

"All the news
That's fit to Print"

BEDFORD EDITION

Today, warm, partly cloudy, about
25°, Tonight, partly cloudy,
18-23°, Tomorrow, sunny, up to 30°,
for more information visit our
website: www.HANAMIDFW.com

HANAMI

VOL. CLIV..... No.53,279

THE TIMES, SATURDAY, APRIL 25 2015

75 CENTS

DATE NIGHT SPECIAL "FOR TWO"

PLEASE CHOOSE ONE OF THE FOLLOWING COMPLIMENTARY CARAFE WITH OUR DATE NIGHT SPECIAL FOR TWO:
PLUM WINE, FUJI APPLE SAKE, LYCHEE SAKE, WHITE PEACH SAKE, HOT SAKE, SPARKLING JUICE

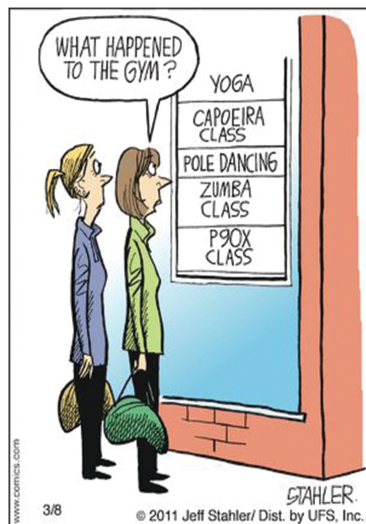
ALL HIBACHI ENTRÉES SERVED WITH: HOUSE SALAD, ONION SOUP, SEASONAL HIBACHI VEGETABLES, SHRIMP TEASER (2PC), STEAMED RICE. *UPGRADE TO HIBACHI FRIED RICE FOR \$2.
ALL SEAFOOD SERVED WITH BUTTERED MUSHROOM.

COWBOYS : CHICKEN WITH SAUTEED ONIONS, N.Y. STRIP STEAK WITH RED BLITZ POTATOES, SHRIMP 8PC, SALMON WITH LEMON & BUTTER..... \$50

KISS KISS : FILET MIGNON 2PC WITH RED BLITZ POTATOES, SHRIMP 8PC, SNAPPER 8OZ, SCALLOP 8OZ WITH LEMON & BUTTER..... \$60

KING & QUEEN : FILET MIGNON 2PC WITH RED BLITZ POTATOES, SHRIMP 8PC, ALASKAN COD 8OZ, LOBSTER 1 TAIL..... \$70

BEAUTY & THE BEAST : FILET MIGNON 2PC WITH RED BLITZ POTATOES, SCALLOP 8OZ, CHILEAN SEA BASS 8OZ, LOBSTER 1TAIL. \$80



HANAMI SPECIAL "FOR ONE"

HIBACHI ENTRÉES SERVED WITH: HOUSE SALAD, ONION SOUP, SEASONAL HIBACHI VEGETABLES, SHRIMP TEASER (2PC), STEAMED RICE. *UPGRADE TO HIBACHI FRIED RICE FOR \$2. *ALL OF OUR SEAFOOD SERVED WITH BUTTERED MUSHROOM

CHEF'S SPECIAL CHICKEN, N.Y. STRIP STEAK, SHRIMP 8PC..... \$28

NAMI SPECIAL CHICKEN, FILET MIGNON, SHRIMP 8PC \$34

LAND & SEA N.Y. STRIP STEAK WITH ANY TWO OF THE FOLLOWING SEAFOOD SELECTIONS:

ALASKAN COD, CALAMARI, MAHI, SALMON, SCALLOP, SHRIMP, SNAPPER, TUNA..... \$38

SEAFOOD COMBINATION "PICK ANY 2"

HIBACHI ENTRÉES SERVED WITH: HOUSE SALAD, ONION SOUP, SEASONAL HIBACHI VEGETABLES, SHRIMP TEASER (2PC), STEAMED RICE. *UPGRADE TO HIBACHI FRIED RICE FOR \$2. *ALL SEAFOOD SERVED WITH BUTTERED MUSHROOMS

ALASKAN COD, CALAMARI, MAHI, SALMON, SCALLOP, SNAPPER, TUNA..... \$28

SINGLES

HIBACHI ENTRÉES SERVED WITH: HOUSE SALAD, ONION SOUP, SEASONAL HIBACHI VEGETABLES, SHRIMP TEASER (2PC), STEAMED RICE. *UPGRADE TO HIBACHI FRIED RICE FOR \$2. *ALL OF OUR SEAFOOD SERVED WITH BUTTERED MUSHROOM

TOFU..... \$14

HIBACHI CHICKEN WITH SAUTEED ONIONS & SESAME SEEDS \$15

TERIYAKI CHICKEN PREPARED WITH HOUSE TERIYAKI SAUCE SERVED WITH SAUTEED ONIONS & SESAME SEEDS..... \$15

N.Y. STRIP STEAK 8OZ USDA CHOICE WITH RED BLITZ POTATOES..... \$18

CALAMARI..... \$18

ALASKAN COD..... \$18

SALMON FARM-RAISED: NO HORMONES OR ANTIBIOTICS..... \$18

SHRIMP 8PC FROM SOUTH AMERICA: FARM-RAISED AND CHEMICAL FREE..... \$18

SNAPPER..... \$18

MAHI MAHI..... \$22

SEA SCALLOP 8OZ SOURCED FROM THE COLD WATERS OF THE CANADIAN COAST..... \$22

TUNA \$22

FILET MIGNON WITH RED BLITZ POTATOES..... \$24

CHILEAN SEA BASS..... \$28

LOBSTER TAIL (2PC) HARVESTED FROM THE PRISTINE WATERS OF CANADA'S NORTH ATLANTIC..... \$36

SHOW AND FOOD ?

Teppanyaki (鉄板焼き) is a style of Japanese cuisine. The Originator of the teppanyaki style steakhouse is the Japanese restaurant chain Misono, which introduced the concept of cooking Western-influenced food on teppan in Japan in 1945. They soon found the cuisine was less popular with Japanese than it was with foreigners, who enjoyed both watching the skilled maneuvers of the chefs preparing the food as well as the cuisine itself, which is some what more familiar than more traditional Japanese dishes. As the restaurants became popular as tourist spots with non Japanese, the chain increased the performance aspect of the chef's preparation, such as stacking onion slices to produce a flaming onion volcano.

Age 18 Age 20-30 Age 30-50 Age 60-70 Age 120

