

Los Angeles Times

Monday, Aug. 17, 2009
7:54 p.m. PDT

LOCAL NATION WORLD BUSINESS SPORTS ENTERTAINMENT LIVING TRAVEL OPINION M

IN THE NEWS | OBAMA JOKER ARTIST | STATE PARKS | TOM DELAY | HEALTHCARE | IMMIGRATION | OUR NEW LOOK

NAKANO. Seasoned Rice Vinegars

SplashDance
Splash on the flavor. Rollover fo

SCENE SETTER

Gobi Mongolian BBQ House in Silver Lake

You've filled your bowl with meat and vegetables; now which of those 11 sauces to top them with?



Fresh meat and veggies are prepared at Gobi Mongolian BBQ House in Silver Lake. (Glenn Koenig / Los Angeles Times / August 13)



Ads by Google

Mongolian Beef Recipes

Mongolian Beef Recipes & Meal Ideas
Meal Ideas ten used per mo Top Chefs
[DeliciousCookingRecipes.Net](#)

Belly Fat Diet Recipe

Lose Up To 27 Lbs In 30 Days. Get Rid
Of Belly Fat Fast.
[RecipeZaar.com](#)

By Jessica Gelt

August 17, 2009
 **E-mail**
 **Print**
 **Text size**

Saucing is a science at Silver Lake's new [Gobi Mongolian BBQ House](#). Modeled after a restaurant that co-owner Mike Buch went to as a child in Hollywood, Gobi has taken the low-rent, MSG-added Americanized Mongolian barbecue concept and given it a sunny, Facebook-generation makeover. A big part of that is a selection of 11 house-made sauces, including several that certainly weren't found in your parents' friendly neighborhood Mongolian BBQ hut, including lemon-mint, Asian pesto and smoked oyster.

The concept of Mongolian barbecue is simple: Grab a bowl, add vegetables, meat, noodles or rice, throw some sauce over it all and hand it to the man behind the giant flat grill and watch him cook it up with flair. Sounds easy, but at Gobi the trick to creating what is essentially a perfect bowl of glorified stir fry is in the execution of your sauce selection.

"Most people just jump right in there," says Buch. "They'll progress nicely through the buffet and then they'll get to the sauces and they'll stand there for two or three minutes doing nothing." That's when Buch will intervene and make a suggestion. With 11 choices, the combinations are many, and there are a few handy guides posted that lay out mixtures that the owners like.

But still -- should you add two spoonfuls of spicy sauce or one? Do you want lemongrass, lemon-mint or standard lemon? Will the Asian pesto go well with the garlic oil sauce? Then there's ginger, always use ginger, Buch says, adding that the only real mistake a person can make while experimenting is under-saucing.

But beware of over-saucing too. The nearly 20 vegetables offered at Gobi are wickedly fresh and crisp. Whenever possible, more than a few of them, such as Mexican squash and sweet onions, are sourced from local farmers markets. (Buch also locally sources ingredients for the gelato he makes at his other Silver Lake business, the ever-popular Pazzo Gelato.) The meats -- chicken, pork, lamb and beef -- are all-natural and sliced razor-thin. Tofu is available for vegetarians, everything is MSG-free and the soy sauce is low-sodium.

In the diminutive restaurant with its dozen or so wooden tables and booths, small back bar, flickering tea candles and sage-colored walls, you'll also find a menu of delicious artisan ales as well as soju cocktails and a few red and white wines, including the always-fun-to-order Menage a Trois.

But it's an apt selection because, at the end of the day, meat, veggies and sauce have always made for the perfect threesome.



jessica.gelt@latimes.com

Gobi Mongolian BBQ House







Where: 2827 W. Sunset Blvd., L.A.

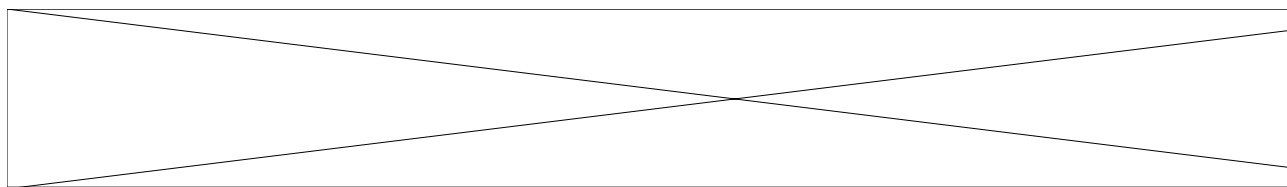
When: 11:30 a.m. to 11 p.m. daily.

Price: Lunch bowls (28 ounces), \$9.95; dinner bowls (40 ounces), \$13.95; beer and wine, \$5 to \$12.

Contact: (213) 989-0711; www.gobimongolianbbq.com.

Copyright © 2009, The Los Angeles Times

 E-mail  Print  Digg  Twitter  Facebook  StumbleUpon



News

Local
Nation
World
Business
Technology
Sports
Opinion
Columnists
Obituaries

Entertainment

Television
Movies
Music
Arts & Culture
Celebrity
The Envelope
Calendar
Company Town
TV Listings
Movie listings

Living

Travel
Health
Food
Home
Image
Magazine
Books
Autos
Hot List
Horoscopes
Crosswords

Multimedia

Video
Photos
Data Desk
Your Scene
Times on Twitter
RSS
Newsletters
Kindle
E-edition

Top Blogs

L. A. Now
Dish Rag
Hero Complex
Top of the Ticket
Lakers Blog
Pop and Hiss
Show Tracker
Travel & Deals
Gold Derby
Booster Shots

[Terms of Service](#) | [Privacy Policy](#)

[Baltimore Sun](#) | [Chicago Tribune](#) | [Daily Press](#) | [Hartford Courant](#) | [LA Times](#) | [Orlando Sentinel](#) | [Sun Sentinel](#) | [The Morning Call](#)

Los Angeles Times, 202 West 1st Street, Los Angeles, California, 90012 | Copyright 2009

A Tribune Web site