 25, 2009 Wednesday, Final Edition

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Section: {FEATURES - FOOD - TASTE}; Pg. 2C

Length: 477 words

Body

Caribbean favorites

6:30 p.m. today

Grillmaster's Garden, 345 S. Main St., Zionsville. How to use flavors from Jamaica, Cuba and Caribbean islands. Beer and meal included. $65. (317) 733-9000; www .grillmastersgarden.com.

Crock pot cooking

6:30 p.m. Thursday

Johnson County Public Library, Trafalgar Branch, 424 Tower St. With Linda Souchon of Johnson County Extension. Participants get recipes. Register: (317) 878-9560, or *www.jcplin.org*.

Eat Fresh Local

5:30 to 7:30 p.m. Thursday

Mass Avenue Wine Shoppe, 878 Massachusetts Ave. Local producers offer pot pies, cookies, bread, eggs, meats, cheeses and wine. (317) 972-7966, or *www.massavewine.com*.

Heart-healthy courses

6:30 p.m. Thursday

St. Francis Hospital, 8111 S. Emerson Ave. Control calories when dining out by planning in advance

and making wise selections. Must register.

(317) 782-4422.

Supermarket Savvy

6 to 7:30 p.m. Thursday

Whole Foods Market, 1300 E. 86th St. Refine supermarket skills with Heather Fink from the National Institute for Fitness and Sport. Label reading skills; impulse buys. Free. (317) 706-0900.

Paws for the Heart

7 to 10 p.m. Saturday

Dye's Walk Country Club, 2080 S. Ind. 135, Greenwood. Wine from Mallow Run and Buck Creek; food from area eateries. Music. Benefits Humane Society of Johnson County. $40-$50. (317) 535-6626.

St. Pat's Detox Dinner

6 p.m. Saturday

J.S. Reutz Cafe, 2236 E. 10th St. Includes Irish beer cheese soup, traditional salad, shepherd's pie, date nut bread with heavy whipping cream. $14.95. Must register: (317) 808-2381.

Cooking at Conrad

7 to 9 p.m. Monday

Conrad Indianapolis, 50 W. Washington St. Executive chef Michelle Matiya tells how to prepare a variety of dishes. Registration required. $50 includes four-course bistro meal. (317) 524-2574.

Sushi 101

6:30 p.m. Tuesday

Benihana, 8830 Keystone Crossing. Participants make and eat one of Benihana's most popular rolls, the Boston roll -- under the guide of a Benihana sushi chef. $40 (includes dinner). (317) 846-2495.

Grilling for a Cause

6 p.m. today

b.d.'s Mongolian Barbeque, 3838 E. 82nd St. Silent auction; dinner grilled by celebrity

chefs. Benefits John P. Craine House. Must register. $25. Lori, (317) 925-2833.

Teenager Tastes

2 p.m. today

Kiss Z Cook, 890 E. 116th St., Suite 125, Carmel. For ages 15-19. Life skills in preparing meals and knife handling. Must register. $75. (317) 815-0681, or *www.kisszcook.com*.

Wine Down

5:30 to 6:30 p.m. Thursday

Villa Inn, Restaurant & Spa, 1456 N. Delaware St. Sample three wines and receive chair massages from Villa masseuses. Free. (317) 916-8500.

E-mail notices for The Star's food calendars two weeks in advance to *calendar@indystar.com* Clearly indicate ″Food Calendar″ in the subject field. Please include the name of the event, sponsoring organization, time, place, cost and contact phone number. Browse a calendar of weekly wine tastings and other foodie events at indy.com.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Journal Code: ind

Subject: COOKING & ENTERTAINING (90%); CALENDARS (90%); DIETING (74%); AUCTIONS (70%); PHYSICAL FITNESS (69%)

Company: WHOLE FOODS MARKET INC (55%)

Organization: HUMANE SOCIETY (54%)

Ticker: WFM (NASDAQ) (55%)

Industry: RESTAURANTS (89%); DAIRY PRODUCTS (89%); CHEESE (78%); LIBRARIES (77%); PUBLIC LIBRARIES (72%); MASSAGE SERVICES (72%)

Geographic: BOSTON, MA, USA (79%); INDIANAPOLIS, IN, USA (58%); CARIBBEAN ISLANDS (90%); Indiana; Midwest

Load-Date: March 26, 2009

Food events: Make reservations for Father's Day dinning, plus a local source for buying local turkey

The Salt Lake Tribune

June 14, 2012 Thursday

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Section: FOOD; Features

Length: 526 words

Byline: The Salt Lake Tribune

Body

Dinners for dads

Sunday, June 17, is Father's Day. So make dad feel special by treating him to a meal at one of these area restaurants:

Flemings Prime Steakhouse and Wine Bar » 20 S. 400 West Salt Lake City; 801-355-3704. The restaurant is offering a three-course brunch from 11:30 a.m. to 3 p.m. Meal includes wedge salad or fruit, choice of entree with sides and a dessert. Entree options include prime rib, filet mignon eggs Benedict and French toast. Adults, $34.95; children's menu $16.95. All dads will receive a $25 gift card to be used on a later visit.

La Caille » 9565 Wasatch Boulevard, Sandy; 801-942-1751 . The restaurant is offering a five-course brunch from 10 a.m. to 3 p.m. along with a special golf challenge for dads. Adults, $38, children 2-12, $20; children under 2 are free. Dads can tee off on the 90-yard golf hole for a chance to win prizes. First place is an overnight stay in the cottage and a $75 gift certificate. Everyone who participates will receive a sleeve of La Caille golf balls. Winners will be announced at 3:30 p.m.

Tucci's Italian » 515 S. 700 East, Salt Lake City; 801-533-9111. On Saturday, June 16, at 8 p.m. enjoy a patio celebration featuring live music by the Balkans.

Pinion Market & Cafe » 2095 East 1300 South, Salt Lake City; 801-582-4539 or pinonmarket.com . Get Father's Day dinner-to-go at this Salt Lake City cafe. Chef Victoria Topham is offering a variety of main dishes and sides, including barbecued chicken kabobs, baked beans, coleslaw, corn bread and strawberry shortcakes. Prices vary. Orders must be placed by Thursday, June 14 and can be picked up on Saturday, June 16 between 5 and 7 p.m.

Utah turkey at Harmons

Harmons Grocery Stores is now getting its turkey from a Utah source. The grocery store recently contracted with Moroni Feed Co. in Sanpete County to supply 8,000 to 10,000 pounds of fresh turkey a week for its 16 stores throughout Utah. The meat departments are creating specific cuts with the fat and skin trimmed away for easy meal preparation at home. Cuts include whole breasts, drums, wings, thighs, breast meat strips, chops and cubes and freshly ground turkey.

Benihanna winner

A drawing by Matthew Cooper, a Salt Lake City 5th grader, was the local winner in the Benihana's 2012 Children Helping Children Coloring Contest. He received a free dinner for eight people, a $250 value. Throughout April, children who visited any Benihana restaurants were encouraged to draw a picture to match the theme of ″Children Helping Children.″ For each entry, Benihana donated $1 to St. Jude Children. Additionally, each restaurant selected a winning entry.

Dine With Wine

Enjoy a cooking demonstration and get tips on wine pairings during the ″Dine with Wine″ event at The Jewish Community Center.

When » Tuesday, June 19, at 6:30 p.m.

Where » IJ and Jeanne Wagner Jewish Community Center, 2 N. Medical Drive, Salt Lake City

Tickets » $50, $35 for members.

Registration » 801-581-0098

To be considered for our event listings, send information at least two weeks in advance to *food@sltrib.com* Alt Heads:

Food events: Make reservations for Father's Day dining, plus a local source for buying local turkey

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: CALENDARS (90%); GOLF (90%); MENU PRICES (77%)

Company: MORONI FEED CO (63%)

Industry: RESTAURANTS (90%); MENU PRICES (77%); BEEF (77%); DRINKING PLACES (72%); GROCERY STORES & SUPERMARKETS (69%)

Geographic: SALT LAKE CITY, UT, USA (92%); UTAH, USA (90%)

Load-Date: June 14, 2012

Emmett's Altbier tapping

Chicago Daily Herald

November 16, 2012 Friday

Copyright 2012 Paddock Publications, Inc.

Section: TIMEOUT; Pg. 11

Length: 241 words

Body

Emmett's Altbier tapping

Be the first to taste this season's German Altbier at a tapping from 6:30 to 8:30 p.m. Tuesday, Nov. 20, at Emmett's Brewing Company. The evening includes a meet-and-greet with Emmett's new brewer, as well as sausage and cheese pairings that complement the Altbier. A fee of $18 per person includes two Altbiers and food. Beer club members get 10 percent off your ticket.

Emmett's Brewing Company is at 5200 Main St., Downers Grove. (630) 434-8500 or .

Paint, drink

Paint your heart out at Peggy Kinnane's Vino van Gogh event at 7 p.m. Tuesday, Nov. 20. The event pairs drinks with a step-by-step painting lesson. No experience necessary. Preregister at . November's daily drink specials include $3 Miller Lite drafts, $7 Caramel Appletinis, $6 Colorado Bulldogs, $6 Peach Tree Road Racers, $7 Pumpkin Martinis, $6 Singapore Slings, $7 Washington Apple Martinis, $4 juicy fruit shots and $4 velvet cake shots.

Peggy Kinnane's Irish Restaurant and Pub is located at 8 N. Vail Ave., Arlington Heights. (847) 577-7733 or .

Benihana's holiday drink

Be very thankful for Benihana's Thanksgiving drink. Throughout November, try the spiced cranberry mojito for $9.50. It's a blend of frozen cranberries, fresh mint leaves, Cointreau, cinnamon and sugar and a spiced cranberry mojito pre-mix of simple syrup, sour mix, cranberry juice and fresh ginger slices.

Benihana has locations in Lombard, Schaumburg and Wheeling. Visit .

— Sara Hooker

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: THANKSGIVING (78%)

Industry: ALCOHOLIC BEVERAGES (90%); FRUIT & JUICE DRINKS (89%); BEER & ALE (78%); DRINKING PLACES (77%); RESTAURANTS (76%); CHEESE (71%)

Geographic: COLORADO, USA (54%)

Load-Date: November 17, 2012

Power shift is on menu at Benihana

The New York Post

January 10, 2012 Tuesday

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Section: All Editions; Pg. 26

Length: 349 words

Byline: Kaja Whitehouse

Body

Late Benihana founder Rocky Aoki must be rolling over in his grave.

The Japanese steakhouse chain today will hold its annual shareholder meeting in Doral, Fla., for the first time since the Aoki clan's ownership stake was slashed - from 36 percent to a mere 12 percent - after losing a bitter battle with Benihana's board.

A proxy fight over a controversial plan to eliminate the company's dual share classes diluted the founding family's control while handing Benihana's management and directors a bigger chunk of voting power.

Aoki's third wife and widow, Keiko, who runs the Aoki family trust and opposed the share plan, dropped her opposition to Benihana's director slate, paving the way for the board's three nominations to pass today without a hitch.

Keiko declined a request for comment. Ken Podziba, a former trustee of the Aoki family trust, Benihana of Tokyo, said the new share structure marks a definite power shift away from the founding family.

″Moving forward, Benihana of Tokyo won't have as much of a voice,″ Podziba said. ″At 12 percent, you're really not as much of a player.″

In November, Benihana's board pushed through a controversial plan to convert its dual share class into one. The plan elevated Benihana director Adam Gray and his hedge fund, Coliseum Capital Management, to the top shareholder spot, with close to 15 percent of the new stock.

By contrast, the Aoki family trust, which had been the largest shareholder, was dropped to the No. 2 spot with a 36 percent stake. At the same time, the family's voting power was cut by more than half, to 12.2 percent from 26.7 percent.

Gray, who accused the board of self-dealing before joining its ranks in 2010, didn't return a request for comment.

Leading up to the latest reclassification effort, a company controlled by Benihana director Alan Levan converted 500,000 Benihana preferred shares to common shares to help sway the vote in favor of the transaction.

That company, BFC Financial, is now Benihana's third-largest stockholder, with a stake close to 9 percent. *kwhtehouse@nypost.com*

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: SHAREHOLDERS (90%); TRUST ARRANGEMENTS (90%); SHAREHOLDER MEETINGS (78%); TALKS & MEETINGS (73%)

Industry: COMMON STOCK (78%); PREFERRED STOCK (78%); RESTAURANTS (73%); HEDGE FUNDS (50%)

Geographic: TOKYO, JAPAN (73%); FLORIDA, USA (58%)

Load-Date: January 10, 2012

Recent restaurant reviews

San Jose Mercury News (California)

February 7, 2013 Thursday

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Section: NEWS

Length: 1267 words

Byline: Bay Area News Group

Body

Sportivo, 2132 Center St., Berkeley. 510-705-1801;http://sportivobarristorante.com . A block from BART, this cozy Sicilian eatery offers flavorful, hearty food -- thick-crust Sicilian pizzas, pasta and antipasti -- made with high quality, imported ingredients. $$-$$$. (* * ½ on 3/15/12)

Kobe Japan, 1918 Oak Park Blvd., Pleasant Hill. 925-705-7065;www.kobejapanrestaurant.com . This teppanyaki restaurant provides plenty of tasty fare, as well as Benihana-style spatula acrobatics and fiery spectacles, making it a winner for families. $$-$$$. (* * ½ on 3/8/12)

Faz, 1111 Broadway, Oakland. 510-272-1111;www.fazrestaurants.com . The newest in Faz Poursohi's chain of Mediterranean restaurants brings Persian, Italian and Greek specialties -- including cannelloni, kebabs and pasta -- to Oakland's City Center. $$. (* * ½ on 3/1/12)

El Sacromonte, 2062 First St., Livermore. 925-371-1173;http://elsacromonte-usa.com . This artsy, romantic newcomer to Livermore's dining scene offers fabulous decor, artwork from Guadalajara and authentic, gourmet Mexican fare that's the polar opposite of Tex-Mex. Sip a high-end margarita or a little pinot noir as you sample the delicious desserts. $$$. (* * * on 2/23/12)

Coco Cabana, 4500-C Tassajara Road, Dublin. 925-556-9055;www.cococabanadublin.com . This tapas, tequila and wine lounge sways to a Latin-American beat, with flavor-infused small plates, south-of-the-border-inspired entrees and a lively vibe to match. $$-$$$. (* * * on 2/2/12)

Creek Monkey Tap House, 611 Escobar St., Martinez. 925-228-8787;http://creekmonkey.com . In a city that practically rolls up its sidewalks when the courthouse closes, a casual gastropub with extended hours is pretty darn heavenly. Add in locally grown farm-fresh fare, burgers, mac and cheese. $-$$. (* * * on 1/5/12)

Kadupul, 8939 San Ramon Road, Dublin. 925-556-3170;www.kadupul.us . Pakistani and Indian curry joints abound, but Kadupul is on a mission to introduce the cuisine of Sri Lanka -- along with all its Malaysian, Thai and Dutch influences. There's classic biryani for less adventuresome diners. $-$$. (* * * ½ on 12/15/11)

Sons & Daughters, 708 Bush St., San Francisco. 415-391-8311;http://sonsanddaughterssf.com . From amuse bouche to dessert, this San Francisco restaurant with a newly minted Michelin star raises creative, playful, seasonal fare to an art form. Five-course tasting menu (about $75 per person). $$$$$. (* * * on 11/17/11)

Handles Gastropub, the Pleasanton Hotel, 855 Main St., Pleasanton. 925-399-6690;www.handlesgastropub.com . The food's a little uneven at this comfortable gastropub but the vibe is warm and welcoming -- it's where every grown-up Pleasantonian will want to hang out -- the burgers are great, and the selection of local beers and wines is top notch. $$. (* * ½ on 11/17/11)

Kacha Thai, 1665 Mt. Diablo Blvd., Walnut Creek. 925-988-9877;www.kachathai.com . This handsome restaurant is date-friendly, but welcomes families, too, with its fresh spin on traditional Thai items. Don't miss the piping-hot gourd of pumpkin curry, and be sure to try the ever-changing chef's specials. $$. (* * * on 11/10/11)

Joshu Ya Brasserie, 2441 Dwight Way, Berkeley. 510-848-5260;www.joshu-ya.com . This old sushi-boat mainstay has been made over into a fresh Japanese brasserie, offering seasonal fare and sustainably sourced sushi at affordable prices. Don't miss the jalapeño pork belly soba. $$. (* * ½ on 10/21/11)

Lin Jia Asian Kitchen, 3437 Lakeshore Ave., Oakland. 510-835-8322;www.linjiakitchen.com . This polished, but casual eatery offers a blend of healthful and indulgent dishes, with ingredients sourced from feel-good farmers markets and Berkeley Bowl. Don't miss the shrimp rolls, dumpling soup and spicy canton noodles. $-$$. (* * ½ on 9/16/11)

54 Mint Rosticceria & Formaggi, 785 Oak Grove Road, Suite 4, Concord. 925-969-9828. This unassuming little place, an offshoot of its much-buzzed-about big sister in San Francisco, offers authentic, lovingly prepared Italian fare -- 11 antipasti, 11 primi e secondi. The wet, buttery Mozzarella di Bufala alone will transport you to a cobblestoned piazza. $$$. (* * * on 9/9/11)

Anh Hong, 2067 University Ave., Berkeley. 510-981-1789;www.anhhong.com . The family that owns this restaurant originated Vietnam's iconic ″seven courses of beef,″ so you won't find a better version anywhere. And the make-your-own wraps, filled with brilliantly fresh herbs, are top-notch. $-$$. (* * ½ on 9/2/11)

Patxi's Pizza, 3577 Mt. Diablo Blvd., Lafayette. 925-299-0700;www.patxispizza.com . The notion of Chicago-style deep-dish pizza has been transplanted into this hip, upscale venue with wonderful pan pizzas, great cornmeal crusts and fresh ingredients. Skip the appetizers. Focus on the 'za. $$. (* * ½ on 8/26/11)

Tender Greens, 1352 Locust St., Walnut Creek. 925-937-5100;www.tendergreensfood.com . You order at the counter at this casual, organic, farm-to-table place, but the fare -- lavish salads, grilled meats and terrific sandwiches -- couldn't be more seasonal, delicious or wallet-friendly. $. (* * ½ on 8/19/11)

Rudy's Can't Fail Cafe, 1805 Telegraph Ave., Oakland. 510-251-9400;www.iamrudy.com . Rudy's -- named after a song by the Clash -- serves fare as American as MTV and BLTs. This is comfort food at its most comfortable, with tasty burgers, BLTs with avocado, grown-up milkshakes and more delights for Fox Theater-goers and regular Joes alike. $. (* * ½ on 8/12/11)

Oyama Sushi, 3651 Mt. Diablo Blvd., Lafayette. 925-283-6888;www.oyama-sushi.com . This Japanese restaurant offers two dozen types of nigiri/sashimi and a wide array of beautiful and imaginative rolls, with pan-Asian flair. $-$$. (* * ½ on 7/29/11)

Ottavio, 1606 N. Main St., Walnut Creek. 925-930-8008;www.ottavio-osteria.com . This stylish osteria offers authentic Venetian flavors and plenty of delights, from Bellini cocktails to pappardelle with fava beans and artichokes, wild boar ragu and various seafood dishes. $$-$$$. (* * * on 7/22/11)

Disco Volante, 347 14th St., Oakland. 510-663-0271;http://discovolanteoakland.com . Amusing cocktails, great food and live music make this casual, eclectic eatery -- the name is a nod to a James Bond villain's yacht -- a fun first-date venue. Don't miss the avocado tacos, house-made sausage on a pretzel bun and buttermilk panna cotta. $-$$. (* * * on 7/8/11)

Ippuku, 2130 Center St., Berkeley. 510-665-1969;www.ippukuberkeley.com . This upscale izakaya and kushiyaki-ya offers a vast sochu selection, authentic bincho-grilled yakitori and small plates -- including a chicken tartare-like tori yukke -- that are tailor made for noshing as you sip and socialize. $-$$ per small plate. (* * * on 6/17/11)

Federicos Tapas and Wine Bar, 30971 Courthouse Drive, Union Landing Shopping Center, Union City. 510-441-0900;www.federicoscafe.com . An independently owned restaurant in a sea of chains, Federicos offers diverse, fresh, global flavors in a setting that evokes a little tango-dancing, Latin vibe. $ for small plates. (* * * on 6/3/11)

Pear Street Bistro, 2395 San Pablo Ave., Pinole. 510-741-8875;www.pearstreetbistro.com . This upscale neighborhood bistro offers a warm, welcoming vibe, vibrant bar scene and some great small plates and dinner specials. Don't miss the mini-BBQ pork shanks and slaw. $$. (* * ½ on 5/20/11)

Homeroom, 400 40th St., Oakland. 510-597-0400;*www.homeroom510.com* . This playful eatery is all about mac 'n' cheese, with nine varieties of that comfort food fave, plus other nostalgic delights, including homemade Oreos. Low prices, a relaxed vibe and a great little wine list. $. (* * * on 5/6/11)

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: RESTAURANT REVIEWS (91%)

Industry: RESTAURANT REVIEWS (91%); RESTAURANTS (90%); HOTELS & MOTELS (50%)

Geographic: SAN FRANCISCO, CA, USA (90%); OAKLAND, CA, USA (73%); KINKI, JAPAN (58%); MEXICO (79%); INDIA (73%); JAPAN (72%)

Load-Date: February 7, 2013

Hip-Hop's Loyal Mascot Now Cheers Himself On

The New York Times

August 16, 2012 Thursday, Late Edition - Final

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Section: Section C; Column 0; The Arts/Cultural Desk; Pg. 1; CRITIC'S NOTEBOOK

Length: 895 words

Byline: By JON CARAMANICA

Body

2 Chainz is 35, tall and gangly, all awkward angles. A working-class-minded interloper into a hip-hop era that has largely shelved self-presentations that are less than 110 percent polished, he juts out, tough to miss. His luxury restaurant is Benihana, not Philippe. His luxury brand is Polo, not Margiela. He rapped for more than a decade with little to no acclaim. He is nobody's sex symbol.In other words, by current standards 2 Chainz is all liabilities -- a known quantity and a work in progress who reveals the seams of hip-hop ambition. He is the part of themselves that rookie rappers try to hide and far more successful rappers have long since hidden in the back of their closets.

Perhaps that's why he's so loved. Over the last year and a half 2 Chainz has evolved from Atlanta bit player -- he was formerly named Tity Boi, as part of the duo Playaz Circle -- to rising star, thanks especially to the embrace of his peers. He's become something of a hip-hop mascot, appearing on dozens of other artists' songs -- everyone from Justin Bieber to Kanye West to Young Jeezy -- adding reliable jolts of candor and rangy energy.

''Based on a T.R.U. Story'' (Def Jam), his just-released solo major-label debut album, is palpable fun, always enjoyable even if it's never innovative. The production is pounding, demanding attention, and 2 Chainz sticks to what he's done so well recently: supremely confident not-so-slick talk.

He's prone to stretched-out exclamations. His accent is fabulous, slithery and full of words that fade into vowels. And he's got a sense of humor -- on one song, after mentioning playing hot potato, he stops to act out what the game would sound like, and on another, he sings part of New Edition's ''Mr. Telephone Man,'' terribly but endearingly. On the terrific ''I'm Different,'' over a signature frightening plinking production by DJ Mustard, 2 Chainz sets himself apart from the riffraff: ''Bitch sit down you got a bad atti/Gave her the wrong number and a bad addy/You ain't goin' nowhere like a bad navi.'' If Dave Chappelle was still in the business of poking fun at hip-hop's eccentrics, his 2 Chainz character would be a viral sensation.

For the most part, though, 2 Chainz doesn't withstand close lyrical scrutiny. His lines are short and frequently vacant, and often begin a hair after the beginning of the beat, as if he had just thought of the idea and had to shout it out quickly. He likens himself to Viagra in almost the same way on back-to-back songs. Sometimes he tends toward complex internal rhyme, but just as often he's merely exulting.

But 2 Chainz oozes with intangibles. No rapper currently working conveys a sense of impending arrival the way he does -- every sentence of his can be roughly translated to: ''I just got here! And I'm thrilled!''

The confidence and directness he displays make him an underdog worth rooting for. His boasts can be absurd and childlike -- getting endorsed by baking soda, say, or ''Might valet park a Brink's truck'' or ''Suicide doors!/Rest in peace to my car, though,'' which is adorable babble.

Many of his funniest lines are, sadly, unprintable.

Plenty of songs on this album don't evolve much beyond their hooks, insidiously catchy though they may be: 2 Chainz fills in the blanks colorfully, but not always memorably. A series of 2 Chainz love songs are emotionally leaden, but almost

clumsily credible: ''I love you now/I don't care about your ratchet past.'' Sometimes his seduction is unexpectedly clever: ''Pull in to that cul-de-sac/Backed in, no chauffeur/Back seat like a sofa.''

Part of 2 Chainz's strategy has been ubiquity. In addition to his guest appearances, he's been taken on tour by Drake; embraced by Mr. West, who informally inducted 2 Chainz into his G.O.O.D. Music team (and whose close associate Virgil Abloh served as creative director for this album); recruited by Nicki Minaj to rap on her song ''Beez in the Trap,'' as well as to dance up against her in the video in the least erotic way possible.

All these artists appear on this album, sounding loose and festive. They seem to be having fun, dropping some of the trappings that usually come with making their own songs. Best is Mr. West, who delivers some primo Kanye spite on ''Birthday Song'': ''Last birthday she got you a new sweater/Put it on, give her a kiss and tell her, 'Do better.' '' You can virtually hear Drake chuckling during his blithely cocky verse on ''No Lie'': ''She think I'm the realest out and I say, 'Damn that makes two of us'/Oh that look like what's-her- name/Chances are it is what's-her-name.'' The Houston veteran Scarface is intense on ''Ghetto Dreams,'' where 2 Chainz pays homage to him by emulating his sober narratives, his rare reflective moment on this album.

Notably none of the guests, save for his Playaz Circle partner Dolla Boy on ''Stop Me Now,'' hail from Atlanta. T. I., so memorable on the remix of 2 Chainz's ''Spend It,'' is loud by his absence. 2 Chainz has become bigger than his city.

But he has not changed a bit. The album begins with ''Yuck!'' a collaboration with Lil Wayne, energized by quick, punchy strings and full of roundabout 2 Chainz wit: ''If you on the pole, play your position/I got enough dough to pay your tuition.'' This is a brag, sure, but only 2 Chainz would undercut it by including on the song guest vocals from his daughter, Heaven, who is 4.

http://www.nytimes.com/2012/08/16/arts/music/2-chainz-is-hip-hops-rising-star.html

Graphic

PHOTOS: 2 Chainz performing in June. He has evolved from bit player to rising star. (PHOTOGRAPH BY CHAD BATKA FOR THE NEW YORK TIMES)(C1)

Nicki Minaj and 2 Chainz performing in Los Angeles at the 2012 BET Awards in July. (PHOTOGRAPH BY MICHAEL BUCKNER/GETTY IMAGES, FOR BLACK ENTERTAINMENT TELEVISION)(C2)

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: HIP HOP CULTURE (90%); RAP MUSIC (90%)

Industry: RECORD PRODUCTION & DISTRIBUTION (78%); ARTISTS & PERFORMERS (73%); LUXURY GOODS (73%)

Person: JUSTIN BIEBER (74%); KANYE WEST (58%)

Load-Date: October 1, 2012

Here's your chance to be a Benihana chef for a day

The Arizona Republic (Phoenix)

November 2, 2012 Friday, Final Chaser Edition

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Section: SCOTTSDALE REPUBLIC 8; Pg. 16

Length: 533 words

Byline: By, Carey Sweet, Special for The Republic

Body

The first thing that Benihana chef Hideo Tsuda wanted his apprentice to know is that balance is key while standing over a teppanyaki table that heats up to 525 degrees.

″You lose your balance, you fall, you sear your face,″ he said, offering a sly smile that indicated he was having fun, but was serious, too. He showed his chef-in-training how to stand securely, with legs slightly spread, one foot in front of the other, and shoulders set square.

The student, Randy Long of Scottsdale, followed along in a few warm-up stretches and said, ″Ready, boss!″

An hour-plus later, training complete, Long cooked an entire steak and shrimp teppanyaki meal for a table full of friends.

In a new program being offered by Benihana, customers of the Japanese restaurants in north Scottsdale and Chandler can be ″chef for a day.″ One of the chain's teppanyaki chefs serves as a mentor in the art of cooking, then stands by as the guest takes over the table. The idea has been offered before as a Father's Day promotion, but now can be had year-round.

For Tsuda, it's an opportunity to share the talents he learned when he first joined Benihana in 1976, and has now perfected, down to tossing salt and pepper shakers into the air and catching them on top of his toque.

For Long, it was a chance to work on skills he already enjoys as an accomplished home cook, do something special for his friends, and get a bit goofy in the process, too.

″Choppy-choppy-choppy,″ hummed Tsuda, as he deftly diced scrambled egg and vegetables into fried rice, then formed the whole into a heart shape.

″Choo-choo, choo-choo,″ he chanted, as he pushed a half zucchini along the sizzling grill like a little train, and then he taught Long how to make the famous onion volcano, where sliced vegetable is built into a tower and water poured over so steam comes billowing out.

″Don't worry if you mess up the training,″ joked Benihana Scottsdale general manager Jinsoo Kim, as Long picked up his first knife. ″We'll feed it to the other chefs.″

The cost of participating is a good deal, at $140 total for a minimum of four people, and $250 for a party of eight. Whoever will be chef shows up about two hours ahead of the rest of the party, for one-on-one training from a Benihana pro. Then everyone gathers for a real meal, with the price including food (both training ingredients and real meal ingredients), tax and gratuity.

A regular menu ″Splash 'n' Meadow″ steak and shrimp teppanyaki meal runs $28.25 per person.

The guest chef also is outfitted in Benihana garb that he can take home, including a toque and apron, and the party gets a group photo as a keepsake.

At the end of his session, Long was clearly disappointed to take off his uniform. He told Tsuda he would be happy to go help at other tables, filling up for the dinner rush on a Saturday.

"Thanks, but no," Tsuda said firmly, noting that it took him two weeks of intensive training just to master the basics. "I came from Tokyo. We have to take points away if you don't."

**

Details: Benihana Chef for a Day. Call the preferred restaurant location for reservations. 16403 N. Scottsdale Road. Scottsdale, 480-444-0068; or 3025 W. Chandler Blvd., Chandler, 480-812-4701. benihana.com.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Journal Code: pho

Subject: COOKING & ENTERTAINING (88%); APPRENTICESHIPS & INTERNSHIPS (78%); MANAGERS & SUPERVISORS (71%)

Industry: RESTAURANTS (78%)

Load-Date: January 10, 2013

Midstate finds appetite for Asian eateries

Patriot News (Harrisburg, Pennsylvania)

September 8, 2011 Thursday, FINAL EDITION

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Section: FOOD; Pg. G02

Length: 910 words

Body

The restaurant landscape in the midstate has changed in the last 15 years.

Meat and potatoes have swapped places with Asian ingredients such as bok choy, bean sprouts, sweet Thai basil, assorted chiles, ginger and crushed peanuts.

All-you-can-eat Asian-focused buffets have surged in popularity due to their vast selections and low prices.

And boutique bistros and restaurants also are sought out for their intimate settings and multinuanced compositions.

The following Asian eateries continue to draw attention and evoke customer appreciation: Chalit's Thai Bistro impresses with its beautiful plate presentations and well-composed Thai offerings. Although the tiny BYOB restaurant next door to Momentum Fitness along the Carlisle Pike is easy to miss, reservations are often needed on Friday and Saturday evenings due to the word-of-mouth following.

The restaurant has a varied menu, with favorites such as crisp Golden Triangle, $8, or $4 for a smaller portion. These panko-crusted wontons are filled with a mixture of scallops, shrimp, imitation crab and onions. They are complemented by a spicy homemade mayonnaise.

Specials have been so well received that some now appear on the regular menu.

Broiled, delicately flaked Chilean sea bass, $20, is one of those sought-after specials.

The fish is served over a stir-fry of soybeans and baby bok choy with a hint of fresh ginger. A soy wasabi sauce complements this fabulous dish.

Another special (not yet on the menu) is a salmon and avocado curry dish, $16.

Salmon, avocados, onions, carrots and bell peppers are submerged in the coconut milk and red curry creamy sauce. Vegetarians will not have a problem finding something to eat here.

Simple and satisfying, the setting matches the meals.

For a more formal setting, the upscale Empire Asian Bistro has ample room and serves multiple Asian cuisines.

Ruby-redmenus feature Chinese, Japanese (sushi and sashimi available, including specialty rolls and hibachi prepared in the kitchen) and Thai dishes. Be warned: Some dishes are made much better than others.

Shriveled and sucked dry of natural juices, roast duck Chinatown style served with bone, half portion, $13.95, was not a good choice. Nor did the pineapple chicken, $11.95, have much going on for flavor. Chunks of pineapple, diagonals of green onion and anemic chicken pieces had a thin coating of barely noticeable fruit sauce. However, several other items made up for these menumissteps.

As an appetizer, chicken lettuce wraps, $6.95, were delicious.

Succulent chicken filling got its flavor from carrot, celery, shiitake mushrooms, crunchy vermicelli noodles and a splash of soy sauce.

Black Dragon, $11.95, was another splendid choice. This snakelike specialty roll consisted of wispy-tempura shrimp beneath thinly sliced avocado and eel. The colorful presentation with flower garnish was lovely to see and even better to eat.

Benihana, the long-running Japanese ″eatertainment″ restaurant, has catered to all ages since it opened in the 1970s. The restaurant is open on Sundays and features a full bar.

Expansive, clean and cavernous dining rooms (and a private room with cushion seating at tables) feature communal grill tables surrounding Japanese chefs. The hibachi meals are mildly seasoned or squirted with soy or hoisin-based sauces.

Our meal began with an egg spinning on the hot surface.

Flipped and splatted across the heat, the white and yolk were worked into strips and then into bite-size morsels to be incorporated into mediocre fried rice.

A skinny slab of boneless hibachi steak, ($12.95 at lunch or $24.95 for a dinner portion), was cooked to the desired doneness with black pepper as the standout seasoning.

Seafood such as plump, juicy scallops and chicken breasts were chopped and sauteed to proper consistency, and vegetables (onions, zucchini and julienne of carrots) were crisp tender.

Nothing was prepared overly spicy, which the varied age group could appreciate. Our shrimp crunchy roll, $7.25, had all the right ingredients but lacked spunk. The battered shrimp was bland and there was hardly enough avocado to make a difference in texture or taste.

Spicy tuna roll, $6.50, with its pronounced tuna and cucumber interior, stood out. Spicy-piquant sauce accented this well-prepared roll.

Kanlaya Thai Restaurant joins other Asian businesses at the Asian Mall. Kim Son Bakery, Cafe Chieu Tim coffee shop and K-H supermarket (stocked with Asian ingredients) are hallway neighbors.

The Thai restaurant is softly lit and bare. A sea of small tables and chairs fans out across tile flooring. Crispy Ka Pow chicken, $9.50, is popular as takeout or as an eat-in meal. White meat was lightly battered and deep-fried. The meat wasn't weighed down by oil, but was accented with deep-fried basil leaves, hot chile peppers and sweet chopped garlic.

There are many vegetarian dishes on the menu. For a healthy mix of vegetables and tofu, we tried the tofu nueng, $8.95. Soft cubes of tofu bobbed in a light brown, piquant black bean sauce studded by halved pieces of tooth-tender Oriental eggplant.

KeeMao, $9.95, was a noodle dish was seeped in smoky-charred flavor. Wide noodles held their shape and chewy bite, mixed with sliced, sweet peppers, green beans, tomato chunks and tender, thinly sliced pork. Most dishes have the option of beef, chicken, pork or seafood.

Restaurant critic Mimi Brodeur has an extensive background in the food business. Contact her at *addedspice@gmail.com* Her reviews appear weekly.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Journal Code: hrn

Subject: MEAT FREE DIETS (78%)

Industry: RESTAURANTS (91%); FRUIT & JUICE DRINKS (63%)

Load-Date: September 8, 2011

A DAY TO DANCE PAST ILLNESS

The Times-Union (Albany, NY)

August 21, 2011 Sunday, Final Edition EDITION

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Section: UNWIND; Pg. UW3

Length: 688 words

Byline: GINA PECA SPECIAL TO THE TIMES UNION

Body

Having fun was our main priority in New York (after, of course, trying to find a cure for neuroblastoma). We knew that if our 8-year-old daughter, Catie, had something to look forward to, the treatments would be easier to tolerate. She would say ″Mom, do you think we can go to Benihana's tonight when I'm done with chemo? Kevin and Lynn could come too.″

Kevin and Catie had become great friends while in treatment for cancer at Memorial Sloan-Kettering in New York City. Lynn and I were grateful to have found each other through them. Lynn and Kevin thought Benihana's was a great idea.

Catie and Kevin would rush to the corner of 73rd Street and First Avenue, their hands in the air, waving for a cab. I think hailing a cab is one of the first things Catie learned in New York. We would take the cab to the Japanese steakhouse, first stopping off to get a bottle of French's barbecue sauce for Catie. The chefs would show off even more for the kids, their chopping becoming more extravagant, the food flying higher and faster. We all loved it. And we moms got to order a beer with dinner. Yeah!!

It wasn't all fun and games. If Kevin wasn't feeling well, Catie would hover by his bedside. ″Do you think he needs Benadryl, or maybe an Ativan?″ Catie would ask the doctors and nurses. And the doctors or nurses would look at his chart and decide if maybe Catie had ″prescribed″ the right medicine.

During one round of treatment, Catie had to go back to the Ronald McDonald House with a backpack full of chemo, a 24-hour infusion that had to run through the night. Kevin, watching her struggle with the pack, took it and slung it over his shoulder as they walked to the arcade room. I caught Lynn's eye and she smiled at me as we both thought how very lucky we all were to have found each other.

As the month of May approached, the talk was all about the prom. Sloan-Kettering really knows how to throw a party. The excitement was palpable. Kids and parents had lots to discuss: ″What color dress are you going to wear?″ ″Are they providing tuxes for the boys?″ ″Do you think we will get flowers?″

As Catie and I pored over pictures of dresses, she said ″I don't want to wear a frilly one. I really want to wear my pink Tweety Bird dress with my flip-flops.″ And so, of course, that is what she wore.

We all had fun decorating what was to be the prom carriage, making Kleenex flowers and stringing crepe paper from end to end. The girls were offered tiaras, headbands and corsages. The boys were given boutonnieres. The kids were transported into the playroom in the carriage. The DJ and his helpers were energetic, getting everyone on the floor dancing.

Catie and Kevin were twirling around to the music. Kevin was still attached to his IV line, getting an antibiotic, so Lynn raced around untangling Kevin's line after each spin. Catie wore sunglasses, silver beads with a neon peace sign and sang into the microphone, waving her hands above her head.

The moms snacked on mini-quiches and pigs-in-the -blanket and watched the kids, it was impossible not to have fun. We lined up in a row to sing and dance along to Aretha Franklin's ″Respect.″ The doctors and nurses joined us, and by the end of the afternoon we were all sweaty, happy and tired.

We parents all knew enough to make the most of this day. As we laughed and chatted and smiled at the kids, our hearts were obviously hoping that one day we would see them off to their high school proms. But for this moment in time, the Sloan-Kettering prom was more than enough.

Editor's note: Gina Peca is the mother of Catie Hoch, who attended the Memorial Sloan-Kettering prom while in treatment for cancer. She died in 2000 at age 9. Her family established foundation in her name. The website address is *www.catiehochfoundation.org*.

Tell us a tale

Life Stories is a weekly feature in Unwind that highlights readers' experiences. Do you have a story to tell? Email it and any related photos or artwork to Joe Stalvey at *jstalvey@timesunion.com* or send it to Joe Stalvey, Life Stories, P.O. Box 15000, Albany NY 12212. Stories will be edited for clarity and should be no more than 550 words.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: CANCER (90%); CHEMOTHERAPY & RADIATION (89%); DISEASES & DISORDERS (78%); ONCOLOGY (78%)

Industry: ONCOLOGY (78%); RESTAURANTS (72%); PHYSICIANS & SURGEONS (71%); NURSES & NURSING (69%)

Geographic: NEW YORK, NY, USA (78%); NEW YORK, USA (88%)

Load-Date: August 24, 2011

Benihana founder dies of cancer at 69 ; Aoki served a taste of Japan at 'red flower'

The Commercial Appeal (Memphis, TN)

July 12, 2008 Saturday, Final Edition

Copyright 2008 The Commercial Appeal, Inc.

Section: NEWS; Pg. A3

Length: 229 words

Byline: Associated Press

Body

MIAMI - Rocky Aoki, who sought to offer diners a sense of magic and entertainment at his Japanese steakhouse Benihana, has died after complications from cancer. He was 69.

Aoki, whose Benihana empire includes more than 100 restaurants worldwide, died Thursday night in New York from pneumonia, surrounded by his wife and six children, company spokeswoman Nancy Bauer said Friday.

Born Hiroaki Aoki, he worked in the family business, a coffee shop in Japan, and wanted to offer diners ″something out of the ordinary,″ along with their food. Aoki also inherited his father's love for theater, according to the restaurant's Web site.

He held a spot on the Japanese Olympic wrestling team, which eventually brought him to America.

He served ice cream by day and studied restaurant management at night, dreaming of opening a restaurant that would blend entertainment and food.

He opened his first restaurant in New York in 1964, naming it Benihana, which means ″red flower″ - the same name as his parents' coffee shop.

Designed to look like an authentic Japanese farmhouse interior, food was prepared ″teppan-yaki″ style at the table on a steel grill, where specially trained chefs performed knife tricks while cooking up the restaurant's signature shrimp, steak and chicken dishes.

The Benihana empire has grown to 5,000 employees.

He was an avid wrestler, balloonist and backgammon player.

Notes

Obituary

Graphic

Photo; Rocky Aoki

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: DEATHS & OBITUARIES (88%); FAMILY COMPANIES (71%); WRESTLING (69%); SUMMER OLYMPICS (69%); PNEUMONIA (57%)

Industry: RESTAURANTS (92%)

Geographic: NEW YORK, USA (88%); JAPAN (90%); UNITED STATES (54%)

Load-Date: July 14, 2008

Benihana is back, and worth the wait A newly renovated Benihana is back, and worth the wait

The Stuart News/Port St. Lucie News (Stuart, Florida)

December 16, 2010 Thursday, All Zones Edition

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DAILY NEWS
NEW YORK'S HOMETOWN NEWSPAPER

Section: ENTERTAINMENT TAB; Pg. 1

Length: 678 words

Byline: Amanda Farinos correspondent

Body

Close your eyes, take a deep breath. In front of you, paper-thin slices of mushroom float in savory onion broth. Ginger salads are on the way. Through the windows, a peaceful view of the dark St. Lucie River brings some calm to a room full of laughter and conversation.

This can mean only one thing: an amazing Benihana dinner is about to begin.

After closing for renovations, Benihana of Stuart is back with a fresh new look, just in time for the holidays. Evident right away was the new coat of paint, brighter lighting (maybe too bright), and an attractive wine display at the top of the stairs.

Outside, the restaurant's signature blue roof tiles that were in need of repair have been replaced and accented by lights. The riverside Zen garden has been restored after sustaining damage in the 2004 hurricanes.

Fortunately, the things that made Benihana so special the menu and those talented chefs haven't changed. Our chef was a seven-year veteran, and it showed. Anyone can do tricks with a stack of onion rings at this point, but it takes added skill to keep a knife and spatula tapping out fun rhythms throughout the show, which Felix did with flair.

First we shared the beef sashimi ($7.50), and a nice variety of tempura mushrooms, zucchini, sweet potatoes, onions and bell pepper ($5.50).

For the main course, my companion loves the Splash 'n Meadow ($26.85), with tender steak and colossal shrimp. A few years ago, when we discovered how amazing squid steaks are on the hibachi grill, my favorite became the Surf Side ($26.60), featuring mouthwateringly tender pieces of calamari, gigantic shrimp and sea scallops. Fried rice is a must.

With just about every table in the house celebrating a birthday, it's no surprise that Benihana has the little extras down to an art. Even though we were the last seating of the evening, the staff effortlessly materialized to sing, deliver banana splits and take our photo.

We were thrilled to celebrate yet another milestone at Benihana in Stuart, and look forward to our next visit.

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Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: WEATHER (68%)

Industry: FRUITS & VEGETABLES (90%); BUILDING RENOVATION (89%); RESTAURANTS (89%)

Load-Date: December 16, 2010

Helping with the eternal search for good freebies

Sun-Sentinel (Fort Lauderdale, Florida)

October 14, 2012 Sunday, Central Broward Edition

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Section: COMMNEWS; Pg. 4 {ZONE} CW; SALLY DENEEN CUTTING CORNERS

Length: 405 words

Byline: SALLY DENEEN

Body

Everyone likes to get something for nothing. One way to get freebies is to sign up to receive emails from certain businesses.

Examples: Einstein Bros. Bagels says that joining its loyalty club via Einsteinbros. com entitles you to a coupon for a free bagel and schmear (with beverage purchase). The Chili's chain (Chilis. com) provides new members of its email club a free appetizer of skillet queso and chips, as long as an entree is purchased.

Some freebies apply to birthdays. By going to Benihana.com and signing up for its email club, you'll get a free $30 Benihana Birthday Certificate to use during the month of your birthday. Chuck E. Cheese's promises free tokens on your child's birthday (and coupon deals) in exchange for signing up for its email club via Chucke-Cheese.com. Red Robin, located locally in Pembroke Pines and Kendall, says you'll get a free burger on your birthday for signing up for its eclub at RedRobin.com.

Going beyond food, Arnold Palmer public golf courses offer weekly discounts and specials to its email club members. For its South Florida course, Ocean Breeze in Boca Raton (OceanBreezeGolf.com), you'd sign up this way: Send an email to *cluo@centurygolf.com* and state in the email: ″Please sign me up for the Ocean Breeze E-Club.″

Free checking: Most banks offered free checking in 2009, but a survey by Bankrate.com finds only 39 percent do so today. Remedy: Switch to a credit union, which are more consumer-friendly. To find one near you, call 800-342-1266 or go to *www.aSmarterChoice.org*.

Example: BrightStar Credit Union (954-486- 2728) says it offers ″the best free checking in town″ with ″hundreds of totally free ATMs″ in South Florida, as well as unlimited check writing, no minimum balance required and no monthly fee, according to its website (*www.bscu.org*). It offers a $100 bonus if you meet certain requirements. Its half-dozen locations are found in Davie, Fort Lauderdale, Hollywood, Margate, Lauderhill and Pembroke Pines.

Bauer Financial rates BrightStar five stars, the top rating, in terms of financial strength, according to an article published last month in the South Florida Business Journal. Others with top ratings include Pembroke Pines-based Power Financial Credit Union (954-538- 4400) and West Palm Beach-based Gold Coast Federal Credit Union (561-965-1000).

Cutting Corners appears Sundays in Community News. Email *cutcorner@aol.com* or record a message at 954-356- 4759.

Classification

Language: ENGLISH

Document-Type: COLUMN

Publication-Type: Newspaper

Subject: GOLF (72%); GOLF & COUNTRY CLUBS (71%); POLLS & SURVEYS (67%); COLUMN; DEAL

Industry: FRIENDLY & PROVIDENT SOCIETIES (89%); CHECKING & SAVINGS ACCOUNTS (89%); BANKING & FINANCE (88%); LOYALTY MARKETING (77%); RETAIL COUPONS (72%); GOLF & COUNTRY CLUBS (71%); AUTOMATED TELLER MACHINES (69%)

Geographic: FORT LAUDERDALE, FL, USA (79%); FLORIDA, USA (93%)

Load-Date: October 16, 2012

In his own time -- on his own terms

Orlando Sentinel (Florida)

February 15, 2011 Tuesday, FINAL

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Section: LOCAL & BUSINESS; FLORIDA; Pg. B1; Episcopal bishop's retirement

Length: 1067 words

Byline: Jeff Kunerth, staff writer

Body

In September 2007, Episcopal Bishop John W. Howe ushered four members of his Central Florida diocese into his small office on Robinson Street. The four men made the 64-year-old bishop an offer: step aside, retire now, and we'll pay off the mortgage on your lakeside home and the difference between what you make now and what your pension would be at the mandatory retirement age of 72.

There's a train wreck headed your way, they said, and we're offering you the chance to step out of the way.

The conservative, evangelical bishop who took over the 15-county diocese in 1990 was deeply embroiled in the issue of gay clergy in the Episcopal Church. He led a group of bishops who opposed the same-sex marriage and ordination of openly gay V. Gene Robinson as bishop of the Episcopal Diocese of New Hampshire in 2003.

The ordination of Robinson resulted in a split within the Episcopal Church that extended to the diocese in Orlando, where members and clergy in nine congregations were planning to leave and take their church property with them.

Staying as bishop might mean presiding over the disintegration of the Episcopal Church in Central Florida.

The offer to take an early retirement was tempting.

″I needed a month to pray about it,″ Howe, 68, said in a recent interview. ″I came back and told them I was convinced they were right. A train wreck was coming -- and that's why I needed to stay.″

Three years later, Howe thinks he has held the diocese together, the crisis has passed, and it will be time to retire -- voluntarily -- in 2012.

″I think we have become more unified than we ever were before. This is a solid diocese,″ said Howe, who announced his plans last month.

Howe's supporters think the bishop should be remembered more for keeping the Diocese of Central Florida from splintering apart than his position on gays in the church. Under his leadership, there were no mass defections of members and clergy, and no lawsuits over who owns church property like those that plagued other Episcopal dioceses.

″He did hold the diocese together,″ said the Rev. Jon Davis, rector of Church of the Incarnation in Oviedo, who worked under Howe in a youth ministry for 12 years. ″It was because he had sympathy for why people were leaving the church and would not punish them for their beliefs.″

Those who left the diocese did so with Howe's blessing. Those who stayed received his support, and the diocese's financial backing, in rebuilding their congregations.

Although Howe has strong theological convictions, he also has the ability to respect opposing views and to form friendships with bishops who supported gay clergy. Bishop Robinson considers him ″my brother in Christ.″

″My relationship with John is warm and collegial, and over the years our trust for one another has deepened, based on years of 'hanging in there' together,″ Robinson said in an e-mail. ″We are living proof that two Christians do not have to agree on every hot button issue of the day in order to treat each other with respect and to have a good relationship.″

The Rev. Canon Ernie Bennett, the diocese's second in command, said he offered to resign in 2003 when it appeared Howe was ready himself to break with the Episcopal Church.

Bennett withdrew his offer to quit when Howe made it clear he had no intention of leaving the church. Bennett has since come to admire Howe's ability to accept those who disagree with him.

″He never expected everybody to toe the party line. When people disagree, he always treats them with respect,″ Bennett said.

Opposing views

Howe's critics argue the opposite. Conservatives were not the only ones who left the diocese.

The diocese has become less diverse and less accepting than under Howe's predecessor, Bishop William Folwell, who lined up in favor of gays becoming priests, said Harry Coverston, an Episcopal priest and religion instructor at University of Central Florida.

Howe's evangelical push to increase the number of Episcopalians in Central Florida has largely failed, Coverston says. The diocese, which had about 37,000 members in 1990, now has about 38,000, despite the population growth in Central Florida.

″We had this declaration of evangelism of grow, grow, grow. That has not happened,″ Coverston said. ″What has happened is it is becoming grayer, it's becoming whiter and stagnant.″

Moreover, Howe's advocacy of traditional Christian theology that excludes gays makes the Central Florida diocese an outlier within the church, which has become more tolerant and liberal through the years, Coverston says.

Conservative diocese

Howe's supporters argue that the bishop is in step with the conservative nature of Central Florida and the membership numbers are more a product of a nationwide decline in mainstream Protestant denominations than a widespread dissatisfaction with his orthodox brand of Episcopal doctrine.

In holding true to his beliefs and clearly articulating them in a pastoral letter in April 2008, Howe has created a stronger diocese, said the Rev. Jonathan French, rector of Grace Church in Ocala.

″That is a defining document for us,″ said Franklin, who took over Grace after the previous priest left with most of the 400-member congregation. ″He set the stage and platform for any church that stayed.″

A somewhat subdued, intellectual man, Howe is known as an inspirational teacher and preacher. But the brand of Episcopal evangelism he preaches is increasingly rare within the church. Howe never left the church, but in many ways it has left him behind, said Randall Balmer, an Episcopal priest and professor of religion at Columbia University.

″There is progressively less room for someone like Bishop Howe than there was 20 years ago,″ Balmer said.

Howe said he's ready to spend more time writing books and traveling with his wife, Karen. They have three children and five grandchildren. There are Clive Cussler novels to read, Benihana meals to eat and lakes to be explored on his boat.

A year after Howe's retirement in April 2012, Robinson in New Hampshire plans to retire.

The events that embroiled the Episcopal Church over gay clergy may frame Howe's tenure as bishop but should not limit the legacy of the man, Bennett said.

″People assume he defines himself primarily around this one issue. That is not the case,″ Bennett said. ″He's very passionate about Jesus and about proclaiming him, and that is where his heart is.″

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Graphic

PHOTO: Episcopal Bishop John Howe, noted for his conservatism, plans to retire in April 2012.
GEORGE SKENE/ORLANDO SENTINEL

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: CHRISTIANS & CHRISTIANITY (95%); RELIGION (95%); CLERGY & RELIGIOUS (91%); RETIREMENT AGE (77%); RETIREMENT & RETIREES (76%); CONSERVATISM (75%); GAYS & LESBIANS (74%); EARLY RETIREMENT (72%); MANDATORY RETIREMENT (72%); SAME SEX MARRIAGE & UNIONS (69%); LITIGATION (60%); MARRIAGE (54%); INTERVIEWS (50%); SUITS & CLAIMS (50%)

Industry: PERSONAL FINANCE (90%); LITIGATION (60%); MORTGAGE LOANS (57%)

Geographic: ORLANDO, FLORIDA, USA (79%); FLORIDA, USA (90%)

Load-Date: February 15, 2011

Aug. 1, 2012 100 years ago todayOn this date Today's birthdays

Eastern Express Times (Pennsylvania)

August 1, 2012 Wednesday

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Section: ALIVE; Pg. B2

Length: 529 words

Body

Today: is the 214th day of 2012. There are 152 days left in the year.

^ In 1936, the Summer Olympics opened in Berlin with a ceremony presided over by Adolf Hitler.

^ In 1971, the Concert for Bangladesh, organized by George Harrison and Ravi Shankar, took place at New York's Madison Square Garden.

Singer Ramblin' Jack Elliott is 81. Basketball Hall of Fame coach Roy Williams is 62. Blues singer-musician Robert Cray is 59. Rapper Coolio is 49.

The sun sets 8:16 p.m. today, rises 5:59 a.m. Thursday.

The moon sets 5:25 a.m. today, rises 8:18 p.m. Thursday. It is seven days after the first quarter.

1912: Instrumental concert: &The Phillipsburg Band has decided to give another of its popular open concerts on the Standard silk mill field Friday evening. A program of exceptionally good music is being prepared and those who have heard the band rehearsing are enthusiastic in their praise for the work of the boys and their leader, A.R. Grooby, who by his tireless efforts is bringing the band to the front rank of musical organizations in this vicinity. The band is at present made up of about 28 players who are ambitious in their work and loyal to their organization and their leader. By charging an admission fee of five cents for this concert the boys expect to raise enough money to meet their current expenses, which are considerable. New instruments and uniforms are needs which must be met in the near future.&

1962: Prodigal son: &A 16-year-old Phillipsburg boy returned home last night after satisfying his desire to see the world beyond New Jersey. Paul Huff, of Roseberry Street, was reported missing from his home since July 23. He returned home about 10:30 last night after a hitchhiking trip through New York, Massachusetts, New Hampshire and Vermont. Questioned by Phillipsburg Det. Francis Souders, the boy said he had always wanted to take a long trip out of the state. He said he left with a friend for Barre, Vt., and spent four days with his friend's parents. They hitchhiked to and from Vermont, living on berries and fruit trees along the way.&

1987: Ballooning love: &The 10th annual Great Bloomsbury Balloon Races opened with the launching of a red-and-black 'Benihana' balloon, followed by nearly 50 more giant balloons. An estimated 12,000 visitors came with lawn chairs, lounges, blankets and cameras to witness the mass ascension. Bloomsbury, by the way, was officially renamed 'Balloonsbury' in honor of the festival. The event benefits more than 40 nonprofit organizations in Warren and Hunterdon counties. Mayor Thomas Connaughton helped lead the opening ceremonies when he rode an elephant with balloonist Rocky Aoki to a multi-colored balloon in the middle of the festival grounds. The mayor then officiated at the wedding ceremony of Bruce Hart and Susan Young in a tethered balloon. After the ceremony the couple took a 'honeymoon flight' aboard the huge Benihana balloon.&

&The only fool bigger than the person who knows it all is the person who argues with him.& - Stanislaw J. Lec, Polish writer (1909-1966).

Almanac is compiled by Pete Brekus, Express-Times news assistant. He can be reached at 610-258-7171, or at *pbrekus@express-times.com*

Classification

Language: ENGLISH

Publication-Type: Newspaper

Journal Code: ete

Subject: MUSIC (90%); SINGERS & MUSICIANS (90%); ASSOCIATIONS & ORGANIZATIONS (87%); STADIUMS & ARENAS (78%); SPORTS & RECREATION EVENTS (78%); OLYMPICS (78%); FESTIVALS (77%); JAZZ & BLUES (77%); RAP MUSIC (76%); SUMMER OLYMPICS (73%); BASKETBALL (71%); HIP HOP CULTURE (71%); NONPROFIT ORGANIZATIONS (71%); library

Industry: SINGERS & MUSICIANS (90%); FESTIVALS (77%)

Geographic: NEW YORK, NY, USA (73%); VERMONT, USA (93%); NEW YORK, USA (92%); MASSACHUSETTS, USA (79%); NEW JERSEY, USA (79%); NEW HAMPSHIRE, USA (78%)

Load-Date: August 1, 2012

DINE + DRINK;Restaurant news;Valentine's Day - and beyond;

The Houston Chronicle

February 14, 2013 Thursday, 3 STAR EDITION

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Section: 29-95; Pg. 25

Length: 357 words

Byline: By Syd Kearney

Body

Forget to make reservation for that Valentine's Day date?

Maybe a cocktail will take your mind off the long, walk-in wait. At Benihana, the mixologists can make a shareable Red Flower Punch Bowl that is sure to make passing the time a little more festive. The bright-red cocktail features Absolut Mano, Stoli Razberi, strawberry liqueur, peach schnapps, triple sec, raspberry purée, lemonade and cranberry juice. And, not surprisingly, it packs a punch.

If you're still looking for a romantic dinner spot, check our list of Valentine's deals and dinners at 29-95.com/restaurants. Many are good through Sunday evening.

Stoplight party for singles

And for those still seeking a Valentine, check out the Stoplight Party from 7-10 p.m. Thursday at the Houston Texans Grille. Party guests will receive their choice of glowing bands: green means looking for love, yellow means maybe and red means taken but still up for fun.

Tickets are $30 at the door. Admission includes your first drink and appetizers. The event is sponsored by the online dating site Neumate.

12848 Queensbury, 713-461-2002

Food celebrates Texas' heritage

Frank's Americana Revival is celebrating Texas' heritage with a series of special menus offered Friday evenings through March 29.

The menus include American West-inspired appetizers, entrées and cocktails. Appetizers include chile shrimp tacos, oyster nachos and pork asado atop a cheese biscuit. Among the featured entrées: Texas strip steak with caciotta cheese enchiladas and grilled snapper with black-bean salsa.

On Feb. 22, March 8 and March 22, the Emmett and Shine Chuck Wagon will be at the restaurant to treat guests to cooking demonstrations.

3736 Westheimer, 713-572-8600

El Tiempo opens on Navigation

El Tiempo Cantina has opened its fifth location, east of downtown, directly across the street from where Roland Laurenzo's family business got its start. Laurenzo's mother, Ninfa, opened her 10-table cafe in 1973. The Original Ninfa's on Navigation is no longer part of the Laurenzo family's holdings.

The new El Tiempo is first come, first served during its initial opening weeks.

2814 Navigation, 713-222-6800

syd@29-95.com

Classification

Language: ENGLISH

Document-Type: HOU

Publication-Type: Newspaper

Subject: COOKING & ENTERTAINING (89%); HOLIDAYS & OBSERVANCES (89%); FAMILY COMPANIES (61%)

Company: NASH HOLDINGS LLC (53%)

Industry: FRUIT & JUICE DRINKS (90%); RESTAURANTS (89%); ONLINE DATING SERVICES (73%); DATING SERVICES (70%); SPONSORSHIP (52%)

Geographic: HOUSTON, TX, USA (79%); TEXAS, USA (90%)

Load-Date: February 14, 2013

{ TRENDS }; MISERY LOVES COMPANY?; The weaker the economy, the stronger the online dating scene gets. Just expect to split the check.

Los Angeles Times

December 28, 2008 Sunday, Home Edition

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Section: IMAGE; Features Desk; Part P; Part P; Pg. 3

Length: 1159 words

Byline: Susan Carpenter

Body

Housing prices are plummeting. Jobs are evaporating. And the economy, as a whole, is in free fall.

But despite -- or perhaps because of -- such relentlessly bad news, there's an up side -- for daters, at least. Singles are wading into the online dating pool in record numbers, giving virtual matchmakers their best traffic figures in years -- and users even better odds for finding a snuggle buddy, a fling or the One.

In addition to ″This Cougar is looking for her prey″ and other bootylicious come-ons, lonely hearts are now headlining their posts with more somber come-hithers, such as ″its a gloomy time of year and im not talking about the rain″ or ″need hot girlfriend, will provide food.″

Whether they charge by the month or accept free posts, online personals websites are experiencing a major boost, even if their users seem to be scaling back on the cost and quantity of their actual dates. Craigslist personals postings and eHarmony.com registrations have each seen 20% increases in 2008. Match.com has seen an even larger spike; its memberships were 22% higher in December than they were in the same period last year. Even more interesting, both eHarmony and Match.com reported especially high traffic on days when the Dow Jones Industrial Average plummeted.

″We had our third busiest weekend of the year following the five-year low in the stock market,″ said Mandy Ginsberg, general manager of Match.com North America.

That was in mid-November, a historically slow time for Internet dating. But ask people who were brave enough to check their 401(k) balances at that time: November was historic for other reasons too. Not only did the Dow dip below 8,000, but the unemployment rate in California also climbed well above the national average (to 8.2%) and housing prices were down 40% from their peak just 18 months prior.

Those disturbing trends aren't likely to end any time soon. In fact, they're likely to continue, bringing twin results: even higher anxiety levels, and impulses to entwine one's life with that of another.

″Stressful times can have a big effect on people's desire to be in relationships,″ said Gian Gonzaga, an eHarmony research scientist. ″When people are feeling stressed about the economy and feeling stressed about their love lives, they're more likely to want to be in a relationship than when they're not feeling stressed.″

Gonzaga was part of the eHarmony team that analyzed the results of a new relationship anxiety survey conducted by Opinion Research; 92% of 1,092 respondents reported feeling stressed about the economy. How does that manifest in individuals' desire for long-term relationships? About 19% of unmarried men and 25% of unmarried women said they wanted one even more.

Jamie Fields is one of those women. The 42-year-old from Santa Monica rejoined Match.com the weekend after Thanksgiving, having broken up with the guy she'd been seeing the last few months.

While Fields had attempted to find men more organically, i.e. in the real world, the last few times she'd been to wine bars with a girlfriend in the hopes of meeting someone new, she said, ″We were like, 'Where are all the people?' There aren't any.″

For Fields, it was the relatively recent void-of-people-in-public-places that led her to spend more time with her keyboard. But for a lot of other Americans, it's decreased wealth -- both real and perceived -- that's keeping them home, inspiring them to spend less money and more quality time with their computers.

Money worries are even making them more picky. While Match.com reported a 50% increase in profile views from November to December, a recent survey of 1,500 members found that 84% of them were ″being more selective about first dates in today's economy.″

″There's this underlying anxiety I feel energetically everywhere I go,″ Fields said. ″Everybody I meet, there's this tentativeness.″

That tentativeness is extending beyond a singleton's willingness to seal the deal and make a first date. It's also manifesting as a hesitancy to reach for the check at the end of an outing.

″Guys aren't jumping on it anymore,″ Fields said. ″It's uncomfortable.″

Wendy Rice, a 33-year-old chef from Hollywood, said she'd also experienced an unusually high frequency of daters playing ″chicken″ with the bill.

″Some guy took me out to dinner at Benihana's and he only brought $100. I was like, 'Hello. You're taking me out,' ″ said Rice, who, on the Craigslist ad she posted last week, asked, ″What happened to date night?″ ″Another guy took me out and said he forgot his wallet.″

Rice didn't believe him.

″You left your house. You picked me up. You put gas in your car. You bought yourself cigarettes,″ she said.

Men ages 25 to 44 are feeling the most stressed about the effects of their personal economic situations on their love lives, according to the eHarmony survey. Psychologist Diana Kirschner speculates it's because American men derive so much self-worth from their jobs.

″A lot of self-esteem and self-love and the identity of being a powerful person is tied up with work in this culture,″ said Kirschner, a New York City relationship expert and author. ″It can really stress people out if they're out of work or financially challenged or feel like they can't do their normal courting routine.″

But even though less income often means lower self-esteem, it doesn't have to be that way, Kirschner said.

″When there's less money available to go on fancier dates, people can have a very simple connection that's even more fulfilling,″ she said.

Doing things like going for a walk means there's more talking. And where ″there's more talking, there's more sharing, so there's intimacy. There's more closeness. You wind up being more real with each other,″ she said. ″It's not about impressing the other person, because you can't [afford] to impress them.″

That's been the experience of Johnnie Hobbs of North Hollywood. The 26-year-old aspiring actor, tap dancer and writer has a full-time job at the Apple Store in Pasadena and says the economy ″hasn't affected me that much.″

Still, he said, when he goes out, ″You're trying to save money as best you can without telling the girl you're saving money.″

″It's a very thin line between sort of being that man and also understanding that I may not have the money right now,″ he added.

Financial stress is a difficult topic to discuss, regardless of relationship status. Hobbs said he has ″never had that kind of conversation″ with a date. Instead, his tack is to steer the date toward activities he can afford.

″It's not that I want to disguise it. It's just something like, 'Look. Let's do this.' You balance out the money you have,″ said Hobbs, who likes taking dates to the movies, which costs him $23, or dinner at Olive Garden, for which he spends $30 to $50.

″You can find fun things to do without spending money,″ he said. ″Even if I had money, like billions and millions of dollars, I'd still probably do sort of the same thing.″

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susan.carpenter@latimes.com

Graphic

PHOTO: (no caption) PHOTOGRAPHER:Peter O. Zierlein For The Times

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: HOUSING MARKET (79%); TRENDS (78%); UNEMPLOYMENT RATES (78%); HOME PRICES (74%); STOCK INDEXES (73%); MANAGERS & SUPERVISORS (73%); POLLS & SURVEYS (69%); EXPERIMENTATION & RESEARCH (60%); SCIENCE & TECHNOLOGY (60%); DATING SERVICES; INTERNET (COMPUTER NETWORK); ECONOMY

Company: CRAIGSLIST INC (55%)

Industry: DATING SERVICES (93%); ONLINE DATING SERVICES (90%); HOUSING MARKET (79%); REAL ESTATE (79%); PRICE CHANGES (78%); INTERNET SOCIAL NETWORKING (77%); HOME PRICES (74%); STOCK INDEXES (73%)

Geographic: CALIFORNIA, USA (79%); NORTH AMERICA (79%)

Load-Date: December 28, 2008

Food & Wine Events: East Bay & Beyond

Contra Costa Times (California)

April 14, 2010 Wednesday

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Section: ENTERTAINMENT; Events; Food; Lifestyle

Length: 3435 words

Byline: Contra Costa Times

Body

Food & Wine Events

Berkeley Wine Festival Through May 7. Receptions, dinners and seminars hosted by local wine makers and proprietors. $85-$185. Claremont Resort & Spa, 41 Tunnel Road; 510-898-0400; *www.berkeleywinefestival.com* .

Spenger's Tax Relief Celebration 11:30 a.m.-9 p.m. April 15. Guests will receive a Tax Relief Dining Certificate good for $10.40 off their next dinner plus there will be $10.40 dinner specials at the bar. On April 16 the restaurant will fete tax professionals with a free dessert from the dessert tray selection with the purchase of any entree, plus these guests will receive a Tax Relief Dining Certificate good for $10.40 off their next dinner.

Taste of Home Cooking Show 7-9 p.m. April 15. Cooking demonstrations, recipes, vendor booths and more. Chabot College Performing Arts Center, 25555 Hesperian Blvd., Hayward. $15. 925-952-2639, *www.brownpapertickets.com* .

Spring Wine Passport Day 11 a.m.-5 p.m. April 17. Visit and taste at more than 50 wineries in the Santa Cruz Mountains Winegrowers Association, including some rarely open to the public. Check Web site for new wineries, new locations, plus pouring events at restaurants. $40 passport valid at all locations and may be purchased day of event at any participating winery. 831-685-8463, *www.scmwa.com* .

A Taste of Tequila and Tamales by the Bay Noon-4:30 p.m. April 18. Celebrate two of Mexico's gifts to the world tequila and tamales while watching ″mixologists″ compete in the agave challenge. $35-$40. Conference Center at Fort Mason, 99 Marina Blvd., San Francisco; 415-695-9296; *www.tasteoftamalesbythebay.org* .

Ruth Reichl 11 a.m. April 20. A talk by author and critic Ruth Reichl, Gourmet magazine's final editor. Jewish Community Center, 3200 California St., San Francisco. $10-$18. 415-292-1233, *http://jccsf.org/arts* .

A Panel Discussion on the Changing Role of American Farmers 7:30-9 p.m. April 21. Moderator Lisa M. Hamilton, author of ″Deeply Rooted: Unconventional Farmers in the Age of Agribusiness,″ will be joined by three agriculturists who are doing more than growing food: Carole Morison, the defiant Maryland poultry farmer featured in ″Food Inc.″; third-generation rancher and holistic manager Tony Malmberg, from Union, Ore.; and farmer Jered Lawson, co-founder of Pie Ranch, in Pescadero. UC Berkeley Campus, 101 Morgan Hall. $5. 510-325-6973.

Five Star Night 6 p.m. April 23. Features a Champagne and fine wine reception, silent and live auctions, gala dinner and entertainment. The four-course dinner, under the guidance of Narsai David and Ellen Tussman, will be created by 15 of the Bay Area's finest chefs. Benefits Alameda County Meals on Wheels. $250. Greek Orthodox Cathedral of the Ascension, 4700 Lincoln Ave., Oakland; 510-577-3580, *www.feedingseniors.org* .

Zen Day 11 a.m.-4 p.m. April 24. Wine-tasting featuring the newly released 2008 Sonoma County Sauvignon Blanc. Behind-the-scenes tours of the lavender barn. Chair massages, consultations, lavender spa product demos. Matanzas Creek Winery, 6097 Bennett Valley Road, Santa Rosa. $15-$20. 800-590-6464.

Above Land and Sea Art Show Noon-6 p.m. April 24. Above Land and Sea specializes in deep sea photography. The cellar will be transform into an art gallery and feature their work. The event will include live music, wine and Aidell's Sausage. Come check out some amazing art, taste some terrific wines, and enjoy some sausage. Nottingham Cellars, 2245C South Vasco Road, Livermore. Free. 925-294-8647.

Rivers of Chocolate Festival 1-5 p.m. April 25. This 14th annual event features sweets, wine and hors d'oeuvres from more than 75 chocolatiers, wineries, restaurants and caterers. Live music, auction. Benefits EHC LifeBuilders' shelters and other charitable programs. Mountain Winery, 14831 Pierce Road, Saratoga. $75-$95. 408-741-2822, *www.riversofchocolate.com* .

From Water to Farm to You 6:30 p.m. April 29. Natural Resources Defense Council will host an evening of exquisite locally grown food, live jazz and discussions with Michael Pollan, author of ″The Omnivore's Dilemma,″ and Eric Schlosser, author of ″Fast Food Nation.″ Yoshi's Jazz Club and Restaurant, 1330 Fillmore St., San Francisco; *www.nrdc.org/health/growinggreen.asp* .

The Story of Israeli Food from Biblical to Modern Times 7 p.m. April 29. Janna Gur is a well-known food personality who has been on the cutting edge of food trends in Israel for over 15 years. The founder and chief editor of Al Hashulchan (″On the Table″), the gourmet magazine of Israel, she is the author of The Book of New Israeli Food: A Culinary Journey. Book signing to follow lecture. 800 Foster City Blvd., Foster City. $7 lecture, $36 lecture and book. 650-378-2702, *www.pjcc.org* .

Food and Wine Pairing Evening in Alamo 7-10 p.m. May 1. Enjoy wine, live music in the beautiful Peasant's Courtyard. Nottingham Cellars and Satyrs' Pond wines will be available by the glass. 3195 Danville Blvd., Alamo. 925-294-8647, *www.nottinghamcellars.com* .

Northern California's Sweet and Savory Festival 11 a.m.-10 p.m. May 8, 11 a.m.-6 p.m. May 9. The two-day event celebrates the region's pastry chefs, confectioners, cupcake fairies, local restaurants, specialty vendors, cheese makers, vintners and more. As the sun drops low, the Sweet Shoppe will float into evening with live music, root beer floats and surprises $7 before April 30, $12 after. 14 and younger free. Champagne and Scotch tasting packages are $25-$30. Jack London Square, Oakland; *www.sweetshoppefests.com* .

Star Chefs and Vintners Gala 5 p.m. May 16. Gala Chef Chairwoman Nancy Oakes of Boulevard restaurant, along with more than 70 notable chefs from several of Northern California's top restaurants, will come together to prepare the ultimate food lover's feast, all to benefit Meals On Wheels of San Francisco and their efforts to serve one of the city's most vulnerable populations homebound seniors. Tickets $400 and up. Fort Mason, Festival Pavilion, San Francisco; 415-343-1280; *www.mowsf.org* .

Monterey Bay Aquarium's Cooking For Solutions 2010 May 21-22. Offering gourmet dishes from appetizers to desserts, created by celebrity chefs and 75 exceptional regional restaurants. In addition, 60 premium vintners from California and the western U.S. will pour organic and sustainable wines. Monterey Aquarium; 866-963-9645; *www.cookingforsolutions.org* .

Fourth Annual Wine and Chocolate Festival 5-9 p.m. May 22. Live music, silent and live auctions, raffle, light hors d'oeuvres and souvenir glass. Featuring wines from Stephen Kent Winery, Bloomfield Vineyards, Tamayo Family Vineyards, Camellia Cellars, La Rochelle, Saviez Vineyards, and Kaz Vineyard and Winery. Hanoum Estate, 4790 Knarlwood Road, Oakley. $50. 925-360-4672, *www.spkids.org* .

JC Cellars Wine Wednesday The first Wednesday of the month, sample wine and cheese in a casual and fun atmosphere. 55 Fourth St., Oakland. Reservations: 510-465-5900, *www.jccellars.com* .

Days of Wine and Lavender 1-4 p.m. June 26. Taste Matanzas Creek wine. Special menu created by the estate chefs highlighting lavender as a culinary ingredient. Lisa Gottreich of Bodega-based Bohemian Creamery will offer samples of her Italian-style cheeses. Stroll through the winery's lavender garden at peak bloom. Other activities include a showcase

of the winery's lavender barn with demonstrations of lavender product-making techniques, a bocce ball contest, open air jeep tours of the vineyards, wine education seminars, massage chairs, live music and more. 21 and older. 6097 Bennett Valley Road, Santa Rosa. 800-590-6464, *www.matanzascreek.com* .

Brunch, Lunch, Dinners

IHOP ″Kids Eat Free″ 4-10 p.m. throughout April. Families who dine at IHOP will receive one free kid's meal with each adult entree purchase. *www.IHOP.com* .

Fishermen's Grotto 10 a.m.-10 p.m. Sundays-Fridays and 10 a.m.-11 p.m. Saturdays throughout April. The Geraldi family thanks patrons for 75 years at Fisherman's Wharf Stall No. 9 with a $19.95 prix fixe menu. Taylor Street and The Embarcadero, San Francisco; 415-673-7066; *www.fishermensgrotto.com* .

Chevy's Day for Community Violence Solutions 10 a.m.-10 p.m. April 15. 25 percent of all food sales at Pleasant Hill Chevy's will be donated to Community Violence Solutions. 650 Ellinwood Way, Pleasant Hill. 510-237-0113, *www.cvsolutions.org* .

One Fermented Evening at Spenger's Fresh Fish Grotto 6:30-9 p.m. April 15. The evening's menu, prepared by Spenger's Executive Chef Devon Boisen, will consist of five courses each paired with the perfect California wine. 1919 Fourth St., Berkeley. $80. 510-845-7771.

Winetaster Dinner 6 p.m. April 17. Indulge in Champagne and hors d'oeuvres and a five-course meal paired with Elliston wines at a century-old mansion. $85. Elliston Vineyards, 463 Kilkare Road, Sunol; 925-862-2377; *www.elliston.com* .

Farmer Dinner at Piazza D'Angelo 6:30 p.m. April 21. Join Marin Organic, Chef Massimo Covello and Michelin star Keiko Takahashi, former Chef at El Paseo, for an incredible meal featuring Marin's farms and ranches. The five-course menu will showcase local bounty in both Italian and French recipes prepared by two distinct masters of cuisine with one very special passion in common, organic. The evening's menu features Marin Organic producers Star Route, RedHill Farms and Marin Roots Farm. 22 Miller Ave., Mill Valley. $65, tax and gratuity additional. 415-388-2000.

Spenger's Fresh Fish Grotto National Take Your Daughters and Sons to Work Day 11:30 a.m.-2:30 p.m. April 22. Free lunch entree to all children who come to the restaurant. In addition, at 1 p.m., Spenger's Executive Chef Devon Boisen will conduct a cooking demonstration designed to entertain a young audience, compliments of Spenger's. 1919 Fourth St., Berkeley. Reservations recommended: 510-845-7771.

Benihana's April Specials Chef's Special: Hibachi Steak for two $37. Featured Drinks: Cherry Breeze, Sakura Saketini and White Peach Sake Sangria. Benihana Hot Sake: Benihana's famous signature 9-ounce sake. Sake Flight: three, 2-ounce hand-selected premium cold sake selections. Benihana Plum Wine: rich, sweet and aromatic, made from premium white wine with natural plum flavor. Concord: 1989 Diamond Boulevard. 925-827-4220. San Francisco: 1737 Post Street. 415-563-4844. Burlingame: 1496 Old Bayshore Highway. 650-342-5202. Cupertino: 2074 Vallco Fashion Park. 408-253-1221.

Mother's Day Restaurant Dining Options May 9. Spenger's Fresh Fish Grotto, 11:30 a.m.-9 p.m. In addition to their regular a la carte menu, Spenger's will be offering special Mom-inspired a la carte entrees including Grilled King Salmon; Alaskan Halibut Oscar; Seared Alaskan Halibut Cheeks; and House Smoked Honey Glazed Ham. Also, every mother visiting the restaurant will be able to enter a drawing to win a private cooking class with Spenger's Executive Chef Devon Boisen. 1919 Fourth St., Berkeley. 510-845-7771.

Chevalier Restaurant 11 a.m.-4 p.m. and 5-10 p.m. Chevalier will serve an a la carte lunch menu (they are normally closed on Sundays). Entree choices will include Roasted Colorado Lamb Sirloin with corona beans, tomatoes and hot chorizo ragout with tarragon and lamb jus; Montana Natural Piedmontese Skirt Steak pan seared with burgundy wine and shallot sauce; White Veal Scallopini Normande with golden chanterelle mushrooms flambéed in Calvados cream sauce; and Pan

seared Massachusetts Bay Boat scallops with Périgord black truffle risotto. Regular Sunday a la carte dinner service will be available. 960 Moraga Road, Lafayette. 925-385-0793.

Lake Chalet Seafood Bar & Grill 11 a.m.-3 p.m. On Mother's Day at Lake Chalet, in addition to dining room seating, service will be available outdoors on the dock allowing diners to enjoy the spring weather and great views of Lake Merritt. Venetian Gondola rides on the lake will be offered to Lake Chalet guests for a $10.00 discount. 1520 Lakeside Drive, Oakland. 510-208-5253.

Meridian International Sports Cafe 11 a.m.-11 p.m. Meridian will offer free dessert for mothers and their families all day on Mother's Day. 2050 University Ave., Berkeley. 510-705-1450.

LB Steak 11:30 a.m.-3 p.m. In addition to the regular menu, a la carte specials in the spirit of the occasion. These will include Goat Cheese and Mushroom Tart; Dungeness Crab Flan; Lobster Risotto; Prime Rib of Beef; and Blueberry Clafoutis. 334 Santana Row, San Jose. 408-244-1180.

Left Bank Santa Row 10:30 a.m.-3 p.m. In addition to the regular menu, a la carte specials in the spirit of the occasion. These will include Soupe de Mais (sweet corn soup with avocado cream and cilantro), Rilettes de Saumon Fume (smoked salmon rillettes with brioche) Flétan d'Alaska (pan roasted Alaskan halibut, fingerling potatoes, fava beans, Meyer lemons and savory crÃ¨me fraiche), Osso Buco de Veau (center cut veal osso buco, saffron risotto, English peas and pea shoots), Ravioli Aux Petit Pois (sweet pea raviolis, roasted corn, toy box tomatoes, pea sprouts, brown butter), La Recette de Maman (lemon square with blueberry compote). 377 Santana Row, San Jose. 408-984-3500.

Espetus Churrascaria noon-9 p.m. A $49.95 prix fixe all-you-can-eat Brazilian Rodizio menu that will include a gourmet salad bar with 15-20 items, hot side dishes and 12-14 varieties of skewered meat carved tableside. 710- South B St., San Mateo. 650-342-8700.

The Melting Pot Larkspur Limited time Pacific islands-themed dishes. Devour daring and tropical flavor combinations without having to venture all the way to the Pacific islands. 125 E. Sir Francis Drake Blvd., Larkspur. *www.meltingpot.com*
.

Thursday Nights at the Table 7 p.m. Thursdays. Inspired by the Wente family's love of family-style dining, guests at the restaurant can enjoy a shared three-course dining experience created by executive chef Arthur Wall. Guests will dine at communal tables, with a weekly changing preset menu served by Wall and wait staff. Once dishes arrive at the table, guests will dine family style. $39 with wine, $29 without. 5050 Arroyo Road, Livermore. Reservations: 925-456-2450.

Ozumo Oakland introduces a Flight Night Prix Fixe Dinner Menu 5-10 p.m. Saturdays. Menu changes weekly. Ozumo serves contemporary Japanese cuisine, bringing together under one roof a sushi bar, sake lounge and robata grill. $39. Broadway at Grand Avenue, Oakland; 510-286-9866.

Urban Tavern Pre-Theatre Dining Package Urban Tavern in downtown San Francisco has partnered with Shorenstein Hays Nederlander (the Shorenstein Theatre Group) to offer a preshow dinner package available daily. Priced at $34.95, the package includes a three-course prix fixe meal, a glass of wine and five hours of complimentary parking. For an additional $15 per person, guests will be transported, via town car or limo, to and from the theater. The package is valid with proof of a theater ticket for a Shorenstein Hays Nederlander performance and guests should mention this package when booking their reservation. 333 O'Farrell St.; San Francisco; 415-923-4400.

Classes

Cajun Grandmother's Workshop: Tasso & Andouille 1-4 p.m. April 18. A special Grandmother's (″Maw-Maw″ in Cajun) Workshop. Come learn the time-honored tradition of authentic Cajun sausage making with Peter Jackson from Mrs. Pearl's Jam House. Participants will each be given a recipe card and sausages to take home. A private home in Oakland. $12. *www.brownpapertickets.com* .

Farmer's Market Cooking Classes 6-8 p.m. April 21. Parties That Cook is partnering with CUESA for another great season of Ferry Building Farmer's Market cooking classes. An outdoor kitchen under the arches of the historic Ferry Building's North Arcade is the site of these seasonal cooking classes. Bring a bottle of wine to share. After the event, copies of the recipes and digital photos will be sent to the group. $75. *partiesthatcooktapas.eventbrite.com* .

Wine & Chocolate Pairing 101 6:30-8:30 p.m. April 15. If you have the right wine to complement the right chocolate, it can be a match made in heaven. Whether you are pairing a delicate white chocolate or a lively dark chocolate with wine, there are a few pairing tips to keep in mind. Join us for a decadent exploration of chocolate and wine. Class includes wine and chocolate tasting, take-home materials and two hours of instruction. Please bring five wine glasses to class. Civic Park Community Center, 1375 Civic Drive, Walnut Creek. $25 and $15 supply fee. *www.wineappreciation101.blogspot.com* .

June Taylor Jams 9:30 a.m.-2:30 p.m. April 17 or May 15. An intimate, one-day, hands-on class that concentrates on the principles and processes of making marmalades or conserves and the experiential nature of preserving fruit. $195. The Still-Room, 2207 4th St., Berkeley; *www.junetaylorjams.com* .

Check Out My Cans 6-9 p.m. May 10. This workshop, Pickles, will teach you the basics of hot water bath canning and the simple process of pickle-making in a fun, hands-on experience that moves beyond the classic cucumber pickle to explore other vegetables and fruits. Try your hand at making and canning spicy garlic dill asparagus pickles or pickled five-spice sweet cherries, and take home a jar of each. H.O.G. Kitchen, 2325 Third St., No. 330, San Francisco. $75. BYO-apron or purchase one from HOG for an additional $10. *www.brownpapertickets.com/event/107047* .

Cooking and Grape Harvest Tour in a Castle in Puglia, Italy June 12-19 and Oct. 2-9.¿ Attend hands-on and small group cooking classes, taste amazing wines and extra virgin olive oils. Learn about the Mediterranean cuisine of Puglia. Come stay in a beautiful 17th-century castle with a swimming pool. For more information: *info.stile@gmail.com* and *info@stilemediterraneo.it*

Pleasant Hill Wine Merchants Instructor Monica Chappell offers a series of classes: Sensory Analysis, Food and Wine Pairing, Wine and Cheese Pairing, Italy Uncorked and Celebrating chardonnay. Small class sizes. 2685 Pleasant Hill Road, Suite D, Pleasant Hill; 925-939-9463; *www.pleasanthillwinemerchants.com* .

Pans on Fire Learn new recipes and cooking techniques while you prepare a three- or four-course meal and then sit down to enjoy it. Bring your friends. *www.pansonfire.com* .

ITK Culinary Classes include: Vegetarian Indian with Mona Shah, Wellness Cooking, Singles Night, Resolving Sugar Cravings and Japanese Flavors. 6:30-9:30 p.m. Mondays, led by chef Richard Chapman. 300 Turney, Sausalito. Prices vary. 415-331-8766. *www.itkculinary.com* .

Ramekins Cooking Classes 450 W. Spain St., Sonoma. For a list of classes, visit *www.ramekins.com* . 707-933-0450.

Contests

APC/Crisco 2010 National Pie Championships April 24 deadline. Anyone ages 14 to 17 by April 24 can apply for the Junior Chef competition. Contestants are chosen on a first-come, first-served basis. Junior Chefs have a choice of four categories: Apple, Cream, Fruit/Berry and Open. The grand prize Junior Chef winner will bake his or her way to a $2,000 college scholarship from Crisco and a large Crisco gift basket. First-place winners in each category will receive a $100 gift certificate to Emile Henry USA, a $100 gift certificate to Cuisipro USA, a source for popular professional chef tools, as well as a Crisco gift basket. Every junior pie maker in the competition will go home with an Emile Henry ceramic pie dish, valued at $45 each. Entry forms are available at *www.piecouncil.org* , and junior entries are free.

Best Dude Food Recipe Contest Ends April 30. Join ManTested *Recipes.com* and share your most creative, original and dudeliest recipe in our Dude Food contest. Recipe must be an original. $500 first-place prize. *mantestedrecipes.com* .

Sur La Table Grilling Recipe contest Ends May 15. Steven Raichlen, author of the James Beard award-winning book BBQ USA and host of ″Primal Grill″ on PBS, will be the final judge of the 2010 Sur La Table Grilling Recipe contest. The grand

prize winner will receive a $1,000 Sur La Table Gift Card and a session at BBQ University. Entries are being accepted in four categories: grilled appetizer, grilled vegetable entree, grilled meat entree and grilled dessert. In addition to the grand prize-winning recipe, four runners-up from each category will win a $250 Sur La Table gift card and the winners of each category will receive a $500 Sur La Table gift card. Entries will be judged based on the creative and unique use of ingredients, ease of preparation and flavor profile of the result. Potential winners will be notified by e-mail or mail June 1. *www.surlatable.com* .

To have your event listed, e-mail *lherendeen@bayareanewsgroup.com* at least two weeks in advance.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: TAX RELIEF (90%); COOKING & ENTERTAINING (90%); TAX LAW (90%); TAXES & TAXATION (90%); WRITERS (85%); FESTIVALS (78%); MEALS ON WHEELS (74%); VISUAL & PERFORMING ARTS (73%); TAX CONSULTING (72%); PASSPORTS & VISAS (68%); JEWS & JUDAISM (62%); LITERARY CRITICISM (62%)

Industry: WINERIES (91%); WINE (90%); RESTAURANTS (90%); FARMERS & RANCHERS (86%); WRITERS (85%); FOOD INDUSTRY (79%); FESTIVALS (78%); FOOD MFG (78%); PERFORMING ARTS CENTERS (78%); POULTRY (74%); FOOD & BEVERAGE (74%); TEMPORARY STAND RETAILING (73%); TAX CONSULTING (72%); GRAPE VINEYARDS (67%); LITERARY CRITICISM (62%); AGRICULTURE (61%); POULTRY & EGG PRODUCTION (61%)

Geographic: SAN FRANCISCO BAY AREA, CA, USA (94%); SAN FRANCISCO, CA, USA (92%); OAKLAND, CA, USA (73%); CALIFORNIA, USA (79%)

Load-Date: April 21, 2010

UNDERRATED / OVERRATED

Los Angeles Times

December 19, 2010 Sunday, Home Edition

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Section: SUNDAY CALENDAR; Calendar Desk; Part D; Pg. 3

Length: 274 words

Body

UNDERRATED

Special holiday episodes: Yes, they can be horribly contrived and about as subtle as a Christmas tree falling into your living room, but the season can bring about some memorable holiday twists. ″Seinfeld's″ rise of Festivus, ″The Office″ goes to Benihana and ″Community's″ sweetly twisted dip into stop-motion animation are just a few entries in the canon, and it was a holiday short that first brought us ″South Park.″

Spoon: As the year-end best-of lists pile up, it will be interesting to see who remembers this Austin, Texas-based band, which might've released its strongest album yet in the dark but immediately catchy ″Transference.″ Of course, given that Britt Daniel & Co. further perfect their brand of twitchily obsessive guitar pop with every album, it may be easy to take them for granted, but this kind of excellence deserves better.

OVERRATED

Hanna-Barbera's style: We respect the iconic status characters from this studio have enjoyed (not the least Yogi Bear, who earned a movie reboot this week), but they also long represented the cost-cutting nadir of TV animation. Whatever comes of Jellystone Park's big-screen debut, we're comforted knowing Yogi finally looks ″smarter than the average bear″ after years of only moving one body part at a time.

Diddy's musical endurance: Given what Kanye West is doing with hip-hop on the justly hyped ″My Beautiful Dark Twisted Fantasy,″ doesn't '00s favorite Sean ″Diddy″ Combs sound all the more dated with Diddy Dirty Money and the recent album ″Last Train to Paris″? At this point the acting chops Combs showed on ″Get Him to the Greek″ are far more interesting than his rap skills.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: ANIMATION (90%); ANIMATED TELEVISION (76%); MUSICAL INSTRUMENTS (74%); CHRISTMAS (73%); RAP MUSIC (69%); HIP HOP CULTURE (64%)

Company: HANNA-BARBERA (55%)

Industry: ANIMATION (90%); ANIMATED TELEVISION (76%); RECORD RELEASES (69%)

Person: KANYE WEST (53%)

Geographic: AUSTIN, TX, USA (72%); TEXAS, USA (56%)

Load-Date: December 19, 2010

Athlete of the Week: Fairmont H.S.

Dayton Daily News (Ohio)

May 17, 2012 Thursday

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Section: SOUTH DAYTON; Pg. OZSD10

Length: 327 words

Body

Bryan Prouty is a senior at Kettering Fairmont. He plays baseball and football. Prior to each at-bat, Prouty says he recites a prayer.

Name: Bryan Prouty School: Kettering Fairmont Grade: Senior Age: 18 Sports: Baseball, football Claim to fame/honors: Catcher leads Firebirds in nearly every offensive category; third year letter winner in baseball; second team All-Greater Western Ohio Conference in football as wide receiver. Bet you didn't know ... I love to hunt; go hunting every year in Hillsboro. Words you live by: Everything happens for a reason. Toughest opponent: Cincinnati Moeller Biggest influence: My parents (Jay and Sheri). They help me strive to make me the best at everything I do. Game-day rituals: Before every at bat say a little prayer. What's on your bedroom walls: Pictures of pee wee football and baseball as memories; pictures of my grandfathers. When I'm bored I like to ... Play video games or get a hold of friends and hang out. Favorite movie: ″The Green Mile″ Person who would play you in a movie: Ben Stiller or Robin Williams Favorite TV show: ″Lie to Me″ Favorite musical artist: Eminem Favorite book: ″Where the Red Fern Grows″

Favorite home-cooked meal: Steak, mashed potatoes, corn

Favorite restaurant: Benihana

I'd love to trade places for a day with ... Derek Jeter

Whose brain would you like to pick? Stephen Hawking

Favorite school subject: Science

Favorite professional athlete: Joey Votto

Best thing about your sport: My teammates - without them I couldn't be where I am.

Worst thing about your sport: Not knowing what's going to happen next; anything can happen.

In 10 years, I hope to be ... in the business world with a Fortune 500 company or playing in MLB.

Nominate an Athlete of the Week: Send an email to freelance writer Dave Lamb at *d_lamb@msn.com* Please include the athlete's name, school, sport and a phone number or email address where we can reach that athlete. Please include Athlete of the Week in the subject line.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: BASEBALL (90%); FILM (90%); AMERICAN FOOTBALL (90%); SPORTS & RECREATION (89%); ATHLETES (89%); SCHOOL SPORTS (89%); COMPANY LISTS & RANKINGS (74%); YOUTH SPORTS (73%); FREELANCE EMPLOYMENT (65%); WRITERS (65%)

Industry: COMPUTER GAMES (69%); WRITERS (65%); RESTAURANTS (65%)

Person: DEREK JETER (58%); BEN STILLER (51%)

Geographic: CINCINNATI, OH, USA (57%); OHIO, USA (58%)

Load-Date: May 17, 2012

Powerboat race series visits Lake Hopatcong

Daily Record (Morristown, New Jersey)

April 15, 2013 Monday, 1 Edition

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Section: A; Pg. 1

Length: 867 words

Byline: By, William Westhoven

Body

Muller and up to 40 other racers will compete on an ″arena-style″ 2.8-mile course that will be fully viewable from many locations on the lakeshore.

Boat speeds on Lake Hopatcong are limited after Memorial Day, so it's a good thing the inaugural Lake Hopatcong Grand Prix, May 10-12, will beat the holiday deadline.

With twin-engine racers hitting straightaways at 135 mph and cornering at 95 mph, the competitors in the Offshore Powerboat Association's first race event of the year are used to exceeding limits.

″It's all about adrenalin,″ said Jay Muller, a Lake Hopatcong resident and the OPA's top-ranked racer, who was instrumental in bringing the race circuit back to New Jersey's largest lake.

Muller and up to 40 other racers will compete in six categories for a purse of about $25,000 on an ″arena-style″ 2.8-mile course that will be fully viewable from many locations on the lakeshore. The Brick-based OPA is using the Lake Forest Yacht Club as a staging area.

″We're very excited here,″ said Lake Forest Yacht Club Commodore Ray Calogero. ″I'm sure a lot of people on the lakeside will be enjoying the weekend.″

Calogero said the OPA leased use of the private facility for the weekend but the club will be open to the public on race day on a first-come, first-served basis. Some member boats are being moved from slips to accommodate the powerful racing boats.

Muller's 40-foot catamaran is powered by twin 1,200-horsepower motors.

″I grew up on the Jersey Shore,″ said Muller, an Upper Saddle River native who has lived on Lake Hopatcong for about two years. ″I was always attracted to all sorts of boats, and I went to the races with my dad.″

Muller specifically mentioned the Benihana Grand Prix, a 200-mile race staged out of Point Pleasant on a course that stretched from Fire Island in New York to Seaside Heights.

″I was instrumental in bringing the race to Lake Hopatcong,″ Muller said. ″It's a great place for a race, and when I brought the commissioner out, he agreed. The association wants to do more races on what we call arena courses because they are better for the fans and more competitive, too. Some of the races, the fans only see the boats for a few minutes, then they are gone. That won't be the case here. There will be a lot more laps and we will come very close to the shore.″

Calogero recalls previous powerboat races on Lake Hopatcong, but Muller says those boats were not built for choppy seas.

″Offshore powerboats are designed to race in rough or calm waters,″ he explained.

Other races scheduled for the upcoming OPA season include the Heritage Coast Offshore Grand Prix in Michigan on Tawas Bay (Lake Huron, June 14-16), the Atlantic City Offshore Grand Prix (June 21-23), the War at the Shore: Sock'em Sandy (Long Beach, N.Y., Aug. 23-25) and the Palm Beach World Offshore Championship (Jupiter, Fla., Oct. 16-20).

Muller, who has been racing for 24 years, has won 12 national championships, seven world championships and is the top-ranked racer on the circuit. He serves as the all-important throttle man, controlling the speed of the boat, while a driver steers. Throttling is particularly important on the smaller courses, where timing acceleration out of tight turns makes the difference between winning and losing.

At high speeds, control also is essential to both victory and safety.

″It can be a dangerous sport,″ said Muller, who escaped unscathed when he flipped his boat in the Key West Championships in 2003. ″I've had friends who I have lost. But with the new oxygen and canopy systems we've developed, it's a lot safer than it used to be.″

Offshore powerboat racing also is an expensive sport. Muller says it costs about $800,000 to build a boat in his class, while maintenance, transportation and crew expenses cost him about $400,000 a year. Purses can run as high as $50,000 and some money also comes in from television rights (the OPA website lists MSG Plus as part of its regional coverage network) but ″the only way to break even is with sponsors,″ Muller said.

His primary sponsor is Broadco Property Restoration, and he also races for another team when he is not throttling his own boat. He manages to turn a profit, ″but it's really more of a hobby. I do motocross, too, which is another hard way to make money,″ he said.

A father of four, Muller has passed his passion down to his three sons. ″They love it, and they have their little boats,″ he said. ″They love racing and are all about it.″

A full schedule of events for race weekend begins May 10 with the arrival and inspection of the boats (a crane is brought in to place them in the water) and public events all day culminating in a Meet the Racers party at 7 p.m. at the Mason Street Pub and Marina. The next day, events include race boat testing on the course from 10 a.m. to 5 p.m., followed by a second Meet the Racers party at 7 p.m. at the Lake Forest Yacht Club. On May 12 the races are scheduled to begin at 11 a.m., 1 and 3 p.m.

For more information, visit *www.oparacing.org*.

Staff Writer William Westhoven: 973-428-6627; *wwesthoven@njpressmedia.com*

Muller and up to 40 other racers will compete on an ″arena-style″ 2.8-mile course that will be fully viewable from many locations on the lakeshore.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Journal Code: mor

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Industry: MARINE VESSELS (89%); RECREATIONAL WATERCRAFT (89%)

Geographic: NEW YORK, USA (79%); NEW JERSEY, USA (78%)

Load-Date: April 18, 2013

Air getting warmer, but water still chilly, so bundle up BOATING

The Star-Ledger (Newark, New Jersey)

April 26, 2013 Friday, STATE/ROP EDITION

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Section: SPORTS; Pg. 034

Length: 542 words

Byline: Charlie Zusman, FOR THE STAR-LEDGER

Body

Warm days entice paddlers to uncover their kayaks and go for a spin. But as the thermometer plays cat and mouse with spring, caution is required. The water is still cold and a fall or capsize can be dangerous.

In a sudden immersion, water as warm as 60 degrees can cause ″cold water shock,″ according to safety tips posted by the American Canoe Association. In this condition, an involuntary gasp is followed by increased heart rate and blood pressure, and disorientation. Victims may drown if water is inhaled.

Hypothermia is a further threat, in which the body can't maintain its needed core temperature. Symptoms are shivering at first, impaired judgment, loss of manual control and slurred speech. Both conditions can be fatal.

Early season boaters must dress properly in layers with synthetic fabrics. Don't wear cotton, because when wet it will let your body's warmth escape. Wear a hat because body heat is lost through an uncovered head.

For paddlers, the ACA says a wetsuit is a ″must,″ and a drysuit is better, if the water temperature is less than 60 degrees, or the combined air and water temperature add up to less than 120 degrees. Fuel up with plenty of carbohydrates and lots of water, the ACA says.

Always wear a life jacket.

If you're skilled and prepared for the temperature, get out and enjoy. If not, wait a bit and the water will warm up.

See the ACA website at americancanoe.org. Search for ″safety tips.″

Cleanup continues

In a recent column it was noted that Marine Trades Association members took a survey ride in the Barnegat Bay area and found no problem with debris from Hurricane Sandy. Likewise, a similar survey of the Navesink and Shrewsbury rivers area found the waterways looking clear, said Jim Cerruti of Fair Haven Yacht Works.

″We found no evidence of large debris in the channel,″ Cerruti said. Early-bird fishermen are already out on the water, and he expects few if any problems for boaters this season. ″The river is alive,″ he said.

Go to goboatingnj.org to see video of the surveys. There is no sound, but the images speak for themselves.

State contractors working from Bergen County down to Delaware Bay are continuing to survey the state's waterways and remove storm debris. Boaters can report any debris they spot by calling (877) WARN-DEP.

Volunteers needed

The New Jersey Offshore Powerboat Racing Association needs volunteers to help with races May 12 at Lake Hopatcong and June 23 at Atlantic City. Land-based volunteers will help out in the pit area and are needed the day before the race and race day.

On-water volunteers, aboard their own boats, will play a safety role, carrying EMTs and emergency divers, patrolling the course, and monitoring spectators. Contact Toni Potthoff at *spott42830@aol.com*

In years past, the super-fast boats raced at Point Pleasant in the Benihana Grand Prix. This year the Atlantic City Offshore Grand Prix will include a weekend of events, including an overnight ″Poker Run″ sponsored by the New Jersey Performance Powerboat club.

Although Lake Hopatcong has been the scene of smaller hydroplane races, the appearance of the offshore speedsters there is a first.

Please e-mail items of interest to this column to *czusman@starledger.com* Check Charles Zusman's blog at blog.nj.com/boating.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Journal Code: nsl

Subject: BOATING & RAFTING (89%); ASSOCIATIONS & ORGANIZATIONS (89%); RIVERS (85%); VOLUNTEERS (83%); BOAT RACING (78%); COLD INJURIES (77%); HURRICANE SANDY (67%)

Industry: THERMAL SENSORS (78%); MARINE VESSELS (78%); CANALS & WATERWAYS (77%); FABRICS (68%)

Geographic: ATLANTIC CITY, NJ, USA (51%); ATLANTIC OCEAN (79%); NEW JERSEY, USA (73%)

Load-Date: April 29, 2013

Donations off 21% at Salvation Army

The Miami Herald

December 11, 2010 Saturday

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DAILY NEWS
NEW YORK'S HOMETOWN NEWSPAPER

Section: C; Pg. 3

Length: 502 words

Byline: Miami Herald

Dateline: December 11 2010

Body

The Salvation Army's red kettles are much emptier this year in Miami-Dade County. Local officials with the charity blame the 21 percent drop in donations partly on the rough economy. But they also say their ranks of volunteer bell-ringers have thinned.

Through the first weekend in December, Miami-Dade's Salvation Army chapter raised $73,000, said Fernando Martinez, the charity's Miami chief. He said the drop surprised him, especially since the Salvation Army made it easier for local residents to give money this year. It now can take credit-card donations at its kettle locations, and people can also donate by text.

To give to the Salvation Army -- or volunteer as a bell-ringer -- call 305-637-6729 or visit onlineredkettle.com .

-- DOUGLAS HANKS

• Network has new leadership: Univisión has appointed longtime journalist Isaac Lee president of news and Alexander ″Sandy'' Brown president of sports. The network also announced that Alina Falcón, a Univisión veteran of 26 years who has held several senior roles, is leaving her position leading news and sports programming and production. She will consult on special projects.

Lee, 39, most recently founded and served as chairman and editor-in-chief of PODER magazine. Lee spent the past 14 years in editorial roles at prominent publications serving Spanish-speaking audiences in the U.S. and Latin America.

Brown, 48, previously CEO of media representation firm Petry Holding, will lead company-wide sports strategy and operations in his new role, according to the company announcement. He joins Univisión with over 20 years of leadership in broadcasting and media at ESPN, the NBA and CNBC.

• Benihana sales rise: Benihana reported that revenue at its restaurants open at least a year rose 4.5 percent in November. This figure -- same-store sales -- is considered a key indicator of a retailer's financial health as it strips away the impact of recently opened and closed stores.

The Miami company said total restaurant revenue rose 3.7 percent to $22.7 million during the same four-week period. Benihana said revenue at its namesake restaurants open at least a year rose 8.9 percent but that same measure fell 3.7 percent at its Ra Sushi and 1.8 percent at its Haru restaurants.

• Company is hiring: Talk2Rep plans to hire up to 1,000 people for work-at-home jobs and at its three call centers in Tamarac, the Sun Sentinel reported. The jobs are in customer service and online chat support for large health care and telecommunications companies, Talk2Rep said.

Job requirements for work-at-home positions include basic computer and typing skills, strong Internet high speed connection and great attitude with a focus on assisting people, the company said.

A typical call center or chat representative will average between $10-$14 an hour with some sales positions making over $15, according to Talk2Rep's press release.

Apply on line at *www.Talk2Rep.com* or forward your resume to *HR@Talk2Rep.com* and indicate whether interested in a job in its offices or at home.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: RELIEF ORGANIZATIONS (90%); APPOINTMENTS (90%); SAME STORE SALES (89%); RESTAURANT FOOD & BEVERAGE SALES (85%); SALES FIGURES (78%); EXECUTIVES (76%); JOURNALISM (73%); WRITERS (73%); SPORTS & RECREATION (72%); HOME BASED EMPLOYMENT (69%); COMPANY REVENUES (68%); RETAIL SALES (67%); FINANCIAL RESULTS (67%); LANGUAGE & LANGUAGES (65%); JOB DESCRIPTIONS (63%); CUSTOMER SERVICE (60%)

Organization: THE SALVATION ARMY (94%)

Industry: SAME STORE SALES (89%); RESTAURANTS (89%); RESTAURANT FOOD & BEVERAGE SALES (85%); CALL CENTERS (74%); WRITERS (73%); TELECOMMUNICATIONS (73%); RETAIL SALES (67%); RETAILERS (67%); TELECOMMUNICATIONS SERVICES (62%); BUSINESS TELEPHONE SERVICE (60%); CREDIT CARDS (55%)

Geographic: MIAMI, FL, USA (92%); FLORIDA, USA (92%); UNITED STATES (79%); LATIN AMERICA (54%)

Load-Date: December 11, 2010

POP MUSIC REVIEW; Drake mines the plight of love, fame; The brooding rapper's cocky swagger mingles with his softer side at Power 106's show.

Los Angeles Times

December 19, 2011 Monday, Home Edition

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Section: CALENDAR; Entertainment Desk; Part D; Pg. 5

Length: 591 words

Byline: August Brown

Body

At the end of his headlining set at the Gibson Amphitheatre for Power 106 FM's Cali Christmas on Friday, Drake puffed out his chest and took on his skeptics. ″Just because I sing don't mean I'm a wuss,″ he said (albeit in more forthright language).

For a rapper who built his career on the idea that threesomes with Rodarte models in Milan hotels can really leave an existential hole in your heart, this was a weirdly defensive stance. Clearly, Drake is no softie -- Lil Wayne is his mentor, and he's on every MC's speed dial when they need an ambling guest verse.

Given his sonically misty, emotionally bloodshot new record ″Take Care,″ though, the tough-guy peacocking underlined the strange task he had headlining this show.

Drake has perhaps the most devoted, diverse fan base in rap right now and an enviable scorecard of hits. But he's a moody, full-album artist at heart. He met his obligations to knock out drive-time bangers on Friday, yet the tracks from ″Take Care″ suggested that not even a magnum of Chateau Lafite and a couple of comely FIDM students could improve his mood given stardom's depersonalization. Maybe that's really what has his hackles up.

An uncharacteristically thin bill preceded him. Cali Christmas is known for its rapid-clip turnover of the year's chart artists. Drake's dominance meant that he was going to rule the night with sheer volume of hits. But two artists who appeared before him lent context to just what an anomaly Drake is in pop right now.

Big Sean, the new enfantterrible of Kanye West's G.O.O.D. music, named his debut album ″Finally Famous,″ the title of which only begins to tap his well of yet-undeserved self-regard. His ubiquitous single ″My Last″ brims with unintentionally droll moments -- like when he celebrates a sales triumph by ordering wontons at Benihana, a Japanese restaurant that does not actually serve the Chinese dumpling. Live, he got a star-power boost from a Chris Brown cameo, and Big Sean does have a certain cackling charisma. But if he devoted half the time he spent pantomiming athletic intercourse with the stage monitors to his rap craft, he might not have to worry about each single being his last.

J. Cole, the North Carolina MC and Jay-Z protege, had a better go of it. He's built a little in the Drake mold -- a capable rapper unafraid to open a vein for self-critical brooding. He had a No. 1 album this year in ″Cole World: The Sideline Story,″ and a few songs from it asserted its potency Friday. ″Lost Ones,″ a bold back-and-forth between a couple debating an abortion, evoked the male panic that the decision is out of his hands and empathy for the woman's fear that she'll pay for a man's unreliability.

That malleable point between rapping and singing is where Drake made his career. But in this format, he was almost too successful -- he had to acknowledge every hit. Yet any occasion to hear the battering yet miserable ″I'm on One″ and ″Show Me a Good Time″ is worth it. An unbilled Lil Wayne stopped by to mug around in furry boots, but Drake found possibly the only audience where a Justin Bieber guest appearance met with scorn.

Oddly, the ″Take Care″ single ″Marvin's Room″ got the night's best reception. The song is a minimalist cloud formation of synthesizers, where Drake drunk dials an ex and acts cocky but he's clearly carpet-bombed with regret. It raised enticing prospects for a full tour. Because Drake must know that the fog of the human heart is way more imposing than some dude who thinks you're soft for singing about it.

--

august.brown@latimes.com

Classification

Language: ENGLISH

Document-Type: Concert review

Publication-Type: Newspaper

Subject: HIP HOP CULTURE (89%); RAP MUSIC (89%); CHRISTMAS (78%); CELEBRITIES (76%); HEART DISEASE (71%)

Industry: ARTISTS & PERFORMERS (89%); CELEBRITIES (76%); HOTELS & MOTELS (71%); RESTAURANTS (71%)

Person: DRAKE (92%); KANYE WEST (57%); LIL WAYNE (56%); JAY-Z (56%)

Geographic: NORTH CAROLINA, USA (51%)

Load-Date: December 19, 2011

The big deals

Chicago Sun-Times

November 23, 2012 Friday

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Section: WEEKEND NORTH CITY; Pg. 12

Length: 472 words

Byline: DENISE I. O'NEAL. , *doneal@suntimes.com*

Body

From upscale to low-cal, the Sun-Times' ″Big Deals″ column brings readers the dish on food and drink specials that will not break the bank.

New items

CiNe, 29 E. First, Hinsdale. New bar items, all $12 or less, include flautas (chicken breast tinga-style rolled inside crispy corn tortilla with sour cream, cotija cheese, micro arugula, cherry tomatoes with cilantro oil); ceviche (bay scallops and shrimp, jicama, pineapple, mango, citrus juices, with cilantro oil served with house-made tortilla chips) and a selection of empanadas. Call (630) 590-5655; cinehinsdale.com.

Star quality

Kit Kat Lounge and Supper Club, 3700 N. Halsted. The ″Ginger Rogers″ (pan-seared salmon with tomato-herb butter on a bed of long-grain red, brown and wild rice with simply sauteed spinach, $23) and ″Cary Grant″ (angus burger, smoked bacon, gruyere cheese, French mustard, egg over easy with Parmesan truffle fries, $19) entrees are part of the menu's new theater-themed Show Stoppers selections (dishes named for Hollywood's golden era stars). Visit kitkatchicago.com.

Jordan's stakes

Michael Jordan's Steak House, 505 N. Michigan. The restaurant's NBA special, inspired by MJ'S pre-game meal during his days on the court, is the Original Pre-Game Meal (14-ounce dry-aged ribeye steak with mashed potatoes and black peppercorn sauce), $45. Visit mjshchicago.com.

People appeal

People Lounge, 1560 N. Milwaukee. Fall specials include $5 tapas from 5-7 p.m. at the bar Sunday through Thursday. Drinks include the All Fall Down cocktail (Sailor Jerry rum, Liquor 43 and apple cider, $10). Call (773) 227-9339; peoplechicago.com.

One flippin' deal

Pizza Persona, 614 W. Diversey. A flip of the coin by an employee at the register can win you a free pizza on Mondays when you call heads/tails correctly. Visit pizzapersona.com.

Holiday brew

Mickey Finn's Brewery, 412 N. Milwaukee, Libertyville. The microbrewery opens early (11 a.m.) Nov. 23 for a special release of Santa's Magic Belgian Strong ale (brewed with Belgian sugar candy) served in a 16-oz Belgian tulip glass, $7. Call (847) 362-6688; mickeyfinnsbrewery.com.

Get happy

Quay, 465 E. Illinois. The new $5 happy hour menu, available 4 to 6:30 p.m. Monday-Friday, includes cotechino sausage pizza, crispy goat cheese fritters, roasted eggplant and spinach dip and prime beef sliders. Call (312) 981-8400; quaychicago.com.

Drink of the week

Benihana, participating locations. The spiced cranberry mojito (spiced mojito pre-mix, cointreau, frozen cranberries, cinnamon sugar and fresh mint sprig, $9.50) is available through Nov. 30. Visit benihana.com.

Deal of the week

Everest, 440 S. La Salle. Chef Jean Joho has added Scottish grouse (crepinette wild roasted grouse roasted in Alsace cabbage) to the seasonal tasting menu, which starts at $89. Call (312) 663-8920; everestrest aurant.com.

Graphic

The spiced cranberry mojito (spiced mojito pre-mix, cointreau, frozen cranberries, cinnamon sugar and fresh mint sprig) at Benihana.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: BASKETBALL (70%); COM,CALL,MOJITO,SPICED,PRE,BENIHANA,SUGAR,VISIT,BELGIAN,CHEESE

Industry: CHEESE (90%); RESTAURANTS (90%); FRUIT & JUICE DRINKS (89%); ALCOHOLIC BEVERAGES (89%); BREWERIES (84%); DRINKING PLACES (78%); BEER & ALE (78%); BEEF (74%); PORK (73%)

Person: MICHAEL JORDAN (79%)

Geographic: ILLINOIS, USA (73%)

Load-Date: November 23, 2012

NORTH COUNTY SCHOOL NOTES

The San Diego Union-Tribune

July 7, 2012 Saturday

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Section: Zones; Pg. NI-4

Length: 351 words

Body

• Eleven San Diego County students received a total of $70,000 in scholarships from Chelsea's Light Foundation. Winners were chosen from more than 310 students at 73 county high schools based on their "service over self" ethic and academics. Caitlin Choy of Ramona High won the "Sparkle" scholarship of $10,000 and will attend UCLA to prepare for a career in medicine with an emphasis in neonatology. Simmone Villamichel Borel of Coronado High was awarded $5,000 as the inaugural recipient of the Tyler King Changemaker Award and will attend San Francisco State University. Sunflower scholarship recipients include:

• Alex Caratti/Valley Center High School/CSU, San Marcos

• Sharada Narayan/Westview High School/UC Berkeley

• Bradley Sandubrae/Rancho Bernardo High School/Western Washington University

• Gautam Soundararajan/Francis Parker School/Dartmouth University

• Amara Tang/The Preuss School UCSD/UCSD

• Korral Taylor/Lincoln High School/Bennett College

• McKenna Vandewalle/Julian Union High School/Point Loma Nazarene University

• Alexa Wolfe/Foothills Christian High School/SDSU

• John Zamora/Poway High School/USC

The foundation, based in San Diego, was created in 2010 by Kelly and Brent King in honor of their daughter, Chelsea, who attended Poway High. She was slain in 2010.

• The Cambridge School, a Classical Christian school in Rancho Peñasquitos, will move to a new, larger location this summer.

The school is six-years-old and has outgrown in current building. The new location is at state Route 56 and Black Mountain Road in Rancho Peñasquitos. The school expects to be open for the start of the year in the fall.

• Sixth-graders at St. Peter the Apostle Catholic School in Fallbrook recycled plastic bottles and aluminum cans and raised $1,600 toward the cost of attending the YMCA's sixth-grade Outdoor Education Camp, a weeklong program with hands-on outdoor education at Camp Marston near Julian.

• Carlsbad fourth-grader Audrey Ledford won Benihana's 2012 Children Helping Children Coloring Contest and helped raise more than $55,000 for St. Jude Children's Research Hospital.

Linda McIntosh • U-T

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: SCHOLARSHIPS & GRANTS (90%); STUDENTS & STUDENT LIFE (90%); HIGH SCHOOLS (90%); PRIMARY SCHOOLS (89%); PRIMARY & SECONDARY EDUCATION (78%); EDUCATION SYSTEMS & INSTITUTIONS (78%); COLLEGES & UNIVERSITIES (78%); SECONDARY SCHOOLS (78%); HISTORICALLY BLACK COLLEGES (78%); ETHICS (77%); MOUNTAINS (75%); RELOCATIONS (69%); CATHOLICS & CATHOLICISM (67%)

Organization: UNIVERSITY OF CALIFORNIA (LOS ANGELES) (57%)

Industry: HIGH SCHOOLS (90%); PRIMARY SCHOOLS (89%); PRIMARY & SECONDARY EDUCATION (78%); EDUCATION SYSTEMS & INSTITUTIONS (78%); COLLEGES & UNIVERSITIES (78%); SECONDARY SCHOOLS (78%); HISTORICALLY BLACK COLLEGES (78%); MATERIALS RECOVERY & RECYCLING (65%); PLASTIC BOTTLES (50%)

Geographic: SAN DIEGO, CA, USA (92%); SAN FRANCISCO BAY AREA, CA, USA (79%); SAN FRANCISCO, CA, USA (79%); CALIFORNIA, USA (79%)

Load-Date: July 12, 2012

IT'S FREEBIE BLACK FRIDAY! CHECK OUT OUR DOORBUSTING LIST OF FREE STUFF + HOLIDAY COUPONS

Sun-Sentinel (Fort Lauderdale, Florida)

November 26, 2010 Friday, Online Edition

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Section: LIFE; Pg. Web

Length: 2003 words

Byline: Doreen Christensen November 26, 2010 12:01 PM {TOPIC} Shop-O-Matic

Body

It's Black Friday and that means it's a super savings holiday freebie free-for-all! Today, we're offering a midnight list of savings passes, coupons and free deals so you can score more on your early morning bargain hunt.

Also, get Black Friday updates on the South Florida shopping scene on Twitter using hashtag #sflblackfriday. I'll be reporting from Sawgrass Mills in Sunrise starting at 3 a.m.! Tweet what's happening on your shopping adventure, too!

You'll also find our usual list of free product samples and coupons good at stores and restaurants.

Also, we'd like to extend a special invitation for an evening of pampering on Dec. 1 at the Shop-O-Matic Jingle Mingle. Click here for more details.

Three ways to keep up with the latest deals: ″Like″ our Sentinel Deals page on Facebook; follow Doreen Christensen on Twitter@PrettyGoodIdeas and get mobile alerts: Text DEALS to 23539.

Coupon: Save 15 percent off everything at Kohl's; expires Nov. 28 Coupon: $25 off $75 purchase at New York & Company with e-mail sign-up Coupon: $5 off coupons at Barnes & Noble; expires Nov. 28 Coupon: $10 off $25 purchase at Macy's; valid until 1 p.m Saturday, Nov. 27 Coupon: $10 off $50 purchase at JC Penney; valid 3-11 p.m. Friday only Coupon: $30 off $10 purchase at Coldwater Creek; expires Nov. 30 Coupon: 20 percent off on $125 or more at Banana Republic Factory Store when using your Visa Card; expires Dec. 24 Free book ″The Velveteen Rabbit″ read by Meryl Streep for iPhone or iPad Free 8-song holiday country music playlist with Rascal Flatts, Brad Paisley Free $10 gift cards from Home Depot or Target when you sign up for EBates.com (love this site!) Coupon: Free Slurpee for ″Purple Friday″ from 7-Eleven on Facebook; expires Nov. 26 Free 8X10 collage from Walgreens; expires Nov. 27 Free 60-day membership to BJ's Wholesale Club; activate by Dec. 31 Coupon: $9 off an 8-pound Honey Baked Ham; expires Jan. 3 Coupon: 20 percent off from Bed Bath & Beyond with e-mail sign-up Free photos, games, ornaments and more at Santa's Wonderland at Bass Pro Shops Coupon: Old Navy coupons revealed every Thursday through Facebook Free $3 MP3 credit from Amazon.com; expires Nov. 29 Coupon: Buy one, get one free waffle at Waffle House; expires Nov. 29 Coupon: $10 off $25 purchase at Yankee Candle; Expires Dec. 4 Coupon: Buy two, get two free at Yankee Candle; expires Nov. 28 Coupon: Save $10 off $50 purchase at Pier 1 Imports; expires Dec. 24 Free VIP membership offers overnight shipping from Zappos.com Coupon: Free item (up to $13) with any $10 purchase at Bath & Body Works; expires Dec. 24 Coupon: Free travel size item with any purchase at Bath & Body Works; expires Dec. 1 50 percent off everything at GAP from midnight to 10 a.m. Free breakfast and coffee at IKEA through Nov. 28 Free breakfast at Sam's Club on Nov. 26 Free 12-ounce coffee at Burger King every Friday in November (last one!) ---------- Rebate: $20 back on $50 purchase of Olay, Venus, CoverGirl, Secret, Pantene, Herbal Essence and/or Clairol products; expires Dec. 31 Free sample of Gold Bond Hand Sanitzer Moisturizer Free personalized video message from Santa Claus Free T-shirt from Townie Records; fill in message field Free sample of Vaseline Intensive Rescue Free pack of Extra Dessert Delights gum (through Facebook) Free sample of Dove Hair Care through Sam's Club Coupons: ″The Whole Deal″ from Whole Food Markets Free sample of Lactaid Fast Act Dietary Supplements Free sample pack from Playtex Sport Free travel mug from Au Bon Pain with e-mail sign up Free sample Smart Pack Gummy Vitamins (through Facebook) Free sample of Starbucks Natural Fusion Vanilla coffee Free

Bundt Cake (choice of two flavors) from Patron (must be 21) Free e-cookbook download of Martha Stewart's ″2010 Thanksgiving Hotline Recipes 2010″ Free 7-day trail to Sirius radio Free appetizer from Outback Steakhouse with e-mail sign up Free updated cookbook ″Jiffy Mix Recipe Book″ Free samples purse pack of OB Tampons Free sample of MIST8 All Purpose Cleaning Spray Free sample of Tena Underwear Free potty training kit from Pampers Free sample of Aveda Man Pure-formance Aftershave Free poster of Tony Hawk: Be Tobacco Free from CDC Free samples (3) of Emergen-C Viamin Drink Mix Free bagel or drink from Einstein Bros.; use code at checkout: 7D9XGHNN43X7 Free e-book ″Stupid History: Tales of Stupidity, Strangeness, and Mythconceptions Throughout the Ages″Amazon.com Free personalized video Christmas card from Santa Claus Free custom sports poster with your picture from ESPN Free download of 8-song country music holiday playlist from People magazine; expires Jan. 7 Free download of CD Girl Talk - All Day - Illegal Art Free downloads of 25 different software programs from NASA Free sample of two-pack of Snooz'n Natural Sleep Aid Free sample of Nescafe Tasters Choice Free entrance for veterans and their families at Anheuser-Busch theme parks through Dec. 31 Free 13-song playlist from Spin magazine; use code EAT9TA9WPYAJ; Expires Dec. 31 Coupon: Free 10X13 photo from Sears Portrait Studio Free six free rulers for students Free sample pack from Poise Coupons: $4 off $20 purchase at Boston Market; expires Dec. 15 Free $30 birthday meal at Benihana with e-mail sign up Free sample of Folgers Coffee (through Facebook) Join E-Bates and get a free $10 gift card from Home Depot Free sample packet of wildflower seeds from Bentley Seeds Free sample of Bag Sealing Tape with dispenser from SAKet Free sample of Acqua Di Gioia frangrance from Armani Free recipe book from A-1 Steaksauce Free sample packs from Kotex (choose from four) Free sample pack of Kleenex Tissues Free sample of Play Time Personal Lubricant Free 9-song MP3 download ″Live Bait Vol. 2″ from Phish Free sample of BreathRight nasal strips Free sample of Avery shipping labels Free 16-song download ″The Incredible Singing Christmas Tree″ from Veggie Tales Free MP3 song download ″Wishing on a Star″ from Beyonce Free 16-ounce bottle of Genesis Today Superfruit Tea (through Facebook); redeem at Walmart Free sampe of Lacoste Pink fragrance Coupon for Natura Advantage Pet Food Free Grateful Dead MP3 songs every day in November Free sample of Oxy Clinical skincare (3 pieces) Free sample of 3M Post It Flags and Tabs Free bumper sticker from Humane Society ″Give Wildlife a Break″ Free Personalized medal bottle plate for Corzo Tequila Free 2011 calendar from Pillsbury Free sample of Purina One dog food Free sample of Guilty fragrance by Gucci Free Beech-Nut Solid Food Starter Kit Free samples of maxi pads and liners from Kotex Free 16-track ″Experience Halloween″ album Turn candy into cash at South Florida dental offices Free 10X13 portrait at Walmart ($29.99 value) Free 100 XBOX Live points (with signup for Microsoft newsletter) Free FitnessBuilder app from iTunes (was $9.99) Free sample of Shout Color Catcher Free pair of Dailies Aqua Comfort Plus contacts Link to BJ's Wholesale Club printable coupons Free Red Strike Energy Drink at Murphy USA (through Facebook) Free 2011 Betty Crocker calendar Free bag of Food Should Taste Good chips (through Facebook) Free sample of iFlora nutritional supplements Free album ″Sing to Me: A Lullaby Album″ from WIC Every Ounce Counts campaign Free sample of Dove Energy Glow Calming Night and Sheer Moisture Therapy (in Spanish) Free gifts from Black Box Wine Free 2011 Oriental Trading calendar Free 350 miles from Continental Airlines Free one year of Amazon Cloud Link to 78 EverSave coupons Link to Target.com coupon page Coupons: Box Tops for Education site; with e-mail signup Coupons: Valpack savings in your neighborhood Free 2-week sample of Sun Chlorella Cream Coupons: Betty Crocker website Free sample of Tena Overnight Pads Free sample of Rachael Ray Nutrish Pet Food Free sample of Depends Undergarments for men and women Free sample of K9 Full Flex Joint Relief Pain Supplement for dogs Free sample of Night Food Nutrition Sleep Bars Free full-sized Cottonnelle Fresh Flushable Moist Wipes; with e-mail signup for you and a friend Free sample of TMJ Pain Relief Cream from Mintiva Free sample of Quaker Life Nutrition Bars Free sample of Crest 3D Whitestrips and Crest White Advanced Vivid Toothpaste from Procter & Gamble; need to sign up with e-mail address Coupon: BOGO Propel Water (20-ounce bottles) Free 5 or 6.6 pound bag of Natura Dry Pet Food (with e-mail sign up) Free sample of Garnier Fructis Anti-Dandruff Shampoo Coupons: Link to Target.com Coupon Center Space out watching NASA TV Free recipe book ″Holiday treats made with REAL Butter″ from Wisconsin Cheese Free sample of AXE Dry Phoenix Deodorant (through Sam's Club Free e-book download ″The Ultimate Guide to GMail″ Free 5x7 HP Photo Cards (2) from Walmart ($1.97 value) Free ″Feel Your Boobies″ breast cancer awareness sticker Free guide ″Nutrition for Your Kids″ from CancerProject.org Coupon: $5 off a $25 purchase at Hard Rock Cafe using Visa Card Free sample of Viva la Juicy fragrance at Sephora Inside JC Penney Free sample of Nicorette Gum (through Costco) Free hot coffee, cappuccino or tea from Pilot Travel Centers (through Facebook) Rebate: $5 off five quarts of Quaker State Motor Oil Rebate: Free $12.99 bag of World's Best Cat Litter; purchase before Dec. 12 Free sample of Vaseline Intensive Rescue Free MP3 song download of Doobie Brothers' ″World Gone Crazy″ from Amazon.com Free sample of Emergen-C Vitamin Drink Free sample of Shout Color Catcher Free iHoot iPhone app with $5 of calling credit Free software download of PDFTiger (use Registration Code:R8Z8682LMDUAKHW ($39.95 value) Coupon: BOGO Scar Zone products (3); expires

Dec. 31 (Still live!) Free bottle of Advil Ibuprofen Tablets or Liqui-Gels from Advil.com Free MP3 download of 21-song Victory Records Fall Sampler 2010 Free sample of Neru Patch Therapy for Foot and Leg Discomfort Free guide ″Twitter: Best Practices and Tips″ from TradePub.com Free appetizer from Beef O'Brady's with e-mail signup

Free customized layouts for your Facebook profile from PageRage.com Free six-pack sample (up to 2) of Tasters Choice instant coffee Free cookbook offers (7) from Pork: The Other White Meat Free New York Yankees newsletter and toolbar Free sample of Stayfree Thermo Control Free sample of Nature's Bounty Adult Gummies Multivitamin Free sample of Beyond BodiHeat disposable heating pads Free trade magazines and technical document downloads from TradePub.com Free sample of Shout Color Catcher (through Facebook) Free sample of Wei East Wrinkle Relief Eye Cream Free sample of Dove Clinical Protection (through BJ's) Free sample of Ester-C Gummies Vitamin C Coupon: $20 off bowling for group of 4 at AMF Lanes with e-mail signup Free $24 Aveda styling product on your birthday with e-mail signup Free 2011 tour catalog and DVD from Rick Steves' Europe Free sampel of Zone Perfect Cookie Dough Nutrition Bars (through Facebook) Rebate: $10 back from Senokot and Colace products Free sample of Garnier Fructise Anti-Dandruff Shampoo Free download of computer games (2) for PC or Mac from BigFishGames.com and Borders Free cookbook ″Low-Fat Favorite Recipes″ from Crestor Free Dr. Itchy Head Lice Poster & Magnifier for teachers Free sample of Aleve Pain Reliever (through Sam's Club) Free foreign language courses (41) developed by the U.S. Foreign Service Institute Free 2-week sample of Sun Cholorella Cream Free full-sized John Frieda Root Awakening shampoo or conditioner (through Facebook) Free sample of Kleenex tissues Free ?Native Plants, Natural Landscapes? book with survey from Wild Ones Free 2011 ″Biosecurity for Birds″ calendar from USDA Coupon: 3-piece sample pack of Aveda Smooth Infusion Shampoo, Conditioner and Style-Prep Smoother (redeem at Aveda salon) Free downloadable cookbook with celebrity recipes from Barilla Pasta Free pancakes from iHop with e-mail signup Rebate: $10 back from$25 purchase of ConAgra Foods brands Coupon: BOGO Uncle Ben's Whole Grain White Rice (enter code BOGOWGW) Coupon: $10 in savings from Campbell's Soup {ZONE} SB

Classification

Language: ENGLISH

Document-Type: BLOG

Publication-Type: Newspaper

Subject: PRODUCT PROMOTION (72%); MUSIC (67%); COUNTRY MUSIC (62%)

Company: BANANA REPUBLIC (83%); NEW YORK & CO INC (68%); BJ'S WHOLESALE CLUB INC (57%); FACEBOOK INC (56%); 7-ELEVEN INC (52%); AMAZON.COM INC (51%); BED BATH & BEYOND INC (51%); BASS PRO SHOPS INC (51%); PIER 1 IMPORTS INC (50%); WAFFLE HOUSE INC (50%)

Ticker: NWY (NYSE) (68%); FB (NASDAQ) (56%); AMZN (NASDAQ) (51%); BBBY (NASDAQ) (51%); PIR (NYSE) (50%)

Industry: INTERNET SOCIAL NETWORKING (90%); RETAIL COUPONS (89%); NOVELTIES & ORNAMENTS MFG (86%); SALES PROMOTIONS (78%); DISCOUNT & CLUB STORES (75%); PRODUCT PROMOTION (72%); MOBILE & CELLULAR TELEPHONES (71%); RETAILERS (71%); SPORTING GOODS STORES (70%); RESTAURANTS (70%)

Person: BRAD PAISLEY (68%)

Geographic: FLORIDA, USA (72%)

Load-Date: November 30, 2010

Sizzling food with a side of theatrics

The Boston Globe

January 4, 2012 Wednesday

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Section: G; Living Arts; Food; Pg. 6

Length: 809 words

Byline: By Ike DeLorenzo, Globe Correspondent

Body

The service at most restaurants is more demure. By mid-meal, a young man seated at Osaka's waist-high, steel-top teppanyaki counter looks a bit terrified. The chef, Chinese and in kitchen whites, is yelling at him from the bar. ″Open your mouth, Brendan! Come on!'' Out comes the squirt bottle, and an arc of alcoholic sake jets into Brendan's mouth. Fellow diners count along: ″One! Two! Three!'' Brendan makes it to 13 before the sake drools onto his shirt. The chef relents, gesturing and declaiming: ″More sake, more honey!'' Over the course of the evening, many other words will be contorted to rhyme with sake.

Antics like these are not uncommon in US teppanyaki bars, sometimes called ″hibachi restaurants.'' The restaurant genre, and its physical theatrics, were developed by the unpredictable Olympic wrestler and restaurateur Rocky Aoki at his Benihana chain in the 1960s. Aoki had three children by three women at the same time, and once (in 1961) broke my father's nose at a college wrestling practice. Osaka in Brookline is faithful to the model - the chef's banter is rated R, and the cooking antics could break your nose.

Knives are juggled, eggs are split in mid-air, cubes of food are propelled from the chef's spatula toward - but seldom into - diners' open mouths. (Just try to catch one when you're 10 feet away and drunk on sake squirts.) It's great theater and the clientele can wind up out-shouting the chefs.

You'd expect such a sizzle-reel to fizzle on the plate. Surprise. When it finally arrives, the food is the real star of the show.

All the hibachi dinners follow the same script. When it's time to cook, the squirt bottles return, this time to douse the hot cooking surface until an alarming cloud of flame explodes. While diners regain their composure, white rice and chopped vegetables sizzle in butter, black pepper, and equal squirts of teriyaki and soy sauces. The result, scooped directly onto your plate with the spatula, is an incomparably fresh fried rice that seems designed to accompany dry Japanese beer (Asahi, Kirin, and Sapporo are all available). Next is the moment you have ostensibly been waiting for: Scrabble piece-sized quality vegetables ($13.95), chicken ($18.95), New York strip steak ($22.95), or even select lobster tails ($28.95) hit the grill and sizzle just-so in the same seasonings as the rice. Servings are large enough for a couple to share, perhaps with an appetizer or two.

The shape of the vegetables, meat, or fish is intentional, in dice thick enough to be hearty, thin enough to maximize tenderness. The grill's heat is calibrated to sear and brown the morsels at the same moment they cook through.

Somewhere in the back of the building, out of the limelight, a hard-working kitchen crew fills out the menu with good quality non-hibachi dishes. The sushi shines, and a quirky assortment of pan-Asian plates are available. Osaka, Chinese-owned and mostly Chinese-staffed, also has extravagantly plated versions of traditional faux-Polynesian staples like pineapple fried rice ($15.95, served in the pineapple) and flaming seafood ($24.95) that are delightfully light, tasty - and kitschy. Their cocktail cousins, including mai-tais and scorpion bowls, are on the drinks menu and in the restaurant's sleek post-collegiate bar-cum-night club, hidden in the building's basement.

The teppanyaki bar is only half the story at Osaka - and half the seating. At the other side of the divided floor, a demurely lit 90-seat dining room, all gold, black, and walnut, is a quiet and perhaps more romantic place to dine.

Osaka's ″special rolls'' ($9.95 to $15.95 for 8 pieces) exceed any reasonable expectation you could have for sushi at a multi-function restaurant. Classics like dynamite roll, a mixture of salmon, asparagus, crab, tempura, and spicy sauce ($11.95) highlight fresh quality fish in precision presentations. Fusion rolls demonstrate similar skills, perhaps with too-creative sauces (sweet cream, black truffle salsa, ″Amarillo sauce'') and an odd fondness for asparagus. Traditional a la carte sushi, served on white or brown rice, have consistently fresh, clean tastes, from the familiar (maguro/tuna, $6) to the exotic (hokkigai/red clam, $4). Well-curated wine and fine sake lists add class to this phase of the meal.

The best pairing at Osaka remains the first offered: fine dining with flying zucchini cubes, or force-fed sake. Social lubricant with culinary dazzle. After that, anything can happen.

Ike DeLorenzo can be reached at *ike@theideassection.com*

OSAKA

14 Green St., Brookline, 617-732-0088. Most major cards.

Wheelchair accessible.

Prices Appetizers $2.25-$9.95.

Entrees $9.95-$28.95. No desserts.

Hours Mon-Thu 11:30 a.m.-11 p.m.,

Fri-Sat 11:30 a.m.-midnight,

Sun 12:30 p.m.-11 p.m.

May we suggest Hibachi chicken dinner, hibachi N.Y. strip steak dinner,

dynamite roll, tuna sushi.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: COOKING & ENTERTAINING (90%); BONE FRACTURES (72%); WRESTLING (68%); COLLEGE & UNIVERSITY SPORTS (52%)

Industry: RESTAURANTS (90%); BEER & ALE (77%); COLLEGE & UNIVERSITY SPORTS (52%)

Geographic: OSAKA, JAPAN (73%); HOKKAIDO, JAPAN (71%)

Load-Date: January 4, 2012

Restaurants getting creative to compete in down market

Phoenix Business Journal

July 21, 2008 Monday

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DAILY NEWS
NEW YORK'S HOMETOWN NEWSPAPER

Length: 678 words

Byline: Chris Casacchia

Body

As restaurant sales in the Valley continue to slump, owners and franchisees are faced with tough marketing choices: boost advertising, cut it or stay on budget.

Advertising often is the first business line to be axed during down times -- a big no-no, according to marketing pros. They point to the success stories of Nike Inc., Apple Inc. and Pizza Hut, which boosted ad campaigns during recessions and ended up pulling ahead of competitors.

When the economy gets tight, businesses need to get creative, according to Melanie McBride, vice president and director of public relations at E.B. Lane. That could mean extended happy hours and other special offers.

″It's a mistake to go dark,″ she said.

Some restaurants in Phoenix are taking that advice, using quirky TV and radio spots coupled with summer bargains to attract new customers and build loyalty among frequent visitors.

Quizno's has rolled out a variety of low-cost options, such as the $2 Sammie and $5 deli favorites.

″We wanted to wake people up from their sleepy lunches. We made them five bucks and held our breath,″ said Jeff McClelland, CEO of Cliff Freeman & Partners, the New York firm whose principals coined Wendy's ″Where's the beef?″ and Little Caesar's ″Pizza! Pizza!″ campaigns.

The Quizno's campaign, which will run through the summer, is complemented with humorous TV commercials depicting regular people in plight. The ads are built around flexible pricing, uniquely defined value and empathetic messaging. Since the campaign launched in May, sales have jumped 20 percent.

Blimpie and Subway are promoting value through $5 footlong sub offers, and it's working. Blimpie's sales are up 9 percent since the promotion's mid-June debut.

″Consumers are looking for value offerings, and the brand must adapt in order to play in the competitive sub marketplace,″ said Kate Guess, director of corporate public relations at Kahala Corp., the Scottsdale-based parent of Blimpie and Cold Stone Creamery.

The sub chain also is testing deli sliders and sandwich bundling options in some locations, and is considering a pizza offering.

Here are some other examples of running campaigns:

> Scottsdale-based RA Sushi is tweaking its happy-hour menu ″to be more consumer-friendly during these times,″ according to Scott Kilpatrick, co-founder and vice president of RA. That includes lowering prices on selected items and expanding its offerings.

RA plans to launch its new menu at all five Valley locations by September. In addition to print, radio and outdoor advertising campaigns, RA is highlighting the brand by increasing grassroots marketing efforts at its restaurants, Kilpatrick said.

Joe's Crab Shack in June launched its ″Summer Buckets″ promotion and TV campaign that demonstrates how barbecue dungeness crab, peel-and-eat shrimp, mussels marinara and beer bring people together. The spots, developed by Dallas-based Slingshot LLC, feature unusual pairings such as a cop and a criminal.

This summer, Benihana introduced its ″Summer Treat″ special, which features traditional hibachi chicken and rice, soup, salad, shrimp appetizer, vegetables, green tea, and ice cream for $18 plus tax. The offer runs until September.

P.F. Chang's China Bistro Inc. in Scotts-dale hasn't changed its marketing plan. It is focusing on service and food quality rather than bargains.

″We only have a long-term approach to what we do,″ said spokeswoman Laura Cherry. The company, which operates Pei Wei Asian Diner and Taneko Japanese Tavern, reported first-quarter net income of $9.6 million, down 8.5 percent from $10.5 million during the same per-iod last year.

Richard Cassey, vice president of Air Marketing in Phoenix, has seen the mid-tier brands he represents cut their marketing budgets by 30 percent. Some are reallocating dollars to the Web, while others are simplifying menus, buying local produce and decreasing labor to drive down costs, he said.

Get Connected

E.B. Lane: *www.eblane.com*

Kahala Corp.: *www.kahalacorp.com*

P.F. Chang's China Bistro: *www.pfchangs.com*

Air Marketing: *www.airmarketing.com*

RA Sushi: *www.rasushi.com*

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: FRANCHISING (90%); RESTAURANT FOOD & BEVERAGE SALES (89%); RECESSION (78%); SALES FIGURES (78%); FRANCHISEES (78%); EXECUTIVES (75%); CUSTOMER ACQUISITION STRATEGY (68%)

Company: KAHALA COLD STONE HOLDING CO (81%); NIKE INC (72%); APPLE INC (72%); PIZZA HUT INC (57%); CLIFF FREEMAN & PARTNERS (55%)

Ticker: NKE (NYSE) (72%); AAPL (NASDAQ) (72%)

Industry: FAST FOOD (90%); BROADCAST ADVERTISING (90%); MARKETING & ADVERTISING (90%); RESTAURANTS (90%); MARKETING CAMPAIGNS (89%); TELEVISION ADVERTISING (89%); RESTAURANT FOOD & BEVERAGE SALES (89%); RADIO ADVERTISING (78%); OUTDOOR ADVERTISING (73%); PRICE CHANGES (69%); CUSTOMER ACQUISITION STRATEGY (68%)

Geographic: PHOENIX, AZ, USA (56%)

Load-Date: August 11, 2008

ASK JOHN: RESTAURANTS WITH LIVE ENTERTAINMENT

Sun-Sentinel (Fort Lauderdale, Florida)

September 8, 2009 Tuesday, Online Edition

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Section: LIFE; Pg. Web

Length: 121 words

Byline: Posted by John Tanasychuk on September 8, 2009 07:00 AM {TOPIC} Sup

Body

Q: A group of my friend's and I are having dinner with my cousin and we're meeting her new boyfriend, and trying to have a good time at a nice resturant with live entertainment. Or one of those Chinese or Japanese resturant were the cook the food right infront of you. Thanks. Nelli, Fort Lauderdale

A: Have you ever been to Benihana? They're been doing table-side teppanyaki-style cooking since 1964. It can be lots of fun.

And if you really want to embarrass you cousin's new beau, you can have a photo taken of the group that you later download from the Benihana Web site.

Just be sure to call ahead to reserve your table and mention that you're marking a special occasion.

PHOTO: A chef performs for the camera (Courtesy Benihana)

Classification

Language: ENGLISH

Document-Type: BLOG

Publication-Type: Newspaper

Subject: RESTAURANT; {ZONE}; SB

Industry: RESTAURANTS (88%)

Load-Date: September 9, 2009

Dining scene: Gourmet finds and Latin classics

The Miami Herald

January 28, 2011 Friday

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DAILY NEWS
NEW YORK'S HOMETOWN NEWSPAPER

Section: WW; Pg. 19

Length: 1864 words

Byline: Miami Herald

Dateline: January 28 2011

Body

FINE DINING

Elle's

Sleek, sophisticated Elle's has the kind of urban setting you'd expect to find on Las Olas Boulevard or Lincoln Road. But this dynamic new dining destination is a bright spot in the 'burbs. With a trend toward smaller portions, Elle's menu is divided into several categories: Bar Bites (snacks, cheese and meat boards, burgers) plus Small, Medium and Large plates. Even simple items are prepared with attention to texture and taste. A crunchy, lightly toasted Marcona Spanish almond is tucked at the center of three dates, which are wrapped in crisp bacon and served on an endive spear with a dab of Stilton and a drizzle of Tupelo honey. Paella croquetta, a dish inspired by Italy's fried rice balls, are shaped like typical Latin croquettes but you'll bite into risotto with a trace of saffron, chopped shrimp and chorizo. Dip into a bold Spanish romesco sauce, with roasted red peppers, tomatoes and garlic.

On the list of ″Small'' dishes, miso-glazed scallops are juicy and nicely seared, topped with cellophane noodles, chopped green onions, red pepper and a dusting of panko and presented in a lettuce cup.

Among Elle's must-try dishes: ultra tender and juicy braised pork belly, plated with a fresh, ginger-scented Fuji apple chutney and a summery slaw of Granny Smith apples tweaked with a little fennel. Also on the hit parade: a roasted poblano pepper stuffed with cheddar cheese grits, fresh corn relish and beer-battered shrimp.

Don't pass on desserts like homemade banana bread pudding with Rosende's brown sugar cinnamon ice cream or specials like our decadent pecan-chocolate torte.

12312 Miramar Pkwy., 954-437-0071; www.ellesrestaurant.com. Bar Bites $5-$8, Small $6-$12, Medium $12-$14, Large $18-$30, sides $4, desserts $8; kids $4-$6. Open 11 a.m.-11 p.m. Monday-Wednesday, 11 a.m.-1 a.m. Thursday-Friday, 5 p.m.-1 a.m. Saturday; 10:30 a.m.-3 p.m. Sunday. AFFORDABLE GOURMET

L&L Market Bistro

An oasis for lovers of microbrews, fine wine and good food, this market is named for partners Lucy Rosende and Lizzy Davila, who run the gourmet outpost with their husbands. Prepared-food customers can pick up takeout or eat at a large, communal, wood table surrounded by racks of wine and deli cases. There are also a few small tables out front.

It is worth a visit just for the beers -- everything from banana-flavored Belgian Lambic beer (matured in oak casks and good with dessert) to nutty Morimoto soba ale from Oregon (brewed from roasted buckwheat and hops). Popular salads include the Bombay (greens topped with curried chicken salad and mango salsa), Asian (Napa cabbage, snow peas, spicy chicken,

crispy noodles and Asian aioli) and a tuna with capers and Kalamata olives. Favorite sandwiches are the hot muffuletta (cold cuts, provolone and olive tapenade on a ciabatta roll), tuna melt (with fontina cheese and spinach) and the Cuban Ruben (pulled pork, corned beef, Swiss and sauerkraut on Cuban bread).

Frequent specials on the eclectic international menu include tandoori shrimp, Korean barbecued short ribs, salmon with pecan butter and pork loin stuffed with shiitake mushrooms and goat cheese. All come with a suggested wine pairing. Shop for wine or gourmet products, such as blue cheese crackers, jalapeno jelly and peach chipotle jam, before or after eating. Hard-to-find cheeses include Blackstick Blue from Lancashire, England (soft and creamy with an appealing tang), Humboldt Fog (California goat cheese with a bloomy gray rind that has a full, creamy flavor and crumbly-smooth texture) and Sonoma Dry Jack (sharper that Monterey Jack).

12312 Miramar Pkwy., 954-437-0071. Entrees $10-$20. Open 9 a.m.-7 p.m. Technique

Culinary students at Le Cordon Bleu College of Culinary Arts offer budget-conscious diners with gourmet tastes reasonably priced lunch and dinner menus. The two-year program offers its students the experience of running a real restaurant, while guests dine trans-fat free for less. Formerly called Tropibleu, the restaurant is totally student-run. Everything on the dinner menu is under $15, except the $20 eight-ounce filet mignon.

For a bargain lunch, diners can order a soup or salad from the appetizer menu and leave for under $5 -- or try entrees like the salmon atop mushroom risotto, all under $13. Students don't hit the restaurant until they've completed the rest of their coursework. To finish Le Cordon Bleu's program, they have to successfully complete three weeks in the kitchen, preparing food, and three weeks on the floor, serving guests. Because their graduation depends on a quality performance, guests needn't worry about inferior service.

3221 Enterprise Way, 954-438-8828. Entress $15-$25. Open for lunch and dinner Tuesday-Friday. Reservations suggested.

ITALIAN

Extreme Pizza

The motto here is ″Life Is Too Short for Mediocrity.'' A first in Florida, the restaurant is part of a franchise based in San Francisco that takes pizza outside the ordinary pizza box.

Create Your Own (CYO) pies come in five sizes, from ″indee'' for one person ($4.96) to huge, which feeds 16 ($16.25). Signature pies are outrageous sensations of taste combinations prepared daily from franchise recipes and ultra-fresh local ingredients. Homemade hummus, olives, red onions and feta cheese complement tomatoes, pepperoncini and mozzarella for the Peace in the Middle East pie; chicken in barbecue sauce, cilantro, cheddar and mozzarella make up the Ragin' Rooster; and black beans and salsa, grilled chicken, green chilies, jalapeños, cilantro and cheddar become the California Cactus.

Other pies include Drag it Through the Garden, with mushrooms, artichokes and broccoli; Holy Cow!, with fontina, Swiss, Gorgonzola, mozzarella, roasted walnuts and fresh-cut sage; and Mr. Pestato Head, featuring homemade pesto sauce, new potatoes, red onions, basil, oregano and mozzarella.

The X Factor menu offers spicy, buffalo hot, Thai and sweet barbecue chicken wings and ″killer'' extremely twisted dough sticks made with Swiss, fontina, garlic and other herbs. Salads come with names like Back Country Betty, Chefz Gravity Grab and Flying High With Thai Chicken. Monster sub sandwiches, calzones, beer and wine also are available.

3448 Red Rd., 954-436-9044. Pizzas $5-$16.25, appetizers and salads $3.95-7.95. Open 11 a.m. to 11 p.m. every day.

LATIN

El Fogon

Maybe I should have started more modestly, but the first time I went to El Fogon, I ordered the most substantial takeout dish, seafood paella, a massive amount of yellow rice and a scattering of scallops, shrimp, and calamari topped with a large whole shrimp. To someone accustomed to shrimp tails, the entire creature -- with its head and long trailing antennae -- looked more like a miniature sea monster than something edible. And in fact it wasn't really edible -- the tail, apparently badly overcooked, fell into mushy bits when I took it out of the shell.

But after that rocky introduction, my friends and I found El Fogon's food -- mostly Peruvian -- to be quite good and moderately priced.

The chicken saltado -- Peruvian stir-fry -- had a nice flavor of smoke and a hint of soy. It came with a good amount of meat, and the grilled tomatoes and onions enhanced the flavor. The half-pound of grilled steak was nicely cooked, not tough, and was delicious when mixed with black beans and rice. El Fogon's basic grilled chicken with rice and black beans is also tasty.

Most entrees come with two side dishes and the customer's choice of several intriguing sauces -- a pungent garlic mayonnaise, a creamy onion and parsley sauce and a red-hot chile sauce.

2930 SW 160th Ave., 954-436-9313. Soups, salads and starters $3.95-$13.50, entrees $4.50-$19.95. Open 7:30 a.m.-10 p.m. Monday-Saturday, 8 a.m.-9 p.m. Sunday.

Cancun Grill

Big, happy groups are in abundance at the Mexican restaurant, feasting on sizzling fajitas and oversize margaritas served by young, accommodating staffers who can belt out a bilingual birthday tune. The 200-seat offshoot of a longtime Miami Lakes restaurant, it is relentlessly cheerful.

Cancun offers a huge, reasonably priced menu. The food doesn't always match the lively atmosphere. Haas avocados are mashed moments before the guacamole arrives at your table, but the dip was bland. Ceviche, however, was a hit. The sopa Azteca is homey enough to please your abuelita, chock-full of shredded chicken, Oaxaca cheese, avocado and tortilla chips. Our combo dinner, the Mazatlan, could easily have fed two. The huge platter includes an enchilada filled with chicken and shredded barbacoa-style beef (slow-cooked in a banana leaf with chipotle peppers, onions, tomatoes and garlic), a pork tamale made from fresh ground corn and refried beans and rice. My favorite was the light, house-made soft taco filled with tender pork carnita seasoned with ginger, garlic and citrus.

The Angus skirt steak Marinero came with plump, perfectly cooked shrimp, but the wine-spiked jalapeño-mushroom cream sauce didn't have much flavor. And the meat, marinated in Dos Equis Amber, lime juice and seasonings, was a little chewy.

Cancun's mole sauce -- a rich combination of roasted chiles, tomatoes, sesame seeds, peanuts, garlic, unsweetened chocolate and other seasonings -- was impressive, but the grilled chicken it came with was overcooked.

The long list of sweets includes silky flan, puffy sopapillas (fried dough dusted with cinnamon sugar) and a custard-like crème brlée with sliced bananas and a hint of Mexican chocolate.

14395 Miramar Pkwy., 954-391-5277. Entrees $11-$18. Open 11:30 a.m.-10 p.m. Monday-Thursday, 11:30 a.m.-11 p.m. Friday and Saturday, 11:30 a.m.-10 p.m. Sunday.

La Carreta

A northern outpost of Miami's landmark of homey Cuban cuisine, this restaurant is where you'll find picadillo, ropa vieja, lechon asado, and other familiar Cuban foods.

14791 Miramar Pkwy., 954-437-3602. Entrees $7-$20. Open 8 a.m.-11 p.m. every day, until midnight Friday and Saturday.

La Estancia Argentina

This place is more of a deli-style market, butcher and bakery that sells ready-to-eat foods, fresh meats and facturas, or pastries. Originated by a group of Argentine friends who longed for their specialty meat cuts, chorizos, empanadas, provoleta cheeses and Malbec wines, this market sells everything you need to prepare an Argentinean meal at home. It also has a large selection of chocolates and sweets that would make anyone who grew up in Argentina weep of nostalgia.

6311 Miramar Pkwy., 954-438-4242. Entrees $10-$20. Open 9 a.m.-9 p.m. Monday-Saturday, 9 a.m.-7 p.m. Sunday.

ASIAN

Benihana

The inventors of eatertainment are twirling their knives in a more contemporary setting. The food is just as it's always been: consistently good and fun to watch. The difference is the architecture and décor.

If you can remember back to the '70s when orange shag carpeting was the epitome of good taste and Benihana was just getting started, you'll probably agree an update was overdue.

3261 SW 160th Ave., 954-342-2892. Entrees $15-$40. Open 11:30 a.m.-3 p.m./5 p.m.-10 p.m. Monday-Thursday, until 11 p.m. Friday; noon-3 p.m./5 p.m.-11 p.m. Saturday; noon-10 p.m. Sunday.

Reviews by Eileen Soler, Daiana Kucawca, San Stanton, Rochelle Koff, Marjie Lambert and Linda Bladholm.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: TRENDS (72%)

Industry: BEER & ALE (89%); ALCOHOLIC BEVERAGES (86%); FULL SERVICE RESTAURANTS (79%); RESTAURANTS (78%); ICE CREAM (76%); PORK (76%); PREPARED FOODS (70%)

Geographic: ITALY (56%)

Load-Date: January 28, 2011

CHEFS PUT ON A SHOW WHILE FOOD STARS AT KOTO IN DESTINY

The Post Standard (Syracuse, NY)

January 31, 2013 Thursday, FINAL EDITION

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Section: WEEKEND; Pg. 12; DINING OUT

Length: 614 words

Byline: Denise Owen Harrigan Contributing writer

Body

Blame it on TV dinners or digital devices, but multitasking Americans love to layer eating and entertainment. Perhaps that's why Koto Japanese Steakhouse -- where cooking is a performance art -- has two Syracuse locations within 10 minutes of each other.

The latest local site for the small, Vermont-based chain is a prime lakefront perch at Destiny USA. The reinvented space, formerly occupied by Hooter's, is now sleek, spacious and visually serene.

A dramatic curved sushi bar leads to a two-tiered dining room with communal hibachi tables. Built around large, flat gas-fueled grills, these red-hot tables serve as stages for Koto's exuberant chefs.

In Japan, this tableside cooking is known as teppanyaki. It never quite caught on with the Japanese, but tourists flocked to this fusion of cooking and performance.

In the 1960s the Benihana chain introduced the Japanese steakhouse style to the United States.

At Koto, our young Asian chef had a real flair for flare. He entertained us with dancing flames, juggling and fancy knife work, accompanied by constant chatter. He coaxed flame through an onion volcano, made it smoke like a locomotive and tooted a train whistle.

It was an over-the-top, almost cartoonish yet mesmerizing performance, especially for the wide-eyed youngsters at nearby tables.

Still, we couldn't help but wonder how this hyperactive sorcery would play out on the plate.

The answer: Quite nicely.

The flavorful hibachi sirloin steak ($21) hit the grill cubed and left perfectly seared yet still tender. Moist shrimp and a salmon filet ($26 for combo) glistened with a teriyaki glaze. Sizzling fresh vegetables -- onions and mushrooms, zucchini and broccoli -- still had a satisfying bite.

Our skilled chef liberally splashed on soy sauce, sake and secret seasonings.

But high-quality fish and meat ultimately carried the meal.

Koto's menu extends far beyond hibachi, with several pages of sushi, noodle, soup, salad, appetizer, teriyaki, tempura and fusion options ($3 to $27). We were impressed with the artistry and variety of the vegetarian sushi dinner ($17), which featured nutty brown rice ($3 extra) and introduced us to oshinko (pickled Japanese vegetables).

The Chinese-inspired harumaki (spring roll) appetizer ($5) looked exquisite but delivered a nondescript vegetable filling. A vibrant seaweed salad with sesame dressing ($5) and edamame (soy beans) steamed in their pods ($5) were more reflective of Japan's fresh, healthy cuisine.

Green-tea ice cream ($3.50), intriguing and refreshing, could have ended our meal on a perfect note. But impulsively we also ordered -- and soon regretted -- the deep-fried tempura cheesecake ($5) and tempura ice cream ($4). Both were encased in soggy cake and at odds with the often-elegant restraint we sensed in Koto's service and aesthetic.

Stepping out of the restaurant, we had to shield our eyes from the bright afternoon sun, spinning carousel and teeming food court. Despite its occasionally cartoonish commercialism, Koto had offered a glimpse into a refined and gracious culture.

Weekend's Dining Out reviews are based on an unannounced, anonymous visit. Denise Owen Harrigan shares reviewing duties with Aimee Koval. Recent reviews are available at syracuse.com/dining.

THE DETAILS

THE RESTAURANT: Koto Japanese Steakhouse, Destiny USA; 479-5686. kotosyracuse.com.

CREDIT CARDS? Yes.

ACCESS TO DISABLED? Yes.

HOURS: Lunch, 11 a.m. to 3 p.m. Monday to Saturday; dinner, 3 p.m. to 10 p.m. Monday through Thursday, 3 p.m. to 11 p.m. Friday and Saturday, noon to 10 p.m. Sunday. Reservations are accepted.

COST: Dinner for three, including appetizers, entrees, desserts and beverages: $131.44 including tax and a 20 percent tip

Graphic

MAP: Koto Japanese Steakhouse, Destiny USA; 479-5686The Post-Standard

Classification

Language: ENGLISH

Publication-Type: Newspaper

Journal Code: snp

Subject: COOKING & ENTERTAINING (89%); MEAT FREE DIETS (78%); VISUAL & PERFORMING ARTS (77%)

Industry: RESTAURANTS (90%); FRUITS & VEGETABLES (87%)

Geographic: VERMONT, USA (79%); UNITED STATES (90%); JAPAN (73%)

Load-Date: February 4, 2013

Commentary;Sugar Land pizza lives up to Brooklyn standards;

The Houston Chronicle

April 18, 2013 Thursday, 3 STAR EDITION

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Section: STAR; Pg. 1

Length: 789 words

Byline: By Ken Hoffman

Body

HC - Premium content

Stories with this logo can be found only in the Chronicle's print edition, e-edition, iPad app and on our houstonchronicle.com premium website.

Voting is underway for the 2013 Munchies: the People's Choice Food Awards. This is a national online poll, created by Travel Channel foodie Andrew Zimmern. There are 20 categories, from Best Cookbook to Best Food Truck to Best Burger, Best Taco, Best Breakfast, Best Ice Cream ...

And most important, Best Pizza.

The defending champ is Grimaldi's Pizzeria under the Brooklyn Bridge in New York City. I've been there. It's worthy of the crown.

Hey, we have a Grimaldi's in Sugar Land and another Grimaldi's coming this summer to Cinco Ranch.

How do we know we're getting the same incredible coal-fired pizza that Grimaldi's serves in Brooklyn?

"We use the same pizza sauce, the same handmade mozzarella cheese and dough - everything is the same," said Grimaldi's spokesperson, Brittany Maroney. "The pizza is the same."

Some say the secret to authentic New York pizza is the water. New York tap water is supposedly unequaled for flavor. Grimaldi's hired a chemist to analyze the water in Brooklyn. The water used to make the dough in Sugar Land has the identical mineral content of Brooklyn water.

Others say the secret to authentic New York pizza is the oven. OK, Grimaldi's in Sugar Land had a 25-ton brick oven hand-built to the exact specifications of the Brooklyn oven.

Still others say that nothing compares to a pizza baked in a coal oven. Grimaldi's in Sugar Land has that covered, too. Each day the pizzeria burns 100 pounds of pure Pennsylvania anthracite coal. The coal pushes the oven to 1,200 degrees, so large pizzas cook in eight minutes and emerge with charred outer crust and smoky aroma. Grimaldi's oven is heated by coal only. There are no booster gas jets, like some other coal-oven pizza joints.

One more thing, don't ask for ranch dipping sauce at Grimaldi's. They'll laugh at you.

Final verdict: I've been to both the Brooklyn Grimaldi's and the Sugar Land Grimaldi's.

The pizzas are identical.

To vote in the 2013 Munchies, click on *www.tablespoon.com*.

At your service

The 32nd Celebrity Serve Benefit dinner will be held April 28 at Tony's Restaurant, 3755 Richmond, fancy that.

This event benefits the Escape Family Resource Center, which provides child-abuse prevention programs and classes in Harris and Fort Bend counties. Good cause. Here are just some of the local hoo-ha celebrities who will be on hand to charm guests:

T. Boone Pickens, Bob Allen, Lara Bell, Gene Cernan, Paul Christy, Walt Cunningham, Michael Garfield, Chita Johnson, Lily Jang, Tom Koch, Ernie Manouse, Miya Shay, Dave Morales and a couple of dozen more.

Lynn Wyatt, the Queen of River Oaks, will be there. When Elton John performed at Toyota Center, he introduced her in the audience and said, ″I can't imagine a world without Lynn Wyatt in it.″ That's a Top 10 shout-out of all time.

When I used to attend this event, it was called ″Celebrity Chefs″ … and they made us cook dinner at Benihana. It was a miracle the fire department didn't show up at my table. When I got home, I had to bury my clothes in the backyard, they were so smoky. Now this event takes place at Tony's, real chefs prepare the dinners, and local media people just schmooze the guests. A MUCH better idea.

One year, I shared cooking duties at a table with Wyatt. I remember telling her, ″This is a grill, this is where food is cooked, this is an apron.″ That night, I discovered what a jester felt like.

For information on the Celebrity Serve Benefit, and to reserve a seat at Chita Johnson's table, click on www.learnto parent.org.

Guaranteed fresh

The Fresh Beat Band - if you have pre-schoolers in your house, you know this band - will perform Nov. 14 at the Cynthia Woods Mitchell Pavilion. Tickets go on sale at 10 a.m. Saturday at the regular Ticketmaster outlets. Last year's appearance was a rock-hard sellout. Don't dawdle.

Eat, drink and merriment

The Sugar Land Wine & Food Affair will celebrate its 10th year with ″food finds, wines, celebrity chefs, mixology and unabashed merriment,″ April 24-28.

Personally, I prefer abashed merriment … until the cops beat down your door.

Highlight doings include the Kick-Off Dinner (April 24), On the Rocks Bartender's Challenge (April 25), Fred Parks Wine Seminar (April 26), Balvenie Scotch Seminar (April 26) and the co-main events, the Grand Tasting in Sugar Land Marriott Town Square (April 26) and the Sip and Stroll on the grounds of the historic Imperial Sugar Factory (April 27).

For tickets and information, click on www.sugarlandwineand foodaffair.com. All proceeds from the event go to the Conrad N. Hilton College at the University of Houston.

ken.hoffman@chron.com

Graphic

Johnny Hanson / Houston Chronicle Grimaldi's in Sugar Land bakes its pies in a coal-burning brick oven built to the specifications of the oven at Grimaldi's in Brooklyn. KHOU KHOU meteorologist Chita Johnson will be one of the celebrity servers at the Celebrity Serve Benefit dinner April 28 at Tony's Restaurant.

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A wish list for other tastes on grocery aisles;

The Houston Chronicle

April 24, 2013 Wednesday, 3 STAR EDITION

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Section: BUSINESS; Pg. 5

Length: 158 words

Byline: By DWIGHT SILVERMAN

Body

We asked our Facebook page followers what other restaurant foods they'd like to buy in supermarkets. Here's some of what they pine for. Go to facebook.com/chroncom to post your own suggestion.

Tiffany Hansen

Chick-fil-A's honey roasted BBQ sauce

Gerrie Pope Bourque

Benihana ginger sauce

Karen Henzen Cunningham Chuy's creamy jalapeño sauce

Megan Impero Bernie's Burger Bus' ketchup & chipotle aoili sauce

Jeff Spears

Green sauce from Gringos

Amber N Chad Fuselier Burger King's onion ring dipping sauce

Chalis Hatton

Chili's honey mustard

Lisa Newton

Iguana Joe's green salsa

Julie Schnider- Hammons

Sonic fry sauce

Kelly Madden

Cheesecake Factory's ranch dressing

Kirk Equality Childress Salsa from El Real Tex-Mex Cafe

Donna Knox

The Black-eyed Pea's broccoli cheese soup

A wish list for other tastes on grocery aisles;

Spring Phoenix Wallace Olive Garden's breadsticks and Maggiano's lasagna

Beverly Carol McChesney

Texas Roadhouse sauteed mushrooms

Susan Thompson-Parker Casa Ole green sauce

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It's Edge's time

The Indianapolis Star (Indiana)

September 21, 2012 Friday, Final Edition

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Section: SPORTS; Pg. C1

Length: 1647 words

Byline: By, Mike Chappell

Body

Before the first of his record 2,188 rushing attempts with the Indianapolis Colts, Edgerrin James was a rookie running back on a mission.

He wanted to make a difference.

″It was always important to me to leave a lasting impression on everybody,″ James said in a recent phone interview with The Indianapolis Star.

″I wanted people to say, 'He did it the right way. He didn't compromise who he was. He didn't compromise where he was from. He did things his way, but it also was the right way.' ″

For seven of his 11 NFL seasons, James did it his way with the Colts. He was personable and quotable off the field, relentless and reliable on it. He joined the Colts as the fourth overall draft pick in 1999 and left in 2006 as a free agent and the franchise's career rushing leader.

On Sunday, James will become the ninth member of the team's Ring of Honor at Lucas Oil Stadium.

Current Colts receiver Reggie Wayne described the decision as a ″no-brainer.″ He was first exposed to James' persona at the University of Miami, where he started two seasons with him. From 2001-05, he and James were Colts teammates.

″He's the right guy to put up there,″ Wayne said. ″Whenever you get in any kind of Ring of Honor, it's saying you were part of the foundation of something and you did something people saw as unbelievable. You made a difference. I don't see it happening to anyone better.″

While James' place in Colts history is undeniable, it begs another question: Is he worthy of induction into the Pro Football Hall of Fame?

″Oh, there's no doubt,″ said offensive coordinator Bruce Arians, the Colts' quarterbacks coach for James' first two seasons. ″First ballot. Has to be with all the things he did early in his career.

″As good as there's ever been, in my opinion. He's in the top five or six backs to ever play the game.″

James has the credentials. He ranks No. 11 in NFL history in rushing and No. 13 in yards from scrimmage. He's one of only four players to rush for 1,500 yards at least four times. The others: Hall of Famers Barry Sanders, Walter Payton and Eric Dickerson.

James won rushing titles his first two seasons. He was on pace for a third straight in 2001 when he suffered a season-ending knee injury at Kansas City in Week 6.

Former Colts quarterback Peyton Manning, now with Denver, benefited from James' all-around skills -- running, receiving, forceful blocking in pass protection. He doesn't have a vote in the process but is quick to lobby those who do.

″Edgerrin was the complete back,″ Manning wrote in an email to The Star. ″Run, block, catch; he could do it all. He was an extremely smart football player as well. I always knew I could count on him.

″He was also the best teammate I ever played with. Unselfish, accountable, tough as nails. I feel honored and privileged to say that I played ball with Edgerrin James. He was that good and that special.″

Hall of Fame worthy?

″Absolutely,″ Manning said, ″100 percent he belongs in the Pro Football Hall of Fame.″

James doesn't bother to disguise his own bias.

″When you look at everything I've done, there's no doubt I should be somewhere in the discussion of getting in,″ he said.

James last played with Seattle in 2009 and will be eligible for Pro Football Hall of Fame consideration in 2015.

Whether there's a place in Canton, Ohio, for a bust of James will be determined by the hall's 44-member selection committee, which includes The Star.

A sampling of committee members makes it clear James deserves ″to be in the room″ when the 15 finalists are discussed, but hardly is a slam-dunk choice.

″His credentials are definitely worthy of being debated,″ said Ron Borges of the Boston Herald, summing up the committee's sentiments. ″Certainly he should get the chance to have a fair airing at some point.″

James spends much of his time in what he describes as his ″Florida triangle of Miami, Orlando and Naples. He stays on the move, but always has time for his six children --- Quisha, 15; Eyahna, 11; Emani, 9; Eden, 8; Edgerrin Jr., 7; and Euro, 5.

Having his legacy validated with inclusion in the Ring of Honor -- perhaps even the Pro Football Hall of Fame -- carries immense meaning.

″Because of my kids,″ James said. ″My boys play ball and they hear about their dad, but they never really got a chance to see me play. Things like (the Ring of Honor) lets them know that Dad was pretty good.

″I try to get them to work hard at whatever they're doing. This right here shows them that if you work hard, it pays off. It shows them I kind of knew what I was doing.″

Call Star reporter Mike Chappell at (317) 444-6830. Follow him on Twitter: @mchappell51.

A statistical look at Edgerrin James' 11-year NFL career:

12,246: Rushing yards, 11th in NFL history.

9,226: Rushing yards in seven seasons with Colts, a club record.

15,610: Total yards from scrimmage, 13th in league history.

12,065: Total yards from scrimmage with Colts, second in club history.

2: League rushing titles (1999, 2000).

4: Seasons with at least 1,500 rushing yards. He's one of only four players in NFL history with at least four. The other three are in the Pro Football Hall of Fame -- Barry Sanders (five), Walter Payton (four), Eric Dickerson (four).

49: Career 100-yard games with the Colts, a club record. Dickerson is a distant second (24).

Recollections of Colts career rushing leader Edgerrin James

Indianapolis Star sports writers share their memories of Edgerrin James, who enters the Colts Ring of Honor on Sunday:

Mike Chappell

It's easy to summon a sampling of Edge's on-field highlights, the type that makes his addition to the Colts Ring of Honor a no-brainer.

But Edge transcended the playing field.

I laugh every time I think of him paying off a lost bet with linebacker Sam Sword and Rodregis Brooks on a 2001 Yankees-Diamondbacks World Series game. He ponied up by dragging two large buckets filled with pennies into the locker room and setting them in front of each winner's cubicle: 50,000 pennies ($500) for Sword, 10,000 for Brooks.

I smile when I recall a conversation we once shared. I asked Edge what he planned on doing when he retired.

″I'll be a tourist. Full time,″ he said. ″Just do whatever. You know tourists. They don't know where they're going, but they're going to have a good time.″

And my appreciation for him grows when I remember visiting him in his hometown of Immokalee, Fla., to gauge his recovery from knee surgery that curtailed his 2001 season. He took me on a tour of his Fun House. He invested his time and money to transform two buildings that had been hangouts for druggies and thugs into a YMCA-like facility for the neighbor kids and a weight room for himself.

Phil Richards

How to choose when the memories are so many.

I'll take Edge's rookie year, 1999, a tight, tough game on a dreary October afternoon at Giants Stadium. He was playing with the effects of a separated shoulder suffered the week before against Miami, and when he picked himself up after a third-quarter collision, he had another issue.

His left ring finger jutted at a grotesque angle and he shrieked with red-hot pain. Edge wasn't coming out. He grabbed the dislocated digit with his right hand, yanked, and snapped it back into place.

His were the hands in which the Colts entrusted the ball and the ballgame when they needed to put away the New York Jets while killing the clock. He carried six times for 25 yards on the grinding 10-play, 35-yard drive that led to Mike Vanderjagt's field goal with 14 seconds to play.

The 16-13 win was the first of 11 straight for the Colts in a turn-the-corner 13-3 season during which Edge ran for an NFL-best 1,553 yards.

He was, or is, tough, killer competitive and so many things the gold teeth and spray of unkempt hair belied: bright, honest, warm, engaging, fun, funny, unique.

Edge's greatest gift is the one he gives so freely. You always walk away from him feeling good.

Phillip B. Wilson

It became a thrill-seeking imperative to try to hook up with Edge on the Colts' trip to Miami for Super Bowl XLI in early 2007. But catching up to the fun-loving dude was anything but easy.

He would be at the Hard Rock Café and Casino in Hollywood, Fla. One thing about Edge: When he goes ″clubbing,″ he's a night owl. Text messages continued upon my arrival. He wasn't on location yet.

Edge didn't arrive until 1:55 a.m. Saturday but had hopped to another club. When we thought we had him tracked down, I wasn't allowed in because I was wearing shorts. My colleagues couldn't gain access to where he was hanging out.

We gave up and were walking to the parking lot when Edge texted again. Our last chance was the Blue Plate Diner at 4:35 a.m. He stood up and hollered from 20 yards away, ″What up, man!″

We talked for 30 minutes about his days in Indy and how he was confident the Colts would defeat the Chicago Bears.

″The Colts are still my team,″ Edge said, although he was then with the Arizona Cardinals.

The Colts will always be his team. And Edge will always be one of my favorites.

Bob Kravitz

My favorite memories of Edge usually came off the field rather than on it.

In the locker room, he was one of the funniest and most engaging guys you'd ever want to meet. He was honest, he was without guile, he spoke from the heart.

I remember when we asked him about the Colts' Japan trip, and he said, ″The closest I'm getting to Japan is going to a Benihana.″

As a player, he was one of the last of the Mohicans, a true every-down back who could run, catch and block. I think the latter was one of his great, unappreciated attributes, his ability to pick up a blitz and keep Peyton Manning clean. I thought he lost a little of his burst after the knee problem in 2001, but he was still always good for 4, 5 yards a pop. I would think he was stopped after a 2-yard gain, but somehow, with those legs churning and that amazing forward lean, he always seemed to squeeze extra yards out of that run.

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Going out to play Athletes embrace a city by enjoying its nightlife

Plain Dealer (Cleveland, OH)

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Byline: John Petkovic, Plain Dealer Reporter

Body

COVER STORY

Rookie of the Year. Million-dollar pitchman. All Star.

And yet Kyrie Irving still can't buy a real drink. At least not until midnight tonight, when the Cleveland Cavalier point guard turns 21.

Irving, like so many ballplayers before him, is growing up in public – going from a kid to an adult, from a player on a team to a member of a community.

The value of getting out into that community by just hanging out at a local restaurant or bar or neighborhood can't be underestimated, for the venue or the player.

″Going out and just hanging out somewhere with friends goes a long way in making you part of a city,″ says Arnold Hines, a party promoter who has organized countless events for players. ″When it's done in moderation, it connects you with the fans in this cool way, beyond just sports.″

He points to Shaquille O'Neal. The former Cleveland Cavalier was known to Tweet when he was out and invite fans to join him. And he celebrated his arrival in town with a party at Barley House – for the public.

″I'm the touchable legend,″ O'Neal once said. ″I'm not some superstar who travels with 10 bodyguards. I like to go out and meet people.″

Your favorite players and their favorite spots

It's an attitude shared by Cleveland's most beloved athletes.

Recently departed Josh Cribbs connected with Browns fans by being seen off the field and around town: at Pier W and Melt Bar & Grilled in Lakewood; Hyde Park Prime Steakhouse and Angie's Soul Cafe downtown; Bodega and Fleming's Prime Steakhouse in the east suburbs.

″I love to go out because I've been adopted by the people here,″ he once said. ″It makes the food taste better and the experience more enjoyable.″

Cavaliers fan favorite Anderson Varejao is a longtime regular in downtown spots like Mallorca and Brasa Grill Steakhouse. More recently, you might find him at Dervish Mediterranean & Turkish Cuisine or Nemo Grill in Avon.

″Cleveland has so many more options when it comes to going out since I got here,″ says Varejao, who's been with the team since 2004.

He credits Z – as in Zydrunas Ilgauskas, not Zagat – for becoming a part of the city.

Ilgauskas, today the Cavs' special assistant to General Manager Chris Grant, is a veteran of the scene – and is seen in places such as Johnny's Downtown in the Warehouse District, Mama Santa's in Little Italy and McNulty's Bier Markt, a Belgian beer pub on West 25th Street.

These days, the Browns, Cavaliers and Indians are all in rebuilding mode with new players.

″Of the new guys, Joe Haden is out the most,″ says Hines. ″It's helped him connect with fans. They see him at a game or in a club and he's like one of them.″

The Browns cornerback covers a ton of ground, on and off the field. A regular at Cavs and Indians games, you might see him at Barley House or bowling in Corner Alley, or at his favorite steakhouse: XO Prime Steaks.

Since opening in 2003, XO owner Zdenko Zovkic has entertained athletes and celebrities by offering a chill, yet upscale, environment. The place has served Jay-Z and Serena Williams and is a regular hangout for the Cavs.

″Every city has a high-end restaurant near the arena where players like to go and XO is that spot here,″ says C.J. Miles of the Cavs. ″A lot of times, you really don't have that much time to go all over town looking for a place.″

Or sometimes, a guy just wants a hamburger

The central location has made Blue Point Grille a popular spot for Miles and teammate Daniel Gibson. For a more casual chow-down, they go to Bar Louie.

″I really love the burgers there,″ says Gibson, who also counts Warehouse District venues Rumor and Barley House as his downtown hangouts.

″On the West Side, I really like Loco Leprechaun,″ he adds, referring to the Westlake bar-eatery. ″A lot of times people think of players going to expensive places, but we like to hang out in regular spots just like anybody else.″

Contrary to what some fans think, the night life of a player isn't all it's cracked up to be.

″You don't have the luxury to go out like other people because you're always thinking, 'I can't mess this up,'″ says Miles. ″Not that you want to be a delinquent, but there's so much riding on things, so you're in more of a defensive mode instead of carpe diem mode.″

In other words, there are social media and a gawker culture armed with smartphones. There's also the money, where players are as much brands as people.

It was a wilder scene in days gone by

Then there's the age-old stereotype of the unruly jock tearing up the town.

Babe Ruth hit that one out of the park.

″The old baseball players were real roustabouts, with women in every town,″ says Plain Dealer Indians beat writer Paul Hoynes.

The Babe was at the top of the list.

″Back then, teams would travel by train,″ adds Hoynes, referring to Ruth's era, which ran from 1914 to 1935. ″One time, he was running through the train totally naked with a woman chasing him with a knife.″

The Babe was better behaved when he once visited Hotz Cafe in Tremont. The circa-1919 bar has entertained all kinds of old ballplayers, including Ruth, Rocky Colavito and renowned party monster Ty Cobb.

″One night, after a baseball game, Babe Ruth came in and bought rounds for everyone in the bar,″ says owner John Hotz.

The Babe paid his tab with a check.

″Thirteen dollars and sixty-five cents,″ says Hotz. ″We still have it. My grandpa refused to cash it.″

When it came to the Indians, no one was wilder than ″Sudden″ Sam McDowell.

″He had a reputation for always drinking in bars,″ says former Plain Dealer reporter Bob Dolgan. ″And always getting into fights.″

Once, with Dolgan, back in 1965.

″I walked into a bar that used to be at East 105th and Euclid and Sam was in the back shooting pool,″ says Dolgan. ″When he came out he started screaming at me, saying that I wrote critical things about him when I covered the Indians.

″So he comes galloping around the bar toward me and I didn't know what the hell to do, so I threw two lucky punches and hit him in the face,″ he adds. ″He went back to the bar and bought me a drink – then wanted to settle it once and for all out in the parking lot.″

Dolgan took off out the door and drove away before it got to that.

Years later, McDowell, a recovering alcoholic, became a drug and alcohol counselor for the Pittsburgh Pirates.

″Things have gotten a lot tamer since those days, with big money at stake,″ says Hoynes. ″Bob Wickman used to drink two beers in the clubhouse, one in each hand, but guys like him or Julio Franco were more fun-loving than anything else.″

The Little Bar in the Warehouse District has been a common stop for baseball players, according to Hoynes.

Looking for a slice of home

When it comes to hoopsters, few had more fun in town than Drew Gooden and Larry Hughes.

″They were always out in the clubs,″ says Hines. ″People talk about LeBron and his buddies, but he actually never connected much with the nightlife scene.″

When Luke Walton was traded from the Lakers to the Cavaliers last season, he wasn't looking to light up the nightlife – just something to remind him of the West Coast.

″I went to Lolita in Tremont and liked the area right away,″ says Walton. ″No chain restaurants, just a cool little vibe going that you could find back home.″

Finding that similarity to home is what makes a new city a little more like home, says Cavaliers forward and Toronto native Tristan Thompson, who turned 22 on March 13.

″Toronto is more diverse and has new immigrants always coming in,″ he says. ″Cleveland is more blue-collar and you have more people living here that were born and raised here.

″Finding new places and bonding with the guys is part of making Cleveland feel like a second home,″ adds Thompson, who counts Beachwood Japanese eateries Benihana and Wasabi as favorite spots. ″With our team, we have to find places where we can all hang out together, since we have some guys who are still underage.″

One less come midnight.

To reach this Plain Dealer reporter: *jpetkovic@plaind.com*, 216-999-4556 On Twitter: @johnpetkovic

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NO FOOLIN'! IT'S FREEBIE FRIDAY! CHECK OUT OUR LIST OF FREE STUFF PLUS COUPONS

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Byline: Doreen Christensen April 1, 2011 07:06 AM {TOPIC} Shop-O-Matic

Body

It's Friday and that mean's it's time for a freebie free-for-all! This list of free product samples and coupons for savings at stores and restaurants is no joke!

Three ways to keep up with the latest deals: ″Like″ our Sentinel Deals page on Facebook; follow Doreen Christensen on Twitter@PrettyGoodIdeas and get mobile alerts: Text DEALS to 23539.

Fun, free April Fool's Day jokes to play on family, friends Coupon: $10 off $50 purchase at Lowes; expires April 4 Coupons: $1 popcorn or $1 drink at Regal Theaters; print by 6 p.m. April 1; expires April 3 Coupon: 20 percent off at Talbots; exires April 4 Free Google Chrome Finger Sweatbands Coupon: 20 percent off at Bloomingdales; exires April 3 Coupon: Free Signature Collection Travel Item with any purchase from Bath & Body Works; exires April 20 Coupons: $10 off $25 purchase at Stein Mart until 1 p.m. April 1 plus 20 percent off Free sample of Organix Skin Care; expires April 1 Coupon: $10 off $50 purchase at JC Penney; expires April 10 Free sample of Natural Nutrition Cat Food Coupons: Free copies of tax documents (25); 5 pounds of document shredding at Office Depot; expires April 23 Coupon: Free Arby's Outside-In Cinnamon Bites with Combo purchase; expires April 7 Free Android app ″Zombie Booth″ from Amazon.com Coupon: FFree Zeppole Italian-Style Doughnuts from Maggianos; expires May 4 Free 4 breakfast grocery items at Winn-Dixie valued at nearly $9 with coffee purchase Free WeePhone SIP wih PUSH for iPhone (was $4.99) Free dexlue sample of Perricone Super Hyper Hydrator with newsletter signup (expires April 4) Up to $50 in free gas from Kellogg's Cereal Gas Rewards Program; expires Dec. 31 Free app download of ″WeatherBug Elite″ for Android from Amazon.com Free NeilMed Netipot; through Facebook with survey Coupons: P&G Future Friendly offers valued at $13 at Publix markets; expires April 30 Coupon: Free Spicy or Chipotle Chik Biscuit at Krystal; breakfast only; expires April 1 Free possible full-sized beauty product with O Magazine survey Free sample of Redness Irritation Cleanser Exfoliater form Chicet Free sample of Truvia Sweetner with coupon Free ring sizer from James Allen Free samples of Wellness pet food for dogs and cats Free sample of Degree Motion Sense Antipersirant; through Facebook Free 5-ounce chocolate from Kudzu.com with sweepstakes entry; through Facebook Free sample of Fiber Choice Chewable Supplements Free sample of Victoria's Secret Bombshell fragrance Free full-sized Suave Professionals hair product; through Facebook.com Freebie from Bare Escentuals Cosmetics on Friday; through Facebook Free income tax filing through HR Block Online; income less than $57,000 Free sample of Kellogg's Mini Wheats With Touch of Fruit cereal from VocalPoint.com Free $5 in Craftsman Tools Cash with Craftsman Club signup from Sears Coupon: $15 off every $50 at The Limited; expires April 1 Free Moms bumpersticker from MomsRising.org Free pencils, tape measures, book marks for teachers from Consortium for Ocean Leadership Coupons: Free coffee or 20-ounce Mountain Dew from Pilot Travel Centers; expires April 30; through Facebook Free consumer publications from the U.S. government Free Soy Joy bar; through Facebook Free download of Shazam Encore from Amazon Appstore (was $4.99) Free copy of ″Sky Notebook″ for science teachers from Delta Education Free sample of Dove Men+Care Body and Face Wash Free box of new John Frieda Precision Foam Colour with survey; through Facebook Free 10-day supply of Bare Minerals Matte Foundation from Sephora Inside JC Penney Save 50 percent on ″Disney on Ice: Let's Celebrate″ South Florida tickets Free 60-day trial at BJ's Wholesale Club; expires July 5 Free Android download of ″Angry Birds Rio″ from Amazon Appstore Free Southern Style Chicken Sandwich at Church's Chicken; expires April 24 Free pouch of Uncle Ben's Ready Rice Free 17-song download in iTunes from Spin

Magazine; expires April 30 Coupon: Free waffle at Waffle House; expires April 15 Free birthday card, gift from Toys R Us Birthday Club with e-mail sign up Free samples of LACTAID Fast Act Dietary Supplements Free Kindle books: ″Star Wars: Lost Tribe of the Sith #1-6″ Free crafts at Michael's Free iPhone, iPad game ″Overkill″ Free samples of Emergen-C Vitamin Drink mix Free books: ″Retirement for Dummies″ or ″Well-Being for Dummies″ from Humana Free sample of Purex Laundry Detergent with Zout Free sample of Sore No More Pain Relieving Gel Coupon: $4 off dozen bagels at Einstein Bros + $20 coupon book; expires April 6 Coupon: $25 off $50 purchase at Goodyear Auto Service Center; expires April 3 Free sample of Breathe Right Nasal Strips Coupon: Free popcorn from Movieco Theaters with e-mail sign up Free with rebate: IAMS dry dog or cat food; expires Aug. 30 Free Pork ″Be Inspired″ cookbooks (6) Free sample of Designer Whey; through Facebook Coupon code: Sign up mobile number with Gap and get $50 to spend for $25 Free Endangered Species Coloring Book from the EPA; Free 25-song download from Urban Outfitters through iTunes Coupon: Free deluxe sample of Sephora Full Action Mascara from Sephora Inside JC Penney; expires April 7 Free personalized luggage tags (2) from KLM; through Facebook (click on ″Get Free Tags″ on left Free sample of Kraft MiO Liquid Water Enhancer drops Free sample of Dove Daily Treatment Conditioner Free sample of U by Kotex Free sample of HealthiDent Dental Treats for dogs Free poster for National Poetry Month from Poetry.org Free sample of Xtreme Aquatic Fish Food Free sample of Muscle Gel protein drink Free sample of Euerin Daily Skin Balance lotion; through Facebook Free six-song download from ″The Biggest Loser″ Free six-month subscription to McAfee security software for Facebook accounts Free after rebate: Physicians Formula Mineral Wear Primer ($10.95 value); expires Nov. 30 Free pedometer and DVD from Tylenol's Keep Moving program Free 10-song download when you like Apple iTunes on Facebook Free one year of Amazon Prime for students ($79 value) Free $20 gift cards from AT&T with AutoPay signup with Mastercard Free frozen Midnight Dazzler from Haagen-Dazs; through Facebook Free Beech-Nut Stage 4 Toddler Welcome Kit Free cheese fondue at Melting Pot Restaurants on April 11-15 Free sample of Hearos Ear Plugs Free logo creator software from Laughingbird (through Facebook) Free $10 iTunes gift card from Coinstar with $40 e-certificate purchase Coupon: $5 off Zantac Free 20-song playlist in iTunes from Southwest Airlines Free sample of Cream of Nature Shampoo and Conditioner Free Poison Help phone stickers from HRSA.gov Free download of five top-rated AShampoo computer programs ($129 value) Free after rebate: Febreze Noticeables Oil Warmer; $3.50 value; expires June 2012 Free videos on Disney Junior(full episodes) Free $99 one-year subscription to MightyBookJr.com Free 30-day trail of Amazon Prime; watch 5,000 free streaming movies, TV shows Free flight certificate signed by mission commander of space shuttle Endeavour from NASA Free sample of Lacoste Joy of Pink fragrance Coupons: Free $35 coupon book from Procter & Gamble's Home Made Simple Free sample of NatureMagix Living Enzyme Cleaner; $6.95 value Free sample of Prilosec OTC Free sample of Next to Nature laxative Free uncut movies and TV shows at Crackle.com Free sample of Lactaid Fast Act Free ″Txting Kills″ thumb bands; limit 5 per order Free publication ″A Primer for Women's Health: Learn About Your Body in 52 Weeks″ Free posters, stickers, tattoos, magnets from TNT Fireworks Free bottle of Country Bob's All Purpose SauceFree six-pack of Nescafe Tasters Choice instant coffee sticks Free PDF cookook ″Cooking With Beets″ from Heinz Free ″Stop Bullying Now″ campaign kit from U.S. Dept. of Health and Human Services Free sample of Vaseline Intensive Rescue lotion Free sample of TENA bladder control underwear Free download ″The Idiot's Ultimate Guide to Build Your Own PC″ Free recipe book from Furmano's Free 2011 Consumer Action Handbook from Federal Citizen Information Center Free one-week trial at Curves Circuit With Zumba fitness Free 18-shade sample of Maybelline Fit Me Foundation Free 8-song download from Smashing Pumpkins Coupon: Free EAS Myoplex Product valued at $3.89; through Facebook Free Harley Davidson No. 1 Sticker Free Carfax Vehicle History report with download of Carfax App for iPhone Free sample of Dove Daily Treatment Conditioner (choice of two) Coupons: Link to Target mobile coupons for your cell phone Free sample of Nexxus Pro Mend Shampoo and Conditioner Free sample of Flexitol Medical Food Cream Coupon: $10 off purchase at Naturalizer; with e-mail sign up Coupon: Free appetizer from Buffalo Wings & Rings with e-mail sign-up Free ″Pocket Constitution and Declaration of Independence″ Free donut from RaceTrac (through Facebook.com) Free 62-page booklet ″Adventures in Parenting″ from Natioanl Institute of Health

Free samples (2) of Yogi tea to send to a friend Coupons: Link to savings and deals at AllYou.com Free sample of Bayer Asprin for Sam's Club members Free $1 check from Miller High Life beer Free sample of Nexxus Pro Mend hair care Free Everday Wisdom kit for kids with diabetes from American Diabetes Assn. Coupon: Free lens cloth and bottle of cleaner at Walmart Vision Center Free kids meal at Burger King with birthday club signup Rebates: Master list with loads of money-back mail-in offers from manufacturers Free Kong dog toy, tag from Purina Mighty Dog Free download of Microsoft Mathmatics 4.0 graphing calculator Free $10 Visa Gift Cards from AT expires June 27 Free sample of Purina ONE SmartBlend cat food Free Nintendo Wii remote controller jackets (2) Free sample of PowerBar Energy Gel Blasts

Free song download of Gregg Allman's ″Just Another Rider″ with e-mail signup (scroll to bottom) Free after rebate: Kellogg's Fiber Plus valued at $4.49; expires Nov. 30 Free download of Funnix Reading Program for Kids Free dog or cat toy with newsletter signup from ThePaws.com Free glove, hat or sox with submission of funny story from Daily-Funny-Stories.com Free hand-wash timers from the American Public Health Association Free science activity kit for kids from the Kids' Science Challenge Free sample of Nature Made Vitamin D Free Tire Air Pressure Check Kit from Hankook Tires Free 7-day pass to Bally Total Fitness Free CoverGirl LashBlast Volume Mascara to 1,000 a month (through Facebook) Free two-year subscription to LEGO Club magazine for kids Free for PS3 or XBox Rock Band Free Pack 01 Free Nasadock from NeilMed with survey Free sample pack from Poise Free samples of Kirkland Signature Moisture Shampoo and Conditioner (for Costco members) Free sample of Nordic Naturals Omega-3 Sample Kit Free iPhone case for 3G, 3GS, 4 from Sephora with app download Free downloadable cookbook ″Best of Betty Crocker 2010″ Free download of 830 paper designs from PrintablePaper.net Free bookmark from WritingReflection.com Free 2011 calendar from APlus Products Free e-book download for Kindle: ″Acupressure Guide for Relieving Hangovers″ Free sample of Focus Factor supplement (through Sam's Club) Free sample of Wipeout Fat Burner supplement Link to EverSave coupons Free sample of Dex 4 Fast Acting Glucose Free 12-song download of ″Best New Music of 2010″ from National Public Radio Free e-books for Nook from Barnes & Noble Free download of the Holy Bible English Standard Version for Kindle ($19.99 value) Coupons: Link to Target coupons Free download of 100 free e-books and games from Amazon.com Free 3G,3Gs or 4 iPhone case from Sephora with iPhone app download Free sample of Ginnero chocloate and recipe book Free 5-pack sample from Taster's Choice Coffee Coupon: Free $8 appetizer from Joe's Crab Shack with e-mail signup Free sample of Rachael Ray Nutrish dog food Free sample of Overtime Pain Relief Lotion Free sample of Arm & Hammer Advanced White Toothpaste Free online photography course from FreePhotoCourse.com Free Glad trash bags for community cleanup Free 25 copies of your tax return from Office Depot; expires April 15 Coupon: Free Disposer Care With Bleach Free download of ″Bible Explorer″ for Mac or Windows Free sample of Purina One Pet Food Free sample of Blue Works Degreaser; use code HTC Free sample of Scoopz Natural Sweetner (click on ″Free Trial″ tab) Free samples (3) of Natural Nutrition Cat Food Free posters from Cabot Cheese Free download of Xbox Kinect Sports Party Pack ($10 value) Free download of ″Golden Axe″ from GamersGate.com with codes: Use Friday: GIVE-SEGA-GAXE-32LN2; Use Saturday: GIVE-SEGA-GAXE-96PDB Free game download for Windows of ″Super Mario Bros. 3: Mario Forever″ Download free e-books from Google e-bookstore Get $30 back from Clorox in court settlement Free 30-day membership from FreeShipping.com Free download of ″Harms Way″ from Xbox Live Free download of 94-page Pillsbury Holiday cookbook Free teen driving ″Go Tell Mom″ bumpersticker Free Adkins Quick Start Kit with 3 free bars Free Krispy Kreme glazed donut with e-mail sign up Earn free points on Xbox Live Rewards Free 100 e-books for Kindle from Amazon.com Free sample of Matrix Biolage Shampoo and Conditioner Free Diabetes Starter Kit Boxed Set of five booklets and a fridge magnet ($10 value) Coupon: 20 percent off from Bed Bath & Beyond with e-mail sign-up Coupon: Old Navy coupons revealed every Thursday through Facebook Free sample of Vaseline Intensive Rescue Coupons: ″The Whole Deal″ from Whole Food Markets Free sample of Lactaid Fast Act Dietary Supplements Free sample pack from Playtex Sport Free 7-day trail to Sirius radio Free updated cookbook ″Jiffy Mix Recipe Book″ Free samples purse pack of OB Tampons Free custom sports poster with your picture from ESPN Free download of CD Girl Talk - All Day - Illegal Art Free downloads of 25 different software programs from NASA Free sample of two-pack of Snooz'n Natural Sleep Aid Free sample of Nescafe Tasters Choice Free $30 birthday meal at Benihana with e-mail sign up Free sample packs from Kotex (choose from four) Free sample of Play Time Personal Lubricant Free 9-song MP3 download ″Live Bait Vol. 2″ from Phish Free MP3 song download ″Wishing on a Star″ from Beyonce Free sample of Oxy Clinical skincare (3 pieces) Free bumper sticker from Humane Society ″Give Wildlife a Break″ Free Beech-Nut Solid Food Starter Kit Free one year of Amazon Cloud Coupons: Box Tops for Education site; with e-mail signup {ZONE} SB

Classification

Language: ENGLISH

Document-Type: BLOG

Publication-Type: Newspaper

Subject: PRODUCT PROMOTION (78%); FOOD CHARITIES (71%); TAXES & TAXATION (68%); DOGS (67%); TAX LAW (66%); CATS (66%)

Company: FACEBOOK INC (57%); STEIN MART INC (56%); GOOGLE INC (56%); BATH & BODY WORKS LLC (56%); BARE ESCENTUALS INC (55%); KELLOGG CO (55%); AMAZON.COM INC (54%); VICTORIA'S SECRET CATALOG (50%)

Ticker: FB (NASDAQ) (57%); SMRT (NASDAQ) (56%); GOOG (NASDAQ) (56%); K (NYSE) (55%); AMZN (NASDAQ) (54%)

Industry: FOOD INDUSTRY (89%); BAKED GOODS (89%); COSMETICS & TOILETRIES (89%); INTERNET SOCIAL NETWORKING (89%); MOBILE APPLICATIONS (89%); PET FOODS (87%); GROCERY STORES & SUPERMARKETS (78%); SKIN CARE PRODUCTS (78%); PRODUCT PROMOTION (78%); PERSONAL CARE PRODUCTS (78%); RETAIL COUPONS (78%); FAST FOOD (77%); MOBILE & CELLULAR TELEPHONES (76%); COSMETICS (73%); RESTAURANTS (72%); SUGAR SUBSTITUTES (66%); SWEEPSTAKES (50%)

Load-Date: November 9, 2011

Benihana restaurateur popularized hibachi style

The Virginian-Pilot(Norfolk, VA.)

July 12, 2008 Saturday, The Virginian-Pilot Edition

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Section: LOCAL; Pg. B7

Length: 517 words

Byline: LAURENCE ARNOLD

Body

By Laurence Arnold

Bloomberg News

Rocky Aoki, the Tokyo-born restaurateur whose Benihana steakhouse s brought Japanese teppanyaki cooking to the United States long before the explosive popularity of sushi, has died. He was 69.

Aoki passed away Thursday night, said company spokeswoman Nancy Bauer. No cause was given.

Aoki said publicly on several occasions that he had diabetes and cirrhosis of the liver, as well as hepatitis C, which he said he contracted from a blood transfusion. Kyodo news service, citing unidentified people, said he died in New York City.

With Aoki as chief executive and chairman, Miami-based Benihana Inc. grew to run or license about 90 restaurants worldwide. They serve steak, chicken and shrimp dishes prepared tableside by chefs trained to be showmen as well as cooks.

Aoki resigned in 1998, staying on as a $500,000-a-year consultant, amid a federal investigation of his personal investments. In 1999, he pleaded guilty to insider trading, acknowledging that he profited from a tip that Spectrum Information Technologies Inc. was about to hire former Apple Computer Inc. chief John Sculley.

Aoki was sentenced to three years of probation and fined $500,000. He told the New York Times in 2000 that he was worth $30 million to $40 million and still couldn't figure out why he had broken the law to make a profit of less than a half million.

"I'm a risk-taker to start with," he said. "I'm not a professional so-called investor. I kill myself for that. I don't know why I did it."

As a risk-taker, Aoki sponsored and competed in offshore powerboat racing and suffered serious injuries during races in 1979 and 1982.

He said in 1983 that he was retiring from the sport because it had become too dangerous. He also crossed the Pacific Ocean in a hot-air balloon in the early 1980s, Kyodo reported.

His family life was something of a show as well. Thrice married, Aoki acknowledged that three of his seven children were conceived in a single one-year span by different women. A 2006 New York magazine article on the family's legal battle over money said he had long kept a mistress hidden from his first wife, Chizuru - and other girlfriends hidden from both of them.

Hiroaki Aoki was born Oct. 9, 1938, in Tokyo. He and his three younger brothers grew up around their parents' restaurant and learned "the importance of absolute cleanliness in the kitchen, using the freshest ingredients and the very best cooking tools money could buy," according to a company history on the restaurant chain's Web site.

Aoki earned a spot on the Japanese Olympic wrestling team and first traveled to the United States on an athletic scholarship. He adopted the name ″Rocky″ and sold ice cream in New York City by day while studying restaurant management at night, according to the company history. He was mugged three times and stabbed twice during his ice-cream-selling days, the history goes.

He opened his first Benihana of Tokyo restaurant - with four tables - on West 56th Street. He opened a second restaurant just three blocks to the east, then one in Chicago. By 1972, he was running six branches.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: RESTAURANTS (90%); DEATHS & OBITUARIES (89%); FAMILY (85%); OLYMPICS (78%); RESTAURANT FOOD & BEVERAGE SALES (78%); SENTENCING (74%); COMPUTING & INFORMATION TECHNOLOGY (72%); HEPATITIS (72%); HEPATITIS C (71%); LIVER DISEASE (71%); INVESTIGATIONS (68%); INSIDER TRADING (67%); CHILDREN (67%); BOATING & RAFTING (63%); DIABETES (56%); BLOOD TRANSFUSIONS (56%); LITIGATION (53%)

Company: BENIHANA INC (84%); APPLE INC (69%); SPECTRUM INFORMATION TECHNOLOGIES INC (69%); BLOOMBERG LP (58%); NEW YORK MAGAZINE (52%)

Ticker: BNHN (NASDAQ) (84%); BNHNA (NASDAQ) (84%); AAPL (NASDAQ) (69%); SPCL (NASDAQ) (69%)

Industry: NAICS423430 COMPUTER & COMPUTER PERIPHERAL EQUIPMENT & SOFTWARE MERCHANT WHOLESALERS (69%); NAICS334112 COMPUTER STORAGE DEVICE MANUFACTURING (69%); NAICS334111 ELECTRONIC COMPUTER MANUFACTURING (69%); SIC5045 COMPUTERS & COMPUTER PERIPHERAL EQUIPMENT & SOFTWARE (69%); SIC3572 COMPUTER STORAGE DEVICES (69%); SIC3571 ELECTRONIC COMPUTERS (69%); NAICS519130 INTERNET PUBLISHING & BROADCASTING & WEB SEARCH PORTALS (58%); NAICS519110 NEWS SYNDICATES (58%); NAICS511120 PERIODICAL PUBLISHERS (58%)

Geographic: NEW YORK, NY, USA (90%); MIAMI, FL, USA (79%); TOKYO, JAPAN (58%); NEW YORK, USA (90%); FLORIDA, USA (79%); UNITED STATES (93%); JAPAN (58%)

Load-Date: July 12, 2008

Hibachi dinners benefit foster kids

The Detroit News (Michigan)

September 17, 2009 Thursday, no-dot Edition

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Section: FEATURES; Pg. 6D

Length: 286 words

Byline: Chuck Bennett Special to The Detroit News

Body

Chuck Bennett

A large team of local celebrity chefs displayed their culinary skills Tuesday night during the eighth-annual Dave Thomas Celebrity Cookoff, benefiting Spaulding for Children.

About 200 guests who paid $100 each were served hibachi-grilled steak and shrimp dinners at Benihana that were prepared tableside by well-known local athletes, entertainers and media personalities.

The evening included a cocktail reception with a cash bar and silent auction under a tent erected for the occasion in the parking lot of the Troy Japanese restaurant.

Guests were then directed inside the building where they were seated at hibachi tables staffed with one Benihana chef and two celebrities wearing aprons and Benihana chef hats.

There was also a live auction and live entertainment.

Celebrity chefs included movie actress-director Lonnette McKee, television anchor Deena Centofanti, former Detroit Lion Robert Porcher, State Representative Jimmy Womack and entertainers Ortheia Barnes, Millie Scott and Dal Bouey.

Another set of celebrities and guests arrived for a second seating later in the evening.

Spaulding for Children is a private, nonprofit child welfare agency that finds permanent homes for children who have been in the foster care and adoption system the longest.

Spaulding was one of the first agencies that specialized in finding and training adoptive families for the placement of children who had been abused or neglected.

The Dave Thomas Celebrity Cookoff is held in major cities across the United States in conjunction with Wendy's International, The Dave Thomas Foundation for Adoption, and Benihana Restaurants.

Chuck Bennett is a Metro Detroit freelance writer. You can reach him at *chuckbennett@hotmail.com*

Classification

Language: ENGLISH

Publication-Type: Newspaper

Journal Code: det

Subject: CELEBRITIES (91%); COOKING & ENTERTAINING (90%); ADOPTION (90%); CHILDREN (90%); FOSTER CARE (89%); FAMILY LAW (77%); NONPROFIT ORGANIZATIONS (77%); FAMILY (77%); CHILD PROTECTIVE SERVICES (72%); AUCTIONS (71%); FREELANCE EMPLOYMENT (64%)

Industry: CELEBRITIES (91%); RESTAURANTS (89%); ACTORS & ACTRESSES (78%); ARTISTS & PERFORMERS (76%); PARKING SPACES & FACILITIES (56%)

Geographic: UNITED STATES (79%); Michigan; Midwest

Load-Date: September 19, 2009

DROPS: Stories and stars are strong links for Chainz

Newsday (New York)

August 14, 2012 Tuesday, ALL EDITIONS

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DAILY NEWS
NEW YORK'S HOMETOWN NEWSPAPER

Section: EXPLORE LI; Pg. B04

Length: 415 words

Byline: By Glenn Gamboa

Body

2 CHAINZ

″Based on a T.R.U. Story″

GRADE B BOTTOM LINE Hip-hop's newest phenomenon builds an old story.

Before he was 2 Chainz, one of hip-hop's most sought-after feature artists and one of the leaders of the hip-hop offshoot genre trap music, Georgia native Tauheed Epps was known as Tity Boi, a nondescript member of Ludacris' Disturbing Tha Peace posse.

That experience has served him well for putting together the 2 Chainz debut ″Based on a T.R.U. Story″ (Def Jam), a lyrically compelling, sonically interesting collection that should immediately catapult him into the hip-hop A-list. Of course, most of them are already on this record.

Kanye West joins Chainz for ″Birthday Song.″ Nicki Minaj is on board for ″I Luv Dem Strippers.″ Lil Wayne is on ″Yuck,″ while Chris Brown is on ″Countdown.″ Chainz tapped Drake to help on the first single, ″No Lie,″ which, like much of the album, updates the big-bass, Dirty South style with lighter synth sounds. Also, like much of the album, it glorifies the ″thug life″ - drugs, cash and, as Chainz says, ″one wife, a mistress and a girlfriend,″ though that may actually show too much commitment.

There is plenty of craftiness here. ″Before Benihana's, it was canned goods,″ Chainz raps in ″Yuck.″ ″Before canned goods, it was Similac. I'm from where they send sharks and we send 'em back.″

Chainz certainly knows how to tell a story well. The only real problem with ″Based on a T.R.U. Story″ - musically speaking, since there's plenty of issues with the behavior he boasts about - is that he tells the same one over and over again.

DEAD CAN DANCE

″Anastasis″

GRADE B+

BOTTOM LINE Gorgeous atmospherics paired with a renewed focus

On Dead Can Dance's ″Anastasis″ (Pias), their first album in 16 years, Brendan Perry and Lisa Gerrard tame the glorious sprawl of their previous work - the lush orchestrations, the world-beat influences, the ethereal vocals. Though most of the album's songs clock in at well over six minutes, they all build to a point, either a soaring musical crescendo or a sharp lyrical revelation. For the single ″Amnesia,″ Perry shows how we balance the wrongs we choose to forget as a culture and

the personal memories that make us human. Don't worry, you can just enjoy the haunting synths and trip-hop beat if that's too heavy.

in stores

Blackberry Smoke's "The Whippoorwill" (Southern Ground Artists)

Yellowcard's "Southern Air"

(Hopeless)

Steve Vai's

"The Story of Light" (Favored Nations)

Insane Clown Posse's "Mighty Death Pop" (Psychopathic)

Graphic

1) 2 CHAINZ "Based on a T.R.U. Story" 2) DEAD CAN DANCE "Anastasis" 3) Photo by Larry Dimarzio - Guitar guru Steve Vai's new album sees the light of day.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: HIP HOP CULTURE (90%); RAP MUSIC (90%); REVIEW; MUSIC

Industry: ARTISTS & PERFORMERS (89%)

Person: NICKI MINAJ (79%); LIL WAYNE (73%); DRAKE (58%); KANYE WEST (58%)

Load-Date: August 14, 2012

PLAYERS OF THE WEEK

Plain Dealer (Cleveland, OH)

January 28, 2011 Friday, FINAL EDITION

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Section: THE LOCKER ROOM; Pg. D8

Length: 85 words

Byline: The Plain Dealer

Body

Zak Adkins | Euclid

Sport: Wrestling

Class: Senior

Age: 18 Ht: 5-9

Wt: 145

What Zak did last week: He went 5-0 with five pins. After winning his dual match against Shaker Heights, he went 4-0 at the TK Duals in Geneva. He is 29-3 with 19 pins this season.

About Zak: Member of the show choir. Enjoys theater, soccer and football. Always thinks about everyone he wrestles for before competitions, and drinks a 44-ounce frozen slush after matches. Favorites include the Browns, ″The Notebook″ movie and Benihana restaurant.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Journal Code: cpd

Subject: WRESTLING (73%); SOCCER (68%)

Load-Date: January 29, 2011

OLYMPICS USED TO BE LESS POLISHED, MORE FUN

THE SEATTLE POST-INTELLIGENCER

August 01, 2008 Friday

Copyright 2008 Seattle Post-Intelligencer

Section: SPORTS; Pg. C7

Length: 728 words

Byline: SCOTT OSTLER

Body

Croquet was an Olympic sport once, at the 1900 games in Paris.

Ticket lines were short. Number of tickets sold to croquet: one.

The sport was immediately dropped from future games, possibly after someone mentioned to an Olympics honcho, ″Hey, did you guys realize that croquet is an Olympic sport?″

In the early days of the Olympics, starting with the revival of the games in 1896, mistakes were made. Which was part of the charm. The Olympics people were inventing the spectacle as they went.

Everything will be perfect for the Olympics in Beijing, which is too bad.

I long for the old days, as described in David Wallechinsky and Jaime Loucky's fine reference book, ″The Complete Book of the Olympics.″

The water in the Beijing swimming stadium, for instance, will be crystal clear and temperature-controlled.

At the first modern Olympics, the swim events were held in a bay near Athens. The lanes were marked by hollowed-out pumpkins. The water was 55 degrees, the wind howled and the waves at one point crested at 12 feet.

Swimmers jumped out of a boat and swam for their lives as the boats sped back to shore and safety.

It got easier four years later in Paris, where the swimming events were held in the Seine River. Records fell, partly because the events were raced in the direction of the current flow. The 100-meter butterfly was won by a sturgeon.

That same year, one of the swim events was the obstacle course. Swimmers had to climb a pole, scamper over one line of boats and swim under another line of boats.

Which makes you wonder how any proposed Olympic event was ever rejected.

How about this? Each swimmer has to lasso a porpoise, rescue a drowning fat guy using only a sourdough baguette and climb a greased scale model of the Eiffel Tower.

In 1920 in Antwerp, Belgium, diving events were held in a moat filled with cold and muddy water. American diver Aileen Riggin won a gold medal, and later recalled thinking, ″The water is black, and nobody could find me if I get stuck (in the mud) down there.″

At Paris in 1900, hurdles were a series of 30-foot-long telegraph poles positioned across the track. Try ticking one of those hurdles. Just before the finish line was a water jump. Whoever designed that setup probably went on to a career in miniature golf course design.

The first Olympic basketball tournament, in Berlin in ’36, was played on a sand and clay tennis court, which turned to mud - quicksand? - after a storm, slowing down the U.S. fast break.

There were cute touches in the old days. The targets for pistol shooting in ’36 in Berlin were cardboard likenesses of humans. Oh, those playful Nazis!

The cross-country run, since discontinued, was a hoot in Paris in ’24. The course went over stone walls, through patches of knee-high thistles and past an energy plant belching poisonous fumes.

In the early days, protests over officiating tended to be less formal and more spontaneous than they are under today’s rigid controls. In 1932, after losing a water polo match to Germany, the Brazilian players climbed out of the pool and attacked the Hungarian referee.

An Italian fencer and a Hungarian judge had a disagreement at the ’24 games and decided to settle their dispute like gentlemen: with a real sword duel. The showdown took place four months later. The combatants slashed each another like angry Benihana chefs for one hour, then shook hands and agreed to disagree.

Performance-enhancing drugs were used in the early days, and there were no pesky rules against them.

Even in the ancient Olympics in Greece, competitors tried to boost their testosterone levels by eating sheep testicles. Which may explain why athletes caught using steroids are sometimes described as ″sheepish.″

The 1904 marathon winner, Thomas Hicks, broke through that event’s dreaded ″wall″ by knocking back cups of strychnine and brandy during the race. It’s a drink I believe you still can order at your favorite bar by calling for a ″Smells Like Death.″

George Patton, who would go on to fame as a U.S. general, competed in the modern pentathlon in 1912. He prepped for the event’s cross-country run with an injection of opium. Patton finished a disappointing fifth overall in the pentathlon but described the experience as ″groovy.″

I made up that last part. Might be the strychnine talking.

Scott Ostler writes for the San Francisco Chronicle. Write to him at *sostler@sfchronicle.com*

Notes

OTHER VOICES

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Publication-Type: Newspaper

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Industry: TICKET SALES (78%)

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Load-Date: August 2, 2008

Good for YOu

The Stuart News/Port St. Lucie News (Stuart, Florida)

June 12, 2011 Sunday, Martin County Edition

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DAILY NEWS
NEW YORK'S HOMETOWN NEWSPAPER

Section: FEATURES; Pg. 18

Length: 2650 words

Body

Volunteers disperse oyster cultch

On May 14, more than 70 volunteers formed an oyster bag assembly line to disperse more than 1,700 bags of oyster cultch in the St. Lucie River as part of the Oyster Reef Restoration Project spearheaded by Martin County. The deployment event was the culmination of a two-month effort where volunteers placed more than 20,000 pounds of cultch fossilized shell and limestone rock, which are hard materials designed to provide points of attachment for oysters into bags in preparation for deployment in the river. The bags of oyster cultch will provide habitat for oysters to colonize in the river, creating a natural filtration system that will help restore the river's ecological health.

This effort is part of the nearshore component of the Oyster Reef Restoration Project that began in 2009 with funding from the National Oceanic and Atmospheric Administration with the goal of placing approximately 30 million pounds of cultch within the St. Lucie Estuary and the Northwest Fork of the Loxahatchee River to provide critically needed habitat so that oysters can repopulate the estuaries.

This nearshore phase of the Oyster Reef Restoration Project also entails collecting used oyster, clam and mussel shells from local restaurants which will be bagged by volunteers and used to create inshore oyster reefs. New mangrove and other suitable shoreline plantings will also be placed inshore of some of the restored reefs, reducing shoreline erosion and resulting in less sediment deposits in the estuaries.

Sewall's Point appoints Kilbride

The Commissioners of the Town of Sewall's Point have selected Robert L. Kilbride to serve as Board Counsel for the town's Code Enforcement and Zoning Adjustment Boards. Kilbride is a partner at Fox, Wackeen, Dungey, Beard, Sobel, Bush & McCluskey, a local law firm. The Code Enforcement Board hears and adjudicates alleged violations of the town's land use and building regulations and other town ordinances. The Zoning Adjustment Board considers applications for variances to the zoning and building regulations to determine if they are consistent with the city's objectives. Kilbride will attend the boards' meetings and provide legal counsel to the respective Boards.

Kilbride practices business litigation, local government law and labor and employment law. Business litigation lawyers help solve problems arising from business relationships, including resolving disputes.

United Way honors partners

United Way of Martin County celebrated this past year's successes with 200 of its closest supporters, volunteers and community partners May 12 during the annual Champions of the Community awards dinner.

United Way focused its resources last year on priority needs in areas of education, income and health through programs that provided early learning opportunities for at risk children, free tax preparation for low-to moderate-income families, prenatal care for infants of uninsured mothers and so much more.

We have a long history as being a leader in volunteerism and as an unbiased advocate for the community's needs, but we wouldn't be able to make such significant impact if not for the support of our community partners, said Jim Vojcsik, executive director of United Way. The Champions awards dinner gives us the opportunity to formally recognize this campaign's major contributors and say, 'thank you,' for their continued support.

This year's Champions of the Community awards dinner was made possible with the help of Publix Super Markets, Jade Smith of Island Party Rentals, Judy Swan of Swan Photography and Bryan Garner of FPL, emcee of the evening.

2010-11 Champions of the Community

Skjorshammer earns math prize

Dmitri Viktor Skjorshammer of Stuart was awarded the Alvin White Prize (Mathematics) from Harvey Mudd College in Claremont, Calif., during the 53rd commencement May 15. Skjorshammer was one of 177 graduates who earned a bachelor's of science with Distinction. Skjorshammer attended South Fork High School.

To be eligible for distinction, a student must carry a semester GPA of 3.3 or better.

Clark student's artwork selected

Clark Advanced Learning Center high school sophomore Christian Birkett's artwork Woodstork was recently selected by the U.S. Fish and Wildlife Service as the 10th-grade winner for its 2012 Endangered Species Day Calendar. Birkett's artwork was chosen out of 335 entries and will represent one month in their 2012 calendar. Each winner also received a $100 U.S. savings bond. The calendar helps the U.S. Fish and Wildlife Services promote awareness of Endangered Species Day and the national conservation effort to protect the nation's endangered species and their habitats.

Birkett of Palm City is majoring in digital media/graphics and already has earned 18 credits toward an associate in arts degree from Indian River State College.

Rooney's 5K raises $17,000

The fourth annual Rooney's 5K Run/Walk held April 9 in Abacoa in Jupiter raised a record $17,000 for Autism Project of Palm Beach County, Florida Atlantic University's Honors College, Place of Hope and Potentia Academy with the help of sponsorships and almost 950 participants. The headlining sponsor was Wachovia and presenting sponsors were Joseph C. Kempe, PA; Lytal, Reiter, Smith, Ivey & Fronrath and X1 Law.

A preregistration party was held at Rooney's Public House in Abacoa the night before the race. All sponsors and participants were invited to pick up their numbers, goody bags and T-shirts while dining on the Carb Buffet or Irish favorites and listening to live music. The course had participants starting on University Drive, traveling on South Central Boulevard and crossing the finish line in front of Rooney's Public House. The Kids 1-Mile was a big hit with children from 3-14 years old participating. Prior to the awards ceremony, all were treated to a breakfast feast featuring Rooney's world famous Irish Toast.

This family event also included appearances by Ace The Poker Bear, Hamilton R. Head of the Jupiter Hammerheads, face paining by Cookie the Clown and raffle prizes from various area restaurants, sports items and concert tickets. Next year's Run/Walk will be April 14..

The Rooney's Golf Foundation now is now preparing for its 10th annual golf tournament on Oct. 27.

Since 2001, Rooney's Golf Foundation has donated more than $267,000 to local Palm Beach County charities.

2 Pine School teachers honored

On May 13, The Pine School honored two educators with its Teacher of Excellence awards.

Athletic Director Nathan Washer, who completed his ninth year at The Pine School, was named Teacher of Excellence for the Upper School in Hobe Sound. Lisa McArdle, a pre-kindergarten teacher and 11-year veteran of The Pine School's Early Childhood department, received the award for the Lower School in Stuart.

Both winners received a $500 check and the parking spot of their choice for the upcoming school year.

Pig roast benefits Little Treasures

The Friends of Mariner Sands recently hosted a Polynesian Pig Roast, benefiting Treasure Coast Hospice.

The Mariner Sands Club House was transformed into an authentic Polynesian paradise. Raising more than $50,000, the funds contributed will directly benefit the Little Treasures Pediatric Program of Treasure Coast Hospice. Little Treasures is a new program to this not-for-profit and cares for children from infancy to age 17 with life-limiting conditions.

The Mariner Sands Community has supported Treasure Coast Hospice with personal donations and fundraising events for several years. Susan Clifford takes the helm of a group of women, who, this year, successfully tried something new and teamed up with their husbands to head the sponsorship committee, who are dedicated to do their best to bring in great community sponsors for this exciting event for a great cause.

These volunteers are already planning next season's Treasure Coast Hospice Fundraiser which will have an Italian festival theme. This event, which is open to the public, will take place at the Mariner Sands Golf & Country Club on March 9.

Boys, Girls Clubs names Board

The Boys & Girls Clubs of Martin County announces the addition of five community leaders to its corporate Board, Maria Bayazid, Edmund Carpenter, Susan Colby, Heidi Cox and Ann Jones.

These individuals provide the Clubs with a wealth of experience and knowledge earned in the corporate, education and philanthropy fields. They join President Charles Moore and other volunteer board members in furthering the evolution of the Clubs as one of the premier after-school and summer programs for youth 6 to 18 in Martin County.

A complete listing of the Clubs' corporate Board can be found at *http://bgcmartin.org/board.aspx*.

Carbone makes dean's list

Brian Carbone of Jupiter was named to the dean's list for the spring semester at Northeastern University in Boston.

To achieve the dean's list distinction, students must carry a full program of at least four courses, have a quality point average of 3.5 or greater out of a possible 4.0 and carry no single grade lower than a C- during the course of their college career. Each student receives a letter of commendation and congratulation from their college dean.

Quilts donated to child care center

Redeemer Lutheran Church and School Lady Quilters made quilts and donated them to the Gertrude Walden Child Care Center for underprivileged children. The children will use the quilts during nap time. Each quilt has a label that says, This quilt was made for you with Love by Redeemer Quilters. It is a way of letting the children know that people in the community love and care about them and make their nap time more comfortable.

Perez promoted in Navy

On May 23, Adam Perez of Jupiter was promoted to Petty Officer Second Class.

Perez graduated Navy boot camp in August 2008. After spending the next year in school for fire controlmen, he was stationed aboard the aircraft carrier USS Enterprise.

Currently deployed, Perez married to Hillary Perez and is the father to Reef Perez.

Jakubowski earns degree from Tampa

Dru Amelia Jakubowski of Jensen Beach received a bachelor's degree in communications from the University of Tampa. She plans to pursue a career in television and film production.

Jakubowski is a 2007 graduate of Jensen Beach High School.

Benihana names art contest winner

This year's Benihana art contest theme was Children Helping Children. Local children were asked to draw their interpretation of what children helping children looks like to them.

Local Stuart winner, Coleman Lansing, was chosen from hundreds of entries and was judged as the best by Benihana's Stuart restaurant staff. As the winner, his artwork will be on display in the restaurant during June, and he will receive a complimentary Benihana dinner for eight.

The art contest is part of the famed teppanyaki restaurant company's Children Helping Children program. In addition, Benihana donates 100 percent of proceeds of all children's meals served on Japanese Children's Day May 5 to St. Jude Children's Research Hospital, one of the world's premier pediatric cancer research centers.

Cancer Resource Center dedicated

The Blake Library in Stuart now has a resource center to help educate people about cancer thanks to Anne and Joel Pearl. The Pearls, whose lives were greatly impacted by cancer, agreed that this was how they wanted to help others in similar situations. Their gift was a donation to the Library Foundation of Martin County to be used for this purpose.

Guests recently visited the Blake Library to take part in the dedication and opening of the Anne M. and Joel L. Pearl Cancer Resource Center. The resource center is located near the reference area on the first floor of the library.

The center includes computer and reference materials on cancer prevention and treatment, spanning medical texts as well as books on personal experience. The Pearl's gift also purchased cancer-related books accessible to children in Children's World on the second floor.

The Tree of Love Memorial, designed and painted by artist Brenda Leigh, is a mural that includes the names of 15 friends and family members the Pearls have lost to the disease. In addition to making the center more visible to visitors, the Tree of Love will continue to sprout new leaves as donations are received to honor loved ones whose lives were claimed by cancer.

QuinnCom honored for website design

QuinnCom, Inc., a South Florida custom website development and marketing company, announced it has won the Summit International Award (SIA) for the fourth consecutive year. The award was earned for its recently designed website for Duffy's Restaurants. The SIA recognized QuinnCom's website design work in the Retail Website Category.

For 17 years, the Summit International Awards (SIA) has established itself as one of the premier arbiters of creative and marketing excellence. The participants included entries from 22 countries including Canada, India, Japan, Singapore, United Kingdom, New Zealand and more.

The Summit Creative Award (SCA) was created to identify the world's communication pioneers. QuinnCom received the SCA Retail Website award to recognize the creative abilities showcased in the Duffy's Restaurants website. This honor recognizes that the project met and surpassed the standards of excellence that comprise the web's most professional work

for creativity. The judging consisted of various criteria, including design, usability and innovation in technical features, communication to end user, search engine optimization, standards compliance and keyword-rich content.

Tykes, Teens honors Goldstein

As a centerpiece of its recent 15th anniversary celebration, Tykes and Teens honored attorney Lauri J. Goldstein as its Business Partner of the Year for 2010-11.

The Palm City nonprofit cited Goldstein's consistent support of its efforts to aid Treasure Coast children, adolescents and families contending with difficult and troubling circumstances, including domestic violence, sexual abuse and drug and alcohol addictions, as well as more common psychological problems stemming from less traumatic origins. The event was May 19 at the private home of Hope Jochem, a board member of Tykes and Teens.

Goldstein sponsored the Gold Card, a creative initiative also involving the Children's Services Council that enlists the larger community in proactively giving incentives to middle-school students to steer clear of alcohol and drugs. The card rewards kids with savings on goods and services from a variety of merchants, including video-game stores, art studios and pizza parlors, among others.

Goldstein also sponsors the nonprofit's presence at the Martin County Fair. So far, she's donated more than $10,000 to the organization.

Modica earns art degree

Joey Modica of Hobe Sound was awarded a bachelor of arts degree from Connecticut College in New London, Conn., at the 93rd commencement ceremony on May 22. Modica majored in art.

Althauser to begin pediatric residency

Corinne Althauser of Stuart graduated May 29 from Nova Southeastern University's College of Osteopathic Medicine. Althauser graduated from South Fork High School in 2001 and received bachelor's degrees in psychology and biomedical science in 2006 from the University of South Florida. In 2007, she completed the master's program in nutrition from Columbia University in New York.

Althauser will soon begin a pediatric residency at the University of Connecticut's Children's Hospital.

Braden earns master's degree

George A. Braden of Jensen Beach earned a master's degree from East Tennessee State University.

Gavin makes FIT dean's list

Nicholas Gavin of Hobe Sound was named to the dean's list at Florida Institute of Technology.

Schloz named to FIT dean's list

Michael Schloz of Jupiter was named to the dean's list at Florida Institute of Technology.

Reader submitted

Graphic

More than 70 volunteers formed an oyster bag assembly line in the St. Lucie River as part of the Oyster Reef Restoration Project.

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Company: FOX WACKEEN DUNGEY BEARD BUSH GOLDMAN KILBRIDE WATERS & MCCLUSKEY LLP (65%)

Organization: NATIONAL OCEANIC & ATMOSPHERIC ADMINISTRATION (56%)

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dine+drink

The Houston Chronicle

December 16, 2010 Thursday, 3 STAR EDITION

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Body

The Chilldisc might be the greatest invention in drinking since the beer bong. It certainly is the coolest. The new BLue Moose Lodge on Washington is the first Houston bar to use the technology. Scattered about the BML's bar are the four-inch stainless steel plates that are chilled to a constant 26 degrees to keep your beer frosty cold.

If you haven't stopped in yet, Blue Moose Lodge is all about Texas beer and music. Thursdays are devoted to Texas artists; happy hour is 4-8 p.m. and all day on Tuesdays. The menu is limited for now, but so far we like what we see: Shiner Bock pork sliders, bacon-wrapped hot dogs and ahi tuna skewers with a kicked-up roasted corn salad. 5306 Washington, 713-861-5525.

BURGERS WITH SANTA

Santa will be dropping by Little Bitty Burger Barn 11 a.m.-2 p.m. Saturday. Children ages 10 and younger can enjoy a free kids burger. Parents are encouraged to bring their own cameras to capture photos with Santa. 5503 Pinemont, 713-683-6700.

AND SPEAKING OF BURGERS

Frank's Chop House has added a burger bar menu to its lunch menus 11 a.m.-4 p.m. Mondays-Thursdays. The basic burger ($10.50) features a half-pound, hand-formed patty of fresh Black Angus beef and a fresh Slow Dough bun. Then you trick out your burger with a choice of add-ons ($1 each) that include avocado, caramelized onions, bacon, house-made chili, fried egg, blue cheese and more. 3736 Westheimer, 713-572-8600.

BE THE CHEF, JUST WATCH YOUR FINGERS

Benihana, the popular Japanese chain that draws families with its stylish teppanyaki service, offers a special experience with its ″Be the Chef″ package. The package includes a one-on-one training session with a Benihana chef who will teach the teppanyaki-style cooking on the hibachi grill. Afterward, the guest chef will cook a five-course meal for family and friends (with an assist, of course, with the real chef). The meal includes a complimentary photograph of the event.

The ″Be the Chef″ package starts at $140 for four people, including the chef-to-be. Additional dinner guests are $35 per person. A special $250 package accommodates eight guests. Benihana has four locations in Houston; benihana.com.

NOW OPEN, PART 1: CANTINA DE TEJAS

There's a new place for Tex-Mex in The Woodlands. The family owned Cantina de Tejas is located at 28777 Interstate 45, formerly the home of El Bosque. It's staking its reputation on its happy-hour pricing, potent margaritas and signature fajitas, which are cooked on wood-fired grill. 832-482-5917.

NOW OPEN, PART 2: HUBBELL & HUDSON KITCHEN

An offshoot of the wildly popular Hubbell & Hudson Market & Bistro, the Kitchen is all about convenience. Yes, it will still have all the upscale products - organic produce, fresh pasta, breads and cheeses, beer and wine - but it is very much about folks who are on the go. The prepared menu features gourmet sandwiches and flatbreads, burgers, soups and salads, and pastries and coffees. Open daily at 4526 Research Forest Drive in The Woodlands; 281-203-5650.

NEW MENU AT SULLIVAN'S

Sullivan's Steakhouse has expanded both its lunch and dinner menus. New lunch items include a Dijon Chicken Pretzel Sandwich ($10), Open Faced Crab Melt ($12) Crispy Shanghai Calamari ($13). Evening additions include a veal Chop (437) and a Chili Crusted Ribeye ($39). 4608 Westheimer, 713-961-0333.

TEX-MEX FESTIVAL AT SYLVIA'S

Last month, Texas magazine named Sylvia's Enchilada Kitchen among the state's 50 best Tex-Mex restaurants. To celebrate, Sylvia's is offering a three-course dinner for $21.95 through Dec. 31. The courses include a ceviche starter, a choice of entrees and chocolate- and cinnamon-dusted tres leches. 6401 Woodway and 12637 Westheimer.

For the record, other Houston restaurants to make Texas magazine's top 50: Hugo's, Irma's, Pico's, Teotihuacan, Cyclone Anaya's, Gorditas Aguascalientes, the orignal Ninfa's on Navigation and Jarro Cafe.

Hey, restaurant owners: Got some restaurant news to share? Send it to *Syd@29-95.com*

Graphic

SYD KEARNEY : STAFF AHI TUNA SKEWERS AT BLUE MOOSE LODGE ALISON COOK :STAFF LITTLE BITTY BURGER BARN

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SOCIAL REGISTER SOCIAL REGISTER

Pittsburgh Post-Gazette (Pennsylvania)

September 15, 2010 Wednesday, PLSH EDITION

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Section: ARTS & ENTERTAINMENT; Pg. PL-16

Length: 1329 words

Body

SEPTEMBER

Sept. 15: Pittsburgh Opera Association Diamond Horseshoe Ball Preview Brunch. At Fox Chapel Golf Club; 412-281-0912, ext. 225.

Sept. 15: Sunflower Power to benefit POWER. At Perlora Leather on Smallman Street; 412-243-7535, ext. 223.

Sept. 16: City Theatre Backstage Bash and grand opening of the PPG Courtyard. At City Theatre; 412-431-4400, ext. 278.

Sept. 16: Carlow University Women of Spirit Awards. At the August Wilson Center for African American Culture; 412-578-2091.

Sept. 16: Pittsburgh Symphony Orchestra Gala Bella Notte. At Heinz Hall; 412-392-4830.

Sept. 17: The first annual ″Ewe Are Special,″ a benefit for the Fred Rogers Center for Early Learning and Children's Media at St. Vincent College featuring national chefs. Presented by the center and Jamison Farm. At the Fred Rogers Center and Jamison Farm; by invitation.

Sept. 17: Every Child Inc. Challenge the Champions 2010 with Mike and Kiya Tomlin. At Heinz Field; 412-665-0600.

Sept. 17: River City Brass presents ″Spotlight Tonight,″ a gala to introduce new music director James Gourlay. At the Fairmont Pittsburgh; 1-800-292-7222, ext. 102.

Sept. 18: Persad's Red Tag Sale of works of art. At Imagebox Gallery; *www.persadcenter.org*.

Sept. 19: Flavors of Pittsburgh 2010 to benefit the American Liver Foundation. At the Westin Convention Center Hotel; 412-434-7077.

Sept. 21: Big Brothers Big Sisters of Greater Pittsburgh 31st annual Corporate Roast honoring David Malone, CEO of Gateway Financial. At Consol Energy Center; 412-204-1225.

Sept. 21: 11th Annual Dave Thomas Celebrity Cook-Off to benefit Three Rivers Adoption Council. At Benihana Restaurant; 412-471-8722, ext. 210.

Sept. 21: Allegheny County Bar Foundation Fellows Grand Reception. At The August Wilson Center for African American Culture; 412-402-6641.

Sept. 23: Parkvale Bank Presents The Art of Wine & Food to benefit HEARTH. At the Children's Museum of Pittsburgh; 412-939-2302, ext. 14.

Sept. 23: A Taste of Independence -- An Evening of Music, Art and Wine to benefit Easter Seals. At Carnegie Museum Music Hall; 412-281-7244, ext. 272.

Sept. 23: Pittsburgh Ballet Theatre School presents ″The Byham House″ breakfast and ribbon cutting. At the Byham House, 3501 Liberty Ave.; 412-454-9137.

Sept. 24: YWCA presents Gloria Steinem: A Retrospective on Women Then & Now luncheon. At the Omni William Penn; 412-255-1253.

Sept. 25: Sewickley Heights History Center Riding and Driving Party. At Sewickely Heights History Center; 412-741-4487.

Sept. 25: Pittsburgh Symphony Association's 50th Anniversary Celebration of Symphony North. At Heinz Hall Garden; 412-392-4900.

Sept. 25: Pittsburgh Opera presents Rising Stars featuring incoming resident artists. At Pittsburgh Opera headquarters in the Strip; 412-281-0912.

Sept. 26: Pretty in Pink Fashion Show and Luncheon. At Nemacolin Woodlands; 1-866-344-6957.

Sept. 29: The Elsie Awards, a benefit for WQED honoring George Miles with special guest Marvin Hamlisch. At the Carnegie Museum of Pittsburgh; 412-622-1371.

Sept. 30: Angels' Place 2010 Halo Award Dinner. At the Hilton Garden Inn, Southpointe; 412-321-4447.

Sept. 30: Gateway to the Arts Tap into Art honoring Don Marinelli, co-founder of CMU's Entertainment Technology Center. At J. Verno Studios; 412-362-6982.

OCTOBER

Oct. 2: Pittsburgh Cultural Trust ARTS Gala-ree!. At Benedum Center and select Cultural District venues; 412-471-1497.

Oct. 2: Oktoberfest Variety the Children's Charity 83rd anniversary Gala. At the Omni William Penn; 412-747-2680.

Oct. 6: Black & Golden 50th anniversary celebration to benefit Allegheny Valley School with Mandy Patinkin. At Carnegie Museum; 412-299-2228.

Oct. 6: NA'AMAT USA Pittsburgh Council Tribute Dinner for the O'Connor Family. At Congregation Beth Shalom; 412-521-5253.

Oct.7: Off the Record X, ″Malpractice Blues,″ to benefit the Greater Pittsburgh Food Bank. At the Byham Theater; 412-456-6666.

Oct. 8-9: Fifth Annual Pink Ribbon Round-Up to benefit the Susan G. Komen Foundation. Kickoff Oct. 8 at Lexus of North Hills. Roundup Oct. 9 at North Park; 412-638-9963.

Oct. 9: 100th anniversary celebration Soldiers & Sailors Memorial Hall & Museum. At Soldiers & Sailors Memorial Hall & Museum; 412-621-4253, ext. 207.

Oct. 9: Pittsburgh Opera Association's 56th annual Diamond Horseshoe Ball and performances of ″The Barber of Seville.″ At the Westin Convention Center; 412-281-0912, ext. 225.

Oct. 9: A Tuneful Tea, High Tea and an Open Rehearsal with Stile Antico presented by Renaissance & Baroque Society. At Calvary Episcopal; 412-361-2048.

Oct. 9: YWCA Pink Ribbon Luncheon and Fashion Show. At the Westin Convention Center Hotel; 412-365-1915.

Oct. 9: The Women's Fair & Wine Tasting event to benefit Forbes Trail Faith in Action. At Lakeridge Club House in Murrysville.

Oct. 13: Victory Gala Celebrating the 50th Anniversary of the Pittsburgh Pirates' 1960 World Series Championship. A benefit for the Pittsburgh Parks Conservancy and Pirates Charities. At PNC Park; 412-682-7275.

Oct. 14: Wines Under Glass: Green at Heart Sparkler to benefit Phipps Conservatory and Botanical Garden. At Phipps; 412-622-6915.

Oct. 14: Preview party for works by Kathleen Mulcahy and Ron Desmett, Glass: A Decade of Change. At Borelli Edwards Gallery, Lawrenceville; 412-687-2606.

Oct. 15: Steelers Style 2010 to benefit Thomas E. Starzl Transplantation Institute and Cancer Caring. At Heinz Field Club East Lounge; 412-802-8256.

Oct. 15: Pittsburgh Glass Center Art on Fire, Celebrating 10 Years of Xtreme Art. At American Eagle Outfitters headquarters, South Side; 412-365-2145.

Oct. 16: Hill of Hope Gala to benefit the Centre Avenue Y and Thelma Lovette Family Y in the Hill District. At the August Wilson Center; 412-621-1762.

Oct. 16: Arthritis Foundation's annual Bone Bash. At Sheraton Station Square; 412-566-1645.

Oct. 16: Brewing Up a Cure to benefit the Cystic Fibrosis Foundation. At the Pittsburgh Athletic Association; 412-780-6988.

Oct. 18: Jewish National Fund Tree of Life Dinner honoring Eva Tansky Blum. At the Omni William Penn; 412-521-3200.

Oct. 21: Second Annual Women Rock with Attack Theater, Phat Man Dee and more to benefit Dress for Success. At the August Wilson Center; 412-201-1204.

Oct. 23: National Aviary Feathered Jewels Gala. At the Westin Convention Center; 412-323-7235, ext. 224.

Oct. 23: American Lung Association's One Breath at a Time, ″A Night in Wonderland″ gala. At the Rivers Club. *www.lunginfo.org/pittgala*.

Oct. 28: Fashion Flashback: 2010 Designer Dress Days Patron Event and 40th Anniversary Kickoff with honorary chair Kiya Tomlin. At Monroeville Convention Center; 412-421-6118.

Oct. 30: The Andy Warhol Museum's Film Fame & Fifteen Minutes Gala. At The Andy Warhol Museum; 412-237-8300.

NOVEMBER

Nov. 1: March of Dimes Signature Chefs Auction. At the Westin Convention Center Hotel; 412-505-2200.

Nov. 6: Duquesne University Women's Advisory Board Power Ball. At the Power Center Ballroom; *www.duq.edu/wab*.

Nov. 6: Animal Friends Black Tie & Tails. At the Circuit Center & Ballroom; 412-847-7052.

Nov. 10: Pittsburgh Middle East Institute's Third Annual Conference with Madeleine Albright. At Carnegie Music Hall; 412-394-3353.

Nov. 13: Pittsburgh Ballet Theatre's Pointe in Time Gala, A Gershwin Fantasy Ball. At the Westin Convention Center Hotel; 412-454-9137.

Nov. 19-20: ″Tying the Knot,″ the Child Health Association of Sewickley's performance, with the ball on Nov. 20. 412-741-2593.

Nov. 20: Mother's Hope Foundation 10th annual Night of Hope Rainbow and Roses benefit. At the Fairmont Hotel; 412-343-3516.

Nov. 30: The Hillman Cancer Center Gala. At the Monroeville Convention Center; 412-578-9250.

DECEMBER

Dec. 2: Allegheny College annual Holiday Gathering. At the August Wilson Center; 814-332-5380.

JANUARY

Jan, 28: A Trot Through Tuscany with chef Joseph Tambellini. Presented by the Women's Board of Pittsburgh to benefit Riding for the Handicapped of Western Pennsylvania. At the Fox Chapel Golf Club; 412-963-0513.

Jan 29: The Cinderella Ball. At the Omni William Penn.

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Publication-Type: Newspaper

Subject: YOUTH CLUBS & ACTIVITIES (89%); COOKING & ENTERTAINING (89%); MUSIC (89%); CHILDREN (88%); STADIUMS & ARENAS (78%); CELEBRITIES (78%); WOMEN (78%); MUSIC GROUPS & ARTISTS (78%); ASSOCIATIONS & ORGANIZATIONS (78%); AFRICAN AMERICANS (75%); GOLF (73%); DANCE COMPANIES (72%); EXECUTIVES (71%); ANNIVERSARIES (70%)

Company: CONSOL ENERGY INC (53%)

Organization: CHILDREN'S HEALTHCARE IS A LEGAL DUTY (56%); AMERICAN LIVER FOUNDATION (54%)

Ticker: CNX (NYSE) (53%)

Industry: MUSEUMS & GALLERIES (89%); CELEBRITIES (78%); RESTAURANTS (78%); MUSIC GROUPS & ARTISTS (78%); DANCE COMPANIES (72%); HOTELS & MOTELS (71%)

Geographic: PITTSBURGH, PA, USA (94%); UNITED STATES (93%)

Load-Date: September 15, 2010

Table Talk: Hilton overhauls Anchorage restaurant

The Business Journal of Milwaukee

February 3, 2012 Friday

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DAILY NEWS
NEW YORK'S HOMETOWN NEWSPAPER

Length: 636 words

Byline: Stacy Vogel Davis

Body

When Michael Dietrich was named general manager at the Hilton Milwaukee River Hotel, one of his first priorities was restoring the hotel's longtime restaurant to its former glory.

More than a year later, The Anchorage, 4700 N. Port Washington Road, Glendale, is ready to reintroduce itself to the public.

Dietrich became general manager in November 2010 after 10 years with the hotel. Although his background is in hospitality, he has a thorough knowledge of food service through his father, Axel Dietrich, a well-known local chef who recently retired. He realized that The Anchorage had become somewhat dated.

″We admit we had fallen off the radar a little,″ he said.

His first step was to retrain staff members to get them on board with the changes to come. Over the summer, the restaurant launched a $250,000 remodel, with new carpeting, patio, and banquet and kitchen equipment. It got a new paint job in navy and maroon, giving it a more contemporary look, Dietrich said.

Around the holidays, the restaurant introduced a new menu with an emphasis on more healthy foods such as salads and seafood.

″We're a seafood restaurant, but we were so beef-centric,″ he said.

It kept several signature Anchorage dishes, including its famous red snapper soup.

Jerry Taylor, who has been executive chef for 22 years, said Dietrich has given him more freedom to be creative with the menu. In fact, he often creates off-menu items for regular customers.

Dietrich hopes the changes attract more local customers in addition to Hilton guests. This summer, he'd like to hold events on the patio such as lobster boils and clam bakes.

The changes already appear to be paying off. In 2011, the restaurant served 3,000 more customers than it did the previous year.

″We're riding pretty high right now,″ Taylor said.

Benihana hosts celebrity event

The food is sure to fly as local celebrities attempt to cook lunch and dinner in the theatrical style of Benihana on Feb. 9.

The Milwaukee Benihana, 850 N. Plankinton Ave., Milwaukee, is hosting its third annual Culinary Kings and Queens of Milwaukee County, offering customers the chance to see Japanese food prepared at their tables by local TV, sports and community personalities.

This year's celebrity chefs include Gus Gnorski, TV celebrity and former ″Ask Gus″ host; Milwaukee Wave soccer star Michael King; Trenni Kusnierek and Greg Matzek of WTMJ-AM (620); and Milwaukee County Executive Chris Abele. All of the proceeds support the Social Development Commission, which aids low-income people in Milwaukee County with training, transportation, family programs and other services.

The dinner is sold out, but Benihana added a lunch option this year that has tickets remaining for $50 each. The event includes a happy hour where guests can mingle with the celebrities, a silent auction and door prizes. For reservations, call Jenny Gryniewicz at 414-906-2818.

Roots plans special Italian menu

After culinary trips through Germany and Spain, Roots Restaurant and Cellar is venturing to Italy in February for its ″Winter World Tour.″

The restaurant at 1818 N. Hubbard St., Milwaukee, is focusing on the cuisine of one country or region each month with a special fixed-price menu.

The menu changes slightly each week. The dinner is $40 for three courses or $50 for four courses. Menu items also are available a la carte, and wine pairings can be added to each course.

If Italian isn't your style, just wait. The restaurant is switching to South America in March and the Pacific Northwest in April.

Stacy Vogel Davis is The Business Journal's small business and retail reporter. You can read more restaurant news in *her Table Talk blog*.

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Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: EXECUTIVE MOVES (90%); MANAGERS & SUPERVISORS (90%); APPOINTMENTS (90%); CELEBRITIES (89%); COUNTIES (75%); COUNTY GOVERNMENT (72%); AUCTIONS (68%); LOW INCOME PERSONS (50%); SOCCER (50%)

Company: HILTON WORLDWIDE (92%)

Industry: HOTELS & MOTELS (90%); HOTEL AMENITIES (90%); RESTAURANTS (90%); CELEBRITIES (89%); TICKET SALES (61%)

Geographic: MILWAUKEE, WI, USA (94%); WISCONSIN, USA (79%); UNITED STATES (92%)

Load-Date: February 3, 2012

R. Aoki, Benihana founder

Newsday (New York)

July 13, 2008 Sunday, ALL EDITIONS

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DAILY NEWS
NEW YORK'S HOMETOWN NEWSPAPER

Section: NEWS; Pg. A38

Length: 347 words

Byline: THE ASSOCIATED PRESS

Body

MIAMI - Rocky Aoki, who sought to offer diners a sense of magic and entertainment at his Japanese steakhouse Benihana, has died after complications from cancer. He was 69.

Aoki, whose Benihana empire includes more than 100 restaurants worldwide, died Thursday night in Manhattan from pneumonia, surrounded by his wife and six children, company spokeswoman Nancy Bauer said Friday.

Born Hiroaki Aoki, he worked in the family business, a coffee shop in Japan, and wanted to offer diners ″something out of the ordinary,″ along with their food. Aoki also inherited his father's love for theater, according to the restaurant's Web site.

He held a spot on the Japanese Olympic wrestling team, which eventually brought him to America. He served ice cream by day and studied restaurant management at night, dreaming of opening a restaurant that would blend entertainment and food.

He opened his first restaurant in Manhattan in 1964, naming it Benihana, which means ″red flower″ - the same name as his parent's coffee shop.

Designed to look like an authentic Japanese farmhouse interior, food was prepared ″teppan-yaki″ style at the table on a steel grill, where specially trained chefs performed knife tricks while cooking up the restaurant's signature shrimp, steak and chicken dishes.

In 1999, Miami-based Benihana purchased a majority share in Haru, an upscale, Manhattan sushi restaurant, and eventually opened nine others. The company later acquired the RA Sushi restaurants, which bloomed to 19 locations nationally.

The Benihana empire has grown to 5,000 employees.

″Rocky's legacy is much greater than Benihana; he was also a well-known sportsman, philanthropist, environmentalist and author,″ Benihana chairman and chief executive Joel Schwartz said in a statement.

He was an avid wrestler, balloonist and backgammon player.

Family members said Aoki crossed the Pacific Ocean in a balloon with his Double Eagle V crew on a flight from Japan to California in 1981.

The Rocky H. Aoki Foundation has benefited Juvenile Diabetes, the Leukemia Society and the National Foundation for Cancer Research.

Graphic

PHOTO - Aoki's first Benihana opened in 1964.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: DEATHS & OBITUARIES (88%); DISEASES & DISORDERS (78%); ONCOLOGY (78%); FAMILY COMPANIES (76%); WRESTLING (74%); CANCER (73%); MEDICAL RESEARCH (73%); LEUKEMIA (73%); EXECUTIVES (69%); SUMMER OLYMPICS (69%); CHARITIES (68%); PNEUMONIA (57%); DIABETES (50%); OBITUARY

Industry: RESTAURANTS (92%); ONCOLOGY (78%); FULL SERVICE RESTAURANTS (73%)

Geographic: NEW YORK, NY, USA (92%); MIAMI, FL, USA (90%); FLORIDA, USA (79%); CALIFORNIA, USA (76%); PACIFIC OCEAN (52%); JAPAN (90%); UNITED STATES (79%)

Load-Date: July 13, 2008

No joshing: Ex-child star scarred by 'Red Dawn'

Chicago Sun-Times

December 2, 2012 Sunday

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Section: SUNDAY SHOW; Pg. 11

Length: 408 words

Byline: CINDY PEARLMAN

Body

People get hurt in the battlefield, and Josh Peck carries the scars from battling North Korean invaders in ″Red Dawn.″

″I ended up with two stitches in my head and a big scar on my arm from a scene when I was running and chasing a bus,″ he says. ″I jump on the bus to find my girlfriend and my gun caught on one of the seats. It butted me in the head.″

He laughs. ″I got a free tour of the Detroit Trauma Center,″ he says. ″My doctor even asked me why I didn't use a stunt double, which made it all hurt more.″

The former star of Nickelodeon's ″Drake & Josh″ is part of the ensemble in the ″Red Dawn″ reboot, finally seeing the light of day after a long delay.

″There were moments when I'd wonder if this would ever come out,″ he says.

The film revamps the 1984 teen favorite that starred Patrick Swayze. Shot three years ago, the new version takes advantage of the fact that Josh Hutcherson (″The Hunger Games″) and Chris Hemsworth (″The Avengers″) became major stars.

″Working with Chris and Josh was a dream,″ Peck says. ″Chris hadn't done 'Thor' yet and Josh hadn't done 'Hunger Games.' Chris was preparing for 'Thor' and I was staying in shape for 'Red Dawn.' We would go to Benihana for a treat. We just had to stay away from the fried foods.″

Peck, 26, avoided watching the original. ″I wanted to take a different approach,″ he says.

The idea of a foreign invasion of the United States, he says, is good movie fodder because it pushes so many nerves. ″There is a visceral response to this storyline,″ he says. ″It's the fight being brought to your front door or your core. Everyone can identify with that feeling of defending your home and your family.″

Peck has been working since he was 10. On ″Drake & Josh,″ h was the pudgy one, but he changed that by shedding pounds as a teen. ″I lost the weight seven years ago,″ he says. ″I really love working out now. I'm addicted to the stress relief of it.″

The training for ″Red Dawn″ wasn't easy. ″We had a week of boot camp with the Navy Seals and Marines that bonded us as a cast,″ he says. ″Then I had a week of football camp because we open the movie with a high school football game.″

Also, ″I had to learn how to reload a gun smoothly. The military guys told me, 'Smooth is fast.' ″

Next up for Peck is ″Battle of the Year: The Dream Team.″

″It's a 3D dance film,″ he says, adding, ″This body just isn't made for sitting.″

He says, ″I'm trying to keep it diverse.″

Big Picture News Inc.

Notes

Fact Box:

Graphic

Josh Peck (left) made the ″Red Dawn″ update with Josh Hutcherson (center) and Chris Hemsworth three years before breakout roles made both big stars. Ron Phillips

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: SPORTS INSTRUCTION (77%); SPORTS & RECREATION EVENTS (71%); SPORTS CAMPS & SCHOOLS (63%); MILITARY TRAINING (63%); NAVIES (62%); ARMED FORCES (60%); SCHOOL SPORTS (60%); HIGH SCHOOL SPORTS (60%); SAYS,JOSH,DAWN,PECK,RED,CHRIS,STAR,WORKING,AGO,BUS

Industry: HIGH SCHOOL SPORTS (60%)

Person: PATRICK SWAYZE (58%)

Geographic: UNITED STATES (79%)

Load-Date: December 2, 2012

ROCKY AOKI LOOKING FOR NEW WORLDS

The Miami Herald

May 27, 1983 Friday, FINAL EDITION

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DAILY NEWS
NEW YORK'S HOMETOWN NEWSPAPER

Section: BUSINESS; B; Pg. 1

Length: 648 words

Byline: LeROY POPE United Press International

Body

Rocky Aoki, the flamboyant tycoon who runs the Benihana chain of Japanese restaurants in the United States and the Benihana chain of American restaurants in Japan, is changing his life style.

He has given up offshore speedboat racing after two accidents. At 44, he won't be trying again to make the Olympic wrestling team, and he might even quit balloon racing.

The Aokis moved from Miami to the sedate community of Tenafly, N.J., where they have settled into a 39-room Georgian mansion on a secluded wooded hill. They have three small children. (Aoki's three older children by an earlier marriage live in California.)

The mansion will be a corporate home for the $65-million-a year Benihana Enterprises, which Aoki is preparing to take public. He wants to raise capital for several new ventures including a chain of smaller restaurants specializing in Oriental noodle dishes.

He also plans to design and build a small submarine ″with robotic arms″ to explore deep lakes and coastal waters for biological, anthropological and archaeological treasures and to make motion pictures of these exploits.

Aoki also wants to solve some terrestrial mysteries. He says he hopes by 1986 or 1987 to lead an expedition by helicopter into the jungles of Peru to try to find the largest of the lost cities of the Inca empire of 500 years ago.

The modern Peruvians have shown little interest in doing this, he said, partly because the region is inhabited by hostile Indian tribes, partly because of superstitious taboos against such exploration and because the terrain is remote and difficult.

However, Aoki said Peru's President Fernando Belaunde-Terry has shown interest in having these sites explored.

″Modern high-altitude aerial photographic exploration has picked up definite indications of the probable locations of these long lost Inca cities. The ruins buried in the jungles undoubtedly are great treasure troves of scientific information and artifacts,″ Aoki said.

It's the kind of thing to suit Aoki's restless disposition, to which he attributes much of his success.

″I can't bear not to be doing something,″ he said. ″I see everything in life as a challenge.″

He grew up as a member of a well-to-do family in wartime Japan and the early years of General MacArthur's occupation.

″Japan has changed so much in recent years that it is hard to imagine how stagnant and passive Japanese social and economic conditions and attitudes were when I was little. I couldn't stand the lack of daily challenge.″

But actually, there was a challenge. Even though the family was well to do, there was a daily struggle to find food -- ″that taught me that you have to be strong to survive,″ he said.

Attitudes began changing in Japan, competition and challenge began to be popular again. Young Rocky found his challenge in wrestling, for many years the most popular Japanese sport. He became a wrestling champion in his university days and made Japan's team for the 1960 Olympics in Rome, only to suffer the humiliation of being disqualified for being overweight.

He had to pass through New York on his way to and from Rome, and he determined right off that New York was for him.

So he came to America, enrolled in a hotel-and-restaurant management school and peddled ice cream in Harlem to help with his expenses.

With family backing, he opened the first Benihana restaurant 18 years ago. His mother picked the name. Benihana is the name of a small red Japanese flower, and a stylized bloom of this flower is the Benihana trademark.

Now there are more than 50 of the restaurants in the United States, each with a value of about $2 million.

A number of the restaurants originally were franchised, and a few still are, but Aoki and his brothers have been buying up the franchises. The Benihana company's headquarters and Rocky's home were moved to Miami several years back. The offices now will be split between Miami and Tenafly.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: WEALTHY PEOPLE (78%); BOAT RACING (77%); CHILDREN (75%); ANTHROPOLOGY & ARCHAEOLOGY (72%); ECONOMIC CONDITIONS (72%); OLYMPICS (71%); ROBOTICS (67%); ARCHAEOLOGY (67%); WRESTLING (57%); COASTAL AREAS (52%); ECONOMIC NEWS (50%)

Industry: RESTAURANTS (90%)

Geographic: CALIFORNIA, USA (79%); NEW JERSEY, USA (79%); JAPAN (93%); PERU (93%); UNITED STATES (92%)

Load-Date: October 26, 2009

Wine and dine in Gig Harbor

The News Tribune (Tacoma, Washington)

June 11, 2010 Friday, SOUTH SOUND Edition

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Section: SOUNDLIFE & GO & ADVENTURE; Pg. 06

Length: 1143 words

Byline: SUE KIDD; Staff writer

Body

Gig Harbor's dining scene has been a swiftly changing landscape in recent weeks with restaurants coming and going.

Sip wine bar closed suddenly May 24. But a few days before, another wine bar opened: Morso, which is the companion wine bar and eatery from the same owners of the Water to Wine shop.

Gig Harbor also got a teppanyaki restaurant, a Japanese steak house, May 24. It opened next to the post office. And in July, the Red Rooster Café is expected to open. I'll have more on that café soon at the TNT Diner blog. For now, here's a look at the new Morso wine bar and Mizu Japanese steak house:

Morso Wine Bar

The Morso wine bar opened May 21 as an extension of the Water to Wine shop in Gig Harbor.

The food people behind the restaurant will be familiar to Tacomans. Jeff Bishop is the consulting chef. In the kitchen is Joanna Speer, formerly of Merende, the now-defunct Tacoma restaurant where Bishop last cooked. (He also cooked at Il Fiasco and other South Sound restaurants). The other Morso chef is Colin Moore.

Morso owner Steve Lynn, who opened the Water to Wine shop in 2005, described the menu as small-plate tastes with a revolving menu that will fluctuate seasonally or at the whim of the chefs. He said menu items - such as a charcuterie, cheese plates, flatbreads, salads and meat and veggie small plates - will all be standards on the menu, but the flavors and ingredients will constantly change.

"I get bored going to (restaurants) really fast," said Lynn. "Just like I like my wines to change, I like my foods to change, too."

The small plates menu is priced with nothing more than $15. Half of the menu is priced at less than $10.

The menu has a Mediterranean feel that reads Northwest around the edges. Small plate items include pan-roasted halibut with grilled zucchini ribbons stuffed with sautéed spinach; herb-roasted crimini and portabella on polenta; and charred eggplant with mozzarella, sweet peppers, onions and peppery arugula pesto.

For wine, the list is voluminous, with more than 70 single-glass pours; they start at $6.50 and are priced up to $23. There are dozens more by the bottle, with prices starting at about $19.

Here's something unusual: The wine bar will feature a variety of wine cocktails, all priced at $5. The cocktails include a mixture of wine, juice and other ingredients. The Belly of the Bay, for instance, is vinho verde, peach nectar, Dolin Blanc vermouth and a splash of Bonal Gentiane-Quina vin Aperitif. It's served on the rocks with frozen grapes.

Lynn, who runs Morso with business partner Stephanie Huddleston, described the atmosphere at Morso as convivial. The room has 11 tables, which includes a communal table with seating for 10.

Lynn said staff members will be versed in recommending wines, as well as in pairing wine and food. Expect a relaxed experience with a come-as-you-are vibe, he said.

″If you feel like you have to sit up straight here, we've done it wrong,″ said Lynn. ″You don't want to be too intrusive - if they like it, they like it. We don't have to be snobs about it.″

Mizu Japanese steak house

Mizu, a teppanyaki-style Japanese steak house, opened May 24 in Gig Harbor next to the post office. Mizu is the third outpost for the local chain, with other restaurants in Southcenter and Covington.

If you're unfamiliar with the term teppanyaki, think Benihana, the restaurant known for ″dinner and a show,″ where a chef cooks meats and vegetables on a flat-top grill at a station surrounded by an audience of diners.

Like most teppanyaki meals, a meal at Mizu is rife with kitsch provided by the individual chefs. Some diners may love the showy presentation, but others may find it annoying. It's more of a social experience, intended for groups and parties. You may or may not be seated with strangers at the communal cooking stations. Mizu offers eight teppanyaki stations with seating for about eight at each, but it also offers seating at an appetizer bar for those who don't want the dinner-and-a-show experience.

While other Mizu locations offer sushi bars, the Gig Harbor location specializes in what the restaurant bills as Japanese tapas, or small-plate appetizers with a Japanese fusion theme. The Gig Harbor location could not serve sushi, Mizu marketing consultant Giorgio Mihaila said, because another restaurant in the same complex already serves sushi. Mizu is operated by Sun and Nan Ju, who also own a teriyaki restaurant.

The regular menu offers basic meat and seafood dinners - chicken, steak, shrimp, salmon and more. Prices start at $15.95 for a chicken hibachi meal, to $24 for a filet meal, and more for steak-and-lobster combination dinners. Each meal starts with a mild-flavored onion soup and a salad of iceberg lettuce, shredded carrots and cabbage with a citrus-ginger dressing, and steamed rice (fried rice also is offered). The rest of the dinner, grilled vegetables and meat or seafood, is cooked to order.

The show starts when a chef arrives at the grilling station. On our visit, a chef began with a snake of fluid across the hot grill, which he then lit on fire. The children at the table stared with big eyes as the flame licked several feet toward the vents. The meal continued as he tossed asparagus, zucchini and onions on the grill. More fire made an appearance with the showy flaming onion volcano, a staple party trick at Japanese steakhouses. Our chef offered diners tosses of zucchini pieces, which he flipped into their open mouths with a flick of his spatula. Let's just say some diners were more adept than others at catching the vegetables with their mouths.

Next, the meat went on the grill. We ordered salmon ($19.99), filet steak ($24) and a children's shrimp meal ($13, an adult portion is $19.50). Our chef drizzled the meat with a sticky sweet sauce, similar to teriyaki, before flipping it onto our plates. The steak was cooked as requested, medium rare. The salmon was cooked to a perfect medium. The shrimp also was cooked exactly right.

The scene at Mizu is lively. The convivial feeling comes from communal seating, and the room is attractive - with high, industrial ceilings, a mural that spans one wall, and backlit walls that frame the perimeter of the restaurant. Tall windows display plenty of sunlight by day, and hanging pendant lights that look like red lava tubes provide moody lighting for evening dining.

- - -

Sue Kidd: 253-597-8270, *Sue.kidd@thenewstribune.com*

Morso

Where: 9014 Peacock Hill Ave., Gig Harbor

Info: 253-530-3463, *www.morsowinebar*. com

Hours: 5-10 p.m. Wednesday through Thursday; 5 p.m.-midnight Friday through Saturday; 5-9 p.m. Sunday

Mizu

Where: 3116 Judson St., Gig Harbor

Info: 253-853-4020, www.mizusteakhouse. com

Hours: Lunch served 11 a.m.-2:30 p.m. daily. Dinner served 4:30-10 p.m. Sunday through Thursday and 4:30-10:30 p.m. Friday through Saturday. No reservations during the first three months of business.

Graphic

BW PHOTO/Lui Kit Wong/Staff Photographer: The menu at Morso wine bar in Gig Harbor features small-plate tastes, including a duck appetizer. BW PHOTO/Lui Kit Wong/Staff Photographer: A belly of the bay cocktail can be found at Morso wine bar in Gig Harbor.

Classification

Language: ENGLISH

Publication-Type: Newspaper

Subject: MENU PRICES (89%); RESTAURANT REVIEWS (89%); Arts/Culture/Entertainment; Food/Grocery; Restaurant; TNT; Local/State; Review; Gig Harbor

Industry: BEER WINE & LIQUOR STORES (90%); DRINKING PLACES (90%); RESTAURANTS (90%); MENU PRICES (89%); RESTAURANT REVIEWS (89%); BLOGS & MESSAGE BOARDS (71%); DAIRY PRODUCTS (69%); FRUIT & JUICE DRINKS (63%)

Geographic: TACOMA, WA, USA (74%)

Load-Date: June 11, 2010

5 Ways to Save

The Indianapolis Star (Indiana)

July 1, 2012 Sunday, Final Edition

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Section: FEATURES; Pg. G7

Length: 304 words

Byline: By, BETH MONTGOMERY

Body

Looking for ways to save and stretch your budget? Here are a few of my favorites for this week:

Coupon for zoo admission

Love animals and music? On July 6 and 13, bands play at the Indianapolis Zoo for Zoolapalooza. Save $4 off zoo admission after 4 p.m. with the printable coupon found on the Indianapolis Zoo and White River Garden's Facebook page: *www.igcgo.com/zoolapalooza*. This coupon is valid for up to for people.

Happy birthday from Benihana

Who doesn't love a little extra moola on their birthday? Benihana gives one of the best birthday freebies to their fans. Join the Benihana Chef's Table to get the Benihana emails and you'll get a $30 gift certificate for your birthday. Sign up your kids for the Kabuki Kids and they'll get a gift too -- a free Benihana mug with purchase of a kid's meal on their birthday.

Crafty app has Martha's touch

The Martha Stewart Craft Studio app for Apple iPads is free through July 8. Normally priced $4.99, you can use this colorful app to create digital invitations, thank you notes, scrapbook pages, keepsakes and more with glitter, stamps, stickers, textured paper, fun fonts, and punches. It's perfect if you're scrapbooking challenged and a bit addicted to your computer, like me.

Let there be light

The Westfield Lighting tent sale will offer discounted lighting fixtures, lamps, ceiling fans, home accents and decor. Westfield Lighting is at 3440 E. Ind. 32 and the sale runs Thursday to Saturday. Most items are 70 to 80 percent off.

Eat more chicken -- for free

Cows will be invading Chick-fil-A on July 13 in celebration of Cow Appreciation Day. Stop by any restaurant for a free meal, and don't forget to take pictures. You can enter them online for a chance to win a $100 Chick-fil-A gift card starting July 13. More information at *www.cow* appreciationday.com.

Beth Montgomery

Classification

Language: ENGLISH

Publication-Type: Newspaper

Journal Code: ind

Subject: MAMMALS (89%); RESTAURANT REVIEWS (89%)

Company: FACEBOOK INC (57%)

Ticker: FB (NASDAQ) (57%)

Industry: ZOOS & AQUARIUMS (90%); RESTAURANT REVIEWS (89%); FAST FOOD (88%); ELECTRONIC COUPONS (78%); INTERNET SOCIAL NETWORKING (76%); RESTAURANTS (74%); SPECIALTY PAPERS (71%); TABLET COMPUTERS (67%); MOBILE APPLICATIONS (67%)

Person: MARTHA STEWART (66%)

Geographic: INDIANAPOLIS, IN, USA (91%)

Load-Date: July 10, 2012

A look at what's trending with wine in 2013

SouthtownStar (Chicago, Illinois)

February 7, 2013 Thursday

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Section: FOOD; Pg. 19

Length: 688 words

Byline: Caroline Schrader. , *vintagechicagowines@gmail.com*

Body

It's hard to believe that we are a month into a new year already. The good crystal is put away from the holidays and we are back to drinking wine out of our ″everyday″ wine glasses, at least in my household.

The wine industry folk are predicting what will become of 2013, as people are speculating that wine consumption will continue to rise in the United States. Without a doubt, wine is the new black; it's versatile, can be dressed up with accessories (food), and won't be going out of style anytime soon.

There are several trends that I and others in the industry see taking shape. Some may surprise you. I hope my crystal ball is right.

1. Wine Education. More than ever, people are interested in learning about wine. Maybe not down to the specifics of the strain of yeast used for fermentation, but people like to know what they are drinking, where it comes from and how the soils and climate affect the taste of their wines.

I don't know about your email inbox, but mine has been exploding with new year's steals and deals: discounted beach body boot camp classes (no thanks), vacations to exotic islands (tempting), and wine tastings galore (yes, please!). Look on Living Social and Groupon for wine tastings and wine education classes to attend. These classes are casual, fun and informative with samplings of different wine varietals and cheese pairings.

Check out the fun wine school that starts in February at The Village Cellar Wine Shop and Wine Bar in downtown Hinsdale at *www.thevillagecellarhinsdale.com*.

2. Points are going out of style. I have never written about wine scores and points. That's because I generally don't concern myself with them; you know, the wines that score 98 points from magazines that promise to be the best wine of the year. I respect these opinions, but my philosophy is simple. You either like the wine, or you don't. It doesn't matter if it scores big on the rating system if it doesn't please your palette.

While baby boomers tend to stick with wines they know and sources they are familiar with -- Wine Spectator, wine critics, etc. - Millennials are getting their wine information elsewhere, from friends, store clerks and various online resources, such as wine blogs. The younger wine consumers are more willing to try new varietals from unique places and are not necessarily concerned with the point system. By the way, I recently tried a fantastic Pinotage from South Africa.

3. Craft beer brewing. It's hard to miss all of the microbrews that are popping up around the Chicago area. Younger consumers are interested in beers that have complex flavors and taste good. With the perceived perception that craft beers are relatively inexpensive for the quality, the craft brewing market is going to put up a good fight with the wine industry and the macro brewing industry.

4. Shorter wine lists. Hallelujah! Have you ever sat down at a restaurant and taken a look at the wine list which seemed as if it was divided into several volumes? It's a lot to take in visually and mentally. But now, sommeliers across the country are reducing their wine lists for economic reasons and to make wine more friendly and personalized with food pairings.

5. Sweet wines. Mom, you'll love this one. Be on the lookout for an increase in popularity in sweet red wines and Moscato. Moscato will likely replace the dwindling white zinfandel, since consumers new to wine typically trend towards lighter bodied and sweet wines to develop their palette.

Moscato is a beautiful white wine with arousing perfume-like aromatics and spritzy fruit flavors. It also tends to be lower in alcohol content. This wine pairs well with desserts, charcuterie and salads.

Let's all raise our glass to a healthy and prosperous year, filled with wine. If you typically don't drink wine, you should give it a try or sign up for a wine class to learn more about it. There are always the craft beers that are brewing up around the Chicago area to try as well.

Happy 2013. Cheers!

Caroline Schrader is a wine writer and wine consultant serving the Chicago area. Find her on Facebook and visit carolineschrader.com.

Graphic

Moscato wine, growing in popularity, is used in Benihana's Grape Escape cocktail with Skyy Infusion grape vodka, Boiron lemon juice, simple syrup and red seedless grapes. | Supplied photo Rafal Olechowski Brett Roseman

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EXHIBIT 42

AUGUST 20, 2015
Why Hasbro wants to crowdfund a gaming hit

12 incredible things about Benihana founder Rocky Aoki

by Erika Fry @ErikaFry MARCH 12, 2015, 11:59 AM EDT

Photo: Evan Agostini—Getty Images

A record-setting balloonist, an Olympic wrestler, a backgammon champ, and a porn publisher, too: The "eatertainment" founder had an enormous appetite for life.

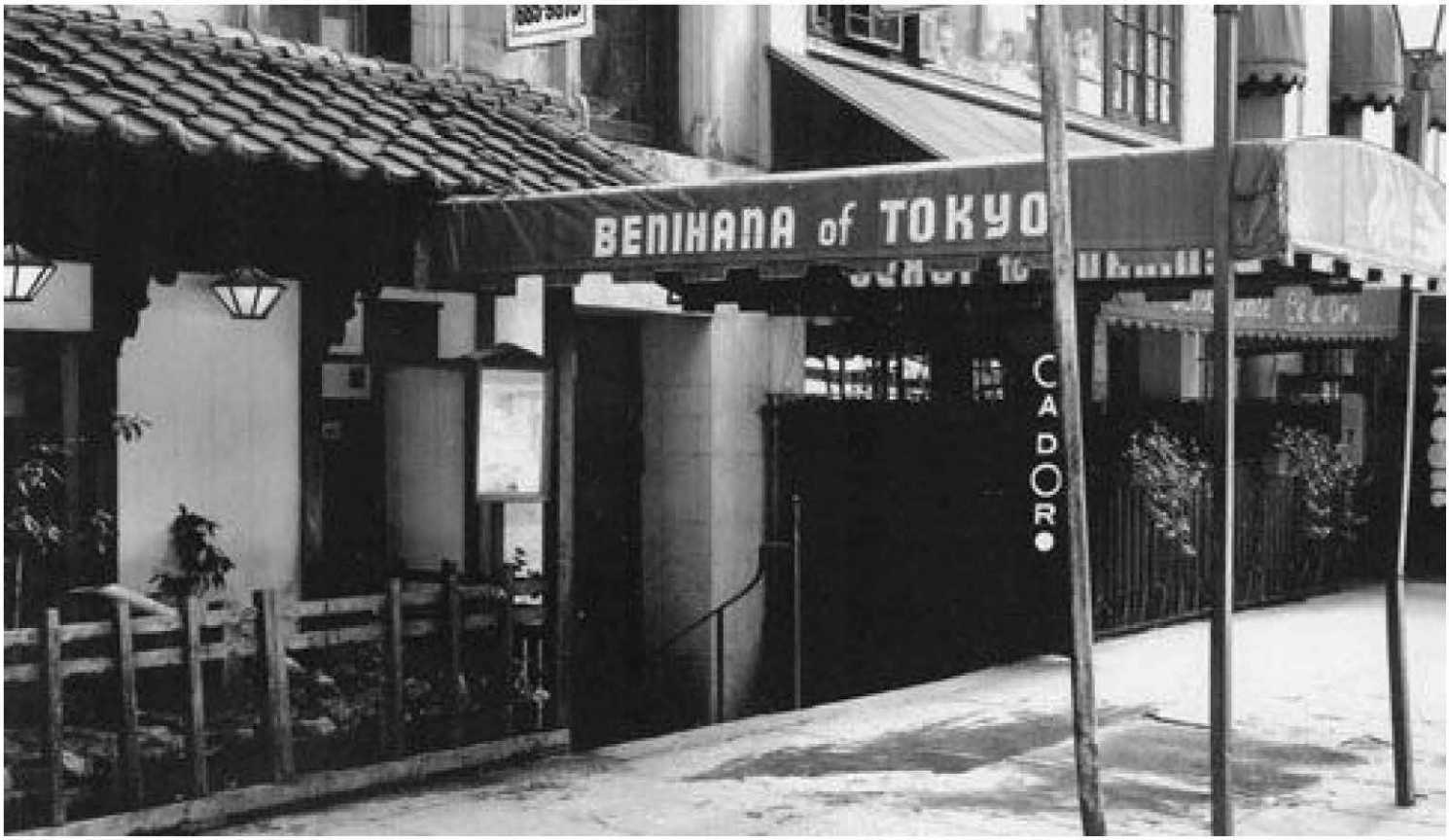
Rocky Aoki had an amazing life. For one, he dreamt up Benihana, the iconic teppanyaki restaurant where Americans go to celebrate birthdays and chefs flip shrimp tails into their shirt pockets. But the globe-trotting restaurateur also raced boats, cars and hot air balloons. He produced Broadway plays and founded a porn magazine. He fathered seven children with three women; and when he died in 2008, married to a fourth (his third wife), he left behind the sort of combustible family dynamics that gave rise to the epic, ongoing battle over his fractured restaurant empire. We unfold this extraordinary saga in "The Crazy, Bitter Battle Over Benihana," in *Fortune's* March 15 issue—but there's more. Much more. Here are another 12 striking details about the incredible Rocky Aoki.

He couldn't cook.

Photograph by Jim Hughes—NY Daily News Archive/Getty Images

Rare is the photo of Aoki above the teppan table. According to his authorized biography, he could prepare only French toast. At Benihana, Aoki hired single, highly trained Japanese chefs. His employees had to complete a three-year apprenticeship program in Japan, as well as a special six-week course in English, American manners and Benihana showmanship to make the cut.

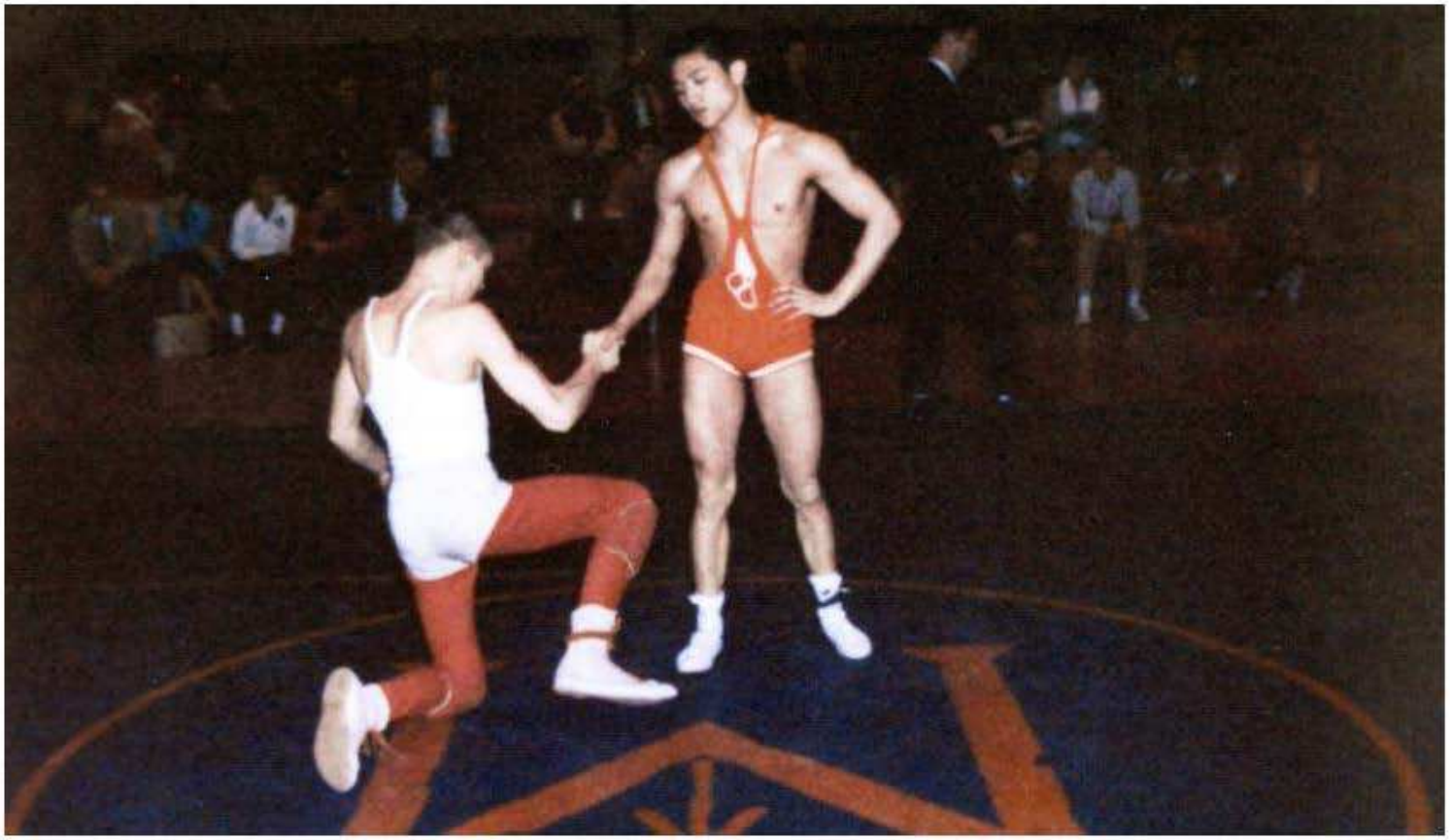
Mr. Benihana once sold Mr. Softee.



Courtesy: Benihana of Tokyo

Aoki opened the first Benihana in 1964 with $10,000 he made selling ice cream from a Mr. Softee truck in Harlem. He had a pure, simple vision: he served three Middle American entrees—chicken, shrimp and steak. By 1975, he'd opened 25 restaurants and told *People* magazine that he dreamed of becoming a "Japanese Colonel Sanders."

He's in the Wrestling Hall of Fame.

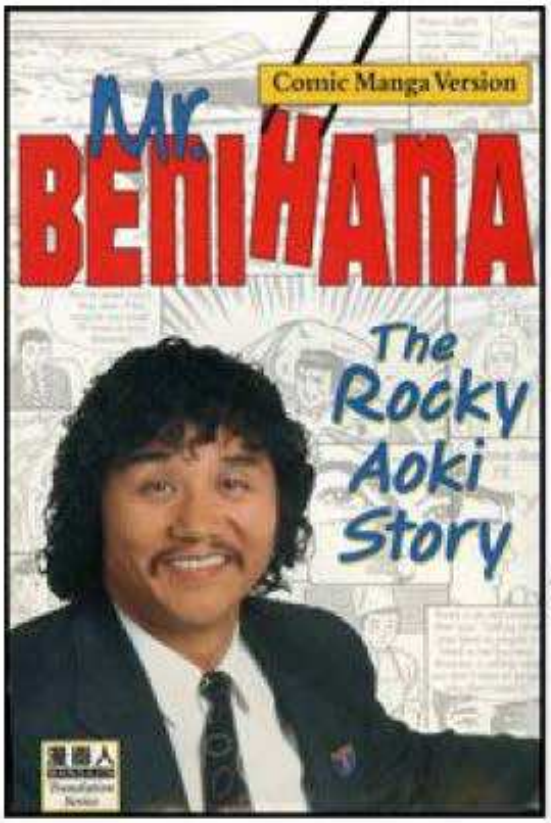


Courtesy of Benihana of Tokyo

A one-time member of the Japanese Olympic team, Aoki moved to the U.S. to wrestle in 1960. He won three consecutive AAU titles and was inducted into America's National Wrestling Hall of Fame in 1995.

Givology
give to learn, learn to give

His wife caught him cheating when she met his girlfriend in the hospital.



Aoki had a complicated family life: his first wife met the woman who would become his second (and with whom he already had one child) at his hospital bedside in 1979, where Aoki was recovering from

near fatal injuries sustained in a powerboat accident. Aoki divorced, and shared the story widely. The anecdote is even included in the comic manga version of his biography, *Mr Benihana: The Rocky Aoki story*. He would eventually divorce his second wife, too.

He was a deep-sea treasure hunter.

Courtesy of Benihana of Tokyo

In 1983, Rocky reportedly invested $3.5 million in a pair of ultralight submarines for the purpose of looking for "booty and bones" in waters off the coast of Japan. The expeditions were to be filmed for Japanese and British television.

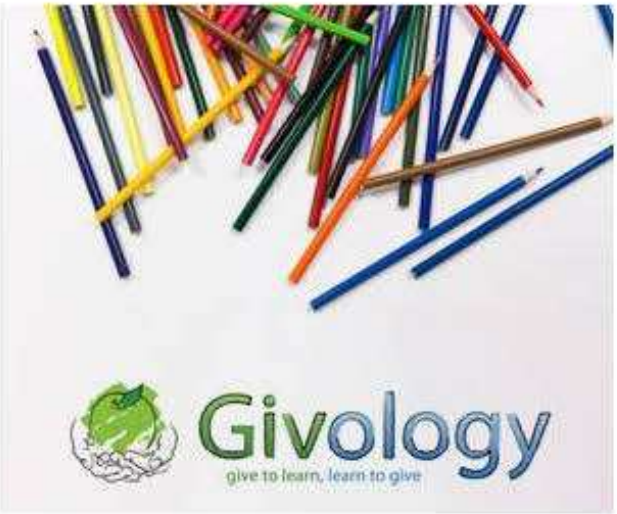
He held a 34-year record for the longest balloon flight.

Photograph by Left: AP; Right: Courtesy of Benihana of Tokyo

In November, 1981, Aoki and three other men made a harrowing and record-breaking 5,208 mile balloon ride across the Pacific. The Double Eagle V balloon set sail from Nagashima, Japan; the balloon picked up ice and floated at low altitudes across the ocean. It crash-landed 84.5 hours later in the mountains of Northern California during a driving rainstorm. In an effort to slow the balloon's descent, the crew had thrown equipment overboard; Aoki was knocked unconscious in the landing. The whole

crew was fished out the tree the following day and received by well-wishers and a mariachi band in Albuquerque. "If you are afraid to die, you are probably afraid to live," Aoki said at the time.

The Double Eagle V's record was finally broken this January when an American and Russian flew across the Pacific.



He founded a social club for the "in crowd."

Photo: Ron Galella—Wireimage

Before he launched *Genesis*, the porn magazine, he opened the exclusive Club Genesis, a six-story complex—housing a game room, a fine French restaurant and a disco—for the rich and famous. He lost $2 million on the club, which he opened in 1970 and closed a year later. "I found out that high-society people are the cheapest people in the world," Rocky told his biographer Jack McCallum, about the venture.

He won a world title in backgammon—only four years after learning to play.

Courtesy of Benihana of Tokyo

Aoki picked up backgammon in 1970 after being invited to play by Prince Serge Obolensky, a Russian prince on the board of Hilton Hotels who was considered the father of modern backgammon. Aoki threw himself into it—he read manuals, hired experts to teach him, and played late into the night, most nights at Club Genesis. Within a few years, he was an expert himself—he won a world title in 1974 and regularly played celebrity charity matches against competitors like Lucille Ball. He continued to play at least weekly until his death.

He regularly raced in Cannonball Run.

Photo: Courtesy of Benihana of Tokyo

Aoki participated almost annually in the famous road race. In 1985—when the 31-state cross-country contest was legally sanctioned and renamed "One Lap Around America"—Aoki drove a 1959 Rolls Royce

contest was legally sanctioned and renamed "One Lap Around America." Aoki drove a 1989 Rolls Royce that he'd souped up with two telephones, two stereos, a TV, bathroom facilities, a microwave oven and two tuxedoed chauffeurs.

He could have given Ron Popeil a run for his money.

Photo: Gaslight Advertising Archives

In the early 1990s, Aoki launched Rocky Aoki's Ultra Herbal Power Slim, diet pills that he sold through a multi-level marketing company. He also peddled $150 at-home teppanyaki tables and told the *Guardian* in the '90s that he planned to sell a hemorrhoid-shrinking device.

The U.S. once celebrated "Benihana Day."

Photo: Infusia-52—INFphoto.com/Corbis

In April 1984, mayors in 49 Benihana-blessed cities across America planted trees and held festivities to celebrate the restaurant chain.

His kids are pretty famous, too.

Photograph by Taylor Hill—Getty Images

Among Aoki's seven kids are Steve, the globe-trotting DJ and Grammy-nominated music producer and Devon, a model/actress who was "discovered" by Kate Moss and had roles in *Sin City*, *2 Fast 2 Furious* and *D.E.B.S.*

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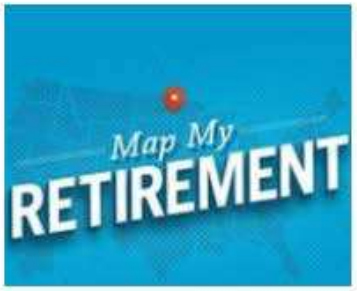

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DEALS & DEAL MAKERS

Benihana to Go Private in Buyout

By **ANNIE GASPARRO**

Updated May 22, 2012 8:01 p.m. ET

A private-equity firm plans to buy Benihana Inc., allowing the operator of Japanese-themed restaurants to focus on turning around its profitability outside the pressures of the public market.

Miami-based Benihana said Tuesday it has agreed to be acquired by Angelo Gordon & Co. in a roughly $296 million cash deal. The company initially announced its interest in "exploring strategic alternatives" on March 13 and, through Monday's close, its stock had risen 12%.

In the proposal backed by the Benihana board, Angelo Gordon is offering shareholders $16.30 a share, a 23% premium to the stock's Monday close. The shares leapt 21% to $16.12 in Nasdaq Stock Market trading Tuesday.

Benihana, famous for its hibachi-style restaurants where chefs prepare food in front of guests, also runs the RA Sushi and Haru chains.

The restaurant company, which was founded in 1964 by the late Hiroaki "Rocky" Aoki and went public in 1983, could offer a significant opportunity to private equity because Benihana's restaurants have growing customer traffic, and its problem just lies in profitability. Private-equity firms are known for buying up struggling restaurant chains and turning them around through cost cutting.

Fellow Asian-focused restaurant chain P.F. Chang's China Bistro Inc. agreed to an acquisition earlier this month. P.F. Chang's has been struggling with declining guest traffic and sales at established restaurants, as a seemingly promising turnaround plan is taking longer than investors would like.

The late Rocky Aoki, right, founder of Benihana, and daughter Devon at its New York restaurant in 1999. *GLOBE PHOTOS/ZUMA PRESS*

Benihana's stock cratered during the economic downturn, falling below $2 a share, before mostly marching higher over the past few years. Still, it last traded above the offer price in late 2007.

The company considered a sale in July 2010, in response to shareholder uproar, but dropped the idea about a year ago in order to focus on improving guest traffic at its restaurants. It accomplished that.

The company has remodeled its restaurants, worked on reducing guest complaints, added a loyalty program and improved the managers it has in stores.

Benihana's same-restaurant sales rose 6% in 2011, but its profitability was hindered by higher food prices, increased operating expenses and added administrative costs. The company's net profit still fell in its fiscal third quarter ended Jan. 1, and it has yet to report its full fourth-quarter results.

Under the terms of its agreement with Angelo Gordon, the company is permitted to seek alternative proposals through July 1 under a "go shop" provision.

Angelo Gordon is known for investing in distressed companies, having held debt in aircraft maker Hawker Beechcraft Inc. and newspaper group Tribune Co., both of which

have filed for bankruptcy protection. In the consumer sector, Angelo Gordon has investments in companies such as the upscale casual-dining chain Firebirds and the White Hen line of convenience stores in the Midwest.

Some of Benihana's investors may be less than thrilled with the acquisition, after undergoing a proxy fight with Benihana's board last year in hopes of preventing the company from moving to a single share class. In November, shareholders approved the board's controversial plan, which in turn gave the board and management greater voting power while scaling back that of the founding family.

In order to pass the plan to move to a single share class, minority investor BFC Financial Corp., whose chairman and chief executive, Alan Levan, is a member of Benihana's board, converted its preferred shares of Benihana to common stock to push through the vote.

Write to Annie Gasparro at annie.gasparro@dowjones.com

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LVH - Las Vegas Hotel & Casino First to Join New Leo Hotel Collection

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Red Lion Hotels. (PRNewsFoto/Red Lion Hotels Corporation)

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SPOKANE, Wash., Feb. 4, 2013 /PRNewswire/ -- Red Lion Hotels Corporation (NYSE: RLH (http://studio-5.financialcontent.com/prnews?Page=Quote&Ticker=RLH)) today announced the LVH – Las Vegas Hotel & Casino, also known as the LVH, will be first to join the Leo Hotel Collection, a new brand segment announced by the company in January. LVH and Red Lion Hotels signed the agreement this week and the hotel is expected to integrate the license affiliation relationship by the end of the first quarter.

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"We are happy to have the LVH join as the first hotel in the Leo Hotel Collection," said Ron Burgett, Executive Vice President of Lodging and Brand Development for Red Lion Hotels Corporation. "This iconic hotel has the outstanding guest service and amenities that can only be found in premium Las Vegas resorts, all directly adjacent to the Las Vegas Convention Center, one of the world's largest meeting destinations. We look forward to being rewarded for the incremental revenue we drive to the LVH from reservations made through our select distribution channels."

"This historic property is a home run for the Leo Hotel Collection," said Harry Sladich, Executive Vice President of Sales, Marketing and Distribution for Red Lion Hotels Corporation. "The LVH has a rich storied past as the former stomping grounds and home of Elvis Presley."

Having served as headquarters for some of the best entertainers of all time with a 1,650 seat main showroom and 350 seat cabaret, the LVH is a world-class 2,956-room resort hotel, with luxury suites and opulent villas. The LVH is home to the world-famous Benihana, the first name in exhibition-style, Japanese cuisine, among its 14 restaurants and the world's largest Race and Sports Book – THE SUPERBOOK® in its 95,000 square foot full-service casino. The hotel has 220,000 square feet of meeting space, a full-service spa, a luxurious outdoor pool with 17 cabanas, six tennis courts and access to a prestigious private golf course. Located at 3000 Paradise Road, LVH is just one block off the famous Las Vegas Strip, offers easy access from McCarran International Airport, is adjacent to the Las Vegas Convention Center and conveniently accessible to the Las Vegas Monorail, providing easy access to all of the excitement of the Las Vegas Strip.

"This strategic relationship allows the LVH the opportunity to work with a well-respected hotel company like Red Lion. Affiliating with the new Leo Hotel Collection, the LVH joins a strong and well-established distribution network to the benefit of all," said Rick Stevens, President of Navegante Gaming LLC, representing the LVH.

Red Lion Hotels Corporation introduced the Leo Hotel Collection as a new brand in development last week at the Americas Lodging Investment Summit (ALIS). The brand is geared toward independent owners of boutique and historic hotels interested in access to the company's reservation distribution systems, providing more than 48 percent contribution through its central sources. The alliance also provides access to the services of Red Lion revenue management, national sales and marketing teams and to the Red Lion R&R Club members, attractive options for independent hotel owners looking to maintain their own local identity. The Leo Hotel Collection is designed for unique properties offering superior amenities with great attention to detail and outstanding and distinctive customer service.

About Red Lion Hotels Corporation:
Red Lion Hotels Corporation is a hospitality and leisure Company primarily engaged in the ownership, operation and franchising of midscale hotels under its Red Lion® brand. As of December 31, 2012, the RLH hotel network was comprised of 48 hotels located in nine states and one Canadian province, with 9,015 rooms and 484,693 square feet of meeting space. The Company also owns and operates an entertainment and event ticket distribution business. For more information, please visit the Company's website at www.redlion.com (http://www.redlion.com/).

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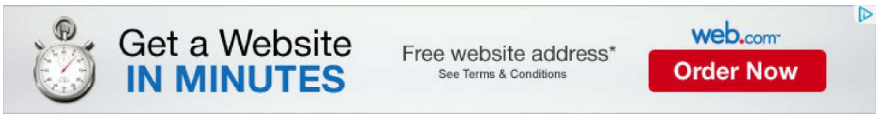

'Ultimate Benihana Experience' lets you learn to cook like a hibachi pro

Daily News reporter feels the heat of high-pressure Teppanyaki cooking with knife-wielding chef as guide.

BY JACOB E. OSTERHOUT / NEW YORK DAILY NEWS / Tuesday, March 12, 2013, 4:32 PM

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CRAIG WARGA/NEW YORK DAILY NEWS

Daily News reporter Jacob Osterhout trains with Benihana Tepanyaki chef Jimmy Feng at Benihana on W. 56th St.

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A short list of the most talented people in New York City includes bike messengers, window washers and the chefs at Benihana.

Not only do these Teppanyaki chefs cook to perfection a feast of chicken, steak, shrimp and fried rice, but they do it with a sharp knife, a hot grill and the panache of a circus act.

Now New Yorkers can learn to cook like the world famous Benihana chefs with the Ultimate Benihana Experience.

This ultimate experience consists of having an hour lesson with a veteran Benihana chef to teach you the art of Teppanyaki cooking. Then you cook for eight of your friends.

But can an average New Yorker actually master the exciting and dangerous techniques that make Teppanyaki cooking a performance as well as a meal in just one hour?

I would find out.

Chef Jimmy Feng, a ten year veteran chef of the Benihana on 56th St., received the dubious honor of teaching this neophyte to man the hibachi grill.

If the spry 45-year-old Chinatown resident was worried, it didn't show.

"Where do you come from, Jimmy?" I ask.

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"The kitchen," he answers.

"How long have you been cooking here?"

CRAIG WARGA/NEW YORK DAILY NEWS

Daily News reporter Jacob Osterhout works on perfecting The Volcano.

"Since noon."

Jimmy's humor is my first lesson in being a Benihana chef. A fun and entertaining attitude is just as important as deft cooking skills.

A chef for ten years at Benihana, Jimmy then shows me how to welcome the diners at my table by bowing for five to ten seconds with my hands crossed in front of my chest — super-sharp knife in the right hand and fork in the left.

The grill is heated to 380 degrees. The first trick Jimmy teaches me is The Volcano. We take apart a slice of onion one ring at a time, stacking each piece on top of another so that the final product resembles a cone. Then we spray water inside the cone so that steam erupts from the top.

"That's an easy one," Jimmy says. "Now we cook shrimp."

What could be so hard about cooking shrimp?

Turns out, the cooking isn't the hard part. When the shell turns pink, the shrimp are done. What's more difficult is flicking the shrimp tails, expertly removed from the body with a very sharp knife, into my chef hat.

"It's all in the wrist," says Jimmy, who demonstrates by flicking shrimp tails into his shirt pocket, then his hat.

Has Jimmy ever missed?

"Not for a very long time," he says.

CRAIG WARGA/NEW YORK DAILY NEWS

Benihana Tepanyaki chef Jimmy Feng cooks shrimp.

Which makes sense considering the size of the chef hat.

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As long as I toss the shrimp tail high enough in the air, there is no way I can miss.

"You're a natural!" Jimmy says, but I know he is lying because when I attempt to pour eggs on the grill in the shape of a rooster, it comes out looking more like a crude map of Africa.

Regardless, Jimmy plows on with the cooking lesson. Large shrimp are sliced at an angle so they cook evenly. Steak is removed from the grill before it is done because it will continue to cook. And mushrooms are sauteed in just a little butter.

The result is a perfectly cooked feast by a chef that's trained to make diners smile.

Of course, what Jimmy doesn't tell me is that most of the preparation is done long before the meal is served. Along with the 15 other chefs at the restaurant, Jimmy arrives at noon to sharpen his knife, peel shrimp, makes sauces and cut vegetables.

But I'll leave that up to the real chefs. For me, shooting steam out of an onion and flipping shrimp tails into my hat is good enough.

josterhout@nydailynews.com

YOU SHOULD KNOW

Benihana, 47 W 56th St., (212) 581-0930, Benihana.com; The "Be The Chef: The Ultimate Benihana Experience" costs $140 to feed a party of four and $250 to feed a party of eight.

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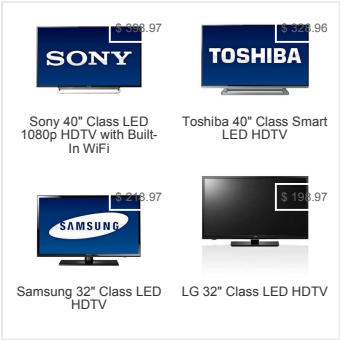

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