



diary of a MAD HUNGRY WOMAN

The adventures of a Mad Hungry Woman

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Long Beach's Sura revisited

🕒 FEBRUARY 10, 2017 👤 MAD HUNGRY WOMAN 💬 LEAVE A COMMENT

Last year, I was impressed by my visit to a Korean restaurant in Long Beach. Sura has managed to perfectly marry fusion and authentic Korean dishes on one menu, and executing the traditional Korean items incredibly well.

The key to a successful restaurant is not only the delicious food, friendly service and comfortable environment, but also, its consistency. We recently visited them again and found the restaurant flourishing. But what's even better is the addition of stellar new menu items which confirms why Sura is one of Long Beach's best restaurants.



Before we begin, if you're into boba drinks, I highly recommend the ones here. One of my favorites is the **Matcha Milk Tea** (\$3.75) an explosion of green tea flavors but with only a hint of sweetness.



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This blog is a journal of mostly my eating adventures, but also, other things I'm passionate about, including travel, the arts, and also, necessities to complete my life. Centered predominantly in and around Orange County, CA, some will extend to Los Angeles, San Diego and beyond. I am constantly searching for delicious food to eat and fun



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I want to order all new dishes, but of course, we are not able to stay clear of the **Korean Chicken Wings** (\$9.99/8pc \$14.99/16pc). They are a little sticky on the outside, but possesses a good crunch.



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New fusion items include **Bulgogi Deluxe Fries** (\$9.99) a dish of nicely done fries topped with *bulgogi* (Korean barbecue beef), tomato relish, and cotija cheese. The fries are incredibly crispy on the outside, but still retains the soft center. I love the *bulgogi* here as it is not overly sweet like other restaurants.



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things to do, nothing is out of bounds. Sometimes it doesn't end well, but I can definitely say, it will always be an interesting journey.

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Another fusion item is **Seoul Wagyu Sliders** (\$10.99/2pc) which my son wolfs down. The Wagyu patties are tender topped with provolone cheese, spicy pickled cucumbers, red leaf lettuce among other condiments. While I really enjoyed these, I am definitely partial to the traditional dishes.



Bulgogi Kimbab (\$6.99) is a creative take on the *kimbap* (Korean sushi roll) you find elsewhere. Using *japgokbap* (Korean multigrain rice) instead of white rice, these rolls have the same flavors as regular *kimbap*, but better. I love the nuttiness of the rice, as well as its texture. I would most definitely order these again.



Kimchi Pork Belly Fried Rice (\$9.99) is another superb choice. I think I prefer *japgokbap* to regular rice any day, and by incorporating it into *kimchi* fried rice, creates the perfect chewy texture without the mushiness. Its bold flavors are enhanced by a little *gojuchang* (Korean red pepper paste).



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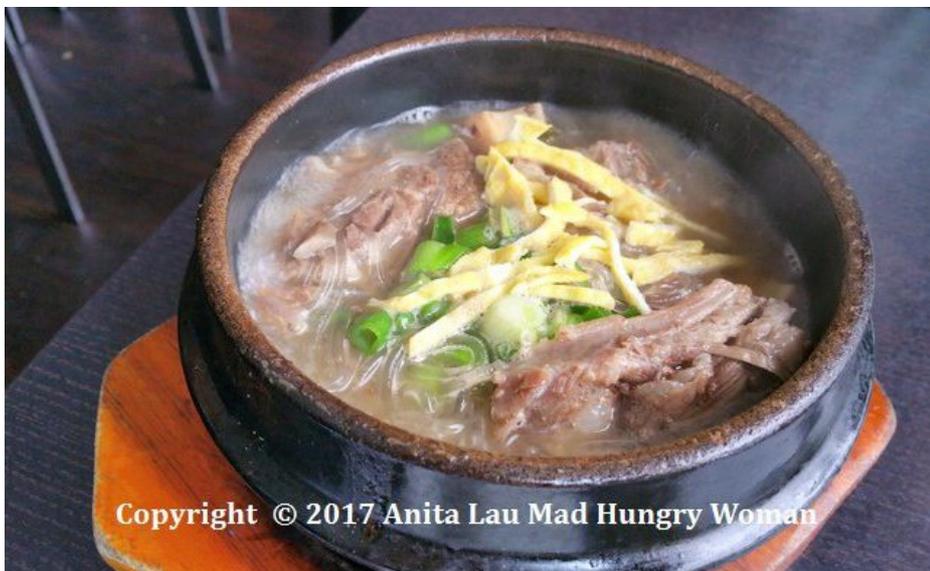
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However, the *pièce de résistance* is **Galbi-Tang** (\$12.99). This soup of braised beef short ribs arrives in an earthen pot still bubbling as it is set on the table. I am eager to try it, but it is scorching hot. From the traditional milky look of the broth, to the glass noodles and shredded egg omelette, I know it is aesthetically traditional, but what about taste? The galbi-tang is beyond legit. Both my friend and my son are oooing and ahing at its authenticity, while I'm sitting there smiling from ear to ear. It is perfect.



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I've read some reviews on Yelp whereby people are comparing Sura to restaurants in LA's Koreatown. It is unfair to do so purely because Long Beach has different demographics, and therefore, cater to a different clientele. However, everything I've eaten here has always lived up to my expectations, if not exceeded them. Food is consistently good, and we always walk away highly satisfied.

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