

# FLO NEWS

FALL 2013 NEWS LETTER - Arigato Gozaimashita! - Jia, Steve and Staff of Flo

**NEW MANAGER**  
**FAQ's**  
**WHAT'S COMING UP!**  
[www.Florestaurant.com](http://www.Florestaurant.com)

## New Front of House Manager



We are proud to introduce **CHRIS MERCURIO** a California born Seattlelite, as our new Front of House Manager. He has a simple method of pursuing: "getting it right every time." Over time Chris has been dazzled by not only our staff and tradition, but also by our customers that are all a part Flo. He may have greeted you in the past, or you may have spent time dining with him at the Bar, however he's most excited about his new role and looks forward to building upon the relationships Flo has established, and those that are to come. We would like to re-welcome all of you to Flo Restaurant, and please join us soon and congratulate Chris on a well-deserved promotion.

## What's Coming Up!

Our Chefs have been developing new autumn / winter menu items to feature during the next few months. Please check our website [www.florestaurant.com](http://www.florestaurant.com) under "What's New" for Daily Special and menu updates. Please watch for other emails regarding Holiday specials this coming November and December.

### WHERE DO YOU GET YOUR FISH FROM?

We get our fresh fish from a select group of **SMALL LOCAL** vendors who get their products locally in the Northwest, West Coast, Hawaii and Japan. Over the years we have formed relationships with our vendors who have come to recognize the strict quality we demand and therefore receive the best quality available. It's as if our Chef went out daily and selected it themselves.

As always, Jia, the Staff and I, appreciate your patronage through the 10 plus years and look forward to many more with you all. Jia and I are blessed to have such loyal guests and will continue to aspire to surpass your expectations. If we do not, please, please let us know! As much as we enjoy the accolades, your honesty and sincerity on how we can improve are just as precious to us.

**What kind of rice do we use?**



### TAMAKI GOLD

We use TAMAKI GOLD - we tried many brands and found this brand to be the best. There are many cheaper brands but that's not what our guests deserve. Here is more information on TAMAKI GOLD:

[HTTP://WWW.TAMAKI.COM](http://WWW.TAMAKI.COM)



### What type of Oil do we use for our Tempura?

We use California Rice Oil. There is no substitute and this is the **ONLY** oil we use for Tempura. It costs twice as much as alternatives but our guests deserve nothing less. See the link for more info and why we use nothing less :

[WWW.CALIFORNIARICEOIL.COM](http://WWW.CALIFORNIARICEOIL.COM)