

Love Hibachi Hosts Free Wagyu Hibachi Party for About 50 USC Students

Love Hibachi chefs served premium Wagyu, fried rice and fresh vegetables to about 50 first-year international USC students in Downtown Los Angeles.

LOS ANGELES, CA, UNITED STATES, September 10, 2026 / EINPresswire.com/ -- Love Hibachi recently brought a complimentary live hibachi experience to about 50 first-year international students at the University of Southern California during a USC BIA Poolside Social in Downtown Los Angeles. The students, who had recently arrived in the United States to begin their college experience at USC, enjoyed premium Wagyu beef, fried rice, fresh vegetables and other hibachi favorites prepared live on-site.

Held on September 4, the poolside gathering gave the new international students an opportunity to meet one another, build new friendships and begin adjusting to life in a new country at the start of their first academic year.

Love Hibachi sent a team of chefs to the event and created multiple live cooking stations for about 50 attendees. Rather than simply delivering prepared food, the chefs



cooked directly in front of the students on hibachi grills, making the cooking process itself part of the evening's social experience.

The menu featured premium Wagyu beef, fried rice, fresh vegetables and other hibachi favorites, all prepared fresh on the grill. Students gathered around the cooking area to watch the chefs prepare each dish while interacting with the chefs and one another. In the relaxed setting, dinner naturally became an opportunity for students to talk, connect and get to know each other.

The evening also featured Love Hibachi's signature flame show. As flames rose from the grills, the chefs combined live cooking with interactive entertainment, adding even more energy to the gathering. The flames, the sound of ingredients sizzling on the grill and the steady flow of freshly prepared dishes helped turn dinner itself into part of the entertainment.

Love Hibachi also added a strong sense of energy and interaction to the Poolside Social. With multiple chefs cooking at the same time, the combination of flame shows, sizzling ingredients and freshly prepared dishes gradually turned the dining area into one of the main gathering points of the event. Students gathered around the hibachi stations to watch, talk and participate, giving the poolside social an added layer of entertainment and shared experience.

For these first-year international students, the relaxed and interactive dining format also made it easier to start conversations and meet new people. The live hibachi experience provided more than a meal; it also created a natural social setting where students could connect as they began a new chapter of their lives in the United States.

"Starting college in a new country is a very special life experience," said a Love Hibachi



Love Hibachi Logo

spokesperson. “We wanted the students to enjoy more than just dinner. We hoped to create a warm, relaxed and memorable experience where they could meet new friends, connect with one another and begin building memories together at USC.”

The hibachi experience was provided to the participating students at no charge.

For Love Hibachi, the event also demonstrated how mobile hibachi can transform a traditional catered meal into a more interactive and engaging social experience. Live cooking does more than provide food; it can naturally bring people together and allow dining, entertainment and social interaction to happen in the same space.

Love Hibachi also hopes to bring similar complimentary hibachi experiences to more people who work hard to serve their communities. The company said it would be pleased to provide free hibachi experiences for teachers, firefighters, police officers and other community-serving groups, using live cooking, food and interactive entertainment as a way to show appreciation for their contributions.

Unlike conventional catering, where much of the food may be prepared before arriving at the venue, Love Hibachi brings chefs, hibachi grills, fresh ingredients and live cooking directly to homes and event spaces. Guests can watch their meals being prepared in real time, interact with the chefs and enjoy the experience together with friends, family or fellow attendees.

Love Hibachi provides [hibachi catering Socal](#) services for private parties, birthdays, graduations, family gatherings, student events, corporate gatherings and other celebrations throughout Southern California.

The company also offers [hibachi party catering](#) in multiple markets across the United States, bringing the hibachi experience directly to backyards, patios, private residences and suitable event venues.

Guests planning an upcoming event can also use the company’s online [Hibachi Price Estimate](#) tool to receive an initial estimate based on party size and event details.

Love Hibachi plans to continue creating memorable mobile hibachi experiences for families, students, organizations and private groups by bringing together fresh food, live cooking and social entertainment.

About Love Hibachi

Love Hibachi is a mobile hibachi catering company that brings private hibachi chefs, grills, fresh ingredients and interactive cooking entertainment directly to customers’ event locations.

The company serves birthdays, graduations, family gatherings, corporate events, private parties

and other celebrations across multiple U.S. markets.

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