



Photos by REID FOWLER

by RAUL CLEMENT

Gangnam Ave.

Discover ‘Seoul’ food at an all-you-can-eat barbecue in Rancho Cordova

The best way to know a culture is through its food,” says Gangnam Ave. manager Tim Munkhbold.

In a nondescript shopping center in Rancho Cordova, Gangnam Ave. has been serving up precisely this taste of another culture since 2018. Named after a high-fashion district in Seoul, Gangnam Ave. offers diners an authentic Korean experience the moment they walk in the door. Tranquil marine-blue lighting, exposed metal exhaust vents, and a projection screen playing K-Pop music on a side wall create an experience seldom found north of L.A.’s Koreatown.

dish of glassy sweet potato noodles called Japchae. If that’s not enough variety, potato-and-scallion pancakes are available on request, as is something called a steamed egg.

Of this custardy, whipped-egg dish served in a hot clay pot, Munkhbold says, “Once you try it, you’ll want to get it every time.”

The same could be said about Gangnam Ave. itself. Whether you’re dining alone or part of a large gathering, there’s more here than you could possibly try on one visit. Wash it all down with a soju and fruit cocktail, take a deep breath, and order another plate...or three. If you’re full, there’s always tomorrow. The grill will be hot and waiting.

If you’re interested in being covered by Indulge, contact Rosemarie Messina at rosemariam@newsandreview.com.

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CUISINE COST

*Drinks: \$2-\$15
Food: \$17-\$28*

LOCATION

2216 Sunrise Blvd., Rancho Cordova

CONTACT

916-840-5645

Whether you’re dining alone or part of a large gathering, there’s more here than you could possibly try on one visit.

“Our head chef came from L.A.,” says Munkhbold. “He’s been a Korean barbecue chef for 30-plus years. That’s something we’re really proud of.”

The chef’s expertise shows. For a set price, diners pick from dozens of meats: thin-sliced, ruby-red brisket; marinated, bone-in short rib; tender pork belly; and even baby octopus. The meat is brought raw to the table, and diners cook it to their liking over a gas grill in the table top. Every order comes with a spread of palate-cleansing side dishes—crunchy broccoli garnished with sesame seeds; spicy kimchi; chewy fish cakes; bean sprouts; a



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