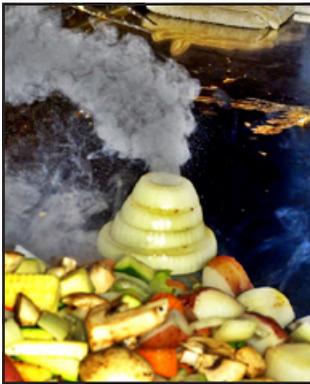


RESTAURANT REVIEW:**Japanese “Hibachi” Style Steakhouse Comes to Tualatin**

BY JONATHAN CRANE, FOR TUALATIN LIFE

Tualatin residents love it when new and unique restaurants come to town. Thanks to the recent opening of Izumi Japanese Steakhouse, we now have an outstanding new choice for excellent family dining.

Izumi features hibachi style cooking on traditional teppan tables, which not only provide fantastic food, but also an exciting, visual experience as a team of very talented chefs cut, slice and dice before your very eyes. This is exciting to watch, like having your own private live entertainment, right at your table.



Chef Brian's "Onion Volcano."

And while the teppan method of hibachi style cooking on a hot grill is an old tradition, there is nothing old fashioned about this new restaurant. Their brand new, state of the art teppan tables are equipped with excellent exhaust systems that help clear the cooking smoke fast. The upscale feel of the décor and the extremely friendly staff will make you feel right at home.



While at Izumi you might want to start off with a sampling from their bar and choose from their wide array of sake choices, both hot and cold, a fine selection of traditional Japanese beers and an outstanding full bar. The hosts (and local owners) are extremely knowledgeable about the vast selection of spirits and can suggest the perfect drink choice for every meal and occasion.

Your choices are vast at Izumi. All entrees are served with their special Izumi sauce or teriyaki, and served with a delicious onion soup, incredibly tasty salad, steamed or fried rice, and a variety of savory grilled vegetables. Additionally, you will be served three amazing homemade dipping sauces that enhance all the offerings.

When it comes to selecting your entrée, the decisions become challenging, because they offer everything from Filet Mignon to Calamari, Shrimp, Chicken, Lobster, Steak, Vegetable & Vegetable Tofu, Scallops, Salmon and any mix of the above. Their combination choices are endless, and they will gladly customize orders to your specific needs or desires.

The personalities and humor of the chefs are entertaining, as is their skill with their very sharp knives. They will dazzle you and entertain you, but most importantly feed you some of the tastiest food in town. Whether you go as a couple or with a group, Izumi can handle any size party. I took my office staff there and it proved an excellent venue for a fun, morale building evening.

Everyone had a great time and all of us loved the experience... as well as the food.

They are open for lunch and dinner, and offer take out as well. Lunches have softer pricing than dinners, but I found their dinner pricing to be quite reasonable, and certainly less than I have seen in similar establishments.

Their kid's menu is also very complete, and any child would be thrilled at the show they will see with every meal. The chefs seem to know exactly how to relate to kids, and the precious expressions on their faces when they see the talented chefs at work is heartwarming.

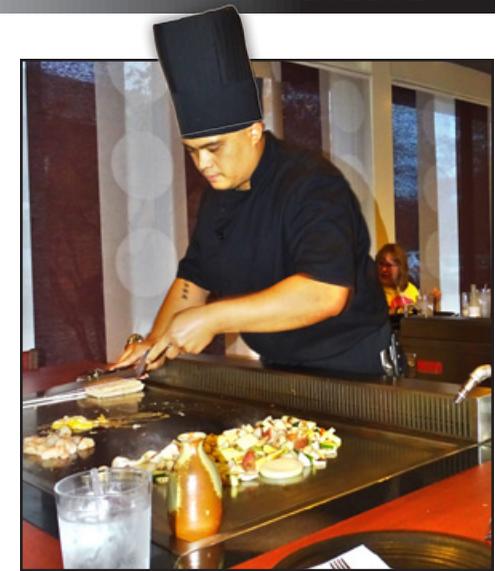
The local owners of Izumi Japanese Steakhouse are excited to meet you. The owners know quality, which is apparent in the selection of meat and vegetables, precise customer service, and expertly trained chefs. Their hard work and dedication to excellence is clearly evident, and you will have a very positive experience. If you haven't tried Izumi yet, it's well worth discovering.

Izumi Japanese Steakhouse

8125 SW Nyberg St., Tualatin
(Behind The Chamber of Commerce, near the lake)

971-770-1688

Lunch: 11am-2pm every day,
Dinner: 4:30-9:00pm



Izumi Japanese Steakhouse is locally owned and operated by the Song family, from left to right, Angela, Diane, Han and Allen Song.



The Crane family enjoying their meals.