

RESTAURANT UPDATE

GOODE'S ARMADILLO PALACE

5015 Kirby Drive • Houston, TX • 713.526.9700

Owned by legendary barbecue chef Jim Goode, the Armadillo Palace is part saloon, part dance hall, and part museum. Featured as decor are collector's items such as original Pony Express saddlebags, fabulous saddles, and many other items to delight Native Texans and Wannabees alike. The Palace features live country music Tuesday-Saturday, with cover charge on Friday and Saturday. Name performers such as Rusty Weir or songwriter-performer Billy Jo Shaver are among artists appearing. Appetizers and House Specialties include Queso fundido with Goode Company Chorizo, gree chile, and two cheeses; Smoked chicken flautas; Green chile empanadas; Campechana Extra-avocado, salsa Campeche, green chile, onion, tossed with fresh lump crab meat and gulf shrimp; Venison Chili; Country fried steak, delicately fried, served with a loaded baked potato or French fries; Ribeye steak, well marbled and tender 12 oz. choice steak, grilled and served with a loaded baked potato. Cold beer and all the regular cocktails are available at the huge bar, and Jim Beam Black is available all day every day for \$3.50. Available for private parties and a couple of times Hankamer has been disappointed to arrive ready to party, only to learn that the Saloon is closed to the public that night – so, call ahead!

AZUMA SUSHI AND ROBATA BAR

5600 Kirby, Houston, TX, 713.432.9649 • 909 Texas Ave, Houston, TX, 713.223.0909

(Robata means 'by the fireside' and refers to a northern Japan style of grill cooking) Both Azuma restaurants feature professional service and fresh ingredients in an architecturally tasteful setting. "Cool" appetizers include Marinated calamari salad, Spicy tuna tartare and salmon tartare with gyoza chips; Seared peppercorn tuna on crostini with wasabi aioli; and Thinly sliced cuts of yellow tail with pnu and diced Thai chilis. "Hot" appetizers include Tempura fried shitake mushroom stuffed with shrimp and calamari; and Fresh water eel, cream cheese, and asparagus deep fried in a tempura batter. A la carte specialties include Sliced Angus ribeye on a hot rock with special dipping sauce; Scallops topped with mayo sauce covered in cheese then baked on half shell; Conch meat sauteed with vegetables; and Chilean seabsss panfried in a shoyu shitake sauce. Among the many Specialty Rolls are Red devil roll-shrimp tempura with sauce topped with crab; Polo roll-deep fried oyster with special sauce topped with avocado, covered with white fish; and Lobster roll-lobster tempura and cucumber in miso sauce with flying fish eggs on the outside. A large selection of sashimi and sushi, separate or in combination is available, as is a choice of Robata grilled items such as Octopus, Mackerel, Japanese ribs, Chicken gizzards, Shrimp, or Corn. Open for lunch.

For more information on Hankamer & Associates or any of our current listings, please visit our website at www.hankamer.com, or call Ray Hankamer at 713.789.7060, ext.1205. Your comments are welcome: rhankamer@hankamer.com

Note: By way of qualifications for reviewing restaurants, Hankamer has owned and operated numerous restaurants, coffee shops, hotels, discotheques and banquet halls over the last forty years; he has travelled to over 70 countries and has studied and lived in Europe for over three years; he was co-owner of a home delivery wine of the month club and imported his own wine labels for years. The opinions expressed in Hankamer Commercial RESTAURANT UPDATE are the opinions of Hankamer only and these opinions may not be shared by RED News or any other advertising medium in which UPDATE appears. © 2007 Ray Hankamer, Hankamer Commercial/Hankamer & Associates.