

Arianna Pascual

Editor: Golden State Dining

Weekly Contributor: San Francisco Bay Area Culinary Scene

Sizzling Lunch: A Unique Dining Experience

Edited by: Ian Ngo & Lily Zavala



Sizzling Lunch has become a favorite for those looking for Japanese fusion with a unique dining experience. What makes it different from other restaurants is the presentation—the meat is served raw, but the extremely hot cast iron plate it is on helps cook it. The food practically cooks right before your eyes. Sizzling Lunch turns ordinary food into a culinary adventure and does not disappoint.

Sizzling Lunch has an expansive menu, offering customers a wide array of options. With options such as stir-fries to grilled meat and rice plates, all are served on hot plates to cook and help keep the food warm. My favorite dish is the beef pepper rice plate because it is flavorful and appeals to the senses. The American Kobe beef is served raw on a sizzling plate surrounding a mountain of rice. Corn, green onions, and garlic butter are side accompaniments that help add a nice flavor to each bite. If you are looking for a fun food experience, definitely try this dish.

Sizzling Lunch has locations in Berkeley, Cupertino, Foster City, Fremont, Mountain View, and San Jose for those seeking a new food experience.