

PIGGY'S KITCHEN & BAR

3412 W. Lamar at Dunlavy Houston 77019 281.849.9606 piggyskitchen.com

One of the "creek" restaurant group (Dry-, Onion-, Canyon-, and Cactus Cove) Piggy's Kitchen is located walking distance from Allen Parkway/ Buffalo Bayou Park, and is the perfect place to hang out before or after your visit to the Bayou. A shady, inviting garden setting provides a place to meet friends to enjoy weekend brunch, lunch, dinner, or just some cool libations. **Brunch (weekend only):** Two egg classic, bacon or sausage, grits or hash, biscuit or whole grain toast, + apple butter; Frittata, oven dried tomato, sorrel, basil, garlic, mozzarella, chipotle crema + arugula salad; Chicken + waffles, confit chicken wings, buttermilk waffle, honeycomb butter; Country fried steak & eggs, 8 oz CFS, two eggs your way, bourbon gravy + tater tot hash; Egg in a hole, seedful bread, cheese, fried egg center, sun dried tomato aioli + tater tot hash-add bacon, sausage, or avocado; Nachos verde, blue corn tortilla chips, salsa verde, black beans, smoky queso, pickled shallots, fresnos, feta, chipotle crema, avocado; Raclette and bacon burger, beef, raclette, applewood bacon, aioli, fried egg on brioche; Everything salmon, smoked salmon on bun, fennel cream cheese, red onion, + side salad. **Small Plates:** Hummus; Meatballs; Piggy's fries; Cheese Board; Confit chicken wings; Baked oysters; Calamari. **Entrees:** Center cut pork chop, rosemary potatoes + haricots verts; Cornish hen, vegetables + rosemary potatoes; Smoky pork ribs; Grilled ribeye, choice of two sides; Fresh catch, seasonal veggies. **Sandwiches:** Raclette & bacon burger; Chicken sandwich; Smoked turkey. **Salads & pizzas:** Big choice of each. \$

SAGE 400 JAPANESE RESTAURANT & SUSHI BAR
2800 Sage Road Houston 77056 713.961.9566 sage400.com

Serving Tanglewood and the Galleria area, AND guests in the myriad of nearby high-rise hostleries, Sage 400 is a quiet quality restaurant which reminds one of Uchi in Montrose. A sculpted cluster of large thick silver bamboo shoots provide a central décor focus, in an otherwise austere but pleasingly contemporary setting. Almost instant service. **Appetizer:** Shishoto pepper; Spicy edamame; Edamame hummus; Pork belly confit, miso cured; Beef rolls; Chicken yakitori, skewers of grilled chicken; Agedashi tofu Tofu taki, mushrooms; Tempura crawfish; Shrimp katsu; Tuna tartare; Hot rock beef; Hamachi carpaccio; Albacore carpaccio; Seared or baked scallops; Miso Chilean sea bass. **Soup:** Miso avocado; Asari miso w clams; Sweet shrimp miso. **Salad:** Cucumber; Sunomono, shrimp, octopus, surf clam, white fish & crab stick over cucumber salad; Sage 4500, diced fresh salmon sashimi, avocado w honey wasabi mayo dressing in rice paper bowl embedded in mixed greens; Tuna tataki salad. **Entrée:** Miso Chilean sea bass; Shrimp sansel, grilled jumbo w yuzu honey glaze, curry potato croquette; Cuck leg confit, Hijiki seaweed saute & orange ginger glaze; Beef medallions; Yakimono from the Grill: lamb chop, salmon, angus beef NY strip or ribeye; chicken; Stuffed pork katsu w crabstick, asparagus, cream cheese & jalapeno; Tempuras. **Sushi:** Thirty-one choices. **Roll:** Twenty-six varieties, many unique and original. **Dessert:** Almond jello w fresh fruit; Tempura ice cream, vanilla wrapped with pound cake and tempura fried; Mochi ice cream wrapped w fine rice cake; Ice cream, green tea, red bean or vanilla. \$\$\$

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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 traveled 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. Copyright 2015 Ray Hankamer, Hankamer Commercial/Hankamer & Associates.