

**With over 500 customers per day, GAN-HOO's 230 seats are usually full.**



## Its fusion of Korean and Japanese barbecue techniques with Chinese flavors and ingredients has become incredibly popular.

It's worthy of the name overseas Chinese - it does everything on a large scale. 43 tables are lined up neatly, all full of customers chatting happily. The scene looks more like a pub than it does a barbecue restaurant.

"In our original plan we weren't going to open up such a large restaurant, but all of the rental spaces we looked at were too small, so we ended up signing a contract for this 540 square meter. However, we made the right choice. I didn't think customers would have such a high demand for Chinese barbecue," said 31-year-old Louis, one of the partners, confiding an interesting "mistake" that was made early on.

"We have 500 customers per day," Jay, the other 36-year-old partner, added proudly. Jay's goal was diversifying the menu. Flushing's local population is dominated by Chinese, however, large numbers of Koreans, Southeast Asians, and Americans also live there. "If we had narrowed down the scope of our menu, some of our customers would have avoided regional or culturally specific dishes that they didn't like. We've therefore fused together a wide range of popular dishes from different countries," Jay said, showing us an iron bulgogi plate and a yakiniku grill grid."

If you're tired of eating yakiniku cooked over an open flame, you can switch to an iron plate for Korean-style barbecue. Customers can enjoy the flavors of both dipping sauces and pickled side dishes

at the same time. Four different Chinese condiments are usually prepared, and the basic recipe involves adding the chilis that Chinese people love to the already mouthwatering barbecue beef.

"New York is known as a melting pot. Flushing, which is a suburb about 30 minutes away from Manhattan's Grand Central Station by subway, is home to many immigrants from all over the world. The menu should be diverse enough to satisfy a wide variety of tastes and preferences. GAN-HOO's expansive approach may be due to the fact that its manager hails from Northeast China, another diverse society full of people from different backgrounds. The tables at GAN-HOO seem to know no boundaries, whether it be country or food culture."

Unused cutlery is immediately collected. Servers are trained to pay close attention to detail. The restaurant has incorporated Japanese-style customer service into its approach.

An explanation of the beef being served and how it is cooked is delivered patiently and politely. This is just one detail that is easily overlooked when a restaurant is busy.

It is incredibly clean. After customers leave, the tables, chairs, and grills are all wiped down. There isn't a hint of stickiness on the floors because they are mopped

every day. The area surrounding the kitchen is frequently wiped down to prevent the spread of dirt or grime.

GAN-HOO offers customers a highly finished Chinese-style barbecue restaurant with a fusion of different cuisine styles and cultures. Even more successful is its incorporation of the advantages of Japanese and Korean cooking techniques. Perhaps it was able to do this because it's run by a young manager in his thirties.

### Why choose our restaurant?



Lissetle Catalaw (second from left, 56 years of age). Today we're celebrating the birthday of my cousin (Saira Cardowa, 38 years of age). We've been here over 10 times now. The Wagyu beef is very delicious. I also like the Asian beef Cake. I've never had anything like them at another restaurant. All of us like this place, so every time we come, I bring someone new.



Photo 1: Partners Jay Li, 36, and Louis Xu, 31, on the right Photo 2, 3: We also offer an assortment of platters and condiments that Chinese customers love, as well as pitchers of beer (three-liter). Photo 4: When Korean customers want to cook pork, they switch to an iron plate (shown on the left). Photo 5: The entrance to the kitchen gets dirty easily, so we clean it several times a day. Photo 6: The seats are wiped down after every customer turnover.