

AS SEEN IN.....



Our Restaurant Pick of the Month

Fresh Korean BBQ is Different From the Rest

By Eric Feigenbaum

The folks at Fresh Korean BBQ are taking all-you-can-eat to the next level. They not only bring you a platter heaping with a huge selection of quality beef, chicken, and pork to grill, but they keep bringing it to you for as long as you want.

"Two sumo wrestlers were just in here and ate for two hours!" one of the waiters reported. "The come in here all the time and eat a lot!"

But according to the owner, Sooyoung Lee, that's fine with her. She wants regulars in the community who come to enjoy her food.

What sets Fresh Korean BBQ apart is quality and selection. The staff will all proudly tell you that they are the only Korean barbeque restaurant serving sirloin steak as part of their all-you-can-eat package. And Lee herself brings organically grown produce from her home garden including the ingredients for the kimchi and the side salads which she makes fresh daily.

Of course, this could easily go unnoticed for a newcomer facing the mounds of meat. The all-you-can-eat special packages include either five meats including brisket, marinated beef, chicken and pork belly for \$14.99 or twelve meats including brisket, marinated beef, sirloin steak, another thinly sliced marinated beef, pork belly, spicy pork, tongue and chicken for \$19.99. Prices are the same for both lunch and dinner.

Both come with a starter soup and a set of about eight different side dishes and salads which include spicy kimchi, bean sprout salad, potato salad, dipping sauces and more. It's absolutely overwhelming.

With Korean barbeque, half the fun is that it's as much an activity as a meal. The center of the table has a hot grill. A group can have a good time using the tongs and utensils to actually participate in making their

dinner together. And of course, for those new to Korean barbeque, the wait staff is happy to help get the barbequing moving, tutoring patrons in the art of tabletop grilling.

Lee is very keen to point out that her grills have real charcoal in them and aren't just gas burners. This makes for a more authentic barbeque taste and healthier blah blah

Of course, piles of meat aren't for everyone and Fresh Korean BBQ knows it. They offer a number of vegetarian options including soybean soup, noodles, a vegetarian bi bim bop rice dish and salads. Plus they offer a number of more traditional Korean noodle, rice, seafood, steak and chicken dishes for those who want some variety or to keep it simple.

Lee recognizes that not all of her customers are Korean. In fact she claims 80% are not. So, she decided to reach out to the local Latino community and added Korean barbeque tacos to her menu. She offers grilled marinated meats served on small, warm corn tortillas with her own fresh-made "Korean kimchi salsa". It's available as part of the all-you-can-eat package or just for a-la-carte snacks.

Fresh Korean BBQ also caters to the business community and special event crowd. Their 80 person capacity indoor patio room is capable of hosting events and meetings. They don't charge for use of the room – just the food and drink ordered. Lee says they have business meetings, birthdays, weddings and even baby showers in the patio room regularly.

Fresh Korean BBQ is conveniently located at 17623 Sherman Way in nearby Van Nuys. Their telephone number is 818-758 9545 and they can be found online at www.freshkoreanbbq.com.